

SCHEDULE "I"

CODE OF PRACTICE FOR FOOD SERVICES OPERATIONS BYLAW NO. 2922

(Bylaw 4530)

1.0 APPLICATION

- 1.1 This code of practice prescribes conditions governing the discharge of waste from food services operations directly or indirectly into a sanitary sewer connected to a sewage facility.
- 1.2 Prior to altering the fixtures connected to an existing grease interceptor or replacing a grease interceptor an operator of a food services operation must submit a Waste Discharge Assessment Form (WDAF).

2.0 DISCHARGE REGULATIONS

- 2.1 An operator of a food services operation must not discharge waste, which at the point of discharge into a sanitary sewer, contains:
 - (a) restricted waste with the exception of total oil and grease, biochemical oxygen demand (BOD) and chemical oxygen demand (COD);
 - (b) prohibited waste as set out in Schedule "A";
 - (c) uncontaminated water, in quantities greater than two cubic meters per day; or
 - (d) stormwater.
- 2.2 An operator of a food services operation that discharges wastewater containing fat, oil and grease must install one or more grease interceptors to treat wastewater prior to discharge to a sanitary sewer in accordance with this code of practice.
- 2.3 An operator of a food services operation who installs one or more grease interceptors under section 2.2 must inspect, maintain, repair, and clean out the grease interceptors to ensure they function as designed.
- 2.4 An operator of a food services operation who commences operation on or after February 15, 2023 and who discharges wastewater containing fat, oil and grease may use alternative treatment works, or a combination of treatment works other than that described in this code of practice, to treat liquid waste from the food services operation prior to discharge to a sanitary sewer if the alternative treatment works meets, or exceeds the fat, oil and grease removal efficiency rating standard for grease interceptors set out in the relevant standards referenced in Sections 2.14 and 2.15 and where valid analytical test data has been submitted to, and accepted by, the manager.
- 2.5 An operator of a food service operation who installs alternative treatment works described in Section 2.4, following approval by the sewage control manager, is exempt from this code of practice however, the alternative treatment works must be operated in compliance with a waste discharge permit or authorization issued to the operator by the manager.
- 2.6 An operator of a food services operation who self-cleans must have the grease interceptor cleaned out by a waste hauler at least once every rolling 12-month period, or as directed by the manager.
- 2.7 An operator of a food services operation must not permit fat, oil, grease, and solids to accumulate in a grease interceptor in excess of 25% of the wetted height of the grease interceptor.

- 2.8 An operator of a food services operation, or other person, must not dispose of fat, oil and grease or solids removed from a grease interceptor to a sewer.
- 2.9 An operator of a food services operation must not use or permit the use of high flow water, chemical agents, enzymes, bacteria, solvents, hot water with a temperature greater than 75 degrees Celsius or other agents to facilitate the passage of FOG through a grease interceptor.
- 2.10 An operator of a food services operation must install a grease interceptor connected to the following fixtures that discharge wastewater to a sanitary sewer:
- (a) all compartments of sinks used for rinsing, washing and sanitizing utensils including pre-rinse sinks and sinks used for thawing frozen meat or seafood, unless held in separate containers;
 - (b) drains serving exhaust hoods with an automatic cleaning cycle installed over cooking equipment;
 - (c) drains serving cooking equipment including wok stations, soup kettles, tilt kettles and other similar cooking equipment that discharge FOG or solids;
 - (d) drains serving a garbage compactor or food waste digester that may contain or be contaminated with FOG or solids;
 - (e) dishwashers except for a food services operation that commenced operation prior to January 1, 2002; or
 - (f) other fixtures that discharge wastewater containing FOG or solids including, but not limited to, centrifugal solids separators, prep sinks, and barista sinks.
- 2.11 An operator of an outdoor garbage compactor installation connected to a sanitary sewer must install works as necessary to prevent rainwater from entering the drain connected to the sewer.
- 2.12 The following fixtures must not be connected to a grease interceptor:
- (a) toilets, and urinals;
 - (b) hand sinks except for a food services operation that commenced prior to January 1, 2002;
 - (c) janitor's sinks or mop sinks except for a food services operation that commenced operation prior to January 1, 2002;
 - (d) food grinders and similar equipment discharging organic solids except as specified in Section 2.28 and 2.29; or
 - (e) drains receiving uncontaminated water.
- 2.13 All hydromechanical grease interceptors installed on or after February 15, 2023 with a rated flow capacity less than or equal to 100 gallons per minute (gpm) must be rated in accordance with Canadian Standards Association standard B481 (Series 12) or their amendments, or other such standards approved by the manager.
- 2.14 All hydromechanical grease interceptors installed on or after February 15, 2023 with a rated flow capacity greater than 100 gpm must be rated in accordance with Plumbing and Drainage Institute standard PDI-G101, American Society of Mechanical Engineers standard A112.14.3, or their amendments, or such other standards approved by the manager.

- 2.15 All gravity grease interceptors installed on or after February 15, 2023 must be designed, engineered, sized and installed in accordance with the standards and guidelines prescribed in the International Association of Plumbing and Mechanical Officials IAPMO/ANSI Z1001, or other such standards approved by the manager.
- 2.16 An operator of a food services operation who installs a grease interceptor on or after February 15, 2023 must calculate the peak flow rate into the grease interceptor by adding together the flow rates from each of the fixtures identified below which are connected to the grease interceptor and assigning a drain time of one minute as follows:
- (a) where the fixtures include a pre-rinse sink, food waste collector, wok station or rotisserie, assign a minimum flow rate of 50 gpm;
 - (b) for sinks other than pre-rinse sinks, calculate the volume of each fixture using 75% of the total volume;
 - (c) for each additional sink beyond two three-compartment sinks included in the calculation, other than pre-rinse sinks assign a flow rate of 0 gpm;
 - (d) for dishwashers and other equipment discharging to sanitary sewer assign a flow rate equal to the manufacturer's published maximum discharge flow rate during operation, or if unknown, assign a flow rate of 5 gpm; and
 - (e) for floor or hub drains assign a peak flow rate of 0 gpm except where kitchen equipment discharges indirectly through the drain. For each piece of equipment, assign a drain time as per (d) above.
- 2.17 Despite Section 2.16, the rated flow capacity of the grease interceptor installed by an operator of a food services operation on or after February 15, 2023 must not be less than 25 gpm where a single grease interceptor services the operation.
- 2.18 Despite Sections 2.16 and 2.17 the rated flow capacity of any grease interceptor installed by an operator of a food services operation on or after February 15, 2023 must be approved by the sewage control manager.
- 2.19 The rated flow capacity of a grease interceptor installed on or after January 1, 2000 must be:
- (a) permanently labelled on the grease interceptor and be visible and clearly legible at all times; or
 - (b) available in written documentation issued by the manufacturer of the grease interceptor for inspection by an officer on request.
- 2.20 Hydromechanical grease interceptors installed after January 1, 2002 must have flow control fittings specified and approved in the manufacturer's certification listing.
- 2.21 Flow control fittings must be installed so that:
- (a) the flow control fitting has been sized to account for head pressure caused by the elevation difference between the fixture(s) and the hydromechanical grease interceptor;
 - (b) it can be verified, during inspections to enforce this Bylaw, that flow control fittings are in place; and
 - (c) the size of the flow control fitting limits the flow to a hydromechanical grease interceptor to a rate that is no more than the rated flow capacity of the hydromechanical grease interceptor.

- 2.22 An operator of a food services operation who installs a grease interceptor must locate the grease interceptor in a location that is readily and easily accessible for inspection and maintenance, repair, and clean out.
- 2.23 An operator of a food services operation who installs a grease interceptor on or after February 15, 2023 must not locate the grease interceptor in a confined space.
- 2.24 An operator of a food services operation who installs a grease interceptor on or after January 1, 2000 must ensure:
- (a) that the grease interceptor is equipped with a monitoring point located either at the outlet of the grease interceptor or downstream of the grease interceptor at a location upstream of any discharge of other waste;
 - (b) the monitoring point, other than integral monitoring points, is the same diameter as the grease interceptor outlet pipe and is installed so that it opens in a direction at right angles to and vertically above the flow in the sanitary sewer pipe;
 - (c) that the monitoring point be readily and easily accessible at all times for inspection and sampling purposes.
- 2.25 The monitoring point(s) referred to in Section 2.24 are considered to be the point of discharge of waste into a sanitary sewer.
- 2.26 An operator of a food services operation must remove the cover of a grease interceptor for the purpose of inspection on request of an officer.
- 2.27 An operator of a food services operation using a food grinder that discharges to a sanitary sewer must either:
- (a) cease the discharge to sanitary sewer from the garburator; or
 - (b) treat the waste prior to discharge to sanitary sewer using a solids separator followed by a grease interceptor.
- 2.28 An operator of a food services operation that installs a blended drink station or similar equipment on or after February 15, 2023 must treat the waste using a solids interceptor followed by a grease interceptor, prior to discharge to sanitary sewer.
- 2.29 The solids separator referred to in Section 2.28 must be sized, inspected, maintained, repaired and cleaned out in accordance with the manufacturer's instructions and specifications to prevent the passage of solids so that any grease interceptor connected downstream of a solids interceptor will function as designed.

3.0 RECORD KEEPING AND RETENTION

- 3.1 An operator of a food services operation who installs one or more grease interceptors or solids interceptors must keep an operation and maintenance manual on site for each grease interceptor and solids interceptor installed.
- 3.2 An operator of a food services operation who installs one or more grease interceptors must keep a record on site of all inspection, maintenance, repair and clean outs conducted for each grease interceptor, including:
- (a) the date of inspection or maintenance, repair or clean out;
 - (b) the maintenance or repair conducted;
 - (c) measured or estimated levels of oil and grease and solids removed from the grease interceptor;

- (d) the location of disposal of the material removed from the grease interceptor; and name, civic and postal address, and telephone number of each company or waste hauler used by the food services operation for inspection maintenance, repair or clean out services.
- 3.3 The records required under Section 3.2 must include receipts or invoices for the activities listed under Sections 3.2 (b), (c) and (d), be retained for a period of two years, and must be available for inspection on request by an officer.
- 3.4 The manual required under Section 3.1 must be retained for the period that the specified grease interceptors or solids interceptors are in operation.
- 3.5 The records required under Section 3.2 may be electronic records stored in a maintenance tracking application (or equivalent), which provides access to the records at any time by an officer for a period of two years.
- 3.6 An operator that self-cleans treatment works must provide documentation of self-cleaning which must be available for inspection on request by an officer.