

Fat, Oil and Grease

Grease Traps  
&  
Environmental Compliance

What restaurants need to know about  
Sewers & Water Supply By-laws

# **SEWERS BY-LAW**

## **OBJECTIVES:**

- Reduce chemicals going to sewers, to help protect Lake Ontario & Toronto's rivers and streams
- To regulate the quality of storm and sanitary discharges into City's storm & sanitary sewers
- To ensure that sewage sent to treatment plants is treatable and appropriate for biosolids
- To protect public health and safety and the natural environment
- To maintain sewer systems, wastewater treatment plants, and water treatment plants
- Help Wastewater Treatment Plants comply with Federal and Provincial legislation

# **SEWERS BY-LAW**

## **HIGHLIGHTS**

- **Contains Discharge Limits and requirements for the Sanitary, Combined, and Storm Sewers**
  - Stringent limits on heavy metals eg. chromium, copper, lead, mercury, nickel, selenium and zinc and 27 organic limits (Subject Pollutants)
  - Limits on fat, oil and grease, as well as other substances
  - Grease/oil interceptors (aka grease traps) for all food processing facilities; auto service/wash
  - Requirement of a waste amalgam separator in dental clinics
- **Pollution Prevention Plan Requirements (Subject Pollutants)**
- **Overstrength Surcharge and Sanitary Discharge Agreements, Industry Compliance Programs**
- **Right of Entry for Officers**
- **Spill Reporting Requirements**
  - All spills need to be reported within **5 days** to TW- EM&P
- **Penalties and Fines (for individuals and corporations)**

# RESTAURANTS/ FOOD SERVICES

- Toronto's Sewers & Grease – it's a BIG issue

The issue:

- Approximately 6,000 restaurants in the city
- Without grease traps, grease gets into the sewer system and can cause blockages; this can lead to:
  - Sewer backups into homes & businesses
  - Costs to the City to clear blockages and clean-up
  - Overflows of sewage and serious spills that need reporting to the Ontario Ministry of the Environment
  - Pollution of local waterways
  - Increased insurance risk and costs
  - Rodents, vermin and disease



## RESTAURANTS / FOOD SERVICES

- TW EM&P working jointly with Toronto Public Health (TPH) on restaurants since 2008 (downtown pilot)
- TPH checks for presence/absence of Grease Traps and refers to TW EM&P absences & problem sites
- TW EM&P inspects and issues both verbal & written Notice of Violation
- **2009** (*pilot expansion into Scarborough*)
  - 623 restaurants inspected by TPH
  - 42% did not have grease traps
- **2010** (*remainder of the City*)
  - 4213 restaurants inspected by TPH
  - 35% did not have grease traps



# RESTAURANTS/ FOOD SERVICES

- Restaurants need grease traps per the Sewers By-Law and the Ontario Building Code
- Sewers By-Law requires maintenance of traps to prevent the release of grease to sewers
  - Only grease haulers with MOE Certificate of Approval are legally allowed to clean out traps and haul grease

# RESTAURANTS/FOOD SERVICES

City can charge back offender for sewer clean up & repair costs



These time-lapsed images demonstrate how a build-up of grease can impede the flow of water through the City's infrastructure; ultimately leading to issues such as basement flooding.

# Videos

– Residential back up of grease blocked sewer:

– LINK:

<http://www.gwinnettcounty.com/portal/gwinnett/Departments/PublicUtilities/PublicEducation/FOG/Home>

# RESTAURANTS-IMPROPER GREASE TRAPS

Grease traps are meant to prevent fat, oil and grease from entering the sewer system. Nothing should be used to impede this purpose.



# RESTAURANTS-IMPROPER GREASE TRAPS



When grease traps are broken or not cleaned properly, grease can enter the sewer system. Dirty grease traps can also attract vermin, leading to public health issues.

# RESTAURANTS-IMPROPER GREASE TRAPS



Rust on grease traps can lead to important parts disintegrating, causing the trap to fail and fat, oil and grease to enter the sewer system. Consider grease traps made from plastic or stainless steel.

# RESTAURANTS/FOOD SERVICES

- Need to install a grease trap & Backflow Prevention Device
- Need BFP annual testing
- Need to properly maintain a grease trap
- Grease trap clean-outs using a grease hauler with an Ontario Ministry of Environment license to haul grease (remove solids and grease)
  - when the fat, oil, grease and solids reaches 25% of the liquid volume of the grease trap
  - minimum monthly clean-out
- Understand additives & impact to business and grease trap
- Comply with 150 mg/L limit of Oil/Grease Sewers By-Law
- Typically 14 - 30 days period given to install a grease trap – EM&P can extend
  - Document reasonable reasons
  - Good Faith

# ENFORCEMENT

- Stepwise enforcement
  - Verbal warnings were needed
  - Written Notice of Violation
  - Compliance Program option for industries
  - Prosecution for deliberate and/or ongoing offence(s)
- Fines
  - Maximum fines of \$75,000 for individuals & \$100,000 for corporations
  - Corporate Officers personally charged/fined
  - Special fine for economic advantage gained from non-compliance