



Fats, Oils and Grease (FOG) Program

The State Water Resources Board Order 2006-0003 set forth Statewide Water Discharge Requirements (WDR) for Sanitary Sewer Systems. The purpose of the WDR was to develop a regulatory mechanism for reducing sanitary sewer overflows which degrade receiving waters including channels, rivers, and beaches. The WDR requires the City to have the legal authority to limit the discharge of FOG and other debris that may cause blockages and to enforce any violations. The City adopted Ordinance 10-01 Article 17 on February 23, 2010 to regulate FOG at Food Service Establishments and established a fee schedule.

FOG is known to be one of the leading causes of sanitary sewer overflows which occur when the sewer gets clogged and the sewer discharges onto the street. Sanitary sewer overflows may cause temporary exceedences of applicable water quality objectives, pose a threat to the public health, adversely affect aquatic life and impair the public recreational use and aesthetic enjoyment of surface waters.

Provisions of Ordinance 10-01

1. Existing Food Service Establishments will be required to obtain a wastewater permit from the City and to install and properly maintain a grease interceptor within 2 years of the effective date of the adoption of Ordinance 10-01. (February 23, 2012). Grease interceptors must be maintained by periodic removal of the full content of the interceptor not less than once every 6 months or in a matter consistent with a maintenance frequency approved by the City. The City may change the maintenance frequency at any time to reflect changes in operating conditions. Disposal of accumulated FOG must be done in accordance with federal, state and local laws.
2. Record Keeping Requirements consist of records including a logbook of grease control and maintenance practices, record of Kitchen Best Management Practices being implemented, copies of waste-hauler documentation, records of any spills and/or cleaning of the lateral or sewer system, any other information deemed appropriate by the City to ensure compliance with Ordinance 10-01.
3. Existing Food Service Establishments which have caused or contributed to a grease related blockage in the sewer system are required to install a grease interceptor within 180 days upon receiving notification by the City.
4. Kitchen Best Management Practices (BMPs) are required to be implemented. Detailed requirements are specified in the link titled Kitchen BMPs or in Ordinance 10-01.
5. A waiver for the grease interceptor requirement may be granted if conditions are met. A grease disposal clean up charge will be implemented if a waiver is granted. Details are listed in the FAQs link or in Ordinance 10-01.

Fees:

Initial application fee: \$340.00

Will be waived for Food Service Establishments lawfully operating prior to the adoption of Ordinance 10-01 and who have adopted FOG control measures within 2 years of the adoption of Ordinance 10-01 which is February 23, 2012.

Annual Inspection and Control Fee:

Small establishments (seating capacity 50 or less and no drive thru): \$267

Large establishments (seating capacity more than 50, or have a drive thru): \$413

Grease Clean up Charge (waiver must be granted): starting at \$300 and depending on actual cost of cleanup.

Please see Ordinance 10-01 for complete details of the requirements. Feel free to contact the Public Works Department with any questions comments or concerns at (310) 412-5333.