



Attention: Public Works & Infrastructure Committee

Jaye Robinson, Chair
Mary-Margaret McMahan, Vice Chair
Stephen Holyday
Chin Lee
Ron Moeser
Anthony Perruzza

C/O Dela Ting
10th floor, West Tower, City Hall
100 Queen Street West
Toronto, ON M5H 2N2

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E-MAIL: pwic@toronto.ca

Item: PW9.5 Proposed Environmental Code of Practice for Restaurants & Food Processors

Dear **Councillor Jaye Robinson (Chair) & Committee Members,**

As you may know the ORHMA has reviewed the proposed Environmental Code of Practice for Restaurants & Food Processors. We thank you for including us in the consultations. The ORHMA understands the need of the City of Toronto to ensure proper environmental monitoring and protection standards are in place and the requirement to lessen costly repairs to the sewer system. The ORHMA also understands that improper grease traps and poor maintenance of grease trap systems in foodservice operations has potential to lead to costly repairs within one's business operation.

RESTAURANTS VS RESIDENTIAL: It makes good business sense for an Owner/ Operator of a restaurant to keep his/her GI clean and cleared, and there is an argument that more should be done to educate citizens and address the problem of Toronto residents pouring grease down their kitchen sinks. You're recommendations focus purely on the restaurant and food processors in Toronto. What about residential units especially in high residential and condo areas contributing to FOG contamination and clogging of sewers? We believe the city staff should study further which severely contributes to FOG contamination and clogging of sewers restaurants or residential?

See below links for your review that do demonstrate the efforts other municipalities are taking to educate residents of the issues stemming from FOG in the sewer/drain systems.

<http://www.cmsdca.gov/index.php/programs/residential-fog-recycling-program>

http://www.waterboards.ca.gov/rwqcb7/water_issues/programs/pretreatment/docs/intro_fog_inspections.pdf

<http://www.ecua.fl.gov/green/fats-oils-and-grease>

<http://www.jamescitycountyva.gov/jcsa/fats-oilsgrease.html>

<http://www.cityoflakeport.com/departments/page.aspx?deptID=48&id=85>

<http://publicworks.cityofboise.org/services/sewer/pretreatment-program/residential-fog-program/>

http://www.cityofmerced.org/depts/pw/fog_program/residential_fog_prevention.asp

Many of our ORHMA members when building or renovating, include plans for grease interceptors that are consistent within the CSA standard which the City of Toronto is recommending to put in place. Having said that we do have comments on the proposal they are as follows:

PUBLIC WORKS RECOMMENDATION: "Any requirements for tying in additional sinks or CSA standards for grease traps must be grandfathered in".

ORHMA RESPONSE: It is a significant cost to operators to require the installation of a new system, when the existing systems were in compliance at the time they were installed. We do not support grandfathering.

There should not be an onerous burden on Toronto's restaurant businesses for someone who is complying with the Code of Practice. Tying in all sinks where food is prepared could be an overreach, in that many of our sinks that fall under the fixture definitions have very little FOG flowing through the waste water. Tying these in would require ripping up floors through their kitchens at a significant cost (estimate \$10,000-\$20,000+) per sink per restaurant.

The bylaw appears to allow for some FOG to enter the waste water stream, meaning we are allowed to discharge to a certain level, and it is not possible to have absolutely zero FOG from entering the waste water. Our industry does not want to see the City of Toronto enforcing expensive requirements that are not contributing to overflow or contamination based on the City's own definition.

COMPLIANCE: In terms of compliance, the City should ensure businesses have reasonable opportunity to respond and/or fix any issues that are highlighted by the General Manager upon inspection. With additional powers being granted to the General

Manager in the bylaw, we would want to ensure fairness and reasonable timeframes when an issue has been identified.

CONCLUSION: These changes are focused on Toronto's restaurant industry and not a solution that will actually solve the issue of reducing FOG clogs in the sewers. This is more red tape and added cost to restaurants. We strongly suggest a voluntary approach to phasing in such significant changes as these changes if grandfathered have costs associated that would have a major impact on business bottom line. An exemption (grandfathering) must be made for existing business not meeting the desired standard.

The City has an important role to play to increase the level of knowledge and enforcement of residential FOG discharge. There's a perception out there that restaurants are responsible for FOG contamination and build up in the sewers, simply because we use large amounts of oil in our food preparation. However, we believe there is research out there that shows that residential areas and high-density areas are the biggest contributor to FOG in the waste water stream. If the City's goal is to decrease the amount of FOG in the sewers, and limit the amount of repairs required for sewer systems, it's not going to achieve this goal by targeting restaurants alone.

Regulations such as the proposed grease trap rules are severe. We ask that you take timing into consideration for such changes as Ontario's restaurant industry currently has the lowest profit margins in all of Canada an added expense will truly impact job growth and overall economic prosperity.

Please know we are here to work together to ensure Toronto's restaurant industry is sustainable. We thank you for your time and consideration.

Yours truly,



Tony Elenis
President & CEO
Ontario Restaurant Hotel & Motel Association