

Enforcement of Regulations

Public Works Environmental Quality Inspectors routinely inspect restaurant businesses to make sure owners are compliant with the Sewer Use By-Law in place.

The Operations Department maintains and monitors the sewer system through video sewer cameras, which are capable of tracking problems inside the sewer system. Grease blockages are identified and responsible parties are held accountable. Restaurants in violation of the City of Windsor Sewer Use By-Law can face fines.

To avoid the expense of such fines, follow your Best Management Practice when handling fats, oils and greases (FOG) in your restaurant.

Thank you for your co-operation.

For general City of Windsor information:



For specific inquiries:

The Corporation of The City of Windsor
Environmental Services
Lou Romano Water Reclamation Plant
4155 Ojibway Pkwy.
Windsor, ON N9C 4A5

Tel: (519) 253-7217 | Fax: (519) 253-0464

www.citywindsor.ca



Windsor's
**community
strategic
plan**

Windsor's Community Strategic Plan (CSP) logo is composed of four arrows, to show that the plan is based on action and direction. Each arrow represents one of the plan's four "pillars." Blue represents Our Society; red represents Our Economy; green represents Our Environment; and purple represents Our Government. This brochure highlights how the CSP aims to improve our local environment. For more information on the CSP visit www.citywindsor.ca.



PROPER DISPOSAL OF RESTAURANT GREASE



WHAT YOU SHOULD KNOW ABOUT

GREASE MANAGEMENT

FOR YOUR RESTAURANT

ENVIRONMENTAL SERVICES
ENVIRONMENTAL QUALITY DIVISION

ENVIRONMENTAL

Your business is important to the community and it plays an integral role in the economy of our city. As a business owner you have responsibilities to keep your establishment in compliance with many regulations.

Public Works/Environmental Services and Operations also have responsibilities for maintenance and upkeep of the City's sewage system: 1,544 km of sanitary and storm sewers, 2 sewage treatment plants and 32 pumping stations located throughout the City of Windsor. Sewer back-ups are key problems that damage infrastructure and can affect public health.

Back-ups of sewage can occur when the sewer lines are clogged with a buildup of fats, oil and greases (FOG). In order to work effectively, sewage systems need to be in proper working order from the drain to the City's treatment plants. Normal sanitary waste can be handled without difficulty. However, FOG waste builds up on sewer walls causing blockages in the sewer system. For this reason FOG should NOT be disposed of down the drain.

The City of Windsor needs everyone to do their part to maintain the sewer system so that repairs will not be disruptive to residents or businesses. Restaurants that generate FOG are required to have a grease trap and a waste grease bin for recycling.

Commercial establishments are regulated through municipal by-laws regarding proper disposal into the sanitary or storm sewers. See City of Windsor Sewer Use By-Law.

Best Management Practices: Your Responsibilities

- Scrape all food scraps and grease solids into the garbage, not down the sink drain.
- Collect excess grill/frying grease and put it into the waste grease bin for recycling.
- Train staff in grease management.
- Clean up grease spills using an absorbent material (e.g. cat litter) and place in the dry trash bin.
- Ensure mop water and carpet shampoo wastewater is disposed of in the sanitary drain. (e.g. mop sink, toilet)
- Ensure your grease trap is properly sized and cleaned out on a regular basis

Grease Trap Maintenance

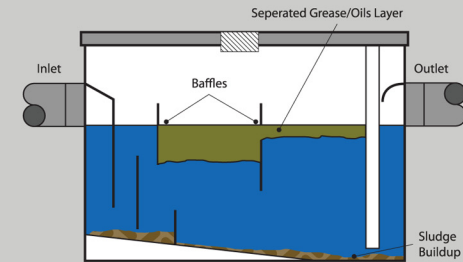
The grease trap is the container found under the sink. Its primary role is to separate oil, grease and solids from the flow of liquid entering the sanitary sewer line.

A licensed plumber can determine the required size and install the trap. The grease trap must be cleaned on a regular schedule to prevent odours, pump-outs and spill-over into the sanitary sewer.

Never use chemical solvents, hot water, or caustic or emulsifying solutions to clean out the grease trap.

To clean properly, remove the trap cover and scoop out any grease or oil that has accumulated on top. This oil or grease can be placed in the waste oil or grease bin for recycling. Keeping your grease trap clean will ensure a smooth running kitchen and avoid both sewer backups and service interruptions.

Typical Passive Grease Trap



Sanitary Sewers

Sanitary sewers are connected to your kitchen/bathroom sinks, dishwasher, floor drains and toilets. These sewers carry waste and wastewater to the treatment plant before going into a river or stream.

Small amounts of solids, grease and detergents are allowed down the sanitary sewer.

Storm Sewers

Storm sewers are usually located outside in the alley, in the parking lot area or in the curb area of the street. These sewers carry untreated rainwater directly to the river. It is important not to pour anything down the storm sewer.