

Fats, Oils & Grease

Protect your
system, the
treatment
facilities, and the
environment from
costly repairs



ROCKY VIEW COUNTY

ROCKY VIEW COUNTY'S BYLAW FOR COMMERCIAL ESTABLISHMENTS

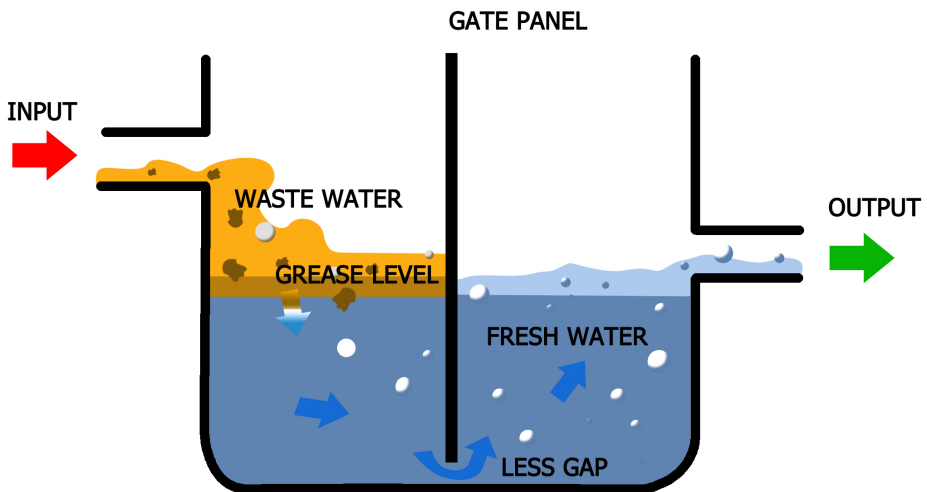
Section 28.1 of the *Water/Wastewater Utilities Bylaw C-7662-2027* states:

"Interceptors are required for all garages, restaurants, vehicle and equipment washing stations, automotive service stations, and any other business where interceptors are necessary for the proper handling of liquid waste containing excessive amounts of grease or other harmful ingredients."

Be advised that failure to comply with the bylaw could result in service charges.

WHAT YOU CAN DO

ENSURE YOU HAVE A GREASE INTERCEPTOR



As wastewater enters the grease interceptor, it slows down the flow of water significantly. This allows the fats, oils and grease to float to the top, while the solids will sink to the bottom. This leaves only the wastewater to continue flowing out of the grease interceptor.



- ## EDUCATE YOURSELF AND STAFF

[illegible]

Sample of interceptor maintenance records,
available at rockyview.ca

FOLLOW A CLEANING CHECK PROTOCOL AND SCHEDULE:

- ☐ Open the grease interceptor, take a dated picture, and scoop out the layer of FOG on the top for disposal (*see below for disposal instructions*).
- ☐ Use a wet-dry vacuum to suction out the liquid layer, leaving solids at the bottom of the interceptor.
- ☐ Scrape the sides of the interceptor and the baffles (if detachable, remove the baffles for cleaning).
- ☐ Scoop out the solids and scraped material from the bottom of the interceptor for disposal.
- ☐ Using fresh water and a scraping tool or brush, thoroughly clean the entire inside of the interceptor and suction out the remaining waste material.
- ☐ Rinse the grease interceptor with clean water and suction out one last time.
- ☐ Ensure that the inlet, outlet and air relief ports are clean and clear of obstructions.
- ☐ Inspect all components for any corrosion or damage and ensure that all components are working properly.
- ☐ If required, contact a grease interceptor cleaning company or plumber for repairs.
- ☐ Properly reinstall any removed seals or baffles.
- ☐ Securely fasten the cover and fill the grease interceptor with clean water to ensure maximum efficiency and to reduce odors.
- ☐ Open the wet-dry vacuum and scoop out any additional material that has separated for disposal. Remove any solids for disposal and pour the remaining water back into the sink.
- ☐ Completely disinfect the sink, as per Alberta Health Services requirements.
- ☐ Take another dated photo, this time of the cleaned interceptor.
- ☐ Document the maintenance for your records, which must be kept for a minimum of two years. This includes a maintenance sheet/form and dated photos.

Questions? Contact Utility Services at 403-230-1401
or email questions@rockyview.ca