



## PREVENT FOG GOING DOWN THE DRAIN

Proper disposal in accordance with the Sewer Use Bylaw ensures York Region's wastewater servicing continues to provide the highest level of quality and safety without impacting costs to rate payers.

### Follow these tips:



- Ensure employees know how to properly dispose of FOG



- Place a screen over drains to catch solid food particles



- Post a "**NO FATS, OILS OR GREASE DOWN THE DRAIN**" sign above sinks and on dishwashers - visit [york.ca/SewerUse](http://york.ca/SewerUse) to print a sign



- **Recycle FOG:** many companies provide a bin delivery and pick-up service to recycle FOG into animal feed or biodiesel



- Scrape cooled FOG from dishes and pots before washing; dispose in green or waste bin



- Remove FOG collected in grease interceptor

For more information, including the current Sewer Use Bylaw:

[york.ca/SewerUse](http://york.ca/SewerUse)  
[AccessYork@york.ca](mailto:AccessYork@york.ca)  
1-877-464-9675

# INDUSTRIAL, COMMERCIAL AND INSTITUTIONAL

Requirements for disposing  
**Fats, Oils and Grease (FOG)**



[york.ca/SewerUse](http://york.ca/SewerUse)



All businesses that cook, process or prepare food must have a grease interceptor to stop fats, oils and grease (FOG) from entering their sewer systems. Grease interceptors must be maintained per the Sewer Use Bylaw.

### WHAT ARE GREASE INTERCEPTORS?

Grease interceptors trap and prevent fats, oils, grease, solids and other debris from getting into and clogging our sanitary sewer system. By law, grease interceptors need to be properly sized, installed and regularly maintained.



### WHICH BUSINESSES NEED A GREASE INTERCEPTOR?

Businesses that must have a grease interceptor include, but are not limited to:

- Bakeries
- Banquet centres
- Cafeterias
- Food processing operations
- Grocery stores that prepare and cook food
- Hospitals
- Nursing and retirement homes
- Restaurants



### INSTALLATION, CLEANING AND MAINTENANCE

By law, grease interceptors must be cleaned and maintained at least **once every four weeks**. Businesses must keep records as proof of cleaning/servicing for the previous two years.

1. Have a certified and licensed grease removal contractor clean and maintain the grease interceptor, or
2. Clean the grease interceptor yourself by removing solidified grease at the surface; dispose in green or waste bin. Place liquid grease in a sealable container or storage bin to be recycled.

It is illegal to use enzymes, bacteria, solvents, hot water or other chemicals to facilitate the passage of FOG through interceptors.

### FATS, OILS AND GREASE INCLUDE:

- Butter or margarine
- Cooking oils (includes deep frying oils)
- Lard
- Marinades
- Meat fats
- Salad dressings
- Sandwich spreads
- Sauces and gravies
- Shortening



**FOG** will eventually cool, harden and build up in pipes and sewers, causing blockages or back-ups that may be **costly to repair**.

