

Codes of Practice (COP) and Best Management Practices (BMP)

COPs are regulatory in nature and contain conditions that must be met by industrial, commercial, or institutional (ICI) facilities operating within a designated sector of concern. ICIs operating within a designated sector must register to operate under a COP. Accompanying BMPs contain a set of best practices to help ICIs operating under a designated sector to achieve compliance with the COP.

Benefits of the COP

- Helping businesses reduce their environmental impact
- Preventing poor quality discharge into the regional watershed
- Reducing the amount of contaminants discharged to the regional wastewater treatment plants which in turn reduces poor quality discharge into the watershed.

Oil and Grease Interceptor

An oil and grease interceptor, commonly referred to as a grease trap, is the main pre-treatment device which food service operations are required to install to prevent the release of FOG to the sanitary sewer. They are installed in the plumbing line and are designed to control the flow of wastewater to allow FOG to float and solids to settle. These contaminants can then be removed from the oil and grease interceptor for proper disposal.

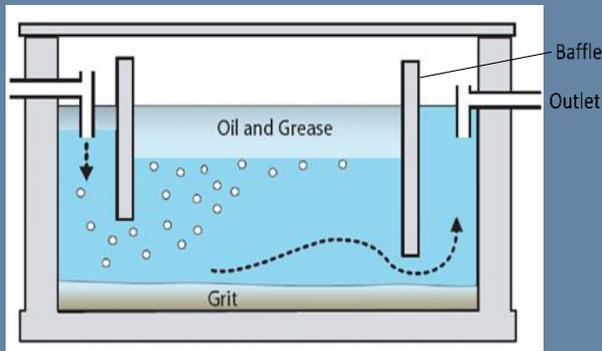


Diagram 1: Typical oil and grease interceptor

Alberta Capital Region Wastewater Commission

The ACRWC is committed to protecting the environment and public health through the provision of responsible wastewater transmission and treatment services. The ACRWC strives to exceed regulated standards for wastewater, serving as environmental leaders and enabling member growth.

ACRWC's Source Control staff and/or staff from the applicable member municipality may carry out inspections, examine records or other documents, and take samples of effluent for analysis as specified under the ACRWC Bylaw No.8 – Quality of Wastewater and the applicable member municipality's utilities/sewer use bylaw. Compliance sampling may be conducted at any time on the effluent from operations regulated under a COP.

For more information on the Food Services Operations Code of Practice, contact:

Alberta Capital Region Wastewater Commission

Phone: 780.467.8655

Email: Discharge@acrwc.ab.ca

Members

City of Beaumont

Town of Bon Accord

Leduc County

City of Fort Saskatchewan

Town of Gibbons

Parkland County

City of Leduc

Town of Morinville

Strathcona County

City of Spruce Grove

Town of Stony Plain

Sturgeon County

City of St. Albert

Food Service Operations

Code of Practice Guide



Alberta Capital Region
Wastewater Commission



Do Your Part to Protect the Environment

You can help maintain the health of the watershed and the safety of employees, wastewater industry workers, and the public, by eliminating the discharge of contaminants into our sewers.

Food Services: A Sector of Concern

The Alberta Capital Region Wastewater Commission's (ACRWC) Source Control program has identified Food Service Operations as significant contributors of contaminants to the region's sanitary sewer system. Hundreds of Food Service Operations within the Alberta Capital Region have the potential to discharge wastewater laden with fats, oils, and grease (FOG) and other contaminants into municipal sanitary sewer systems.

Food Service Operations are defined as restaurants or other industrial, commercial, or institutional facilities where food is cooked, processed, or prepared. This includes bakeries, butcher shops, grocery stores, institutional kitchens (including health or residential care facilities), restaurants, caterers, wholesale food processors, delicatessens, fast-food outlets, cafeterias, coffee shops, pubs, or other similar operations.

When FOG is discharged into the sanitary system it congeals and can contribute to plugged sewer lines potentially resulting in sewer overflows, which can be a serious public health and/or environmental concern.

Code of Practice Requirements

Oil and grease interceptors are required under ACRWC's Bylaw No. 8 as well as the Food Service Operations COP. They are subsequently required by ACRWC's member municipalities through their utilities/sewer use bylaws.

Installation Requirements

Oil and grease interceptors must be installed in compliance with the most current requirements of the applicable Building Code and the National Plumbing Code of Canada, as amended.

Maintenance Requirements

All oil and grease interceptors are to be maintained in good working order according to the manufacturer's recommendations. The testing, maintenance and performance of the interceptor shall meet the requirements of CAN/CSA B-481.

While operating an oil and grease interceptor, the thickness of the FOG on top and solids residuals at the bottom should not accumulate in **excess of 25%** of the available volume of the oil and grease interceptor or in adherence to the manufacturer's recommended levels.

Chemical agents, enzymes, bacteria, solvent-containing products, hot water, or other agents should not be added to the interceptor or flushed with the intention of facilitating the passage of oil and grease through the oil and grease interceptor.

Record Keeping Requirements

An owner or operator of a food service operation must keep records at the premises of the operation of all inspection and maintenance activities for the oil and grease interceptor for two years.

Housekeeping BMPs

- Do not pour any oily liquid such as gravy, sauce or salad dressing down the drain. Collect these materials in a container and seal with a tight-fitting lid for disposal in accordance with your local regulations.
- Do not pour used cooking fats, oils, or grease down the drain. These products are to be disposed into a used grease bin and a recycling service should be arranged for pick up.
- Scrape off greasy trays and pans into a waste grease container before putting them into a sink or dishwasher.
- Scrape food waste from pots, pans, or dishes into a kitchen scraps container before putting them into a sink or dishwasher.
- Place basket strainers in sink drains to catch solids.
- Do not pour coffee grounds or tea leaves down the drain.
- Clean all kitchen equipment coated in oil or grease in a sink that is connected to an oil and grease interceptor.