



ENGINEERING & PUBLIC WORKS DEPARTMENT
UTILITIES OPERATIONS
3990 - 18TH Ave | Prince George, BC, Canada V2N 4R8

February 2016

INDUSTRIAL-COMMERCIAL-INSTITUTIONAL SANITARY MAINTENANCE INFORMATION

In recent years, the City of Prince George has experienced an increased number of blockages in the sanitary sewer network from oils, fats, debris and grease. As these materials enter the system, they harden and contribute to reduced plumbing flow, increased odours and backups. These types of blockages not only affect the facility itself but also other premises in the immediate vicinity of a blockage.

Our records indicate that fat, oil and grease blockages are a serious problem in the areas where food service industry businesses such as pubs, restaurants, hotels, convenience stores are located. High concentrations of fats, oils and grease effluent entering the sanitary system lead to excessive maintenance cost for the utility.

The City of Prince George Sanitary Sewer Bylaw No. 7897 requires non-domestic users to have an interceptor. A grease interceptor or grease trap must be installed for handling of liquid waste containing fats, oils and grease in excessive amounts after dishwashing or hot water sources. The interceptor must be located so it is readily accessible for cleaning and inspection. The owner is responsible for the maintenance and continuously efficient operation of the interceptor at their own expense.

A diligent interceptor maintenance program and user awareness will lessen the impact of fats, oils and grease has on the city's sanitary sewer network. Included with this letter is an information package outlining what procedures can be implemented in your establishment to assist in avoiding blockages caused by excessive amounts of fat, oils and grease.

Your participation is appreciated. Should you have any questions, please contact the City of Prince George Utility Operations at 250-561-7600

Grease Management



KEEP **GREASE** OUT OF THE SYSTEM

Grease Interceptor Maintenance

What is the Purpose of a Grease Interceptor?

- A grease interceptor is designed to separate Fats, Oils, and Grease (FOG) and solid food waste from your kitchen wastewater.
- Buildup of FOG and solid food waste in your plumbing may cause blockages in either your plumbing or the sanitary sewer lines. This can lead to a sanitary sewer overflow into your building, a neighbor's building, streets, or the environment. It is important to clean your grease interceptor regularly.

Cleaning Frequency

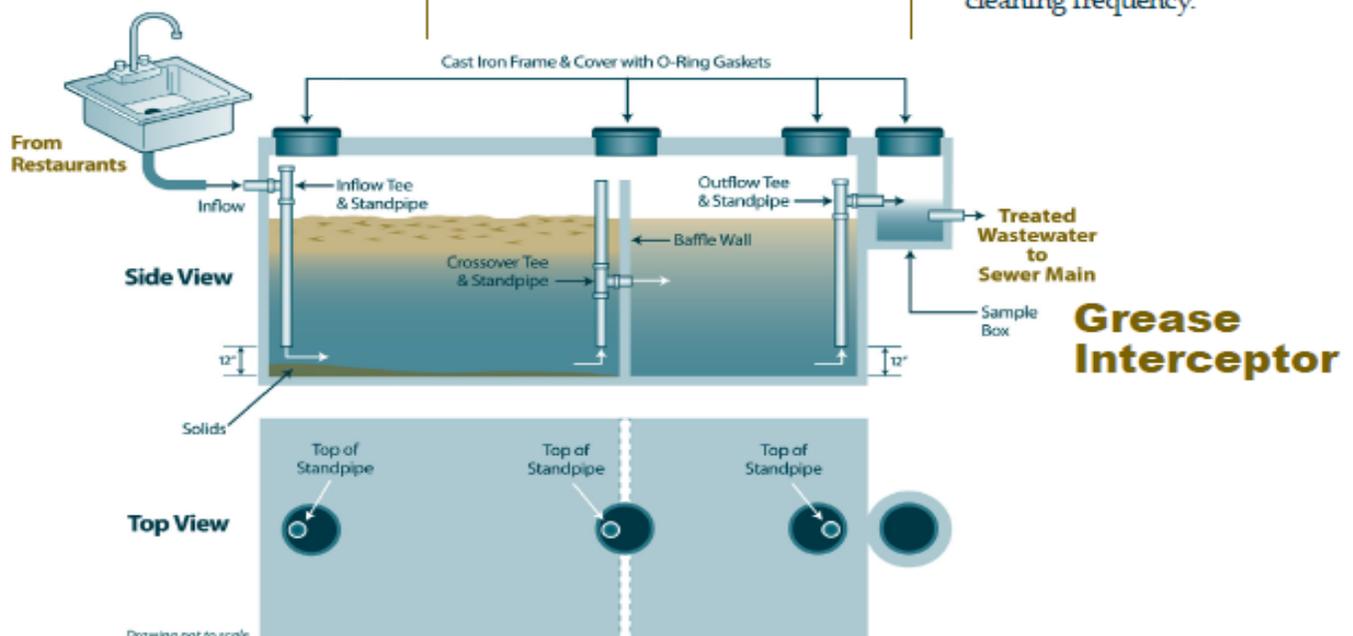
- Grease interceptors shall be cleaned **at least once every 90 days**. More frequent cleaning may be necessary to keep your interceptor operating properly.

Twenty-Five Percent Rule

- **Pump your interceptor when it is twenty-five percent (25%) full of FOG and solid food waste or within 90 days of the last pumping, whichever comes first.**

Standards for Evaluating Grease Interceptors

- Manhole and sample box lids should be easily removable for cleaning and inspections.
- The baffle wall and all three standpipes must be in place and unbroken, above and below the water and grease levels.
- If any standpipes are under water or grease, they must be raised above the grease level. High water or grease level could result from a blockage in the downstream pipes.
- Downstream blockages could indicate inadequate interceptor cleaning frequency.



Discharging used cooking or deep fryer oil, rotisserie fat, or solid food waste into kitchen sinks mop sinks, and floor drains in your kitchen that are connected to the sanitary sewer system is a violation of the Sewer Bylaw.

Discharging anything including oil, grease, waste, wash water, or rinse water to the stormwater system is a violation of the Storm Sewer Bylaw.

Kitchen Best Management Practices (BMPs)

- Grease and solid food waste can build up inside the interceptor and may cause the interceptor to operate less efficiently.
- Scraping grease and food waste to the garbage before washing dishes will minimize the amount of grease and solids going into the grease interceptor and will improve interceptor performance.

Tips on Routine Grease Interceptor Maintenance

- The pumping service should wash and scrape all sides, standpipes, and surfaces inside the interceptor and completely pump out all contents.
- The pumping service shall not decant (return) wastewater back into the interceptor; the grease concentration in interceptor wastewater is very high.
- Make sure your pumping service cleans the sample box and effluent standpipe of the interceptor. You may need to pump more often if you see fresh grease being discharged into your sample box.
- Require the pumping service to show the disposal destination for your waste on the pumping invoice. Your business may be liable for any illegal dumping or discharge of waste from your facility.
- Do visual inspections after pumping services are performed or when plumbers snake or hydro-jet plumbing or laterals to make sure the interceptor standpipes are not damaged.



**CITY OF
PRINCE GEORGE**

For more information please contact:

Utilities Operations

Utilities Division

City of Prince George

250-561-7528

Grease Management



KEEP **GREASE** OUT OF THE SYSTEM

Grease Trap Maintenance

What is the Purpose of a Grease Trap?

- A grease trap is designed to separate Fats, Oils, and Grease (FOG) and solid food waste from your kitchen wastewater.
- Buildup of FOG and solid food waste in your plumbing may cause blockages in either your plumbing or the sanitary sewer lines. This can lead to an overflow into your building, a neighbor's building, streets, or the environment. It is important to clean your grease trap regularly.

Cleaning Frequency

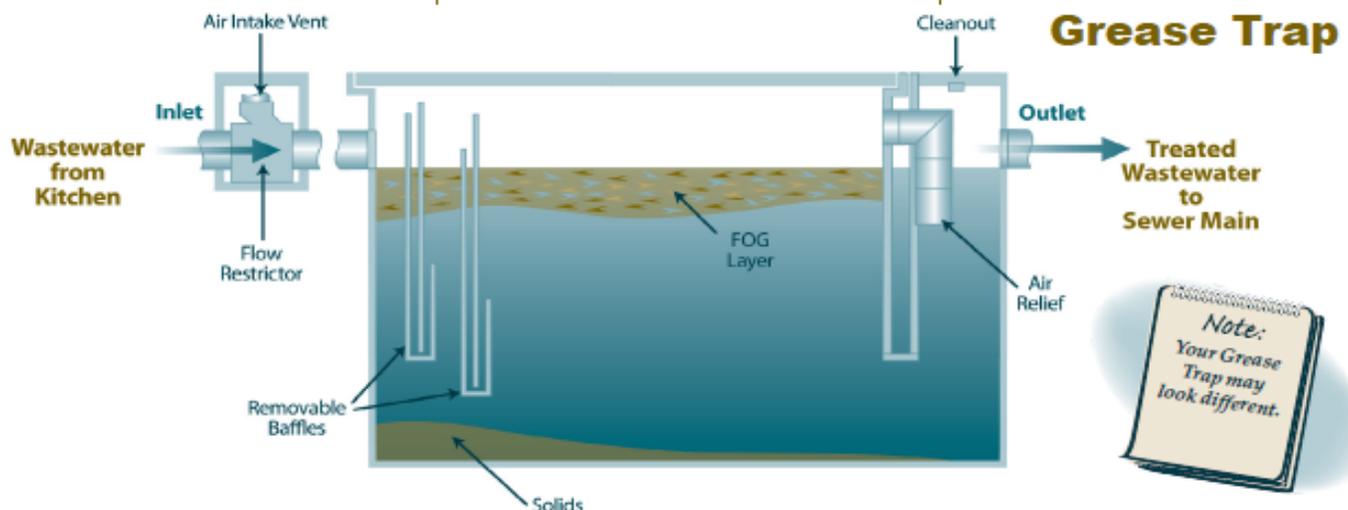
- Grease traps shall be cleaned at **least once every 30 days**. More frequent cleaning may be necessary if:
 - Your sinks are draining slowly, possibly due to buildups in the trap.
 - Water levels in the trap or floor drains are high, possibly due to grease-related blockages in your plumbing.
 - The grease trap smells bad because solids are filling the bottom of the trap quickly.
- Your trap is not sized correctly for your restaurant operations, menu, or number of meals served.

Twenty-Five Percent Rule

- **Clean the trap when it is twenty-five percent (25%) full of FOG and solid food waste or within 30 days of the last pumping, whichever comes first.**

Common Problems Leading to Grease Trap Repair or Replacement

- Grease trap installed backwards, without flow controls, or otherwise in violation of plumbing codes or manufacturer specifications.
- Missing or damaged parts, such as the removable baffle plates.
- Leaks due to rust holes or punctures in the walls or floors.
- Illegal connection to the dishwasher or garbage grinder to the grease trap.

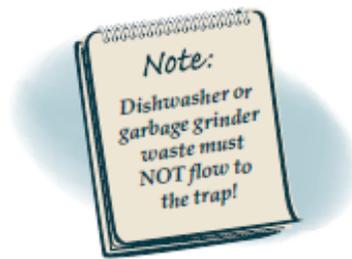


Discharging used cooking or deep fryer oil, ro-tisserie fat, or solid food waste into kitchen sinks mop sinks, and floor drains in your kitchen that are connected to the sanitary sewer system is a violation of the Sewer Bylaw.

Discharging anything including oil, grease, waste, wash water, or rinse water to the stormwater system is a violation of the Storm Sewer Bylaw.

Kitchen Best Management Practices (BMPs)

- Scraping grease and food waste to the garbage before washing dishes will minimize the amount of grease and solids going into the grease trap and will often improve trap performance.



Tips on Routine Grease Trap Maintenance

- To ensure proper maintenance, we recommend using a professional grease hauling company.
- Cleaning consists of emptying the entire trap, including FOG, wastewater, and solid food waste; making sure the removable baffle plates and parts are thoroughly cleaned and replaced properly after each cleaning.
- Keep a maintenance log sheet posted near the grease trap if you self-clean the trap.
- Melt ice in the sink plumbed to the grease trap an hour or two before cleaning. This helps cool and harden the grease in the trap, making cleaning easier and reducing odors.
- Have an extra gasket available for your grease trap lid and use allen screws (which resist stripping) to secure the lid.
- Run your hood fans during cleaning to reduce odors.
- Call a plumber to snake or hydro-flush your sewer lateral (plumbing) pipes to the street periodically to remove any blockages.



For more information please contact:

***Utilities Operations
Utilities Division
City of Prince George
250-561-7528***

Mailing address:

1100 Patricia Boulevard, Prince George, B.C., Canada V2L 3V9

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3990 18th Avenue, Prince George, B.C., Canada V2N 4R8

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Grease Management



KEEP GREASE OUT OF THE SYSTEM

Proper Cleaning and Rinse Water Disposal for Exhaust Hoods, Filters, Ducting, Roof Fans, and Floor Mats

Cleaning Exhaust Hoods and Exhaust Hood Filters On Site

- Dry-wipe and scrape grease off of all surfaces before washing.
- Empty and clean the grease collection trays located inside of the exhaust hoods regularly.

Cleaning Exhaust Hood Filters Off Site

- The business owner may choose to use professional services to exchange dirty exhaust hood filters for clean ones.

Cleaning Frequency

- Check your lease agreements and fire insurance policies to determine the minimum frequency that you must clean your equipment.
- More frequent cleaning may be necessary if grease collects quickly.

Cleaning Exhaust Ducting and Rooftop Exhaust Fans

- Do not allow wash and rinse water to go into downspouts.
- Do not leave pooled wash and rinse water on the roof.
- Collect the wash and rinse water and discharge to the sanitary sewer drains inside your business.



Whether you contract with a professional service, perform the cleaning yourself, or do both, you are liable for any illegal disposal of waste or rinse water resulting from cleaning your exhaust hood, filters, ducting, and roof fans. This includes any cleaning that occurs off site.



Never clean exhaust hoods or filters outdoors where wash water may flow to a storm drain.

Discharging used cooking or deep fryer oil, rotisserie fat, or solid food waste into kitchen sinks mop sinks, and floor drains in your kitchen that are connected to the sanitary sewer system is a violation of the Sewer Bylaw.

Discharging anything including oil, grease, waste, wash water, or rinse water to the stormwater system is a violation of the Storm Sewer Bylaw.

Proper Disposal of Filter Bath Solution

- Used bath solution from soaking exhaust hood filters (both hazardous and non-hazardous) should be taken to an off-site disposal facility. You and your property manager are liable for any illegal disposal of your waste.

Proper Disposal of Water from Equipment Cleaning

- Do not dispose of the concentrated solution, wash water, or rinse water from cleaning or degreasing equipment or exhaust hood surfaces into sinks leading to a grease trap or mechanical grease removal device.
- Do dispose of the concentrated solution, wash water, or rinse water into a mop-sink, sink, or floor drain connected directly to the sanitary sewer system.
- Do dispose of wastewater from steam cleaning without chemicals to a grease trap or mechanical grease removal device.
- Do not pour concentrated chemicals into sinks, mop sinks, or floor drains plumbed to grease control devices. This may cause liquefied grease to escape the grease control device and could cause a blockage in your drainage system.

Proper Disposal of Water from Cleaning Floor Mats

Wash water from cleaning floor mats must never flow out the back door, onto the parking lots, into a gutter, or into a storm drain. Clean mats:

- In a mop sink or near a floor drain, or
- Outside in a designated area that flows to a sanitary sewer drain, or
- In a garbage can; then dispose of the wash water into a mop sink.



For more information please contact:

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