

SUMMARY OF CRD GREASE INTERCEPTOR (GI) REQUIREMENTS UNDER THE SEWER USE BYLAW

Fixtures to connect (Schedule "I" Section 2.10)

- 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
- drains serving exhaust hoods with an automatic cleaning cycle installed over cooking equipment
- drains serving cooking equipment including wok stations, soup kettles, tilt kettles and other similar cooking equipment that discharge fats/oils/grease (FOG) or solids
- drains serving a garbage compactor or food waste digester that may contain FOG or solids
- dishwashers
- other fixtures that discharge wastewater containing FOG or solids including, but not limited to prep sinks and barista sinks
- blended drink stations or similar equipment discharging organic solids must treat the waste using a solids interceptor followed by a Grease Interceptor (GI), as specified in Section 2.28 and 2.29
- DO NOT connect toilets, urinals, hand sinks, janitor's sinks, or mop sinks, as specified in Section 2.12

Automatic Dishwashers (Schedule "I" Section 2.10)

- must be connected to a GI
- exempt if installed prior to January 1, 2002

Floor Drains (Schedule "I" Sections 2.10 and 2.16)

- must be connected to a GI
- floor or hub drains assign a peak flow rate of 0 gallons per minute (gpm) (considered to be non-simultaneous flow)

Food Grinders (Schedule "I" Section 2.27)

- garburators are NOT permitted
- a food services operation using a food grinder that discharges to a sanitary sewer must either:
 - cease the discharge to sanitary sewer from the garburator; or
 - treat the waste prior to discharge to sanitary sewer using a solids separator followed by a GI

Grease Interceptor Sizing (Schedule "I" Section 2.16)

- pre-rinse sink, food waste collector, wok station, or rotisserie, assign a minimum flow rate of 50 gpm
- sinks other than pre-rinse sinks, calculate the volume of each fixture using 75% of the total volume
- each additional sink beyond 2 three-compartment sinks, other than pre-rinse sinks, assign a flow rate of 0 gpm
- dishwashers and other discharging equipment assign a flow rate equal to the manufacturer's published maximum discharge flow rate, or assign a flow rate of 5 gpm
- floor or hub drains assign a peak flow rate of 0 gpm (considered to be non-simultaneous flow)
- the flow capacity of any GI installed must not be less than 25 gpm where a single grease interceptor services the operation

Flow Control Fitting (Schedule "I" Section 2.21)

- sized to limit the flow to the GI to a rate that is no more than the rated capacity of the GI
- sized to account for head pressure caused by the elevation difference between the fixture(s) and the GI

Accessibility (Schedule "I" Sections 2.22 and 2.23)

- GIs must be easily accessible for maintenance and inspections
- facilities with GIs installed "at height" will be required to provide safe access, as per WorkSafe BC Guidelines
- GIs must not be located in a confined space

Sampling Point (Schedule "I" Section 2.24)

- required on all GIs installed on or after January 1, 2000
- installed at the outlet of the GI or downstream of GI but upstream of any other discharge
- must be the same diameter as the GI outlet pipe
- must be installed so that it opens at right angles to and vertically above the sewer pipe
- must be readily and easily accessible at all times for inspection and sampling purposes

Stamping/Labeling (Schedule "I" Section 2.19)

- Permanently affixed stamp or label indicating rated capacity required on all GIs installed on or after January 1, 2000
- if not feasible, installation drawings required to be kept on site indicating rated capacity

ADDITIONAL INFORMATION

Clean Outs/Solids Separator

- Although not required in the Code of Practice, it is strongly recommended (clean out installed just upstream of any non-removable flow control fittings/solids separator installed just downstream of any pre-rinse sinks)

Municipal Contacts

Contact the appropriate municipality for additional municipal requirements:

Municipality	Contact Name and Title	Phone Number
City of Colwood	Chief Plumbing/Building Inspector	250.294.8146
City of Victoria	Calvin Gray, Chief Building & Plumbing Inspector	250.361.0344 ext 7
City of Victoria	Marcin Jedynak, Supervisor of Infrastructure Planning	250.361.0550
District of Central Saanich	Kristina DeMedeiros, Chief Building Inspector	250.544.4217
City of Langford	Jerry Worbec, Chief Building Inspector	250.474.6692
District of Metchosin	Nick Carello, Building Inspector	250.474.3196
District of North Saanich	Ben Martin, Director of Infrastructure Services	250.655.5461
District of Oak Bay	Rene Buser, Plumbing/Building Inspector	250.598.2042 ext 7425
District of Saanich	Rick Panter, Senior Plumbing Inspector	250.475.5563
Town of Sidney	Andre James, Senior Building Official	250.656.1725
Town of View Royal	Gary Faykes, Building Inspector	250.727.7903
Township of Esquimalt	David Killion, Senior Plumbing/Building Inspector	250.414.7106
Salt Spring Island	CRD Building Inspector	250.537.2711
Island Health	Joanne Lum, Senior Environmental Health Officer	250.519.3401 ext 33644

Capital Regional District Contacts

If you require clarification on any aspects of the *Code of Practice for Food Services Operations* please contact the appropriate CRD inspection staff:

Municipality	Contact Name	Office Number	Cell Number
Central Saanich North Saanich Salt Spring Island Sidney	Kevin Barnard	250.360.3177	250.507.2466
Colwood Esquimalt Langford View Royal	Colette Taggart	250.360.3119	250.889.0742
Victoria (south of and including Yates Street)	Douglas Adams	250.360.3072	250.812.0596
Oak Bay Saanich	Danielle Bassett / Frieda Shabrang (job share)	250.360.3122	250.812.5746
Victoria (north of Yates Street)	Michael Achuff	250.360.3214	250.889.0743

Capital Regional District Bylaw No. 2922 (CRD Sewer Use Bylaw No. 5, 2001)

Please obtain and read a copy of Bylaw 2922 (Schedule "I" of Bylaw 2922 contains the *Code of Practice for Food Services Operations*) and our guidebook titled *Environmental Regulations & Best Management Practices*. A copy of Bylaw 2922 can be obtained from 625 Fisgard Street reception or from our website at www.crd.bc.ca/food