

**Grease Interceptor Bylaw No.
01(2014)**

Whereas:

A. It is deemed desirable to regulate the discharge of wastewater from food sector establishments that contains or may be contaminated with fats, oils and grease.

NOW THEREFORE the Town of Outlook in an open meeting duly assembled enacts as follows:

Citation

1. For citation purposes, the name of this bylaw is the Grease Interceptor Bylaw No. 01(2014) ("this bylaw").

Definitions

2. In this bylaw:

"approved" means an approval of or given by the Superintendent of Municipal Operations. (SOMO);

"drain" means a pipe, conduit, channel, or other similar equipment used to convey wastewater;

"fats, oils and grease" means insoluble organic fats, oils and grease from animal or vegetable sources;

"flow capacity" means the quantity of wastewater measured in relation to units of time that is discharged into or through a grease interceptor;

"flow control fitting" means a device that controls flow capacity;

"food sector establishment" means any premises, except premises used solely as a private residence, where food is prepared, packaged, served, sold, or otherwise handled in a manner that results in the formation of fats, oils and grease, including restaurants, delicatessens, fast-food premises, cafeterias, hospitals, bars, grocery stores, bakeries, butcher shops, and other similar premises where food is handled;

"garbage compactor" means a device that compacts waste which contains or may be contaminated with fats, oils and grease;

"gravity grease interceptor" means a device that uses gravity and interior baffling to separate and retain fats, oils and grease from wastewater;

“grease interceptor” means a gravity grease interceptor, hydromechanical grease interceptor, or grease removal device that separates, and then removes or retains, fats, oils and grease from wastewater before it is discharged into a sewer or sewage facility;

“grease removal device” means a hydromechanical grease interceptor that separates and removes fats, oils and grease from wastewater using an automatic, mechanical process;

“hydromechanical grease interceptor” means a device that uses hydromechanical separation, interior baffling, and air entrainment barriers, whether in combination or independently, to separate and retain fats, oils and grease from wastewater;

“point of discharge” means the point at which wastewater is discharged from a grease interceptor into a sewer or sewage facility;

“rated flow capacity” means the flow capacity prescribed by the manufacturer of a grease interceptor;

“sampling point” means the point at which a sample of wastewater can be collected;

“solids interceptor” means a device that separates, and then removes or retains, solids from wastewater, including a basket, screen, or other similar device;

“SOMO” means the Superintendent of Municipal Operations for the Town of Outlook.

“total oil and grease” means any matter, whether of animal, vegetable or mineral origin, extractable by solvent as determined by procedures set out in standard methods, and includes fats, oils and grease; and

“wastewater depth” means the depth of the wastewater measured from the bottom of the grease interceptor to the surface of the wastewater in the grease interceptor.

Part 1 – Application

3. Every person who discharges, or allows or causes to be discharged, directly or indirectly, wastewater from a food sector establishment into a sewer or sewage facility must comply with this bylaw.

Part 2 – Restrictions

4. Subject to sections 5 and 6, no person shall discharge, or allow or cause to be discharged, directly or indirectly, wastewater from a food sector establishment into a sewer or sewage facility if the wastewater contains any of the following:

- (a) high volume discharge;
 - (b) restricted waste;
 - (c) storm water;
 - (d) prohibited waste;
 - (e) uncontaminated water;
 - (f) groundwater;
 - (g) trucked waste;
 - (h) any substance, whether gaseous, liquid, or solid, that may cause damage to a sewer or sewage facility by corrosion;
 - (i) any substance, whether gaseous, liquid, or solid, in a concentration or quantity that may cause interference with the proper operation of a sewer or sewage facility
 - (j) any substance, whether gaseous, liquid, or solid, in a concentration or quantity that may injure or is capable of injuring the health of any person, property of life form;
 - (k) any substance, whether gaseous, liquid, or solid, in a concentration or quantity that is or may become a safety hazard to persons who operate or maintain a sewer or sewage facility; or
 - (l) any substance, whether gaseous, liquid, or solid, used to dilute non-domestic waste, including water.
5. A person may discharge wastewater from a food sector establishment into a sewer or sewage facility if that person is also in compliance with the Sewer Use Bylaw and a valid and subsisting waste discharge permit, trucked waste authorization, or order.
6. A person may discharge wastewater from a food sector establishment into a sewer or sewage facility if, at the point of discharge, the wastewater contains only:
- (a) biochemical oxygen demand; and
 - (b) total oil and grease less than 300 mg/L.

7. No person shall add, or cause or permit to be added into a grease interceptor any enzymes, solvents, hot water, bacteria, or other biological or chemical substance to facilitate the passage of fats, oils and grease through a grease interceptor.

Part 3 – Grease Interceptor Requirements

8. Every owner or operator of a food sector establishment must use grease interceptors in accordance with this bylaw to separate fats, oils and grease, and then remove or retain such fats, oils and grease, from wastewater before the wastewater is discharged into a sewer or sewage facility.
9. The following in a food sector establishment must be connected to a drain that is connected to a grease interceptor:
 - (a) cooking equipment that is connected, directly or indirectly, to a drain, including woks, soup kettles, tilt kettles, and other similar cooking equipment;
 - (b) sinks that are used for washing pots, pans, dishes, cutlery, kitchen utensils, mops, and to perform other similar washing activities;
 - (c) self-cleaning exhaust hoods installed over cooking equipment;
 - (d) garbage compactors;
 - (e) floor drains used to convey water or wastewater that contains or may be contaminated with fats, oils and grease;
 - (f) dishwashing equipment; and
 - (g) any other plumbing equipment or device that discharges or conveys wastewater which contains or may be contaminated with fats, oils and grease.
10. The following in a food sector establishment must not be connected to a grease interceptor;
 - (a) toilets and urinals;
 - (b) sinks used only for washing hands or washing anything that is not contaminated with fats, oils and grease; and
 - (c) subject to section 11, food grinders, potato peelers and other similar equipment used for the preparation of food.

11. Food grinders, potato peelers and other similar equipment used in the preparation of food must be connected to a solids interceptor that is connected to a grease interceptor if the wastewater discharged from such food preparation equipment contains or may be contaminated with fats, oils and grease.
12. A garbage compactor used in connection with a food sector establishment but is situated outside of the building or structure of that food sector establishment must:
 - (a) be connected to a drain that is connected to a grease interceptor; and
 - (b) prevent the mixing of storm water with the wastewater that is discharged into the drain connected to the grease interceptor.
13. Grease interceptors must not be located in a place or manner that obstructs or interferes with an officer's exercise of powers to ensure compliance with this bylaw.

Part 4 – Grease Interceptor Standards

14. All grease interceptors installed after the adoption of this bylaw but prior to January 1, 2015 must achieve a rating standard of 90% grease removal efficiency measured in accordance with Canadian Standards Association standard B481.1, or be rated in accordance with such other standard approved by the SOMO.
15. All grease interceptors installed after January 1, 2015 must achieve a rating standard of a maximum effluent grease concentration of 150 mg/L measured in accordance with Canadian Standards Association standard B481.2, or be rated in accordance with such other standard approved by the SOMO.
16. Where the rating methodology in the Canadian Standards Association B481 Series of Standards does not apply, then the grease interceptor must be designed, engineered, and installed in accordance with the standards prescribed for grease interceptors in the American Society of Plumbing Engineers Data Book, Volume 4, Chapter 8, Grease Interceptors.
17. If a grease interceptor was installed in conformity with the Provincial Standards prior to the adoption of this bylaw but does not conform to the standards for grease interceptors in the Part, the grease interceptor may continue to be used as a non-conforming grease interceptor.

Part 5 – Grease Interceptor Sizing

18. The maximum flow capacity of all plumbing fixtures connected to a grease interceptor must not exceed the grease interceptor's maximum rated flow capacity.

19. A grease interceptor must have sufficient flow capacity to separate, and then remove or retain, fats, oils and grease from wastewater in compliance with this bylaw, and must be sized in accordance with an approved sizing methodology.
20. If the manufacturer of a grease interceptor prescribes the use of a flow control fitting with the grease interceptor, the grease interceptor must have the prescribed flow control fitting.
21. The size of a flow control fitting that is required to be used with a grease interceptor must not exceed the rated flow capacity of the grease interceptor.

Part 6 – Sampling

22. Every food sector establishment must designate a sampling point for each grease interceptor that discharges into a sewer or sewage facility.
23. A sampling point may be located at any point where a grease interceptor discharges wastewater into a sewer or sewage facility, provided that the sampling point is upstream from any other points where wastewater from sources other than the grease interceptor can be discharged into that sewer or sewage facility.
24. If a sampling point is part of a pipe, the sampling point must be vertically perpendicular to and on the top of the pipe.
25. Every food sector establishment must keep on the premises a record of the designated locations of all sampling points for that food sector establishment and make such record available for inspection by an officer or the SOMO upon request.
26. A sampling point must be readily and easily accessible at all times for inspection and sampling by an officer or the SOMO.
27. An officer or the SOMO may require anything related to the discharge of wastewater from a food sector establishment, including any machine, structure, material or equipment on the premises that is being inspected, be operated, used, set in motion, or opened under conditions specified by the officer or SOMO.

Part 7 – Labeling Requirements

28. The rated flow capacity of a grease interceptor must be:
 - (a) permanently labeled on the grease interceptor and be visible and clearly legible at all times; or

(b) shown to an officer or the SOMO in written documentation issued by the manufacturer of the grease interceptor.

Part 8 – Grease Interceptor Maintenance

29. Every grease interceptor must be examined and cleaned in accordance with this Part.

30. A grease interceptor must be examined, and cleaned:

(a) at least once every 90 consecutive days ; or

(b) when the total thickness of fats, oils and grease and solids in the grease interceptor is equal to 25% or more of the wastewater depth,

Whichever occurs earlier, or at any time an officer or the sewage SOMO directs.

31. Examination and cleaning of a grease interceptor must include:

(a) full evacuation of the grease interceptor;

(b) clearing of all inlet, outlet, and air relief ports of any obstructions or other matter that may interfere with the proper functioning of the grease interceptor;

(c) examinations of all baffles, seals, and internal components for damage and other defects or conditions that may interfere with the proper functioning of the grease interceptor; and

(d) replacement or repair of any damaged components and other defects or conditions that may interfere with the proper functioning of the grease interceptor.

32. Fats, oils and grease evacuated from a grease interceptor during the examination and cleaning required under this Part must not, directly or indirectly, be discharged:

(a) in any form or manner, into the environment or into any sewer or storm sewer; or

(b) in liquid form, into a municipal solid waste collection system.

Part 9 – Record Keeping

33. For each examination and cleaning required to be performed under Part 8, every owner or operator of a food sector establishment must:

- (a) keep and maintain on the premises a written record of the date of the examination, cleaning, and maintenance, with detailed descriptions of the types and quantities of matter evacuated;
- (b) keep each record for at least two years after the year in which the record was first made; and
- (c) make such records available for inspection by an officer or the SOMO upon request.
- (d) an approved record form will be provided by the municipality.

Part 10 – Orders and Fees

- 34. If the SOMO has grounds to believe that a person has contravened or is contravening this bylaw, the SOMO may issue an order requiring a person to do anything the SOMO deems necessary to stop the contravention or prevent another contravention.
- 35. If the SOMO deems that any of the following inspection actions are required to ensure compliance with this bylaw, the owner or operator of a food sector establishment must pay the following fees set out in Table 1:

Table 1

Inspection action	Amount
(a) Re-inspection	\$300
(b) Sampling and analyses	\$150

Part 11 – Offences

- 36. A person who contravenes any provision of this bylaw, other than the provisions listed in section 39, commits an offence and is liable to a fine not exceeding \$5,000.
- 37. A person who contravenes any of the following commits an offence and is liable to a minimum fine of \$1,000 and a maximum fine not exceeding \$5,000:
 - (a) section 8 [*installation of a grease interceptor*];
 - (b) section 9 [*connection to a grease interceptor*];
 - (c) section 18 [*flow from all plumbing fixtures connected to the grease interceptor*]; and
 - (d) section 29 [*examination and cleaning*].

38. If an offence under section 36 continues for more than one day, separate fines, each not less than the minimum fine for that offence and not exceeding the maximum fine for that offence, may be imposed for each day the offence continues.
39. If an offence under Section 37 continues for more than one day, separate fines, each not less than the minimum fine for that offence and not exceeding the maximum fine for that offence, may be imposed for each day the offence continues.
40. Nothing in this bylaw limits the SOMO utilizing any other remedy that would otherwise be available at law.

Part 12 – General Conditions

41. If any portion of this bylaw is deemed *ultra vires*, illegal, invalid, or unenforceable in any way, in whole or in part, by a court or tribunal of competent jurisdiction, such decision shall not invalidate or void the remainder of the bylaw. The portion so held to be *ultra vires*, illegal, invalid, or unenforceable shall be deemed to be reduced in scope so as to be valid and enforceable, or in the alternative to have been stricken therefrom with the same force and effect as if such parts had never been included in this bylaw or a revised.
42. Nothing in this bylaw is intended to conflict with Provincial Legislation or statutes. Conflict does not exist solely because further restrictions or condition are imposed by this bylaw.
43. Words importing the singular number include the plural number and vice versa.
44. This bylaw shall come into force and take effect on the final passing thereof.



Mayor

Municipal Manager

Certified a true copy of Bylaw 01(2014)
adopted by resolution of council the
08th day of January 2014.

Municipal Manager



