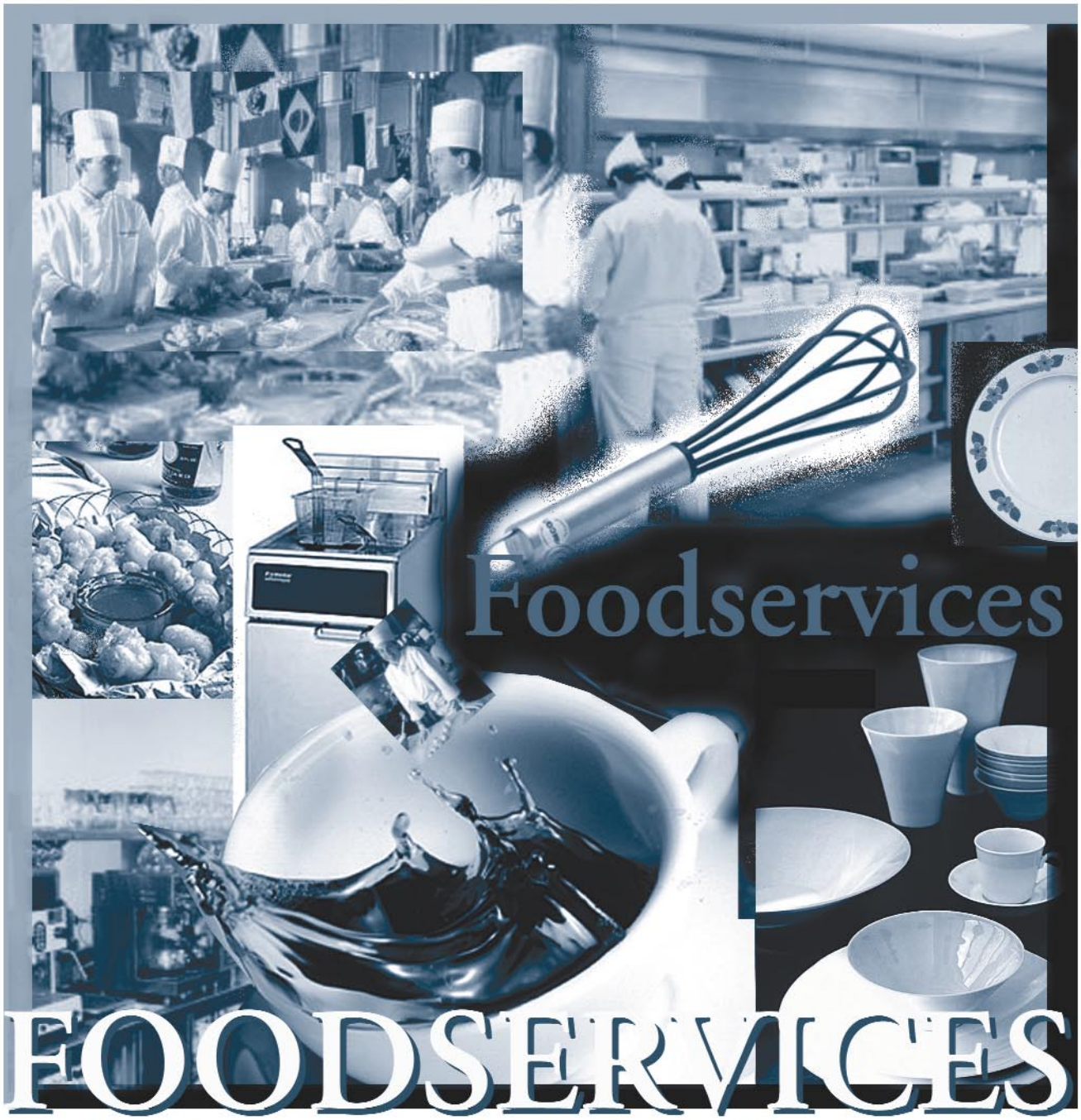
Environmental Regulations & Best Management Practices



Foodservice Operations in the Capital Regional District

ENVIRONMENTAL REGULATIONS & BEST MANAGEMENT PRACTICES

Food Service Operations in the Capital Regional District

This manual is published by the Regional Source Control Program.
For more information please call (250) 360-3256 or visit the CRD
web site at http://www.crd.bc.ca

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1.0 INTRODUCTION

Food service businesses are abundant throughout the capital region. Some 1,500 to 2,000 businesses in this area are involved in the preparation, packaging, shipping, sales or serving of food. Food services can generate a variety of by-products and recoverable wastes in their operations, including such things as fats, oils and grease (FOG).

The Capital Regional District (CRD) Regional Source Control program (RSCP) has developed this document in cooperation with representatives from industry associations, local Municipal Public Works departments, material suppliers, businesses and institutions. It serves as a guide to the requirements of the *Code of Practice for Food Service Operations* that applies to food service operations within the regional district and provides information on best management practices and services that will assist operations in meeting these regulations and improving their overall environmental performance.

1.1 What is Meant by the Food Services Sector?

The food services sector includes all businesses where food is prepared, packaged, shipped, sold or eaten. This includes bakeries, butcher shops, institutional kitchens, restaurants, caterers, wholesale food processors, delicatessens, fast-food outlets, cafeterias, pubs or other similar places and operations.

1.2 Why is Food Service Effluent a Concern?

The main problem is the plugging of sewer lines and the fouling of sewage lift stations and pump stations caused by the discharge of FOG and other food wastes. This problem exists throughout the sewer system but is particularly evident in areas where there are concentrations of food service sector businesses. Plugged sewer lines can result in sewer overflows, which can be a serious public health and/or environmental concern. To ensure that this does not occur, municipalities have been faced with significant maintenance costs to periodically remove grease buildup in sewers.

1.3 Summary of Regulatory Requirements

1.3.1 The CRD Sewer Use Bylaw

The CRD is empowered, under the provincial *Waste Management Act*, to regulate the discharge of waste into its own sewers and into sewers owned and operated by member municipalities.

The CRD's Regional Source Control program is one of five liquid waste control programs that the CRD Board committed to following a 1992 referendum on liquid waste. On August 10, 1994, the CRD Board passed Bylaw No. 2231, a

bylaw to regulate the discharge of waste into sewers connected to a sewage facility operated by the CRD. This bylaw has been recently updated as *CRD Sewer Use Bylaw No. 5, 2001*, and is generally referred to as the Sewer Use Bylaw. The main intentions of the Sewer Use Bylaw are to protect:

- the marine receiving environment,
- public health and safety,
- sewerage works,
- wastewater treatment processes, and
- biosolids quality.

The bylaw also ensures:

- consistent requirements throughout the CRD,
- fair and balanced use of the CRD's facilities, and
- promotion of responsible waste management practices.

1.3.2 Other Regulations

Other regulations that may apply to the handling and disposal of wastes from food service operations within the CRD include:

- *Hartland Landfill Tipping Fee and Regulation Bylaw* (CRD): regulates the disposal of wastes at the CRD's Hartland Road sanitary landfill.
- *CRD Septage Disposal Bylaw*: regulates the discharge of septic tank contents into CRD Septage Disposal Facilities.
- Municipal Storm Sewer Bylaws: regulate the discharge of wastes into municipal storm drains and watercourses.
- BC Plumbing Code: specifies standards for the design and installation of plumbing systems.
- Municipal Plumbing Bylaws: specifies requirements for installation and maintenance of plumbing and drainage equipment.

2.0 MANDATORY AND RECOMMENDED PRACTICES

2.1 The Code of Practice

In many cases, companies require a waste discharge permit to discharge industrial or commercial wastes into the sewers. However, the CRD's Sewer Use Bylaw also provides for the discharge of certain types of waste under industry-specific ***Codes of Practice***.

A **Code of Practice (COP)** is a regulatory document, developed by the District, which contains mandatory sanitary sewer discharge standards for specific industrial, institutional or commercial sectors. Codes of Practice set out minimum effluent treatment, equipment maintenance and record keeping requirements for various sector operations. **A business or organization operating under an approved Code of Practice will not require a waste discharge permit.**

This section is a summary of the regulatory requirements contained in the CRD Sewer Use Bylaw that apply to food service operations. It is intended for information and guidance purposes only. If there is any discrepancy between this information and the bylaw, the bylaw will take precedence.

Food service operations that follow the ***Code of Practice for Food Service Operations*** (Schedule "I" of the Sewer Use Bylaw) are authorized to discharge waste into a sanitary sewer without a waste discharge permit. The CRD reserves the right to require any food service operation to obtain a waste discharge permit if deemed necessary by the sewage control manager. All other terms and conditions of the Sewer Use Bylaw apply to the discharge of wastes to the sanitary sewer.

Food services sector establishments that discharge to sewer are **required** to follow the COP and will realize a number of benefits by following the practices recommended in this guidebook. These benefits include reduced frequency and severity of problems with drains, increased recovery of recyclable materials, improved operating performance, an improved workplace environment and a reduced risk of liability. The purpose of the guidebook is to provide an easy to read educational tool for food services sector businesses to enable them to control the levels of contaminants discharged to sewers and drains.

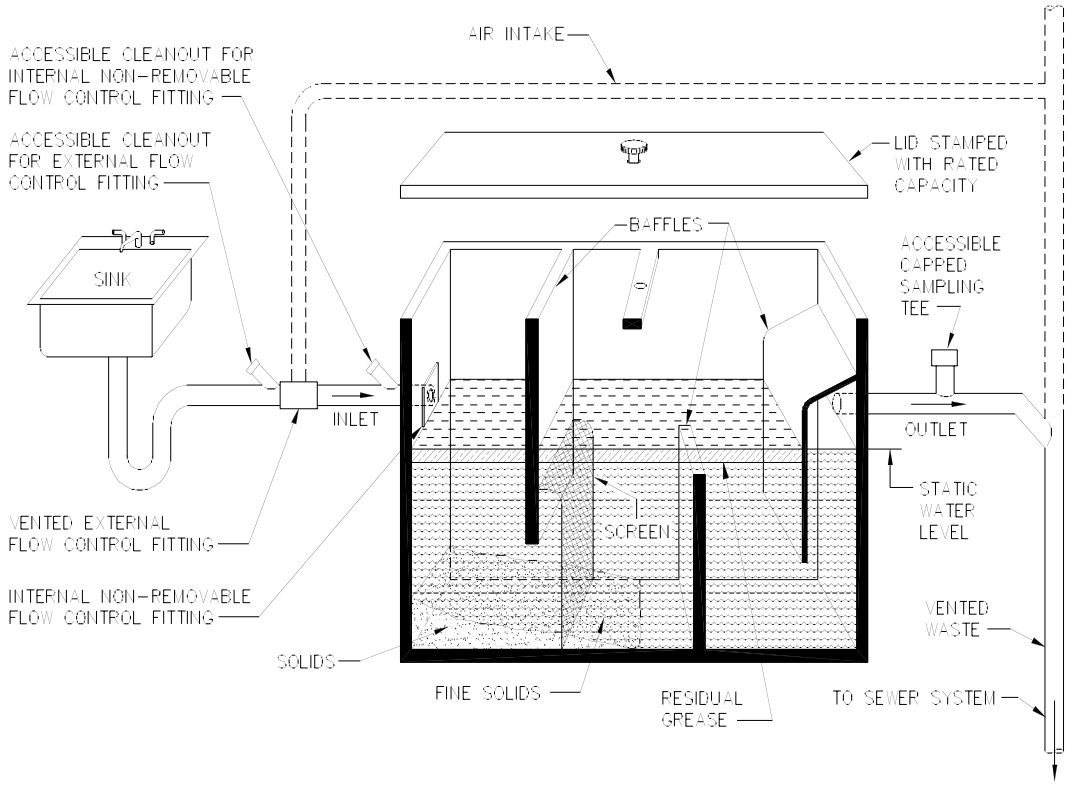
Full copies of the bylaw are available from the CRD Environmental Services department (see Section 4.0).

Note that the ♦ symbol indicates a mandatory requirement that is enforceable under the CRD Code of Practice. Owners and operators of

food service sector establishments are also encouraged to implement the other guidelines described.

2.1.1 Grease Interceptors

A grease interceptor is a treatment device installed in the plumbing line to control the flow of wastewater to allow fats, oils, and greases to float and solids to settle (see Diagram 1). These contaminants can then be removed from the grease interceptor for disposal in a suitable manner.



Grease interceptors are required under the BC Plumbing code and the Code of Practice.

- All food services sector establishments opening after January 1, 2000 are required to have a grease interceptor in place.
- All food services sector establishments which were already in business as of January 1, 2000 will have to install a grease interceptor by January 1, 2003 at the latest, or sooner if:
  - there is a tenant improvement with a value of over $1000, or
  - there is an addition of kitchen equipment that discharges grease, or

- there is a discharge of too much grease or other waste (see page 13).

Fixtures required to be connected to a grease interceptor

- The following fixtures must be connected to grease interceptors installed on or after January 1, 2000:
  - sinks used for washing pots, pans, dishes, cutlery and kitchen utensils, including pre-rinse sinks,
  - self-cleaning exhaust hoods installed over commercial cooking equipment,
  - commercial cooking equipment designed to discharge to a sewer or drain, and
  - fixtures that discharge wastewater containing fats, oils or grease.

- Operations with grease interceptors installed prior to January 1, 2000 have until January 1, 2003 to connect the fixtures listed above or sooner if:
  - there is a tenant improvement with a value of over $1000, or
  - there is an addition of kitchen equipment that discharges grease, or
  - there is a discharge of too much grease or other waste (see page 13).

- Operations that commence on or after January 1, 2002 are required to connect floor drains and automatic dishwashers to a grease interceptor (in addition to the fixtures listed above). Note: Floor drains that have been capped do not have to be connected to a grease interceptor.

- The following fixtures must **not** be connected to a grease interceptor:
  - potato peelers and similar equipment that produce waste solids
  - toilets, urinals and sinks
  - garburators (see below)

Garburator Use

- Operations that commence business on or after January 1, 2002 must not connect a garburator to the sanitary sewer.
- Operations that were in operation on or before December 31, 2001 that have a garburator installed must, by January 1, 2003, either:
  - cease discharge from the garburator to the sanitary sewer, or
  - install a properly sized solids separator followed by a grease interceptor.
- Effective January 1, 2002, no new or additional garburators may be connected to the sanitary sewer in any food service operation.

Automatic Dishwashers

- The COP requires newer operations (those which commence operations on or after January 1, 2002) to connect all automatic dishwashers to a grease interceptor.
- It is recommended that dishwashers be connected to a dedicated grease interceptor, providing some level of treatment to the dishwasher discharge, without interfering with the performance of grease interceptors servicing other fixtures.
- The maximum discharge flow rate specified by the dishwasher manufacture shall be used to calculate the flow rate for the automatic dishwasher.

Grease Interceptor Sizing- Bigger is Better

- As of January 1, 2000, the rated flow capacity of grease interceptors newly installed in food services establishments must be not less than the maximum flow from all fixtures connected to the grease interceptor that will discharge simultaneously.
- Operations with grease interceptors in operation prior to January 1, 2000 that have their rated flow capacity exceeded by the maximum flow from all fixtures connected to the grease interceptor that will discharge simultaneously, must by January 1, 2003 either:
  - install a larger capacity grease interceptor,
  - install additional grease interceptors, or
  - have a plan approved by the RSCP manager for managing the waste discharge.

  Do not confuse the *liquid capacity* with the rated *flow capacity*. Liquid capacity is typically rated in gallons or litres, while flow capacity is typically rated in gallons per minute (gpm) or litres per minute (lpm). In comparing units, be sure to compare on the same basis. For example, some pre-fabricated units with a rated flow capacity of 250 US gpm have a liquid capacity of 500 US gal.

- The rated flow capacity of the grease interceptor must be established using the plumbing and drainage institute standard PDI-G101, or a test approved by the RSCP manager.

  After sizing the grease interceptor to meet the flow requirements, consider increasing the size of the grease interceptor to provide additional oil and grease storage capacity. This will allow longer periods between clean-outs. Small grease interceptors require more frequent maintenance because they do not have as much room as large interceptors to accumulate separated fats and settled solids and may not be economical when factoring in the associated cost of more frequent clean-outs. However, do not design for an excessively long period between grease interceptor clean-outs because of the potential for odour problems.

Example Size Calculation

Add together the individual flow rate of each fixture that will drain simultaneously.

Sinks

Calculate the total volume (length x width x height) of each sink that will discharge simultaneously and assign a drain time of one minute

Example Sink**:**

- 3 compartment pot sink, each compartment is 31cm x 31cm x 35 cm = 33,635 cm^3 (1000 cm^3 =1 L)
- therefore 3 compartments is 3 x 33.6 L = 100.8 L
- assigning a drain time of one minute, the flow rate from the pot sink is a maximum of 100.8 L/min.

Exhaust Hood

Measure the discharge flow rate or use the manufacturers estimate of peak discharge flow rate during the automatic wash cycle.

Floor Drains

Estimate the flow rate using the following table:

Floor Drain Diameter		Drain Rate		
Millimetres	Inches	L/min	Imperial gpm	US gpm
51	2	84	18.3	22
76	3	142	31.2	37.5
102	4	170	37.5	45

Example Drain:

- for a 2 inch floor drain use 84 L/min.

Other Drains

Use the table above or if the drain size is less than 2 inches in diameter either measure the discharge flow rate, or refer to manufacturers estimated peak discharge flow rate, or use a minimum of 84 L/min.

Calculate the Total Flow Rate

For this example, if the sink and floor drain are discharged simultaneously, add the flow rate from the sink to the flow rate from the floor drain:

- Sink (100.8 L/min.) + Floor drain (84 L/min.)

  = Total flow rate (184.8 L /min.)

Grease Interceptor Size Needed

A 50 USgpm (gallon per minute) or 190 L/min would be adequate and allow some room for grease storage, a typical 50 gpm unit will hold 100 lbs. of grease.

- Engage an experienced plumbing consultant or mechanical engineer to assist in sizing, selecting and designing a proper grease interceptor installation.

  Conversion factor 1.0 L = 0.26 gallons (US liquid) = 0.219 gallons (Imperial)

Flow Control Fittings

- All grease interceptors must be equipped with a flow control fitting sized to match the rated flow capacity of each grease interceptor considering the head pressure. The requirements for the type of fitting and installation date are based on the date the grease interceptor was installed:
  - Grease interceptors installed on or after January 1, 2002 are required to have either an externally vented, or a non-removable internal flow control fitting, or a flow control fitting integral in the design of the grease interceptor installed on each grease interceptor immediately.
  - Grease interceptors installed on or after January 1, 2000 are required to have either an externally vented or internal flow control fitting installed on each grease interceptor immediately.
  - Grease interceptors installed on or before December 31, 1999 will be required to have either an externally vented or internal flow control fitting installed on each grease interceptor by January 1, 2003.

  A cleanout fitting on the inlet line to the GI is highly recommended.

Solids Separator

It is highly recommended that a solids separator be installed upstream of the grease interceptor to capture solids. Solids that collect in a grease interceptor take up volume, result in the need for increased maintenance and contribute to odour problems.

- Food particles greater than 0.5 centimeters in any dimension are not allowed to be discharged to sewer.

Grease Interceptors Installed on or after January 1, 2000:

- Must be stamped or labeled with information containing the rated flow capacity of the unit or manufacturer, and installation drawings must be maintained and be available for inspection;
- Must be located so that they are readily and easily accessible for inspection and maintenance;
- Must be equipped with a sampling tee. The sampling tee shall be not less than the diameter of the grease interceptor outlet pipe; and
- Records of the locations of all sampling tees must be kept on site. Contact the CRD or your municipal plumbing department for more information.

Grease interceptors may be installed indoors or outdoors. Units that are installed indoors offer the advantage of shorter distances from the fixture served to the grease interceptor, providing less opportunity for grease to congeal in the inlet piping. Outdoor units offer the advantage of ease of access for maintenance.

Grease Interceptor Operation and Maintenance

- All grease interceptors must be maintained to provide effective service at all times.
- The maximum depth of oil and grease permitted to accumulate in a grease interceptor prior to servicing shall not exceed the lesser of 15 cm or 25% of the wetted height of the grease interceptor.
- The maximum depth of solids permitted to accumulate in a grease interceptor prior to servicing shall not exceed 25% of the wetted height of the grease interceptor.

Open, inspect and clean your grease interceptor frequently. Depending on your menu, your kitchen practices and the size of the grease interceptor, cleaning may be required daily, weekly or monthly. The following inspection procedure is recommended:

- Verify that the oil and grease retention capacity of the grease interceptor has not been exceeded and is not likely to be exceeded prior to the next scheduled inspection.
- Remove excess oil and grease or solids.
- Collect and store any removed oil and grease in a waste grease container for subsequent disposal in the garbage or by a contractor.

Open, inspect and clean your grease interceptor following any unusual discharge that may interfere with the normal operation of the grease interceptor.

On a frequency of at least once every three months, it is recommended that your grease interceptors be fully cleaned and inspected in accordance with the following procedure:

- Grease interceptors should be completely emptied and rinsed.
- Grease interceptors should be inspected and repaired, if required.

Grease Interceptor Inspection: Maintenance Records

- A record of all grease interceptor inspection and maintenance activities must be kept for a period of two years and be available on site for inspection by a CRD officer. An example of a maintenance form is included in this Guidebook. (see back cover).

2.1.2 Floor Drains

Recessed or below grade installations offer the opportunity to connect floor drains to the grease interceptor.

- Floor drains that discharge to sewer in kitchen and food processing areas of operations that commence on or after January 1, 2002 must be connected to

a grease interceptor. It is also advisable to have a separate connection for floor drains to prevent drainage from other fixtures backing up through the floor drain.

2.1.3 Waste Disposal

♦ Fats, oils and grease removed from grease interceptors must not be disposed of to the sanitary sewer.

Storm sewers, ditches or waterbodies are inappropriate for the disposal of fats, oils and greases. Fats, oils and grease should be allowed to solidify before disposal in the regular garbage or disposal of as trucked liquid waste by a contractor. Trucked liquid waste contractors are listed in the Yellow Pages under "Septic Tanks - Cleaning and Removal" or "Plumbing - Drain and Sewer Cleaning".

2.1.4 Waste Handling

Do not pour oily liquids such as gravies, sauces or salad dressings down the drain. Collect this material in a secure container for subsequent disposal in the garbage.

Do not pour used cooking fats, oils or greases down the drain. These wastes can be recycled into useful products. Contact the CRD for more information on recycling alternatives.

- Place signs in the kitchen, especially over the sink, to advise staff what can and cannot be put down the drains.
- Scrape off greasy trays and pans into a waste grease container before putting them into a sink or dishwasher.
- Scrape food waste from pots, pans or dishes into a garbage bin before putting them into a sink or dishwasher.
- Place a basket strainer in sink drains to catch solids.
- Do not pour coffee grounds or tea leaves down the drain.

♦ The use of enzymes, bacteria, solvents, chemical agents, hot water, or other agents that cause oil and grease to pass through a grease interceptor is prohibited. Use of these products just moves the problem further down the sewer system.

2.1.5 Cleaning Kitchen Exhaust Hoods

The *BC Fire Code* requires that kitchen hoods and vents must be kept clean to reduce the risk of fires. There are businesses that specialize in hood and vent cleaning although many business operators have their own staff conduct the cleaning.

The following cleaning procedure is recommended for kitchen exhaust hoods:

- Remove oil and grease from vent, hood and filters using scrapers.
- Rinse with a caustic cleaning solution or steam clean.
- Collect cleaning solutions and rinse water in a bucket(s).
- Neutralize the rinse water with a weak acid such as lemon juice or citric acid.
- Allow time for oil and grease to rise to the surface in a waste grease container.
- Separate floating oil and grease and dispose of solidified fats, oil and grease in the garbage or by a contractor.
- Empty rinse water bucket(s) into a drain connected to a grease interceptor.

2.1.6 Recycling

Develop and implement a plan to reduce, reuse or recycle waste materials such as cans and glass, cardboard and paper. For technical assistance and advice with your business recycling program, call the CRD Hotline at (250) 360-3030.

Set up a recycling service for your used cooking oil.

Separate food waste for delivery to a composting facility (where available). For the latest information on composting facilities, call the CRD Hotline at (250) 360-3030.

2.1.7 Cleaning and Housekeeping

Evaluate your current use of chemicals and cleaners. Reduce quantities used and substitute with less environmentally hazardous alternatives where possible.

Do not clean equipment outdoors or in any area where water may flow to a street, gutter, stormdrain or creek.

Use a sink or tank to clean any kitchen equipment coated with oil for disposal of the dirty water to a drain connected to a grease interceptor.

Ensure that garbage dumpsters and containers of used cooking oil and grease, are always tightly covered to minimize problems with odours and pests.

2.1.8 Garbage Compactors

- Garbage compactors used for waste containing food, and that have drains that connect to a sewer, shall be connected to a grease interceptor.

- Outdoor garbage compactor installations that connect to the sewer shall be provided with a rain cover and curbing as necessary to prevent rainwater from entering the drain connected to the grease interceptor.

2.1.9 Spill Prevention and Response

Ensure that adequate and secure storage is provided for new cooking oil, used cooking oil and waste oil and grease. Ensure that proper containers are used that will not corrode, leak or overturn. Install chains or other restraining devices on storage barrels to prevent accidental overturning. Provide storage areas with secondary containment to prevent leaks and spills from draining to the sanitary or storm sewer systems.

Develop a spill response plan that includes:

- procedures for different types of spills;
- a schedule for training and refreshing employees about procedures; and
- designation of a key employee who monitors the clean-up.

Post the spill response plan in the work area to provide guidance to employees in the event of a spill.

Assemble clean-up kits and place in well-marked, accessible locations. Ensure that clean-up materials are handy to the dumpster and loading dock areas.

If you have a non-liquid spill, use dry sweeping methods:

- First, stop the spill at source.
- Next, dry sweep.

If wet cleaning is required use this 3-step process:

- Clean up as much as possible with disposable rags.
- Use granular absorbents (e.g. cat litter) to collect residue. Sweep and dispose of in garbage if hazardous materials are not involved.
- Mop and collect water, and dispose of water in sink or sanitary sewer drain.

2.1.10 Employee Training

Train your employees so that they are better equipped to contribute to your goals in responsible waste management. Provide training in:

- proper function, operation and maintenance of grease interceptors
- proper storage, handling and disposal of wastes
- proper separation and storage of materials
- proper use and handling of cleaning aids
- proper housekeeping

- the benefits of following the code of practice and these guidelines for food sector facilities.

2.1.11 Discharge Limits

- The following concentration limits apply to the discharge from a food services sector operation:
  - oil and grease: 100 milligrams per litre as analyzed in a grab sample
  - suspended solids: 350 milligrams per litre as analyzed in a grab sample

- Also, **the following wastes are not allowed to be discharged:** prohibited wastes, restricted waste (including food waste particles larger than 0.5 centimeters in any dimension), special waste, storm water or uncontaminated water as defined in the Sewer Use Bylaw.

Exceeding these limits may lead to enforcement action by the CRD under the Sewer Use Bylaw.

2.1.12 Exemptions

An owner may request an exemption to a particular mandatory requirement by submitting a written application to the RSCP manager for a waste discharge permit or authorization. The application should fully describe why a particular mandatory requirement should not be applied.

3.0 COP IMPLEMENTATION PLAN

The implementation plan for CRD Codes of Practice includes the following components: education, inspection, monitoring, enforcement, administration and review. RSCP staff will carry out activities related to each component in partnership with each code sector.

3.1 Inspection, Monitoring and Enforcement

RSCP staff may carry out inspections, examine records or other documents and take samples of effluent for analysis as specified under the Sewer Use Bylaw. Compliance sampling may also be conducted at any time on the effluent from operations regulated under a Code of Practice. Repeat sampling may be necessary if non-compliance with the Code is suspected or high contaminant concentrations are detected in previous samples.

A cooperative, gradually escalating approach to enforcement will be used for all CRD Codes of Practice. This approach is established in an enforcement policy that has been approved by the CRD Board.

Where cooperative efforts to achieve compliance using the enforcement policy have failed, warnings and tickets of between $50 and $200 per offence may be issued under the *CRD Ticket Information Authorization Bylaw*. For more serious or continuing offences, fines up to $10,000 per offence per day may be issued under the Sewer Use Bylaw.

4.0 FOR MORE INFORMATION

- For more information on the ***Code of Practice for Food Services Operations***, or CRD sewer use Bylaw, please contact the RSCP at (250) 360-3256 or visit the CRD web site at: http://www.crd.bc.ca

- For general inquiries regarding recycling, call either:
  - CRD Hotline (250) 360-3030
  - BC Recycling Hotline 1-800-667-4321
  - Vancouver Island Health Authority
    Health Protection and Environmental Services
    Saanich (250) 475-1858
    Saanich Peninsula (250) 544-2426
    Victoria (250) 388-9019
    Western Communities (250) 478-0523
  - Vancouver Island Waste Haulers Association (250) 478-9187
  - Municipal Plumbing Inspectors contact your local municipality
  - Island Processing
    (fats, oil and grease collection) (250) 722-4770
  - B.C. Restaurant and Food Association Head Office (604) 669-2239
    1 800 663-4482
    Victoria Branch(250) 386-6368
  - Provincial Emergency Program (PEP)
    (to report hazardous waste/chemical spills) 1-800-663-3456

5.0 GLOSSARY OF TERMS

Code of Practice means a regulatory document developed by the District that contains mandatory sanitary sewer discharge standards for specific industrial, institutional or commercial sectors.

Fixture means a receptacle, appliance, apparatus or other device that discharges wastewater and includes floor drains.

Garburator means a mechanical device, which is connected to a sanitary sewer and which purpose is to reduce the particle size of food waste disposed to the sanitary sewer.

Garbage Compactor means a mechanical device used to compress garbage to reduce volume.

Grab Sample means a sample collected at one particular time and place.

Grease Interceptor means an interceptor designed and installed to separate and retain oil and grease from wastewater, while permitting wastewater to discharge to sewer. Grease interceptors are sometimes called grease traps, although the term grease interceptor is preferred.

Manager means the sewage control manager and includes any deputy sewage control manager.

Mandatory Requirement means the minimum requirements that must be met and that will be subject to enforcement under the authority of CRD Sewer Use Bylaw – a bylaw to regulate the discharge of waste into sewers connected to a sewage facility operated by the Capital Regional District. Periodic inspections to verify that mandatory requirements are met will be carried out by appointed officers. Mandatory requirements cover items which, if not observed or carried out, would present unacceptable risks to the sewer system, sewer workers, the wastewater treatment plants, residuals produced at the wastewater treatment plants or the environment.

Officer means any person appointed by the Board of the District under the bylaw to be an officer and includes a municipal sewage control officer as defined in the bylaw.

Oil and Grease means an organic substance recoverable by procedures set out in Standard Methods or procedures authorized by the manager and includes but is not limited to hydrocarbons, esters, fats, oils, waxes and high-molecular weight carboxylic acids. Oil and grease generated by the food sector is contributed to wastewater in butter, lard, margarine, vegetable fats and oils, meats, germinal areas of cereals, seeds, nuts, and in certain fruits. Those

compounds that are liquid at room temperature are often called oils. Those compounds that are solid at room temperature are often called fats or grease.

Sewer Use Bylaw means the *Capital Regional District Bylaw Sewer Use Bylaw No. 5, 2001 (Bylaw 2922) – A Bylaw to Regulate the Discharge of Waste into Sewers Connected to a Sewage Facility Operated by the Capital Regional District* or its amendments.

Solids Separator means a device used to remove suspended solids from the waste stream.

Suspended Solids means the insoluble matter that is separable by the appropriate procedure described in Standard Methods.

Standard Methods means the latest edition of *Standard Methods for the Examination of Water and Wastewater* jointly prepared and published from time to time by the American Public Health Association, American Water Works Association, and the Water Environment Federation.

Trucked Liquid Waste means any waste that is collected and transported offsite by means other than discharge to sewer, including but not limited to septic tank waste, oil and grease from interceptors, and other sludges of organic origin.

Waste means any substance whether gaseous, liquid or solid, that is or is intended to be discharged or discarded, directly, or indirectly to a sewer or sewage facility.

6.0 REFERENCES

- BC Plumbing Code
- Standard PDI-G101, Testing and Rating Procedure for Grease Interceptors with Appendix of Sizing and Installation Data, Plumbing and Drainage Institute
- Guide to Resource Conservation and Cost Savings Opportunities in the Food Service Sector. 1997. Ontario Ministry of the Environment.
- Best Management Practices for Sewer Discharges. 1996. Canadian Restaurant and Foodservices Association. 316 Bloor Street West, Toronto, Ontario
- Going Green Without Seeing Red. 1992. Canadian Restaurant and Foodservices Association. 316 Bloor Street West, Toronto, Ontario
- Green Meeting Guide. Lesson Learned for the 1995 Hamilton G-7 Environment Ministers' Meeting and the 1995 Halifax Economic Summit.
- How to look after a Grease Interceptor/Grease Trap at Restaurants, Cafeterias and Other Food Sector Establishments in the Greater Vancouver Area, brochure available from Greater Vancouver Regional District
- Keeping Oil and Grease Out of Drains and Sewers at Restaurants, Cafeterias and Other Food Sector Establishments in the Greater Vancouver Area, Code of Practice and Best Management Practices Information Available from the Greater Vancouver Regional District

Maintenance Log – Sanitary Sewer Equipment

Select One (✓): ❑ **Food Services** ❑ **Oil-Water Separator** ❑ **Sedimentation Pit**

Unit: _____

Date (dd/mm/yy)	**Inspection Conducted** (Yes/No)	**Cleaning Conducted** (Yes/No)	**Type of Material** (Solids/Oil/Grease)	**Measured Depths**	**Quantity Removed**	**How & Where Waste Was Disposed**	**Conducted By**

Copy this form for your use. Additional copies are available by contacting the CRD Hotline (360-3030), www.crd.bc.ca