SEWER USE BY-LAW

PROTECTING OUR SEWER SYSTEM STARTS WITH PROPER DISPOSAL.
The City of St. Thomas regulates discharges to municipal sanitary and storm sewers under By-Law No. 82-2024. The By-Law places limits on materials that may be discharged to municipal sewers and is enforced by the City's Pollution Control section.

Pollution Control inspectors have the right to inspect sanitary or storm sewers servicing your garage.

FINES

Personal
First Time Offence: $ 10,000
Second Time Offence: $ 25,000
Corporation
First Time Offence: $ 50,000
Second Time Offence: $ 100,000



SPILL RESPONSE CONTACT NUMBERS

City of St. Thomas Pollution Control
Spill Response
519-631-1098 X 6222

Ministry of the Environment,
Conservation and Parks
1-519-873-5000
Spills Action Centre:
1-800-268-6060

QUESTIONS OR MORE INFORMATION?

(t) 519-631-1098 x 6222
clacroix@stthomas.ca

Mailing Address:
Environmental Services
PO Box 520
545 Talbot St.
St. Thomas, ON
N5P 3V7

Scan the QR code for more information about sewer use and spill prevention.

ST. THOMAS
THE RAILWAY CITY



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THE RAILWAY CITY

RESTAURANT BEST MANAGEMENT PRACTICES

Storm Sewer & Sanitary Sewer Use

SEWER USE FACTS

There are 2 types of municipal sewers that may be servicing your restaurant:

Sanitary sewers are connected to your sinks, grease trap and dishwasher. These sewers carry sanitary wastes to an interceptor then to a treatment plant before releasing them to the environment.

Storm sewers carry rainwater from the area surrounding your restaurant directly into a river stream or lake without treatment.



DID YOU KNOW?

- Only small amounts of solids, grease and detergents may be discharged into the sanitary sewer connected to your restaurant. Nothing may be washed down the storm sewer outside your restaurant.
- Avoid using food waste grinders, as they send food solids and grease into the sanitary sewer, potentially causing blockages. Disposing of food waste through the sewer can cost up to four times more than composting or landfill disposal.
- Provincial law requires service station operators to maintain a current written waste collection agreement with an approved carrier and ensure regular waste disposal.

BEST MANAGEMENT PRACTICES

1. KEEP STORM DRAINS FREE OF WASTE

What to do: Sweep up sand, dirt, rocks and garbage around your restaurant and dispose of them in the garbage.
Why it matters: Debris can wash into storm drains, causing blockages and polluting local waterways.

2. AVOID HOSING DOWN OUTDOOR AREAS

What to do: Sweep outdoor areas instead of using a hose to clean parking lots, walkways and service areas.
Why it matters: Hosing can carry grease, detergents and other pollutants into the storm sewer.

3. WASH VEHICLES AT A CAR WASH

What to do: Take work vehicles to a designated car wash rather than washing them on your property.
Why it matters: Vehicle washing can send oil, gasoline, dirt and soap into storm drains.

4. MAINTAIN OUTDOOR WASTE CONTAINERS

What to do: Keep garbage dumpsters and grease containers covered, leak-free and away from storm drains where possible.
Why it matters: Leaks and overflowing containers can allow grease and other waste to enter the storm sewer.

5. CLEAN UP SPILLS IMMEDIATELY

What to do: Clean up spilled grease, oil and other liquids promptly, and keep a spill response plan and supplies on site.
Why it matters: Quick action helps prevent contaminants from reaching storm drains and the environment.

6. MAINTAIN YOUR GREASE TRAP

What to do: Inspect, clean and maintain your grease trap regularly, and arrange servicing as needed.
Why it matters: A properly maintained trap prevents grease from entering and clogging the sanitary sewer.

7. KEEP FOOD WASTE AND GREASE OUT OF DRAINS

What to do: Scrape food scraps and grease into the garbage or an appropriate waste grease container before washing dishes.
Why it matters: Food solids and grease can build up in sewer pipes and cause blockages and backups.

8. INSTALL FINE-MESH SINK STRAINERS

What to do: Use and regularly clean fine-mesh basket strainers in kitchen sink drains.
Why it matters: Strainers capture food particles before they enter the sanitary sewer.

9. POST "NO GREASE" SIGN

What to do: Place reminders above sinks and in food preparation areas.
Why it matters: Clear reminders encourage staff to follow proper disposal practices and help prevent grease from entering drains.

10. DISPOSE OF WASTE RESPONSIBLY

What to do: Arrange regular collection of waste grease through an appropriate recycler or approved waste carrier, and maintain any required written collection agreements.
Why it matters: Proper waste disposal reduces sewer blockages, protects the environment and may provide recycling or collection savings.