



# UNIVERSITY ENDOWMENT LANDS

## Grease Interceptor Requirements and Standards of Maintenance

# POLICY

**Purpose:** The purpose of this policy is to clarify the requirements and standards of maintenance for grease interceptors (aka grease traps) within the University Endowment Lands (UEL).

**Background:** The UEL is a member jurisdiction of the Greater Vancouver Sewerage and Drainage District (GVS&DD) and is subject to Metro Vancouver's [Food Sector Grease Interceptor Bylaw 365](#). As a result, the UEL requires that all food sector establishments (restaurants, commercial kitchens, bars, grocery stores, etc.) use grease interceptors to separate fats, oils and grease (FOG), and then remove the FOG from wastewater before being discharged into a sewer or sewage facility.

FOG discharge, from improperly maintained interceptors, or lack thereof, can result in:

- Clogging or reduced flows within sewer lines;
- Overflow of sewage into businesses and homes; and
- Premature replacement of infrastructure.

In addition, FOG buildup in sewer systems can produce unpleasant odours and can overtax wastewater treatment plants and the environment.

### Application:

#### (1) Grease Interceptor Requirements

- a. The UEL requires that all food sector establishments use grease interceptors to separate fats, oils, and grease from wastewater per Metro Vancouver's [Food Sector Grease Interceptor Bylaw 365](#);
- b. Grease interceptors will be designed and installed to Metro Vancouver standards ([online tool here](#));
- c. Grease interceptors shall not discharge fats, oils, or grease into the wastewater system.

#### (2) Grease Interceptor Standards of Maintenance

- a. The UEL requires that all grease interceptors be examined and cleaned as per Metro Vancouver's [Food Sector Grease Interceptor Bylaw 365](#):
  - i. At least once every 90 consecutive days;
  - ii. When the total thickness of fats, oils, grease, and solids in the grease interceptor is equal to 25% or more of the wastewater depth.
- b. Examination and cleaning of a grease interceptor must include:
  - i. Full evacuation of the grease interceptor;
  - ii. Clearing of all inlet, outlet, and air relief ports of any obstructions or other matter that may interfere with the proper functioning of the grease interceptor;

- iii. Examination of all baffles, seals, and internal components for damage and other defects or conditions that may interfere with the proper functioning of the grease interceptor;
- iv. Replacement or repair of any damaged components and other defects or conditions that may interfere with the proper functioning of the grease interceptor.
- c. For each examination and cleaning required to be performed under section 2(a), every owner or operator of a food sector establishment in the UEL must:
  - i. Keep and maintain on the premises a written record of the date of the examination, cleaning, and maintenance, with detailed descriptions of the types and quantities of matter evacuated;
  - ii. Keep each record for at least two years after the year in which the record was first made; and
  - iii. Make such records available for inspection by UEL staff or the UEL Manager.

(3) Food Sector Business License Requirements

- a. Food sector businesses shall present records for grease interceptor examination and cleaning (previous 12 months) when renewing their business license.
- b. In circumstances where records cannot be produced (new business), a record of recent examination and cleaning (within 30 days) is acceptable to issue a business license.

(4) Spills

- a. All FOG spills must be contained and cleaned immediately by the party responsible to prevent the spilled material from entering wastewater systems. Grease spills can be slippery and are a safety hazard to pedestrians and traffic. If a grease spill occurs on UEL property, alert the UEL Administration office (604-660-1808).
- b. If spills are on private property within the UEL, they are the responsibility of the property owner.

(5) Deviation from this policy

- a. If there is any deviation from this policy, the Manager may:
  - i. Notify Metro Vancouver (Greater Vancouver Sewerage and Drainage District) of contraventions to the [Food Sector Grease Interceptor Bylaw 365](#), which may result in fines or re-inspection;
  - ii. Issue a stop work order per section 17 of the UEL's [Land Use, Building, and Community Administration Bylaw](#) (LUB);
  - iii. Withhold Business Licenses per section 24.2 of the LUB
  - iv. Pursuing enforcement through the Offence Act.



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