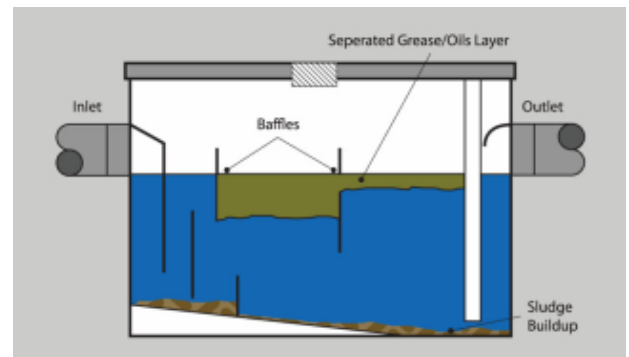


Grease Removal in Restaurants

There are numerous aspects, topics, and goals surrounding pollution prevention. One specific area of focus is grease disposal in the restaurant industry. Grease from cooking should not be poured down any drain, as it will solidify, coat, and clog the drainage and sewer systems¹. There are a number of technologies available to the food industry to dispose of grease properly in order to avoid grease in the catch basin.

- Hydro-Mechanical Grease Interceptor
 - The most common technology which is a small point of use underneath the sink. Greases are trapped and stored in these units².
- Solids Interceptor
 - A device used for easy removal of greases from a grease interceptor, as grease settles on the top, rather than the bottom³.
- Gravity Grease Interceptor
 - A large-scale mechanism with the ability to remove floating grease to an outside vessel⁴. Suitable for big establishments.



While these are industrial grade methods to safely and responsibly dispose of grease, the easiest method at home is to allow the grease to cool and solidify in a container, then dispose of it in your garbage.

Tips for Grease Disposal

- Never pour any grease down the drain.
- Storm sewers carry untreated rainwater into rivers. Do not pour anything into a storm sewer or catch basin.
- Reuse it! Consider reusing cooking oils for foods like vegetables and potatoes.
- Contact your local authorities to inquire about cooking oil disposal or renewal systems.

¹ Toronto. "Food Service Establishment Environmental Code of Practice". Retrieved May 8, 2020. <https://www.toronto.ca/wp-content/uploads/2017/11/96b9-food-service-environment-TAG-A1702301.pdf>

² City of Windsor. "Proper Disposal of Restaurant Grease". Retrieved May 6, 2020. <https://www.citywindsor.ca/residents/environment/Pollution-Control/Documents/Proper%20Disposal%20of%20Restaurant%20Grease%20brochure.pdf>

³ Toronto. "Food Service Establishment Environmental Code of Practice". Retrieved May 8, 2020. <https://www.toronto.ca/wp-content/uploads/2017/11/96b9-food-service-environment-TAG-A1702301.pdf>

⁴ Toronto. "Food Service Establishment Environmental Code of Practice". Retrieved May 8, 2020. <https://www.toronto.ca/wp-content/uploads/2017/11/96b9-food-service-environment-TAG-A1702301.pdf>