

A CRD Guide

KITCHEN EQUIPMENT CLEANING



Environmental Services

New Regulation for Kitchen Equipment Cleaning

The Kitchen Equipment Cleaning Regulation – part of the Capital Regional District (CRD) Sewer Use Bylaw – states that wastewater generated through the heavy cleaning of kitchen equipment cannot be disposed of in the sanitary sewer or storm drain. Instead, cleaners are now responsible for collecting their wastewater and taking it offsite for treatment.

Please note: This regulation applies to the heavy janitorial work most often carried out by professional cleaning companies. It does not apply to the day-to-day cleaning tasks carried out by food services workers on a routine basis.

Why it's Important

Heavy cleaning of exhaust systems and other restaurant equipment produces large amounts of greasy, chemical-laden wastewater.

This toxic liquid can be destructive to the sewer and stormwater systems and can have a negative impact on the environment: sewer lines can become clogged with balls of grease, pipes can be corroded by chemicals, stormwater collection systems can become contaminated or blocked, and streams can become polluted and unsafe for fish.

Wastewater can also cause serious problems for restaurants: grease and chemicals can destroy roofs, cause odours, attract rodents and birds, and block roof drains and pipes.

By requiring that wastewater be treated before it is disposed of, the new regulation helps ensure that these harmful effects are minimized.

What does the new regulation mean to me?

If you work in the food services industry...

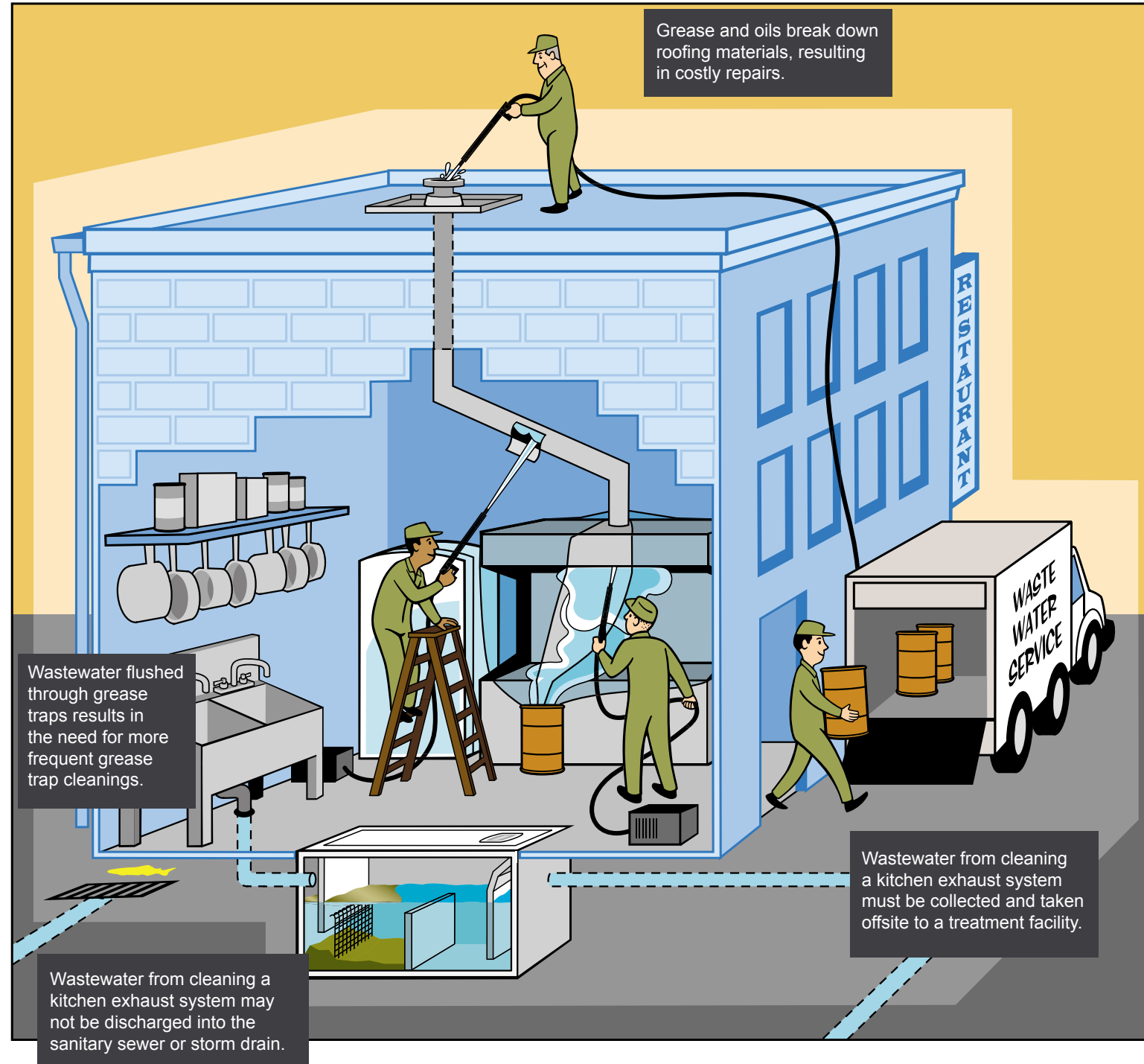
As a restaurant owner or food services worker, the regulation does not affect your own day-to-day cleaning routines.

However, fire regulations require that you have your exhaust system (including the hood, ducts, and fan) cleaned by trained personnel every six months.

Although the professional service may represent additional costs, these are offset by several direct benefits. Because wastewater is collected rather than being flushed through grease traps, poured into the sewer, or allowed to run down your roof, you will likely experience:

- less frequent grease trap cleanings;
- less damage to your roof;
- fewer backups due to blockages in sewer, storm, and roof drains;
- less contamination in your stormwater collection systems;
- fewer rodents; and
- the elimination of any liability for improper waste disposal.

If you do your own heavy cleaning, you must comply with the regulation, just as though you were a professional cleaning company. This means that you must collect all wastewater you produce and take it offsite for treatment. You must also keep records of all heavy cleaning you perform, including when and how you disposed of the wastewater.



If you are a kitchen equipment cleaning operator...

If you are a kitchen equipment cleaning operator, the new regulation means an important change in your procedures.

You may capture wastewater in any one of a number of ways: plastic shrouding, containment systems such as drip trays, or any other effective method. Whichever technique you choose, you must ensure that it prevents wastewater from entering the sewer or stormwater systems. Once captured, the wastewater must be taken offsite for treatment.



The new regulation is part of the effort to minimize harmful effects to the environment by substances and procedures commonly employed by various service industries. To ensure a level playing field, non-compliant operations will be subject to escalating fines where appropriate.

Kitchen Equipment Cleaning Regulation

Section 2.12

No kitchen equipment cleaning operator shall directly or indirectly discharge, or allow or cause to be discharged, any kitchen equipment cleaning waste into a sewer connected to a sewage facility except:

- a) with a waste discharge permit or authorization; or
- b) at a facility operating under a waste discharge permit or authorization that specifically authorizes such discharges.

Section 2.13

As a condition of discharge under Section 2.12, a kitchen equipment cleaning operator must:

- a) adjust the pH of the waste to a range between 5.5 and 12.5; and
- b) keep a record of all kitchen equipment cleaning performed, including:
 - i) the date of cleaning;
 - ii) the cleaning location;
 - iii) any pH adjustment;
 - iv) the final pH of waste disposed; and
 - v) the location and date of disposal.

Section 2.14

Sections 2.12 to 2.13 do not apply to discharges of kitchen equipment cleaning waste from self-cleaning exhaust hoods installed over kitchen equipment being operated under the requirements of Schedule "I" of this Bylaw.

Definitions

"Kitchen Equipment" means equipment that includes, but is not limited to exhaust systems, stoves, ovens, broilers, woks, fryers and the surfaces in the vicinity of the kitchen equipment.

"Kitchen Equipment Cleaning Operation" means any commercial, industrial, institutional operation or a public authority engaged in the cleaning of kitchen equipment using grease-removing chemicals and water under high pressure.

"Kitchen Equipment Cleaning Waste" means a combination of water and water carried liquid and solid wastes generated by a kitchen equipment cleaning operation.

For more information on the CRD Sewer Use Bylaw, the new regulation, or the code of practice for food service operations:

CRD Hotline: (250) 360-3030

CRD website: www.crd.bc.ca

For collection and treatment of restaurant wastewater:
SPL Wastewater Recovery Centre: (250) 391-7892
Check the Yellow Pages for additional sources

BC Restaurant and Foodservices Association
Head Office, Vancouver:
(604) 669-2239 / 1-800-663-4482
Victoria Branch: (250) 386-6368

For fire regulations governing exhaust system maintenance:
Fire Department - See the Blue Pages for your municipality.