



**Drainage, Dyke and Sanitary Sewer System Bylaw No. 7551  
Amendment Bylaw No. 8595**

1. The Drainage, Dyke and Sanitary Sewer System Bylaw No. 7551, as amended, is further amended by deleting PART THREE in its entirety and substituting the following:

**PART THREE: GREASE MANAGEMENT**

**Restriction**

- 3.1 No person responsible for a **food sector establishment** or a **building**, including an **operator, property owner**, agent or contractor, shall discharge or suffer, allow, cause or permit **fat, oil or grease** to be discharged into a **sanitary sewer** or **drainage system** within the **City**.

**Inspection and Maintenance**

- 3.2.1 The **General Manager of Engineering & Public Works**, an employee of the **City** acting under his or her direction or a **bylaw enforcement officer** may enter on and into a property to inspect, investigate and determine whether all provisions and regulations under Part Three of this bylaw are being met.
- 3.2.2 The **operator**, agent or contractor of a **food sector establishment** must maintain and repair all **grease traps or grease interceptors**, according to established schedules and standards provided by the manufacturer, so that they are fully operational and effective at all times.
- 3.2.3 At least one (1) person among the **operator, property owner**, agent or contractor responsible for the operation of a **food sector establishment** at any given time is required to have the knowledge, ability and tools to open and provide access to a **grease trap or grease interceptor**, upon request, during inspection and investigation by a **bylaw enforcement officer** or **City** employee under section 3.2.1 of this bylaw.
- 3.2.4 The **operator** of a **food sector establishment** must keep and maintain on site:
  - (a) all **maintenance records**, for a minimum period of two (2) years, of all **grease trap or grease interceptor** inspections and maintenance conducted, recording the date of the inspection, the date of cleaning or

maintenance, the type and quantity of material removed from the **grease trap or grease interceptor** and the disposal location and address,

which must be available, upon request, for inspection and investigation by a **bylaw enforcement officer** or **City** employee under section 3.2.1 of this bylaw.

- 3.2.5 The maximum depth of **fat, oil or grease** which an operator of a **food sector establishment** may allow to accumulate in a **grease trap or grease interceptor** prior to servicing must not exceed the lesser of 15.2cm (six inches) or 25% of the wetted height of the **grease trap or grease interceptor**.
- 3.2.6 Each **grease trap or grease interceptor** within a **food sector establishment** must have a visible label that shows its rated flow capacity or documents from the manufacturer that state its rated flow capacity must be kept at the **food sector establishment**. The documentation must be available for viewing, upon request, by a **bylaw enforcement officer** or **City** employee during an inspection or investigation under section 3.2.1 of this bylaw.
- 3.2.7 No person shall use enzymes, solvents, hot water or other agents in order to facilitate the passage of **fat, oil or grease** through a **grease trap or grease interceptor**.
- 3.2.8 All **food sector establishments** shall implement **best management practices** in its operation to minimize the discharge of **fat, oil or grease** into a **sanitary sewer or drainage system** within the **City**.

### Violations and Penalties

- 3.3.1 (a) A violation of any of the provisions identified in this bylaw shall result in liability for penalties and late payment amounts established in Schedule A of the *Notice of Bylaw Violation Dispute Adjudication Bylaw No. 8122*; and
- (b) A violation of any of the provisions identified in this bylaw shall be subject to the procedures, restrictions, limits, obligations and rights established in the *Notice of Bylaw Violation Dispute Adjudication Bylaw No. 8122* in accordance with the *Local Government Bylaw Notice Enforcement Act, SBC 2003, c. 60*.
- 3.3.2 Every person who contravenes any provision of this bylaw is considered to have committed an offence against this bylaw and is liable on summary conviction, to a fine of not more than Ten Thousand Dollars (\$10,000), and each day that such violation is caused, or allowed to continue, constitutes a separate offence.
2. The Drainage, Dyke and Sanitary Sewer System Bylaw No. 7551, as amended, is further amended at PART FIVE by deleting OIL or GREASE and substituting the following definition, in alphabetical order:

**FAT, OIL OR GREASE**

means any solvent or extractable material of animal, vegetable or mineral origin, including but not limited to hydrocarbons, esters, fats, oils, waxes and high molecular weight carboxylic acids.

3. The Drainage, Dyke and Sanitary Sewer System Bylaw No. 7551, as amended, is further amended at PART FIVE by adding the following definitions, in alphabetical order:

**BEST MANAGEMENT PRACTICES**

means schedules of activities, prohibitions of practices, maintenance procedures and other management practices to prevent or reduce the discharge of **fat, oil or grease** into a **sanitary sewer** or **drainage system**, as outlined in Schedule C attached to and forming part of this bylaw.

**BYLAW ENFORCEMENT OFFICER**

means a person appointed by **Council** as a bylaw enforcement officer.

**GREASE TRAP OR  
GREASE INTERCEPTOR**

means a device designed and installed to separate and retain **fat, oil or grease** from wastewater, while permitting wastewater to discharge into a **sanitary sewer** or **drainage system**.

**MAINTENANCE RECORDS**

means the written documentation of the complete removal of all contents, including **fat, oil or grease**, floating materials, wastewater, and bottom sludge and solids, from a **grease trap or grease interceptor**.

**OPERATOR**

means a proprietor, lessee, manager, employee, or other person who carries on the operations of a facility or business on behalf of the owner of the business and includes any person managing or supervising such facility or business.

4. The Drainage, Dyke and Sanitary Sewer System Bylaw No. 7551, as amended, is further amended by adding Schedule A attached to and forming part of this bylaw as Schedule C to Bylaw No. 7551.
5. This Bylaw is cited as "**Drainage, Dyke and Sanitary Sewer System Bylaw No. 7551, Amendment Bylaw No. 8595**".

FIRST READING  
SECOND READING  
THIRD READING  
ADOPTED

NOV 22 2010  
NOV 22 2010  
NOV 22 2010

CITY OF RICHMOND
APPROVED for content by originating Division
APPROVED for legality by Solicitor

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MAYOR

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CORPORATE OFFICER

**SCHEDULE A to Bylaw No. 8595****SCHEDULE C to Bylaw No. 7551  
BEST MANAGEMENT PRACTICES****FATS, OILS AND GREASE (FOG) CONTROL AT FOOD SECTOR ESTABLISHMENTS**

All **food sector establishments** should implement the provisions of the following **best management practices**:

**1) Installation of Drain Screens**

Drain screens shall be installed on all drainage pipes in food preparation and kitchen areas.

**2) Collection of Waste Cooking Oil**

All **food sector establishment** employees must properly dispose of cooking oil and recycle FOG.

**3) Disposal of Food Waste**

All food waste shall be disposed of directly into the trash or garbage, and not in sinks or toilets.

**4) Food Sector Establishment Employee training**

Persons responsible for operating a **food sector establishment** must ensure that all employees are trained within 180 days of the effective start date of the establishment, and twice each calendar year thereafter, on the following:

i) How to “dry wipe” pots, pans, dishware and work areas before washing to remove grease.

(ii) How to properly dispose of food waste and solids prior to disposal in trash bins or containers to prevent leaking and odours.

(iii) How to properly dispose of grease or oils from cooking equipment into a grease receptacle such as a barrel or drum without spilling.

(iv) How to properly use a sink strainer, and remove solids from the sink strainer.