

Avoiding Fats, Oils and Greases (FOG) in the Sewer

Fats, Oils and Grease in the Sewer System



- The Municipal Discharge to Sewer Bylaw has a limit of 150 mg/L of oil and grease that can be discharge to the sewer
- FOG poured down the drain may result in a sewer blockage
- As liquid FOG cools, it hardens and a mass will start to accumulate and restrict flow to the sewer system
- FOG build up in a sewer can cause problems

throughout the entire sewer system, and result in higher operating costs for the Municipality which could increase sewer rates

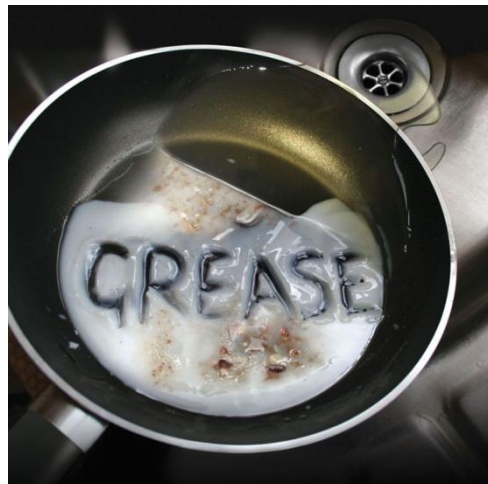
- Meats, gravies, salad dressings, deep fried foods, dairy products, soups, butters and margarines all contain FOG

Residential

- Fats, oils and greases can plug your sewer and cause a back up into your basement
- Backups in homes can be costly to clean up
- Grease accumulation in the sewer system can attract vermin and rodents

Dos and Don'ts

- DO – Use a strainer in sinks to stop food from entering the drain
- DO – Wipe grease from pots and pans using paper towel before putting them in the sink
- DO – Collect FOG in a suitable container and once solidified place it in the garbage
- DO – Scrape food scraps and grease into the garbage
- DO – Pour turkey and roast drippings into a suitable container and dispose in the garbage
- DON'T – Pour grease down drains or flush down toilets



- DON'T – Rinse grease down the sink; the grease will deposit on the sides of the sewer pipe once cooled
- DON'T – Use cloth towels or reusable rags to wipe plates or clean grease – the grease will end up in the sewer when they are washed

Commercial

- Ontario Building Code Reg. 350/06 states that grease interceptors are required anywhere food is cooked, processed or prepared
- Costs associated with sewer blockages can be very expensive
- A sewer blockage could result in the Health Inspector closing a restaurant

Grease Interceptors

- A grease trap, or grease interceptor is a plumbing device designed to prevent FOG from entering the sewer system
- Grease interceptors need to be properly sized, installed, and maintained



Dos and Don'ts

- DO – Use a strainer in sinks to stop food from entering the drain
- DO – Wipe grease from pots and pans
- DO – Recycle used oil
- DO – Train employees to prevent FOG from entering the drain
- DO – Scrape food scrapes and grease into the garbage
- DO – Check your grease trap/grease interceptor often
- DO – Set up a maintenance schedule for your grease trap/grease interceptor
- DON'T – Pour grease down drains or flush down toilets
- DON'T – Use degreasers, emulsifiers or hot water to dissolve grease
- DON'T – Use cloth towels or reusable rags to wipe plates or clean grease
- DON'T – Pour grease straight into a garbage dumpster