

**Advisory:**

June 8, 2016

Subject:

Grease interceptors and protection of the drainage system.

Background:

Fixtures or equipment that discharge fats, oils and grease may damage the sanitary drainage system or the sewage disposal system. Sewage or waste containing fats, oils and grease must be treated before it is discharged to the sanitary drainage system.

Advisory:

The codes, bylaws and standards (requirements of the NPC 2020, The City of Calgary's wastewater bylaw and the B481-12) must be followed to protect the amount of fats, oils and grease that may discharge to the sanitary drainage system. A properly sized grease interceptor is required in any public food service establishment or in a care or detention facility where food is cooked, processed, prepared or where fats, oils or grease are released.

Sizing

Grease interceptor sizing and installation details can be found in the manufacturer instructions or by following proper engineering practices, such as information found in the ASPE 2008 Data Book - Volume 4, Chapter 8, Grease Interceptors or CSA B481 Series-12.

Commercial Dishwashers

Commercial dishwashers installed in any public food service establishment, or in a care or detention facility must be connected to a grease interceptor. The dishwasher may be served by a dedicated grease interceptor or, if sized properly, may be connected a grease interceptor serving other fixtures.

Food grinders, potato peelers and other similar equipment:

Food grinders, potato peelers and other similar equipment used in food preparation must be connected to a solids interceptor connected to a grease interceptor, if the wastewater contains or may be contaminated with fats, oils or grease.

Reference:

The City of Calgary Wastewater Bylaw 14M2012, under Part VII: wastewater system requirements, contains the minimum requirements for the pre-treatment of fats, oils, and grease.

The National Plumbing Code 2020, under 2.4.4 treatment of sewage and wastes, contain the minimum requirements for grease interceptors.

The CSA B481 Series 12 standard specifies material, design and construction requirements for manufactured grease interceptors intended to separate and collect organic fats, oils and greases from water.

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Note:

Examples of facilities that typically require grease interceptors:

- Restaurants
- Cafeterias
- Supermarkets
- Bars
- Hospitals, correctional facilities and nursing homes
- Food processing facilities

Examples of fixtures typically connected to a grease interceptor:

- Sinks and dishwashing equipment.
- Garbage disposal drains
- Floor drains in food preparation and storage areas
- Self-cleaning exhaust hoods over cooking equipment
- Cooking equipment that is connected, directly or indirectly, to the sanitary system such as woks, soup kettles, tilt kettles, etc.