



Protect Your Business – The Importance of Grease Traps

What is FOG?

Fat, Oil and Grease (FOG) includes meat fat, cooking oil, lard/shortening, margarine/butter, batters, icing, dressing, sauces, soups and dairy products.

What is a grease trap? How does it work?

A grease trap is designed to separate and retain FOG and food waste before it enters the sewer system. It works by slowing down the flow of wastewater to allow FOG and food solids to separate. The FOG floats to the top of the trap and is blocked from the outlet by baffles. The food waste settles to the bottom and the less grease-laden water continues into the sewer system.

What are the benefits of frequently cleaning my grease trap?

- Minimize the likelihood of sewer backups and associated costs
- Minimize foul odors, health risks and possible restaurant closures due to overflows
- Stay in compliance with Sanitary Sewer Bylaw by ensuring outflow does not exceed specified concentration (500mg/L)
- Longer trap life by removing any acidic rotting foods
- Easier and less time consuming if cleaning is done more frequently

How often should I service my grease trap?

It is recommended to clean the grease trap either before the combined FOG and food waste level exceeds 25% of the volume of the trap, the FOG is over a quarter way down the baffle, or within 30 days of the last service, whichever comes first. It may be necessary to increase frequency of cleaning if there's an odour from your grease trap, water levels are high, or there are drainage problems. It is suggested to use a professional grease trap servicing company. If you choose to self-clean your grease trap, following the Grease Trap Cleaning Procedure (available at www.rmwb.ca/fog) will help keep your operations running effectively.

What are some ways I can increase the efficiency of my grease trap?

- Remove FOG from cooking equipment before washing
- Scrape food waste from dishes before washing
- Dispose of FOG from traps and fryers in a grease bin
- Utilize basket strainers to minimize food particles entering the grease trap
- Inspect and maintain grease traps regularly

Who can I call if I have questions?

FOG Team: fog@rmwb.ca

PULSE: 780-743-7000 or 1-800-973-9663

Plumbing: permit.inquiries@rmwb.ca