



City of Richmond

Report to Committee

To: Public Works and Transportation Committee

Date: September 22, 2017

From: John Irving, P.Eng. MPA
Director, Engineering

File: 10-6060-03-01/2017-
Vol 01

Re: Grease Inspector Update 2017

Staff Recommendation

That a full-time grease inspector be submitted as part of the 2018 Utility Budgets for Council consideration.

John Irving, P.Eng. MPA
Director, Engineering
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Att: 1

REPORT CONCURRENCE		
ROUTED TO: Sewerage and Drainage Bylaws	CONCURRENCE <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	CONCURRENCE OF GENERAL MANAGER
REVIEWED BY STAFF REPORT / AGENDA REVIEW SUBCOMMITTEE	INITIALS: CJ	APPROVED BY CAO

Staff Report

Origin

The City's Drainage, Dyke and Sanitary System Bylaw No. 7551 requires that food sector establishments install and maintain grease interceptors to prevent grease from entering the sewer system. In 2008, Council approved a part-time grease inspector to enforce the maintenance of grease interceptors according to Bylaw No. 7551.

At the October 12, 2016 Regular Council Meeting, Council adopted the following motion:

That staff examine assigning a full-time grease inspector and bring this issue of grease inspection under Community Safety Committee and Bylaws and report back.

The 2017 Utility Budgets and Rates report, adopted at the November 28, 2016 Regular Council Meeting, introduced one-time funding of \$37,700 to upgrade the part-time grease inspector to a full-time grease inspector for 2017 to assess the effectiveness of this increased level of service. This report provides an update on services delivered through 2017 as a result of the full-time grease inspector.

Analysis

The impact of grease on the sanitary sewer system is an ongoing concern for the City of Richmond. The City maintains a Grease Management Program which includes grease source control, sanitary sewer system monitoring and inspection, and on-going maintenance work. The City is spending \$450,000 annually on flushing sewer pipes and pump stations to address grease build-up in the sanitary collection system.

Controlling grease at the source is the most effective way to reduce grease-related maintenance concerns. The primary role of the grease inspector is to minimize grease discharge into the sanitary sewer system by ensuring that food sector establishments comply with the requirements of Bylaw No. 7551. With the grease inspector upgraded from part-time to full-time in 2017, there has been an increase in bylaw compliance, indicating that the additional efforts from the grease inspector through increased education and inspection efforts has been successful in reducing grease discharge. In addition, expanded efforts from the grease inspector have led to development of an improved integrated inspection program that enhances efficiency and effectiveness.

Improved Education and Assistance Program

Violations to Bylaw No. 7551 are often a result of new property owners or managers that are unaware of the requirements of the bylaw and the reasons they exist. While operating at a full-time capacity, the grease inspector has extended inspection efforts to include providing more assistance and education on the negative impacts of grease, the proper means for disposal of grease and proper operation and maintenance of grease interceptors. The inspector is also able to follow up on violations in a more timely manner to ensure that information conveyed during the initial inspection is understood, and food establishment owners are incentivized to address violations.

The key objective of the expanded service is to provide food establishment owners with the necessary tools and assistance that enable them to meet the requirements of the bylaw. This approach has been effective as the number of tickets issued have decreased in 2017 (Attachment 1), indicating that more food establishments are complying with the bylaw. It is recommended that these efforts be maintained to avoid relapses in compliance and to educate new businesses that come to Richmond.

Increased Inspection Efforts

Richmond's population has grown by approximately 16% since the grease inspector was first introduced in 2008. With increasing numbers of food sector establishments, problems associated with grease in sanitary sewers as well as the need for inspection and outreach efforts have increased accordingly. As of February 2017, the City has a total of 1040 food sector establishments. A part-time inspector can inspect approximately 400 establishments per year. As this results in a typical inspection cycle of two to three years, establishments that are in violation of the bylaw do not become aware of the violation for two to three years, which may result in significant amounts of grease being discharged into the sanitary sewer system and on occasion into the drainage system as a result of overflows. A full time grease inspector can inspect over 700 establishments (70% of food establishments) allowing unauthorized grease discharge to be identified and remedied in a timely manner.

Integrated Inspection Program

The full time grease inspector has increased coordination with Public Works. The grease inspector is notified when maintenance staff identifies significant quantities of grease within the sanitary sewer system. The team then works collaboratively to trace the source of grease discharge. This allows staff to identify problematic areas and specifically address significant sources of grease discharge. The integrated approach to target problem areas has increased the effectiveness of sanitary maintenance and inspection efforts.

Previous efforts have been largely focused on food sector establishments. The stronger coordination with Public Works has facilitated identification of grease issues in residential areas, and a full time grease inspector will expand services to include providing education and outreach to residents.

Financial Impact

None at this time. The budget impact of upgrading the grease inspector position from part-time to full-time is \$38,500. Recommendations for incorporating this change as an additional level of service will be provided as part of the 2018 Utility Budgets and Rates Report for Council consideration.

Conclusion

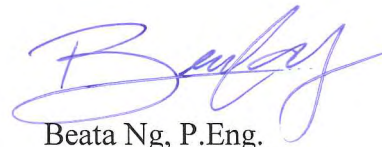
With the trial implementation of a full-time grease inspector in 2017, increases in levels of service that benefit both food sector establishment owners, residents as well as the City's sanitary sewer infrastructure have been observed. These include increased compliance with the bylaw through providing education and assistance, increased ability to reach out to more establishments through

increased inspection rates, and a more effective inspection program that involves collaboration between the grease inspector and Public Works staff.

Due to the added value from the additional services, it is recommended that options to change the grease inspector to a full-time position be presented as an additional level of service through the 2018 Utility Budgets and Rates process.



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LB: bn

Att 1: Grease Inspection and Enforcement Statistics 2012-2017

Attachment 1 – Grease Inspection and Enforcement Statistics 2012-2017

