

# Clear the FOG



**Fats, oils and grease (FOG) that go down the drain can create unpleasant odours, clog pipes, and can lead to costly sewer back-ups in your business and in the community.**

## WHAT YOU NEED TO KNOW ABOUT GREASE TRAPS

### #1: Use a grease interceptor (grease trap).

The *Plumbing Regulations of Saskatchewan* require food service establishments to use a grease interceptor to trap and separate FOG from wastewater before it goes down the drain

### #2: Develop a cleaning schedule.

Regular cleaning and maintenance of your grease trap is the best way to protect your business and our community from costly sewer backups. Consider the 2-Inch Rule (see sidebar) and remember, your grease trap should never be more than 25% full (combined height of FOG and food solids), so you need to establish a cleaning routine that works for your kitchen.

### #3: Keep a grease trap maintenance record.

Every time you clean your grease trap, log it on the City's Grease Trap Maintenance Record form—available on the City's website, [Saskatoon.ca](http://Saskatoon.ca). Don't forget—you must keep copies of your maintenance log for two (2) years as proof of cleaning.

Use the form to track your grease trap maintenance history and make sure to keep a copy of it.

**Remember:** how often your grease trap needs cleaning depends on the amount of FOG your kitchen generates. Some commercial and institutional kitchens clean their grease trap multiple times a week; others do it every few weeks. **The guide is no more than 25% full—that's about 2 inches of FOG in the grease trap.**

## 2-INCH RULE FOR FOG

As a general rule, two inches is the maximum thickness of FOG that should be in the grease trap for it to work properly. Follow these steps to measure the FOG in your grease trap:

**Step 1:** Use a turkey baster to break through the fat layer at the top of the grease trap. If the fat layer is thick and solidified, clean the trap immediately. If the fat layer breaks up easily, and the baster is in liquid, proceed to Step 2.

**Step 2:** Take a sample of the liquid with the baster about 1 inch into the liquid. If the sample contains obvious FOG, then insert the baster 2 inches into the liquid. If that sample still contains FOG, insert the baster 2 ½ inches into the liquid. If by the third try you do not have mostly water in the baster, your grease trap requires cleaning.

*Follow this process regularly to find out how long it takes your grease trap to reach a FOG thickness of 2 inches. This will help you determine how often it should be cleaned.*



## MORE INFORMATION ABOUT GREASE TRAPS

### Proper use of grease trap additives.

The Canadian Standards Association (CAN/CSA B481 Series-12, Grease Interceptors) states that additives such as chemicals or enzymes should not be used to facilitate the movement of FOG through a grease trap

### Maintain and clean your grease trap regularly.

Check for signs of deterioration. The grease trap should be free of cracks and the lid should be tight-fitting. Repair any damage and replace missing parts immediately.

Dewatered food solids and FOG can be disposed of at a licensed disposal facility, such as the Saskatoon Landfill.

If you clean out your grease trap yourself, make sure to follow all safety requirements and use personal safety

equipment. You can also hire third party services to clean your interceptor for you. Just make sure to attach a copy of the bill to your maintenance record and keep it for two (2) years.

Follow these simple steps to clean your grease trap:

- Gather containers to transfer grease and food solids into during cleaning.
- Carefully remove the grease trap lid.
- Scrape off the grease layer.
- Bail out the water and remove the food solids from the bottom.
- Scrape grease from the sides, lid and baffles.
- Check the inlet and outlet ports to ensure they are clean and clear.
- Re-install the seals and replace any that are brittle or cracked.

## SIZE YOUR GREASE TRAP CORRECTLY.

Your grease trap must be large enough to separate and capture fats, oils and grease until they can be disposed of.

A licensed plumber can determine the most appropriate size of grease trap for your kitchen by measuring the volume of water that will run through it.



*Before installing your grease trap, always consult a licensed plumber.*

## CLEAR THE FOG TO REDUCE CLEANING TIME

- Wipe fats, oils and grease (FOG) from cooking equipment into the garbage before washing or rinsing.
- Scrape leftover food and FOG from dishes before washing. This includes solids like coffee grounds, tea leaves, etc.
- Keep a strainer in the sink to prevent solids from washing down the drain.
- Use paper towels to absorb spilled oils.
- Display “Clear the FOG” posters prominently to remind employees to carry out routine inspections and maintenance.
- Collect waste oil from pots, pans and fryers and store it for recycling.
- Do not put hot water from cooking or cleaning down a drain that is connected to a grease trap.
- Dispose of food waste by composting, commercial recycling and/or with solid waste.

### Questions about your grease interceptor?

Visit [Saskatoon.ca/sewer](http://Saskatoon.ca/sewer), email [bylaw.compliance@saskatoon.ca](mailto:bylaw.compliance@saskatoon.ca) or call **306-657-8766**

