

## Mythbusters:

### Myth 1:

Flushing FOGs down the toilet will prevent your plumbing from clogging

### Reality 1:

Within your building every single toilet, sink, shower, drain, and dishwasher is connected to a single sewer pipe that leaves your home and enters the collection system. FOGs will collect and harden in the main sanitary pipe creating costly blockages and infrastructure problems

### Myth 2:

Running hot water with soap and/or degreasers down the drain with the FOGs will stop it from hardening within your plumbing

### Reality 2:

Water and oil do not mix! Fats, oils, and grease will eventually cool and harden as it travels in your plumbing, creating a blockage, requiring costly repairs.

### Myth 3:

Using a food grinder (i.e. garburator) will prevent a build up from occurring when FOGs are dumped down the drain

### Reality 3:

A garburator will grind up what passes through it into smaller segments, it does not break down FOGs. In fact, using a garburator will significantly increase the odds of a blockage. It is better to screen out the food scraps before they go down your drain.

For more information, including the most current Sewer Use By-law, please visit <https://www.kawarthalakes.ca/en/living-here/water-and-wastewater-services.aspx> or call 705-324-9411

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Proper Disposal of  
Fats, Oils, and Grease  
(FOGs): A Guide for  
Commercial and  
Industrial Producers

City of Kawartha Lakes  
FOGs Management



## What is the concern with FOGs?

The City of Kawartha Lakes Sewer Use Bylaw 2016-006 and the Ontario Building Code 350/06 requires that all industrial, commercial and institutional buildings where food is cooked, processed or prepared, must install and maintain grease interceptors to prevent fats, oils, and grease from going down the drain and entering the wastewater collection system. There are also limits for oils and grease set forth in the municipalities' sewer use bylaw.

Fats, oils, and grease (FOGs) build up over time and can cause substantial damage to both the collection system and your property in the form of sewer backups and overflows. When one of these events occurs, the costs can be very expensive for the business owner and the municipality.

Businesses that must have grease interceptors include, but are not necessarily limited to:

- Restaurants/bakeries
- Grocery stores
- Banquet halls
- Nursing and retirement homes
- Schools
- Work spaces with cafeterias
- Coffee shops
- Food processing operations

## Where do FOGs come from?

From items such as:

- Meats
- Cooking oils
- Shortening
- Lard/Butter/Margarine
- Dairy products including milk, cream and cheese
- Sauces and marinades
- Salad dressing
- Bakers goods

## What can you do to prevent FOGs from going down the drain?

- Place a screen over drains to prevent food particles from entering the buildings' plumbing; food waste can then be disposed of in the garbage or composted into beneficial soil
- Recycle your spent FOGs. Many companies provide FOG bins and bin pick up services to recycle the FOGs into animal feed and biodiesel. Many of these businesses often combine this service with interceptor maintenance services
- Wipe/scrape grease and food scraps into waste or organic bins prior to washing the dishes/equipment
- Check your interceptor/trap(s) often
- Train employees to properly handle and dispose of fats, oil and grease from your establishment

## What are grease interceptors/traps?

Grease interceptors are contained units designed to "trap" FOGs and other debris from entering the sanitary sewer system.



## Cleaning and maintaining interceptor:

All businesses requiring an interceptor must keep their equipment in working order. The best method is to have the FOGs cleaned and maintained by a certified and licenced grease removal contractor. If cleaning a grease interceptor in-house, remove the solidified grease portion and place in waste/organic bins. Place the liquid grease into a sealable container/storage bin as the oil can be recycled at the Lindsay Landfill or through a recycling company.

The use of enzymes, bacteria, solvents, hot water or other chemicals to facilitate the passage of FOGs is illegal as they can damage the collection system.