



Grease Traps:

Helping child care centres and foodservice operators protect their property, business, public health and the environment.

The City of Toronto Municipal Code, Chapter 681, Sewers (Bylaw) requires all commercial, industrial and institutional food facilities to prevent discharges of fat, oil and grease to the sewers and to install and properly maintain a grease interceptor (also known as grease trap). This includes child care centres where food is prepared, processed or cooked on the premises.

What is a grease trap?

A grease interceptor, or grease trap, is a plumbing device designed to trap and prevent grease from entering the sewer system and causing sewer pipe blockages.

How does a grease trap work?

A grease trap should be **connected to any fixture or drain that discharges wastewater** containing oil and grease, including sinks for washing dishes, floor drains, drains serving self-cleaning exhaust hoods and cooking equipment.

- Wastewater enters the grease trap.
- The water cools and the grease and oil harden and float to the top of the trap.
- The rest of the wastewater flows through the trap and out the exit pipe to the sanitary sewer.
- Solids settle to the bottom.
- The fat, oil, grease and solids remain in the trap.



Grease-clogged pipe

Why is a grease trap important?

When warm fats, oils, and grease from lard, sandwich spreads, margarine, butter, sauces, and creams make their way into the plumbing system, they can build up over time and cause a number of problems, including blocked sewers, which can lead to:

- sewage backing up into your daycare or food service establishment (FSE), neighbouring properties or even local waterways.
- increased vermin and contact with disease-causing organisms, all of which pose serious health risks to people working in or visiting the daycare or FSE.
- temporary or permanent closure of the child care centre or FSE by Toronto Public Health.
- a clean-up or repair charge. Any cost incurred by the City to repair damages to the sewer as a result of a grease-block that was caused by your establishment will be charged back to you.

What can you do?

- Prevent food waste and cooking oil from entering the drains.
- Display “No Grease” signs or posters over sinks.
- Maintain a frequent schedule of grease trap pump-outs.
- Keep maintenance records for review by inspectors.
- Train employees on the above.

City of Toronto Municipal Code, Chapter 681, Sewers (Bylaw), basic requirements and information:

- Install and maintain a grease interceptor where food is cooked, prepared or processed on-site
- Meet the Sanitary and Combined Sewers Discharge limits (listed below):

Substance	Limit (mg/L) (maximum level allowed in the grease trap)	How to help
Oil and grease (animal and vegetable)	150	Maintain the grease trap
Biochemical Oxygen Demand (BOD)	300	Prevent solids from entering the drain
Suspended solids	350	Prevent solids from entering the drain
pH range	6.0 to 11.5	Maintain the grease trap

- Effluent (wastewater) from garbage grinders must comply with the 681-2 (sanitary limits).
- Conviction can result in fines of a maximum of \$100,000.

For more information, call 311.

The City of Toronto Municipal Code, Chapter 681, Sewers (Bylaw) controls the quality and quantity of substances discharged into the sanitary and stormwater sewer systems and natural watercourses: toronto.ca/legdocs/municode/1184_681.pdf

The City of Toronto Municipal Code, Chapter 851, Water Supply (Bylaw) requires specific measures that will provide reliable metering information, improve operational efficiency and protect the integrity of the water supply system: toronto.ca/legdocs/municode/1184_851.pdf