



The Do's & Don'ts

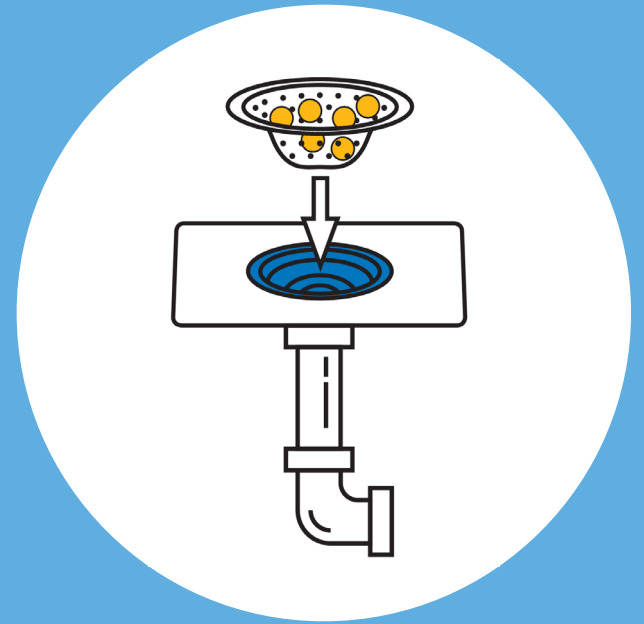


FATS, OILS AND GREASE (FOG) BEST MANAGEMENT PRACTICES

To prevent fats, oils and grease from going down the drain:



DO



Wipe food from dishes before washing. FOG and solids washed down the sink will contribute to filling the grease trap and will require frequent cleaning.

Use sink strainers to catch solid food waste.



DON'T

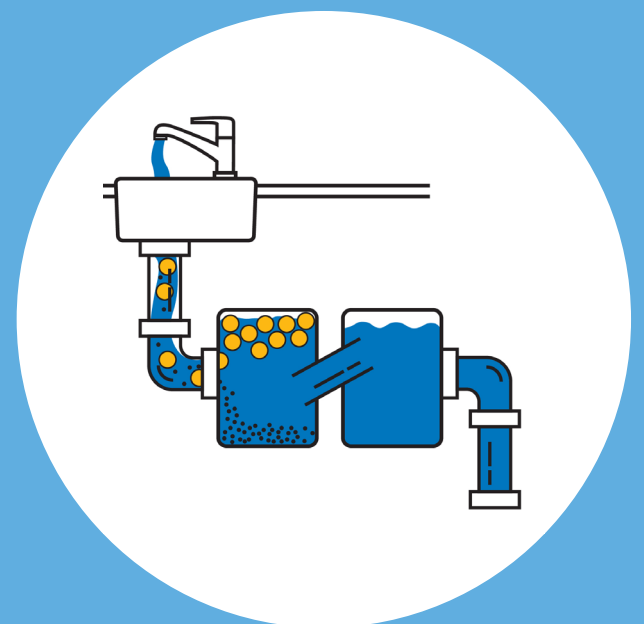


Pour oil into the sink.
Collect used cooking oil and recycle it off-site.

Add bleach, emulsifiers, enzymes or other chemicals to the grease trap. Use of these chemicals is illegal under Bylaw 6618.



DO



Keep outdoor FOG containers away from storm drains.
Use absorbent, disposable materials to clean up spills.

Clean the grease interceptor regularly: once a month for point-of-use traps and quarterly for larger interceptors or when 25% of liquid level of the trap is grease/oil.

Sanitary Sewer Drain Regulation Bylaw #6618-90 requires all food preparation facilities including restaurants, canning operations, and killing and processing facilities to install oil and grease interceptors.

kelowna.ca/sourcecontrol

