

CODE OF PRACTICE – FOOD SERVICE OPERATIONS

1. APPLICABILITY

- 1.1.** This Code of Practice prescribes conditions governing the discharge of wastewater from Food Service Operations or other industrial, commercial or institutional facilities directly or indirectly into one or more of Alberta Capital Region Wastewater Commission’s (ACRWC) thirteen member municipalities’ sanitary sewer systems.
- 1.2.** The term “Food Service Operation” in this Code of Practice means a restaurant or other industrial, commercial or institutional facility where food is prepared, processed, heated, cooked, packaged, served or otherwise handled in a manner that results in the formation of fats, oils, and grease.
- 1.3.** Definitions in ACRWC’s Bylaw No. 8 shall apply to this Code of Practice.

2. DISCHARGE REGULATIONS

- 2.1.** An owner or operator of a Food Service Operation discharging to the sanitary sewer system shall not discharge wastewater which, at the point of discharge into a sewer, contains:
- (a) Prohibited waste as set out in Schedule "A" of ACRWC’s Bylaw No. 8;
 - (b) Restricted waste as set out in Schedule "B" of ACRWC’s Bylaw No. 8 without a Wastewater Discharge Permit;
- 2.2.** An owner or operator of a Food Service Operation discharging to the sanitary sewer system shall:
- (a) Not discharge wastewater into a sewer unless equipped with one or more oil and grease interceptors to pretreat the wastewater in accordance with this Code of Practice.
 - (b) Install an oil and grease interceptor connected to or downstream of the following fixtures that may discharge oil and grease to the sanitary sewer:
 - a. Sinks used for washing pots, pans, dishes, cutlery and kitchen utensils, including pre-rinse sinks;
 - b. Drains serving self-cleaning exhaust hoods installed over commercial cooking equipment;
 - c. Drains serving commercial cooking equipment that discharge oil and grease; or;
 - d. Drains serving a garbage compactor used to compact waste that may contain, or be contaminated, with food waste;
 - (c) A dishwasher may be connected to an oil and grease interceptor provided that it is:

- a. The only fixture connected to the interceptor; or,
 - b. The grease interceptor is sized to accept the maximum flow rate.
- (d) Install all oil and grease interceptors in compliance with the most current requirements of the applicable Building Code and the National Plumbing Code of Canada, as amended.
- (e) Ensure that oil and grease interceptors are installed in a location that is easily accessible for inspection and maintenance.
- (f) Ensure that oil and grease interceptors are permanently affixed with a label or stamp with information containing the flow capacity of the unit. Where a permanently affixed and visible label is not possible or practical, manufacturer and installation drawings of the oil and grease interceptor must be maintained at the site and must be available for inspection on request by ACRWC and/or the member municipality.
- (g) Maintain all oil and grease interceptors in good working order according to the manufacturer's recommendations. The testing, maintenance and performance of the interceptor shall meet the requirements of CAN/CSA B-481.
- (h) While operating an oil and grease interceptor, not permit the thickness of the organic material and solids residuals to accumulate in excess of 25% of the available volume of the oil and grease interceptor or in adherence to the manufacturer's recommended levels.
- (i) Ensure when the oil and grease interceptor is cleaned, the oil and grease or solids shall not be disposed of directly or indirectly into the municipal sewer system.
- (j) Not use, or allow the use of, chemical agents, enzymes, bacteria, solvent-containing products, hot water or other agents with the intention of facilitating the passage of oil and grease through a pretreatment works.
- (k) Ensure that all flow control devices used in oil and grease interceptors are accessible and must not be removed, altered or disassembled.
- (l) Ensure that all wastewater from washrooms and washing machines bypasses the oil and grease interceptor.
- (m) Ensure that oil and grease interceptor cleaning frequency shall not be less than every four weeks.
- (n) Ensure that oil and grease interceptor maintenance requirements be made available at the workplace where the oil and grease interceptor is installed.
- (o) Ensure that the rated flow capacity of each oil and grease interceptor installed must not be less than the maximum flow rate from all plumbing fixtures connected to the oil and grease interceptor that will discharge simultaneously. The maximum flow rate can be calculated upon advice of a certified plumber.

3. RECORD KEEPING AND RETENTION

- 3.1.** An owner or operator of Food Service Operation who installs one or more oil and grease interceptors must keep a record of all inspection and maintenance activities for the oil and grease interceptor, including the:
- (a) Date of inspection or maintenance;
 - (b) Description of inspection or maintenance conducted;
 - (c) Quantity and description of material removed from the oil and grease interceptor; and
 - (d) Name, civic and postal address, and telephone number of the disposal or recycling company or facility collecting or transporting the material removed from the oil and grease interceptor.
- 3.2.** An owner or operator of a Food Services Operation who installs oil and grease interceptors must keep records of the pretreatment works design calculations and drawings available for inspection at the request of the ACRWC and/or the member municipality.
- 3.3.** The design drawings required under Section 3.2 must show the point of connection of the treatment works to the sanitary sewer.
- 3.4.** The records required under Section 3.1 must be retained for a period of two years and must be readily available for inspection on request by the ACRWC and/or the member municipality.