



York Region Sewer Use Bylaw

Food Related Oil and Grease Interceptors Section – Maintenance Requirements

York Region Sewer Use Bylaw requires every restaurant or industrial premises where food is cooked, processed or prepared to have an oil and grease interceptor installed in accordance with the *Building Code Act* and its regulations, and to ensure it is maintained in good working order. Maintenance requirements include:

- Be tested and maintained in accordance with the requirements of CAN/CSA B481, as amended from time to time
- Have the maintenance requirements posted at the site in a conspicuous location in proximity to the oil and grease interceptor
- Be cleaned before the thickness of the organic material and solids residuals becomes greater than 25 percent of the available volume, with a cleaning frequency of at least once every four weeks.
- The use of emulsifiers, enzyme, bacteria, solvents, hot water or other agents to facilitate the passage of oil and grease through the interceptor is prohibited

Maintenance schedule and record of maintenance must be provided to an enforcement officer upon request.
Records must be kept on-site for a minimum of two years.

Record of Cleaning

Month	Date	Year	Name	Initial
January				
February				
March				
April				
May				
June				

Month	Date	Year	Name	Initial
July				
August				
September				
October				
November				
December				