

## Maintenance – what's required

Grease interceptors only work if they are properly maintained.

- The depth of fats, oils, grease and solids (combined together) must not be more than 25% of the total liquid depth of the grease interceptor.
- Have grease interceptors fully pumped out by a waste management company:
  - when fats, oils, grease and solids are more than 25% of the total liquid depth, OR
  - every 90 days (whichever happens first).Inspect all components that may affect its proper operation.
- If properly maintained, wastewater leaving the grease interceptor will not exceed the regulation limits of:
  - 300 mg/L of oil and grease
- Don't use enzymes or other agents that will allow grease to pass through the grease interceptor and go into the sewer.
- Keep a record of inspection and maintenance activities. Have two years on hand and available for inspection.
- Have someone on site who can open the grease interceptor for inspection.



## Non-compliance with regulations

Commercial kitchens that do not meet the regulations could be subject to a \$300 re-inspection fee, a \$150 sampling and analysis fee, and for serious offenses, a fine.

## Information and assistance

If you operate or service a commercial kitchen, Metro Vancouver can help you with the technical requirements of the regulation, including advice on installing and maintaining your grease interceptor.

**Metro Vancouver Information Centre**

**604-432-6200**

**[www.metrovancouver.org](http://www.metrovancouver.org)**  
**(search: grease trap regulation)**

# Grease & commercial kitchens

Maintenance and installation requirements for your grease interceptor



# Keeping grease out of our sewers

## Grease: a big problem for our sewers

When you put fats, oils and grease from food preparation and cooking down the drain it can plug your drain lines and eventually clog the region's sewers.

Grease build-up in sewers causes them to overflow, potentially damaging homes, businesses and the environment. Removing grease from our sewers costs Metro Vancouver residents at least \$2 million every year.

A lot of the grease in our sewers comes from commercial kitchens where grease interceptors are not properly maintained or are too small.

## What is a grease interceptor?

A grease interceptor (or grease trap) is a device that separates fats, oils and grease from wastewater and stops it from entering the sewer system.

All commercial kitchens whose wastewater contains fats, oils and grease are required by law to have a properly installed and maintained grease interceptor.

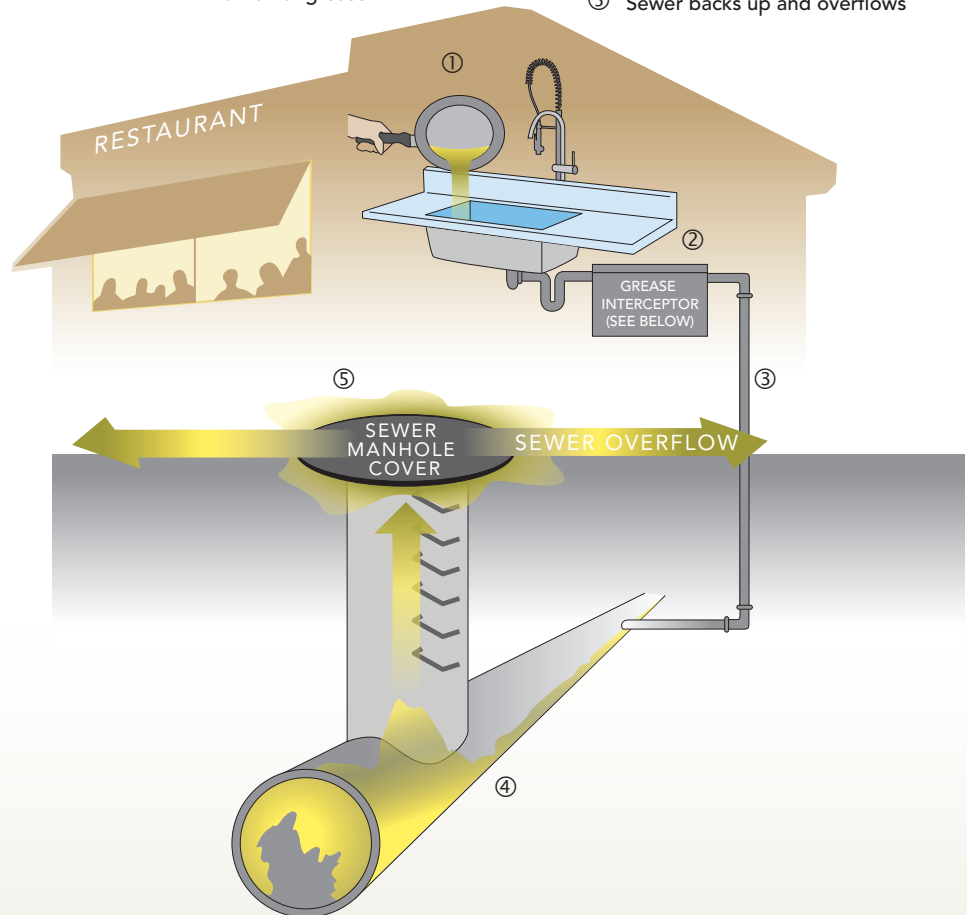
## Installing a grease interceptor

A grease interceptor should be:

- connected to any fixture that generates grease
- properly sized – if it is too small it will fill with fats, oils and grease too quickly and will not do its job
- equipped with a sampling point so that the quality of liquids leaving the interceptor can be tested
- accessible – so it can be inspected and so you can maintain it

## HOW GREASE GETS IN THE SEWER

- ① Greasy food waste goes into sink
- ② Grease interceptor may be too small or full of grease
- ③ Grease goes in the sewer
- ④ Grease builds up and blocks sewer pipes
- ⑤ Sewer backs up and overflows



## GREASE INTERCEPTOR:

Properly sized and maintained – captures and retains grease and solids

