



Bulletin 2013-004-PLM

November 19, 2013

## PLUMBING PERMIT APPLICATIONS FOR GREASE INTERCEPTORS

The intent of this Bulletin is to advise restaurant and commercial kitchen owners, designers, and builders of the review and inspection procedures for grease interceptors required by Metro Vancouver, as part of their [Metro Vancouver Food Sector Grease Interceptor Bylaw](#) (adopted by Metro Vancouver in October, 2012).

Grease interceptor installation and maintenance in the City of North Vancouver is governed by both the Plumbing Code (BCPC) and the Food Sector Grease Interceptor Bylaw (FSGI Bylaw). The requirements in the FSGI Bylaw exceed those in the BCPC in several areas. For example, where the BCPC only mandates specific fixtures to be served by an appropriately-sized grease interceptor, the FSGI Bylaw contains detailed requirements in the following key areas:

- Grease Interceptor Requirements
- Grease Interceptor Standards
- Grease Interceptor Sizing
- Sampling and Labelling Requirements
- Maintenance and Record-keeping Requirements

Therefore, all grease interceptor installations must be reviewed by the Environmental Regulation and Enforcement Department of Metro Vancouver prior to Plumbing Permit application. The Department can be reached by phone at 604-432-6200 or email at [regulationenforcement@metrovancover.org](mailto:regulationenforcement@metrovancover.org).

Confirmation of this review shall be submitted as part of the Permit application. Should you require further clarification, please contact the Inspections Division.

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