

SINKS ARE NOT GARBAGE CANS

A guide to proper disposal of restaurant grease to prevent sewer blockages and backups

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Keep grease out of the sewer

Restaurants, food-service operations and establishments are major contributors to grease accumulation in our sewers, and the resulting blockages and backups. Major sources of grease are baking goods, lard, food scraps, cooking oil, shortening, butter, creamy sauces, dairy products (i.e. milkshakes), meat fats, batter and gravy.

What is a grease trap?

Grease traps and interceptors are containment units that are designed to trap grease, oil, solids and other debris. They prevent these substances from getting into the sanitary sewer systems where they can accumulate and eventually block the entire pipe.

Grease traps and interceptors need to be properly sized, installed and, most importantly, maintained!

What to do with grease?

When cleaning the grease trap or interceptor, scoop out the solidified grease portion on the top and place in the grease recycling bin or garbage for disposal. Place the liquid portion in a sealable container. Used cooking oil can be recycled. Storage bins can be obtained from cooking oil recyclers, usually at no cost. There are several companies that are certified and licensed grease removal contractors.

Keeping a logbook of all cleanouts and maintenance, either by you or a contractor will help maintain a grease trap / interceptor cleaning schedule.

WHAT YOU SHOULD DO

- Place screens over drains
- Wipe grease from dishes and pots
- Recycle used oil
- Train employees
- Scrape food scraps and grease into garbage
- Check grease trap often & clean often
- Don't pour grease down drains or toilets
- Don't use degreasers, emulsifiers or hot water to dissolve grease
- Avoid pouring grease straight into garbage dumpster

DID YOU KNOW?

Grease build-up is the main cause of restaurant sewer backups

Restaurant sewer backup may result in immediate closure

Grease build-up can flood basements throughout the city

Grease trap installation and maintenance is Mandatory

Don't use emulsifiers, degreasers, or hot water to clean grease

Employee education is the key to success

Why it is important to you

Under the Ontario Building Code 350.06, grease traps are required anywhere food is cooked, processed or prepared. There are also enforceable limits in Ottawa's Sewer Use By-law that prohibit the discharge of grease and oil over certain levels. These limits are enforceable through penalties and fines.

It is very expensive to return the sewer back to normal after a grease blockage and backup. This cost by the City can be charged back to the restaurant or food establishment. If a blockage does occur, the Public Health inspector may close the restaurant, and any restaurant upstream of the blockage, until water use can resume. This could result in an entire day or more of lost operating hours and revenue.

Grease build-up in the sewer system and treatment facility results in higher operating costs, which can result in higher sewer rates and taxes for Ottawa residents.

These don't go down the drain

- Cooking oil
- Butter
- Gravy
- Meat fats
- Sauces

