

Bylaw 20865

EPCOR Wastewater Services Bylaw

Code of Practice

Fat, Oil, Grease & Solids Interceptor Installation & Maintenance Requirements

Commercial/Institutional Food Preparation

APPROVED:

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This Code of Practice, adopted by EPCOR Water Services Inc. (EWSI), contains written requirements, standards, specifications, procedures, protocols or guidelines that form part of the Wastewater Collection Services Guidelines. Pursuant to the Terms and Conditions of Wastewater Collection and Wastewater Treatment Services ("Terms and Conditions") attached as Schedule 2 to Bylaw 20865: EPCOR Wastewater Services Bylaw approved by the City of Edmonton, as EPCOR Water Services Inc.'s regulator, the Terms and Conditions and the Wastewater Collection Services Guidelines are binding on all Customers.

Schedule 2, s. 2.3(d)

1.0 Application

- 1.1 The Customer or Owner of any premises in which there is commercial or institutional food preparation shall provide, install and maintain a fat, oil, grease and solids interceptor.

Schedule 2, s. 4.4(a)

- 1.2 The owner of a premises must install an interceptor when required to do so by EWSI.

Schedule 2, s. 4.4(c)

- 1.3 All required interceptors must be installed and maintained in accordance with the Code of Practice provided in the Wastewater Collection Services Guidelines established by EWSI.

Schedule 2, s. 4.4(d)

- 1.4 Nothing in this Code of Practice exempts a person from the requirements, penalties and/or liabilities within all applicable municipal, provincial, or federal legislation or standards.

2.0 Installation Requirements

- 2.1 All fat, oil, grease and solids interceptors required to be installed by section 4.4(a) or 4.4(c) of Bylaw 20865 must be of sufficient capacity and appropriate design based on the combined maximum flow rate for all fixtures. This can be calculated upon advice of a certified plumber.

- 2.2 All interceptors must be installed either:

- a) on all fixtures that may release fat, oil, grease or solids; or
- b) downstream of all fixtures that may release fat, oil, grease or solids.

Schedule 2, s. 4.4(a)

- 2.3 Unless otherwise approved by EWSI, all required fat, oil, grease and solids interceptors must be either CSA-B481 Series 12 (as amended) certified or assembled in accordance with CSA-B481-12 (as amended) standards.

- 2.4 A garburator must not be connected to a fat, oil, grease and solids interceptor unless an additional solids interceptor is installed upstream of the fat, oil and grease interceptor.

- 2.5 Unless otherwise approved by EWSI, if a dishwasher is connected to a fat, oil, grease and solids interceptor, it must have its own dedicated fat, oil, grease and solids interceptor.

- 2.6 All fat, oil, grease and solids interceptors must be installed in a location that is easily accessible for inspection and maintenance.

- 2.7 All fat, oil, grease and solids interceptors must either be:

- a) permanently affixed with a visible label setting out the rated flow capacity of the interceptor, as established by CSA-B481-12 (as amended) or equivalent; or
- b) accompanied by readily accessible manufacturer's manual and installation drawings.

- 2.8 All flow control devices used in interceptors must be accessible and must not be removed, altered, or disassembled.

3.0 Maintenance Requirements

- 3.1 All required fat, oil, grease and solids interceptors must be maintained in a fully operational and effective condition. Inspections should be conducted each time the interceptor is cleaned.
- 3.2 Unless otherwise specified by EWSI, all fat, oil, grease and solids interceptors must be cleaned at least monthly, and more frequently if one of the following occurs:
 - a) the depth of fat, oil, grease and solids in the interceptor exceeds 25% of the liquid volume capacity of the interceptor;
 - b) the discharge of fat, oil, grease and solids from the facility exceeds the limits set out in Appendix B of Bylaw 20865; or
 - c) as required by EWSI.
- 3.3 Solvents, hot water, or any other agent, including but not limited to bacteria and enzymes, must not be used to facilitate the passage of fat, oil, grease and solids through an interceptor unless approved by EWSI.

4.0 Installation & Maintenance Records

- 4.1 The following inspection and maintenance records must be retained for a period of two years, and must be made available for review by EWSI upon request:
 - a) date of inspection and maintenance;
 - b) the percentage of fat, oil, grease and solids in the interceptor at time of inspection and/or maintenance;
 - c) the maintenance activities performed;
 - d) the quantity of material removed from the interceptor during maintenance;
 - e) the disposal location of the material removed from the interceptor during maintenance;
 - f) the name of the person that performed the inspection or maintenance.
- 4.2 The information required by section 4.1 must be recorded in a Maintenance Log similar to the attached, Maintenance Log – Fat, Oil, Grease and Solids Interceptor. Completed Maintenance Logs must be retained for a period of two years, and must be made available for review by EWSI upon request.

Maintenance Log – Fat, Oil, Grease & Solids (FOGs) Interceptor

Facility Name: _____ Address: _____ Maintenance Company: _____

Date (dd/mm/yy)	Inspection Conducted (Yes/No)	Maintenance Conducted (Yes/No)	% Fat, Oil, Grease & Solids	Maintenance Performed	Quantity Removed	Disposal Location	Conducted By