

Sanitary and Storm Sewer Use

Restaurant Best Management Practices



THE CORPORATION OF THE CITY OF

ST. THOMAS

Environmental Services Department
545 Talbot Street
St. Thomas, Ontario
N5P 3V7

Phone: 631-1680 (Ext. 4169)



Sewer Use Facts

There are two kinds of sewers that serve different functions at your restaurant:

1. **Sanitary sewers** are connected to your sink, grease trap and dishwasher. These sewers carry water to a wastewater treatment plant before entering the environment.
2. **Storm sewers** carry rain water from the area surrounding your restaurant directly into a river, stream or lake without treatment.



Did You Know?

- Absolutely nothing is allowed to be washed down the **storm sewer** outside your restaurant, while only very small amounts of solids, grease and detergents are allowed down the **sanitary sewer** connected to your restaurant.
- You should avoid the use of food waste grinders that allow food solids and grease to enter the **sanitary sewer** as this can lead to sewer blockages. Costs for the treatment of food solids in sewage can be 4 times higher than composting or landfill.

The Sewer Use By-law



The City of St. Thomas controls all waste discharges to municipal sewers, sanitary or storm through **By - Law No. 205-91**.

This By-Law places strict limits on the discharge of specific materials to both sanitary and storm sewers.

By-Law 205-91 is enforced by the Pollution Control section of the City of St. Thomas and inspectors have the right to visit and inspect any sanitary or storm sewer servicing your restaurant.

Fines



Personal

- First Time Offence: \$ 10, 000.
- Second Time Offence: \$ 25, 000.

Corporation

- First Time Offence: \$ 50, 000.
- Second Time Offence: \$ 100, 000.

Contacts



For more information call:

- City of St. Thomas Pollution Control / Spill Response

(519) 631-1680 x 4169

For licensed liquid waste haulers, grease recyclers or grease trap cleaners see:

- Your local **yellow pages** under Liquid Waste Removal..
- **www.yellowpages.ca** Under liquid waste removal, and enter a city that you would like to search.

Storm Sewer - For RAIN only!

| Best Management Practices | Explanation |
|-------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|
| Absolutely nothing is allowed to be washed down the storm sewers surrounding your restaurant. | |
| 1. Sweep all debris (sand, rocks, garbage) into piles and place in the garbage. | ▶ Debris in your restaurant's parking lot will eventually make its way into the storm sewer, thus clogging and contaminating the storm drain. |
| 2. Do not use a hose to clean the area around your restaurant. | ▶ Again, this will speed up the process of clogging and allow materials other than rain water to enter the sewer. |
| 3. Take work vehicles to a carwash instead of washing them at your restaurant. | ▶ Vehicles carry dirt, oils and gasoline that may be washed (along with the soap) into the storm sewer. Carwashes send contaminated water to be treated. |
| 4. Make sure all outdoor dumpsters and grease containers are properly covered, located away from storm sewers and maintained. | ▶ The majority of grease and garbage that enters the storm sewers at a restaurant comes from poorly maintained containers that leak and overflow. |
| 5. Mop up any spilled liquids that may have been released from your dumpster or grease containers. | ▶ It is your responsibility, under municipal and provincial law, to clean up any spilled grease or materials that may enter the storm sewer. |
| 6. Have an action plan for spills outside of your restaurant. | ▶ A spill plan can prevent the contamination of a storm sewer before it is reached. |

Sanitary Sewer

| Best Management Practices | Explanation |
|-----------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. Use and properly maintain your restaurant's grease trap. | ▶ Maintaining your grease trap will prevent clogging of the sanitary sewer, avoiding sewer backups into your restaurant and costly sewer cleaning bills. |
| 2. Educate your employees or fellow staff members on proper handling of waste materials. | ▶ The more people working at the restaurant that participate in proper waste removal the larger the overall positive effect. |
| 3. Post "No Grease" signs above sinks in your restaurant. | ▶ These signs will be a constant reminder for restaurant staff working in the kitchen. |
| 4. Scrape food wastes and grease from dishes into a garbage or waste grease container. | ▶ This will reduce the amount of material going to the grease interceptor, and will therefore require less frequent cleaning. |
| 5. Use fine basket strainers in the sink drains. | ▶ Using these strainers will help by capturing any excess food that enters the sink. |
| * Uncontaminated oil and grease does have value, so ask your grease recycler about free collection or a cash rebate! | |

