

FATS, OILS, AND GREASE SEPARATORS (FOGS) FREQUENTLY ASKED QUESTIONS

FOGs are short for fats, oils, and grease. FOGs are found in foods such as meats, sauces, salad dressings, foods cooked in deep fryers, cookies, pastries, cheese, butter, and many more.

Is Grease a Problem?

Grease is a serious problem because of its poor solubility in water and its tendency to separate from the water and adhere to other surfaces. FOGs coat the insides of sewer pipes, causing maintenance problems. This blocks pipes, reducing sewer capacity, leading to sewage backups into property and sanitary sewer overflows to the environment.

What's a Grease Trap and How Does it Work?

A grease trap is a small reservoir built into the wastewater piping a short distance from the grease producing area (typically the kitchen area). It's designed to remove fats, oils, and grease to prevent them from entering the sanitary sewer system. Baffles in the grease trap reservoir hold the wastewater long enough for the grease to congeal and rise to the surface. The grease can then be removed and disposed of properly.

What's a Grease Interceptor?

A grease interceptor is an outdoor, underground vault, typically with a capacity of 500 gallons or more, designed to remove fats, oils, and grease and prevent them from entering the sanitary sewer system.

The vaults have a two or three compartment system, and the wastewater flows between each compartment, allowing time for it to cool and remaining grease to congeal and rise to the surface.



Source: City of Calgary https://www.calgary.ca/search.html?q=monitor-maintain-grease-interceptor&W_srch_res=25

Do I Need a Grease Trap or Interceptor?

If you are a commercial food establishment, you are required to install a grease trap/interceptor. If you are a commercial vehicle/equipment repair shop or carwash you are required to install an oil/grit separator. If you are a hair salon/barber shop/spa/pet grooming establishment, you are required to install a grease traps/interceptor or oil/grit separator. If you are a dental office, you are required to install a dental amalgam interceptor. All grease traps and intercepts are to be regularly maintained and documented.

Can You Recommend a Maintenance Schedule?

It's best to clean grease traps every 4 weeks. If the trap or interceptor is routinely at or above 25% (combined FOG and solids) then the cleaning frequency needs to be increased. A licensed hauler is required to clean your FOG interceptor and dispose of the grease at a licensed facility. Maintenance records should be kept on-site for a minimum of 2 years. Failure to follow these requirements could result in a fine under the Wastewater Bylaw.

What Are the Criteria for Inspecting Grease Traps?

Grease trap and grease interceptor inspections follow the same standard guidelines.

1. Having good access to the lid is important for cleaning your grease interceptor properly.
2. The inspector will check that the system is functioning properly.
3. The depth of the sediment and grease layers will be checked.
4. If the combined grease and sediment layers equal or exceed 25% of the trap or interceptor capacity, the device will need to be cleaned.
5. The inspector may also ask to see the maintenance and cleaning records for the trap or interceptor.