

Small Group Meeting Summary: Mandarin Food Sector Establishments

Food Sector Grease Interceptor Bylaw Review

Meeting Date: October 2, 2018

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1. Background

Metro Vancouver, in an effort to reduce the amount of fats, oils and grease entering the sewer system, is engaging food sector establishments and related stakeholders to obtain feedback on a review of the Food Sector Grease Interceptor Bylaw (the bylaw).

Specific areas of interest and exploration included:

- Effectiveness of the current bylaw
- Challenges associated with meeting bylaw requirements
- Educational initiatives that might improve awareness, understanding and compliance with the bylaw

Metro Vancouver recognizes that changes to the Food Sector Grease Interceptor Bylaw (the bylaw) could have an impact on stakeholders and is committed to delivering a responsive, transparent stakeholder engagement program. A variety of forums are being used to learn about stakeholder issues and interests related to the bylaw. Information collected during the engagement period will inform the bylaw review. Results and recommendations will be reported back to stakeholders and the Utilities Committee and Greater Vancouver Sewerage & Drainage District (GVS&DD) Board at the end of the process.

Small Group Meetings are being hosted to support a discussion of factors inhibiting compliance and the special considerations of stakeholder groups with unique interests or characteristics.

2. Notification

In August 2018, Metro Vancouver issued invitations to engage in the bylaw review, by email and post, to over 10,000 Food Sector Establishments and other stakeholders within Metro Vancouver. Invited stakeholders responded to Metro Vancouver by email to confirm their interest. Those confirming their interest and availability were assigned to the appropriate stakeholder meeting.

3. Small Group Meeting

Date & Location

Mandarin Food Sector Establishments

Tuesday, October 2, 1:00 p.m. – 3:00 p.m.
Metro Vancouver – 28th Floor Conference Centre
Metrotower Office Complex
4730 Kingsway
Burnaby

Participants

NAME	ORGANIZATION
Louis Kong	Grand Dynasty Seafood Restaurant
Albert Leung	Top Gun Group
David Chung	Jade Seafood Restaurant/ BC Asian Restaurant and Café Owners Association
William Tse	BC Asian Restaurant and Café Owners Association
James Liu	Marine Bay Restaurant
Derek Yeung	New Starlet Seafood Restaurant
Gigi Zheng	Prince Seafood Restaurant
Paul Lam	T&T Supermarket (Engineering Department)
William Li	T&T Supermarket (Administration Department)
Helen Siu	Fortune House Seafood Restaurant
Tony Wong	HCCW Seafood Restaurant
Albert Leung	Top Gun Group

Presenters & Support

NAME	ORGANIZATION
Tom Sadleir	Metro Vancouver
Linda Parkinson	Metro Vancouver
Marlene Fuhrmann	Metro Vancouver
Chang Song	Insights West (Mandarin facilitator)
Galen Aker	Lucent Quay (Recorder)

4. Presentation

Metro Vancouver presented to participants the following to begin the engagement meeting:

Engagement Process – Tom Sadleir

- Purpose of the bylaw review
- Engagement objectives
- Timeline

Background – Linda Parkinson

- Metro Vancouver management of the region's wastewater
- Metro Vancouver's Source Control Program
- Effects of fats, oils and grease on infrastructure
- Description of current bylaw

Bylaw Enforcement – Marlene Fuhrmann

- Working with municipalities to identify "hot spots"
- Inspections to date
- Common violations
- Fees

5. Feedback

A series of discussion topics were used to obtain feedback on the bylaw review. The following lays out the comments and questions that were raised at the meeting.

Topic 1

What concerns or questions do you have about the current bylaw?

What solutions and ideas do you have to keep fats, oils and grease out of the sewer system?

Have you encountered solutions and ideas elsewhere, to keep fats, oils and grease out of the sewer system?

- Interest in whether a new bylaw is being considered or changes to the existing bylaw.
- We have existing grease traps, and all comply with existing bylaw; if a new bylaw comes into effect, we are concerned with possible new sizing methodology that we will require installation of a new trap.
- A new building recently opened with designs from mechanical engineer; would that meet your present bylaw?
- Can municipalities approve building plans without them meeting the grease trap bylaw?
- Engineers should be aware of bylaw requirements.
- If the bylaw becomes stricter, will those restaurants currently in compliance need to upgrade? Interest in grandfathering for restaurants in this situation.
- What about grandfathering if not meeting the current bylaw?
- When the bylaw came into effect in 2012, were older restaurants grandfathered in?
- Can we compensate for undersized interceptors with more frequent pump outs?
- If restaurants don't have space, how can they upgrade?
- Older restaurants don't have enough space
- It is difficult to install a grease interceptor in restaurants that are on the second floor or higher.
- Are there other ways other than the grease trap to deal with grease? Are there any other technologies to solve the problem?
- Could there be a research fund that can help look into new technologies? For example is there such as thing as grease-eating bacteria? What about use of enzymes and bacteria?
- Can Metro Vancouver offer some information to determine size?
- Do more floor drains and mop sinks mean we need a larger grease trap?
- Businesses are not capable of sizing grease traps on their own; mechanical engineers provide guidance

- Does the kind of oil or grease make a difference? Lower freezing point, or higher freezing point?
- Issues around collection of cooking oil (service providers [different from GI haulers] not picking up on schedule)
- Where does the grease go when it is collected? How do you control this?

Topic 2

What is special or unique about your business and sector?

What would make it easier for you to be compliant and keep fats, oil and grease out of the sewer system?

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- Chinese restaurants generally have higher turnover of customers and are busier than western restaurants.
 - Chinese restaurants use primarily stir-fry cooking, requiring a lot of oil
 - Bylaw should be clearer with exact requirements.
 - It is difficult to control front line staff disposal methods.
 - Low awareness of the bylaw and what constitutes fats, oils and grease.
 - Service providers are having difficulty following the current bylaw.
 - New restaurants are easier installations, existing restaurants have many more challenges.
 - Make requirements explicit for yellow grease
 - Fees – should have to pay if you put grease down the drain

Topic 3

What more can Metro Vancouver be doing to help with education and awareness>

Do you have ideas for training and education tools?

What else might help?

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- Chefs are key to education.
 - Training on grease interceptor could be required as part of business license process, showing the effects of putting fats, oils and grease down the sewer.
 - Owners and managers know best practices and want to help prevent staff from disposing of fats, oils and grease improperly.
 - Education is not the issue, we are aware of the problem and want to help fix it.
 - Provide staff something with impact; reading materials are not as effective as a video or visual.

- Consider financial penalties for those who are not in compliance.
- Translate materials in multiple languages.
- Larger restaurants are aware of best practices but smaller restaurants are less likely to know best practices or about the bylaw.

Additional Input (Digesters and Food Grinders)

- TNT had a digester but were not discharging to sewer. They were selling the liquid but now have no buyer; currently not using it.
- Stopped using garburator (grinder) 15 years ago.

6. Next Steps

Metro Vancouver will analyze all questions and comments from the small group meetings and identify key themes to inform the development of discussion topics for the Working Group, which will meet 5-6 times in 2019. Metro Vancouver will recruit Working Group members from the varied stakeholder groups that participated in the Small Group Meetings. The Working Group will be guided by a Terms of Reference.

