

Bylaw 18100
EPCOR Drainage Services Bylaw
Code of Practice

Fats, Oils, 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., contains written requirements, standards, specifications, procedures, protocols or guidelines that form part of the Drainage Services Guidelines and are binding on all Customers pursuant to Bylaw 18100.

Schedule 2, s. 2.3(d)

1.0 Application

- 1.1 Owners of all premises in which there is commercial or institutional food preparation must install a fats, oils, 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 Drainage 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 fats, oils, grease and solids interceptors required to be installed by section 4.4(a) or 4.4(c) of Bylaw 18100 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 oil or grease; or
 - b) downstream of all fixtures that may release oil or grease.
Schedule 2, s. 4.4(a)
- 2.3 Unless otherwise approved by EWSI, all required fats, oils, 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 fats, oils, grease and solids interceptor unless an additional solids interceptor is installed upstream of the fats, oils and grease interceptor.
- 2.5 Unless otherwise approved by EWSI, if a dishwasher is connected to a fats, oils, grease and solids interceptor, it must be the only device connected to that interceptor.
- 2.6 All fats, oils, grease and solids interceptors must be installed in a location that is easily accessible for inspection and maintenance.
- 2.7 All fats, oils, 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 fats, oils, 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 fats, oils, grease and solids interceptors must be cleaned at least monthly, and more frequently if one of the following occurs:
 - a) the depth of oil, grease, and solids in the interceptor exceeds 25% of the liquid volume capacity of the interceptor;
 - b) the discharge of oil and grease from the facility exceeds the limits set out in Bylaw 18100; or
 - c) as required by EWSI.
- 3.3 Solvents, hot water, or any other agent must not be used to facilitate the passage of oil and grease 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 fats, oils, 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 – Fats, Oils, 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 – Fats, Oils, Grease & Solids Interceptor

Facility Name: _____ Address: _____ Maintenance Company: _____

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

