Fats, Oils & Grease

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





ROCKY VIEW COUNTY'S BYLAW FOR COMMERCIAL ESTABLISHMENTS

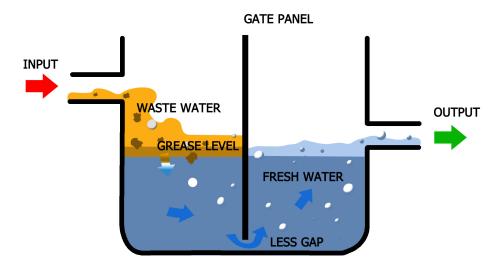
Section 28.1 of the Water/Wastewater Utilities Bylaw C-7662-2027 states:

"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.



MAINTAIN YOUR INTERCEPTOR

- Interceptors must be regularly and properly maintained, at the owner's expense.
- The combined total of grease and solids should never exceed 25%.
- Fats, Oils and Grease contents must be properly disposed of. (Either by the establishment or a service provider).
- Document the maintenance for your records, which must be kept for a minimum of two years. The County may ask you to provide dated photos and maintenance records at any time. If you need a maintenance record form, one can be downloaded from the Rocky View County website at rockyview.ca/water-utilities

EDUCATE YOURSELF AND STAFF

Visit **rockyview.ca/water-utilities** for more information to share with your teams and staff.

documenting required to t	g inspectio ake dated	ns on a m photogra	aintenance ohs (use a c	record form, such	nterceptor inspections/d as the one provided on or the date on a phone) o to maintain 2 years of do	the page below. You are also f the grease interceptor
A written rec two years.	ord of all n	naintenano	e, cleaning	and inspections of	your fats, oils and grease	(FOG) must be kept on file for
Business Nar Business Add						
Date of Cleaning/ Inspection	Work Order or Invoice	FOG Layer* (%)	Repair or replace Yes/no	Comments	Name of Person or Company who cleaned/inspected	Signature
				often as required. nould MOT exceed 25%		
lection (E)(c) of 10	he Preedon of life Services 20	priormation a	d Protection &	II of Alberta. If you have	ewater Bylaw Compliance Program. Any questions about the safection KS, or by phone at 400-210-2611, o	This information is collected pursuant to or use of your personal information, ir by email at

Sample of interceptor maintenance records, available at rockyview.ca

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