

**STRAIGHT from
the SOURCE**



Guide to FOG Reduction

Best Management
Practices for Food Service
Establishments



Food Service Establishment Responsibilities

Food Service Establishments (FSEs) are responsible for the proper disposal of Fats, Oils, and Grease (FOG).



Solidified Fat, Oil, and Grease blocking a wastewater pipe.

When you pour FOG down the drain, it can plug your pipes and eventually clog the wastewater system causing a back-up of raw wastewater leading to:

- Health code violations
- Property damage
- Environmental impacts
- Fines and Penalties

Halifax Water Pollution Prevention Staff may request to inspect your Food Service Establishment to discuss the following:

- Kitchen Best Management Practices (BMPs)
- Grease Interceptor Maintenance Requirements.
- Cleaning records for past two years.
- Grease storage areas



To reduce FOG and protect your FSE:

- Install a properly sized CSA certified grease interceptor.
- Perform regular cleaning and maintenance on your grease interceptor. (See Reverse)
- Use a spatula or paper towel to remove excess FOG from utensils, dishes and cooking equipment prior to cleaning.
- Never pour FOG down the drain.
- Use screens or traps on sink and floor drains to prevent food scraps from entering wastewater pipes.
- Establish a procedure for cleaning up FOG spills.



Manhole filled with grease and food debris.

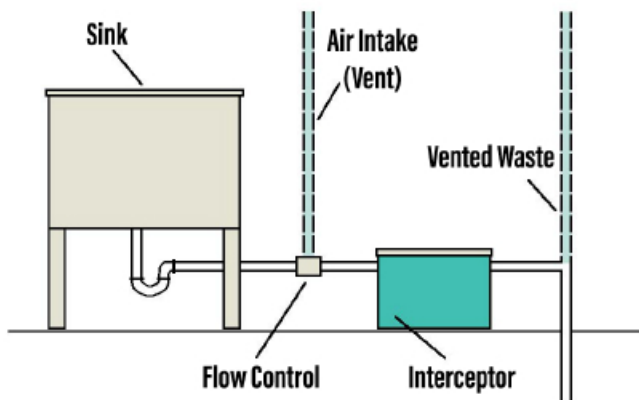


Clean manhole.



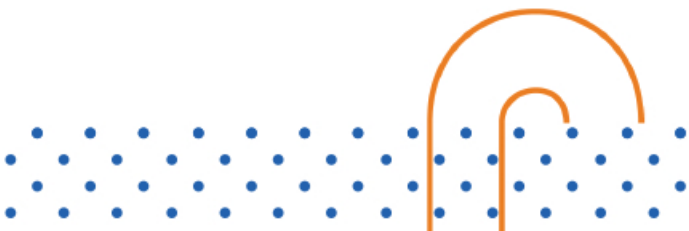
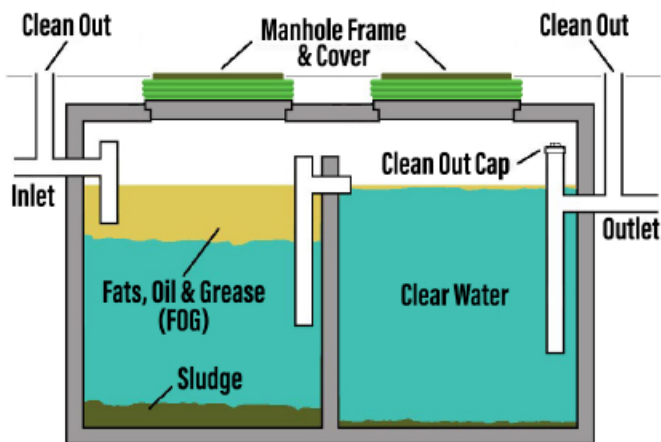
Grease Interceptors

A grease interceptor which traps FOG before it enters the wastewater system may be located under the sink or recessed in the floor inside or outside of the building.



Indoor Grease Interceptor

All food service establishments must install and maintain a grease interceptor to be compliant with Halifax Waters Schedule of Rates, Rules and Regulations for Water, Wastewater and Stormwater Service.



Cleaning and Maintenance

- Grease interceptors must be cleaned **every four weeks** at minimum.
- If the FOG and solids take up 25% of the volume, it must be cleaned more frequently.
- Ensure nothing is blocking the pipes going into or out of the interceptor.
- Inspect the baffles and walls inside the interceptor.
- Repair any damage.
- Ensure **NO** enzymes or other agents are being added to the interceptor.
- Grease interceptor should be accessible at all times (no shelving, etc. blocking access).
- Post maintenance requirements near interceptor.

For more detailed information on the requirements of Halifax Water's Regulations regarding grease interceptors, please see **Section 70** of the **Halifax Water Rules and Regulations** at www.halifaxwater.ca.



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