



Carmel-by-the-Sea

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Grease Traps

1 message

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Mon, Nov 8, 2021 at 7:51 AM

To: Jeff Baron <jbaron@ci.carmel.ca.us>, Chip Rerig <crerig@ci.carmel.ca.us>, Robert Harary <rharary@ci.carmel.ca.us>

Good morning gentlemen,

I'm sending this ahead of our meeting at 9:00, but I realize there may not be enough time to digest fully. We also still have a few more responses pending from other jurisdictions and confirmation from CAWD about the size requirements of the interceptor relative to the # of seats in a restaurant. Attached are the relative sections from the City of Burbank, and the City of San Francisco.

Here is some additional info collected from phone calls:

Solvang: Public Works

Jeff 805-688-6997

The city of Solvang allows grease traps in the ROW but only in the back (eg: alleyway). They do allow food establishments to have grease traps inside their place of business if they have the room but should be easily accessible for cleaning and inspection. There is a 400-gallon capacity minimum. Businesses do not require any public improvement. "All restaurants and commercial establishments where food may be prepared shall be required to have and use tallow cans to dispose of all cooking oils and grease." According to Jeff, Solvang follows the State of California's safety measures regarding plumbing and waste disposal.

Burbank: Public Works

Eden Lopez: 818 238 3915/ elopez@burbankca.gov

The grease traps in Burbank have a minimum size of 750-gallon containers and should be placed in the back of the business either inside the structure or within their property but not in the ROW. "Anything that is privately owned must be placed on private property," according to Eden. "Having it outside makes it hygienic, easy to dispose of, and easy to access for inspection." Certain food establishments such as sandwich shops or sushi places can get a waiver from having a 750-gallon container and keep a smaller one inside, but that is decided on a case-by-case basis. Businesses do not require any public improvement but must follow safety regulations as stipulated by the Burbank code in Title 8. And, access must be given to authorized personnel of the City "at all reasonable times and whenever emergency conditions exist."

San Francisco: Public Works

Alex Quang 628-271-3634 or email dpw@sfdpw.org

The PW employee couldn't answer the questions regarding allowing grease traps in the front ROW and directed us to their general policy online. As far as he knows, the City does not allow grease traps in the front but only in the back ROW. He suggested that I contact the Planning Department. Unfortunately, the planning Department, due to Covid-19, is working remotely, so we left messages, but they haven't gotten back to us yet.

We are still waiting to hear back from San Francisco, Pismo Beach, and Pacific Grove.

-Brandon

Brandon Swanson [he, him, his]
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2 attachments

Burbank Grease Trap Info.pdf
192K

San Francisco Grease Trap Info.pdf
65K

**Email Attachment 1-
Burbank Info**

Chapter 7 – Fats, Oils, and Grease (FOG) Control Program

Background

In the City of Burbank, FOG has been the cause of approximately 40% of all sewer blockages and/or overflows. Since 2000, Public Works' Collection Systems Crew has been tracking major grease dischargers throughout the City. These dischargers are mainly Food Service Establishments (FSEs) or restaurants and monthly "hot spot" lists are generated and submitted to the Industrial Source Reduction and Control Program (ISRCP) inspectors. The crew cleans and monitors these "hot spots" on a monthly basis. The inspectors will follow-up with the individual restaurants verifying that their grease interceptor cleaning manifests are kept up to date in addition to any other Best Management Practices (BMPs) that may be required. Additional grease reduction/elimination education is also provided as necessary.

Following an extensive outreach to and in partnership with the over 330 FSEs in Burbank, the City developed a three-pronged approach to its FOG Control Program, including:

- 1. Source Control**
- 2. Sewer Cleaning**
- 3. Community Outreach and Education**

Recognizing that blockages caused by FOG could result in SSOs and have an adverse impact on public health and the environment, the City Council enacted a FOG Control Ordinance (Number 3677) effective August 20, 2005. This Ordinance amended the Burbank Municipal Code (BMC) Section and after restructuring the Code it is currently located under Title 8-1-502.2. Through the implementation of its FOG Control Program, the City has achieved a significant reduction of FOG-related sanitary sewer overflows (SSOs) dating back to fiscal year 2000/01.

FOG Control Program

The following is a description of the City's FOG Control Program following the order provided in the State's General Waste Discharge Requirements for developing SSMP Part 7, FOG Control Program.

Implementation Plan and Schedule for Public Outreach

Public education outreach and stakeholder involvement is an important part of the City's Industrial Source Reduction and Control Program and is an ongoing effort. Educational videos, DVDs, and brochures describing BMPs are distributed to FSEs doing business in the City. The City's Recreation Guide is published on a quarterly basis and regularly includes full page reminders of proper ways to dispose of grease and oil in and around the kitchen.

Plan and Schedule for the Disposal of FOG Generated Within the Sanitary Sewer System

The City does not own or operate any FOG disposal facilities. The FSEs must, at a minimum, collect the waste FOG and prevent the waste FOG discharge into the sewer system by implementing the following BMPs:

- “Dry wipe” pots, pans, dishware and work areas prior to washing. Use rubber scrapers or paper towels to remove FOG from cookware, utensils, and serving ware.
- Collect waste cooking oil and store properly in recycling barrels or drums. Use a licensed hauler or recycling facility to dispose of this waste.
- Use absorbent products to clean under fryer baskets and other locations where FOG may be spilled or dripped.

The City does not allow FOG waste haulers to discharge waste FOG into the sewer system either. However, it provides FSEs with a list of licensed grease haulers and rendering companies.

Legal Authority to Prohibit Discharges and Identify Measures to Prevent SSOs and Blockages Caused by FOG

Burbank Municipal Code Title 8.1, Section 8-1-501.1, provides the legal authority to prohibit FOG discharges by any and all users, including FSEs. To mitigate SSOs resulting from blockages caused by FOG accumulation, the City’s Department of Public Works implements its Overflow Emergency Response Plan (OERP). The OERP provides guidelines for investigating FOG-related SSO’s and taking enforcement and corrective actions to prevent future occurrences.

Grease Removal Devices Requirements and Standards

Burbank Municipal Code Title 8.1, Section 8-1-502.2.C (c) states the following:

“Grease interceptors or traps, oil separators, and/or grit interceptors shall be provided when, in the opinion of the Director, they are necessary for the proper handling of wastewater containing excessive amounts of grease and oil, or grit; except that such interceptors shall not be required for residential users. All interception units shall be of type and capacity approved by the Director and shall be so located to be easily accessible for cleaning and inspection. Such interceptors, traps, and/or separators shall be inspected, cleaned, and repaired regularly as needed, by the user at their expense.”

Major provisions of the FOG Control Ordinance and its Rules and Regulations regarding the requirements for installing and maintaining grease removal devices are summarized below:

Grease Interceptor Requirements

BMC Title 8.1, Section 8-1-502.2.E states the following:

FSEs are required to install, operate, and maintain an approved type and adequately sized, remotely located and readily accessible, grease interceptor, unless a conditional waiver is granted by the Director. All FSEs to be newly constructed are subject to grease

interceptor requirements. Existing FSEs with planned modifications having a building permit valuation of fifty thousand dollars (\$50,000.00) or more are also subject to grease interceptor requirements.

All grease interceptors must be approved by the Director. At the sole discretion of the Director, an FSE determined to have no immediate adverse impact on the public sewer may be granted a conditional waiver from grease interceptor installation requirements. The Director may, at any time, revoke this conditional waiver and require the FSE to install a grease interceptor. If an FSE can demonstrate that installation of a grease interceptor is not feasible due to space constraints or other considerations, the Director may issue a variance from grease interceptor requirements and authorize the installation of alternative grease removal devices. Alternative grease removal devices include, but are not limited to, devices that are used to trap, separate and hold grease from wastewater and prevent it from being discharged into the public sewer. All alternative grease removal devices must be approved by the Director, on a case by case basis.

Installation of grease interceptor(s) is required at all FSEs that have the potential to generate waste FOG unless a Conditional Waiver is granted, including: (1) FSEs that are to be newly constructed, (2) any existing non-FSE converting to an FSE, (3) FSEs with remodeling valued at \$50,000 or more, and (4) any FSE deemed by the Director, for example, any FSE that is known to cause FOG-related sewer blockages or overflows or fails to implement BMPs.

A grease interceptor is a plumbing device, with a minimum size of 750 gallons that is installed in an industrial wastewater drainage system to intercept and prohibit FOG from entering the sewer system. The design, construction, installation and testing of commercial kitchen grease interceptors or grease traps shall be in accordance with the California Plumbing Code and/or the County of Los Angeles Pretreatment Guidelines for Restaurant and Food Service Operations.

Operation and Maintenance of Grease Interceptors

FSEs are required to comply with the following requirements for operation and maintenance of grease interceptors:

- Grease interceptors shall be maintained in efficient operating condition by periodic removal of accumulated grease including floating material, sludge and solids
- Grease interceptors shall be cleaned at a frequency such that the combined FOG and solids accumulation does not exceed 25% of the total liquid depth of the grease interceptor
- A log of grease interceptor cleaning and maintenance practices shall be maintained
- Copies of records and manifests of hauled waste FOG or hauled interceptor wastewater shall be maintained in FSEs files

- FSEs are also required to comply with the requirements for the operation and maintenance of grease traps as set forth in the manufacturers' specifications.

Authority to Inspect Grease Producing Facilities, and Enforcement

Burbank Municipal Code Title 8.1, Section 8-1-506.1, provides the Department of Public Works with the legal authority to inspect FSEs and monitor the implementation of Best Management Practices. As part of routine inspection activities, inspectors from the ISRCP determine permit requirements and verify compliance with the BMC 8.1 provisions. Additionally, information and training materials such as multi-language DVDs, BMP posters, a summary of FOG Control BMPs, and lists of licensed grease waste haulers and pretreatment equipment manufacturers are provided to help businesses comply. Major provisions of the BMC 8.1 are summarized below:

Wastewater Discharge Permit

FSEs are required to obtain a Waste Discharge Permit, including paying a Permit Application Fee and an Annual Inspection and Control fee in accordance with the currently adopted Citywide Fee Schedule and based on the Discharger class. An FSE may be authorized to use the sewer if it does not potentially generate waste FOG during food preparation processes, and does not significantly affect the publicly owned treatment works (POTW), provided that the FSE has implemented and demonstrates compliance with BMPs as specified in the Rules and Regulations, and does not qualify as a stormwater “Critical Source”.

Revocation of Conditional Waivers

The Director's determination to revoke an FSE's Conditional Waiver from Grease Interceptor Installation Requirements is based on the FSE's non-compliance with any of the terms and conditions of the Conditional Waiver. Specific violations that may result in revocation of the FSE's Conditional Waiver are as follows:

- The FSE disposes of food waste into sinks or equivalent, rather than directly into the trash or garbage receptacles
- The FSE fails to “Dry Wipe” all pots, pans, dishware and work areas prior to washing of such utensils, equipment or areas
- The FSE fails to collect waste cooking oil and store it properly in recycling barrels or drums
- The FSE is confirmed to have contributed to FOG accumulation within the sewer collection system that resulted in, or threatens to result in, a Sanitary Sewer Overflow (SSO)
- The FSE fails to comply with any other condition deemed appropriate by the Director.

Variance to Allow Alternative Grease Removal Devices

BMC Section 8-1-502.2 (E) states: *“If an FSE can demonstrate that installation of a grease interceptor is not feasible due to space constraints or other considerations, the Director may issue a variance from grease interceptor requirements and authorize the installation of alternative grease removal devices. Alternative grease removal devices include, but are not limited to, devices that are used to trap, separate and hold grease from wastewater and prevent it from being discharged into the public sewer. All alternative grease removal devices must be approved by the Director, on a case by case basis.”*

Identification of Sanitary Sewer System Sections Subject to FOG blockages and Establishment of Maintenance Schedule

SSOs caused by blockages from FOG are monitored for location and required cleaning frequency. All blockages are logged and potential source identified by FSE name and address. Locations with a high number of FOG blockages are given special investigation and cleaning status. Sewers prone to FOG accumulation or blockages are given high priority and cleaned more frequently in an effort to prevent FOG-related overflows. All reaches, including “non-problem” sewers, are included in a routine preventive maintenance cleaning schedule.

Development and Implementation of Source Control Measures for All Sources of FOG

The ISRCP investigates potential source(s) of FOG waste to verify compliance with applicable sections of BMC-8.1. The City implements an Enforcement Response Plan. FSEs are required to have an industrial wastewater permit, comply with source control measures for all sources of grease, implement BMPs, install grease interceptors as applicable, and are subject to routine inspections to verify continuous compliance.

In the event a user fails to comply with the requirements of BMC-8.1, the ISRCP takes immediate enforcement action. The Enforcement actions available include the following:

- Notice of Violation (NOV) – A notice by certified mail or personal service which identifies the permit condition(s) violated, the circumstances surrounding the violation(s), and provides the FSE with an opportunity to correct the noncompliance on its own initiative.
- Within 10 days of the NOV, the FSE is required to conduct an investigation and submit a written response describing the cause of the violation, the actions taken to correct the violation or prevent future violations and the date those corrective actions will be completed.
- Conditional Waiver Revocation – The City may revoke the FSE’s Conditional Waiver for cause and require an installation of a grease interceptor.
- Administrative Enforcement Order – An order that requires the FSE to cease a specific activity and implement corrective actions to permanently achieve and maintain compliance. An Order may be issued when an FSE fails to achieve compliance after a NOV is issued or when a pattern of noncompliance is observed.

- The City may pursue civil and criminal penalties, as well as injunctive relief.

Reference

BMC-8.1 Sewers Section, Article 5 - Industrial Waste and Disposal, City of Burbank, Department of Public Works

**Email Attachment 2-
San Francisco Info**

SEC. 140. CONTROL OF FATS, OILS AND GREASE.

- a. Sections 140--140.7 of this Article provide requirements for the control of the discharge of fats, oils and grease to the City's sewerage system. Large quantities of fats, oil and grease that are discharged from commercial and residential kitchens contribute to blockages in the City's sewerage system. The resulting clogs in sewer pipes cost the City millions of dollars each year in grease removal and sewer repair costs, and result in the overall degradation of the City's sewer infrastructure.
- b. This Article facilitates implementation of a comprehensive pollution prevention program to keep fats, oils and grease out of the City's sewer system, and compliance with the City's current Clean Water Act National Pollutant Discharge Elimination System (NPDES) permits and the Sanitary Sewer Overflow Waste Discharge Requirements (WDRs) permit, which are issued by the San Francisco Bay Regional Water Quality Control Board and the United States Environmental Protection Agency (US EPA).
- c. The US EPA promotes the development of fats, oils and grease control programs throughout the country because approximately 40,000 fats, oils and grease-related sanitary sewer overflows that have the potential to contaminate the nation's water bodies occur each year. Nationwide, wastewater utilities have been sued for violations of the Clean Water Act caused by sanitary sewer overflows.
- d. The City's aggressive efforts to control fats, oils and grease will enhance its compliance with the Clean Water Act, and also reduce the potential for system back-ups from the combined sewer system.
- e. The primary objective of sections 140-140.7 of this Article is to reduce fats, oils and grease discharges from local food service establishments into the City's sewerage system. Food service establishments are required by current regulations to comply with a limit on the amount of total oil and grease they can discharge into City sewers. This discharge limit has not been completely effective in keeping fats, oils and grease out of the sewers. Many food service establishments have grease capturing equipment that is not well maintained or serviced and does little to remove grease from wastewater discharges. Other food service establishments have no grease capturing equipment at all.

- f. Sections 140-140.7 of this Article will:

- 1. Provide standards for the types of grease capturing equipment that must be installed by food service establishments;
- 2. Provide for the effective long-term use of grease capturing equipment through related operational requirements and prohibitions, and periodic inspections;
- 3. Increase opportunities for recovering from wastewater discharge lines both food solids (which can be composted) and waste grease (which can be recycled, and may also be able to be converted to biofuel);
- 4. Aid in preventing sanitary sewer blockages and obstructions from contributions and accumulation of fats, oils and grease in the sanitary sewerage system;
- 5. Prevent the uncontrolled introduction of fats, oils and grease into the sewage system that will interfere with its operation; and
- 6. Facilitate City compliance with applicable federal and state laws regarding sewerage system operations.

(Added by Ord. [18-11](#), File No. 101147, App 2/16/2011)

SEC. 140.1. APPLICABILITY.

The provisions of sections 118-139 of this Article apply to the discharge of fats, oils and grease to the City's sewerage system, except to the extent different requirements or procedures are provided in sections 140.1-140.7 of this Article. Sections 140.1-140.7 of this Article are intended to complement, rather than supersede, the provisions of City building codes and regulations applicable to the installation and operation of grease capturing equipment. Sections 140-140.7 shall be effective on and after April 1, 2011.

(Added by Ord. [18-11](#), File No. 101147, App 2/16/2011)

SEC. 140.2. DEFINITIONS.

In addition to the definitions provided in section 119 of this Article, the following definitions are applicable to the discharge and control of fats, oils and grease:

- a. *Best Management Practices (BMPs)*. Operational activities, prohibitions, maintenance procedures, and other management activities that implement the requirements of this Article, state and federal law, and Department rules, regulations, permits or authorizations.
- b. *Fats, Oils and Grease (FOG)*. Organic polar compounds derived from vegetable/plant or animal sources composed of long-chain triglycerides that are used in, or are byproducts of, the cooking or food preparation process. A wide range of food preparation activities, including but not limited to the following, can generate fats, oils or grease: cooking by frying, baking, grilling, sauteing, rotisserie cooking, broiling, boiling, blanching, roasting, toasting, poaching, infrared heating, searing, barbequing, or any other food preparation activity that produces a hot food product in or on a receptacle that requires washing.
- c. *First Certificate of Occupancy*. A temporary certificate of occupancy or a Certificate of Final Completion and Occupancy, as defined in San Francisco Building Code Section 109A, whichever is issued first.
- d. *Food Service Establishment (FSE)*. A non-residential wastewater discharger that engages in activities of preparing, serving, or otherwise making available food for consumption by the public or on the premises, including restaurants, commercial kitchens, caterers, hotels and motels, schools, hospitals, prisons, correctional facilities, nursing homes, care institutions, and any other facility preparing and serving food for public consumption. Food Service Establishments consist of the following four categories of FOG dischargers:

- i. *Category 4 FOG Discharger*: A FSE that engages only in reheating, hot holding, or assembly of ready to eat food products. Category 4 FOG Dischargers are also referred to as Limited Food Preparation Establishments.
- ii. *Category 3 FOG Discharger*: A FSE that, in the process of preparing and making food available to the public or on the premises, generates FOG that is discharged into the City's sewerage system, and has been determined by the General Manager to pose a less-significant risk of discharging FOG to the sewerage system. Category 3 FOG Dischargers are also referred to as Less-Significant Grease Dischargers.
- iii. *Category 2 FOG Discharger*: A FSE that, in the process of preparing and making food available to the public or on the premises, generates FOG that is discharged into the City's sewerage system, and, prior to April 1, 2011, had installed grease capturing equipment that was properly sized and installed, and remains fully operational and properly maintained and serviced, as determined by the General Manager.
- iv. *Category 1 FOG Discharger*: A FSE that, in the process of preparing and making food available to the public or on the premises, generates FOG that is discharged into the City's sewerage system, and does not meet the criteria for Category 2, Category 3 or Category 4 FOG Dischargers.
- e. *Gravity Grease Interceptor (GGI)*: A plumbing appurtenance or appliance that is installed in a sanitary drainage system to intercept non-petroleum fats, oils and grease from a wastewater discharge and is identified primarily by gravity separation and a minimum total volume of 300 gallons.
- f. *Grease Capturing Equipment*: A plumbing appurtenance or appliance that is installed in a sanitary drainage system to separate fats, oils and grease from a wastewater discharge. Grease capturing equipment include gravity grease interceptors, hydromechanical grease interceptors, grease removal devices and any other grease capturing equipment authorized by the General Manager or the Department.
- g. *Grease Capturing Equipment Waste*: Material collected in and from grease capturing equipment, including any solids resulting from dewatering processes.
- h. *Grease Removal Device (GRD)*: Any hydromechanical grease interceptor that automatically, mechanically removes non-petroleum fats, oils and grease from the interceptor, the control of which are either automatic or manually initiated.
- i. *Hydromechanical Grease Interceptor (HGI)*: A plumbing appurtenance or appliance that is installed in a sanitary drainage system to intercept non-petroleum fats, oils and grease from a wastewater discharge and is identified primarily by a design that incorporates hydromechanical separation.
- j. *Less-Significant Grease Discharger*: A FSE Category 3 FOG Discharger.
- k. *Limited Food Preparation Establishment*: A FSE Category 4 FOG Discharger.

(Added by Ord. [18-11](#), File No. 101147, App 2/16/2011)

SEC. 140.3. PROHIBITIONS AND LIMITATIONS.

- a. Disposal of Fats, Oils and Grease or any food waste containing Fats, Oils and Grease directly into drains leading to the sewer system is prohibited, except in accordance with this Article, the Department's rules and regulations, and applicable building codes and regulations.
- b. Notwithstanding section 123(e)(3) of this Article, installation of garbage grinders in new Food Service Establishments is prohibited. Garbage grinders in existing Food Service Establishments shall be removed or rendered permanently inoperative by May 1, 2011.
- c. Discharge of wastewater with temperature higher than 140° to or through grease capturing equipment is prohibited.
- d. Discharge of wastewater from dishwashers to or through grease capturing equipment is prohibited.
- e. Discharge of water closets, urinals, and other plumbing fixtures conveying human waste to or through any type of grease capturing equipment is prohibited.
- f. The concentration of Fats, Oils and Grease discharged from Food Service Establishments into the City's sewerage system shall not exceed the discharge limit for total recoverable oil and grease established pursuant to Article 4.1 of the San Francisco Public Works Code, as amended from time to time.
- g. The discharge of solvents or additives that emulsify grease into drainage pipes leading to grease capturing equipment is prohibited.
- h. The use of biological additives, including, but not limited to enzymes, into drainage pipes leading to grease capturing equipment is prohibited.

(Added by Ord. [18-11](#), File No. 101147, App 2/16/2011)

SEC. 140.4. GENERAL REQUIREMENTS.

- a. All Food Service Establishments, with the exception of Limited Food Preparation Establishments, shall install, operate, maintain and service Grease Capturing Equipment and implement specified Best Management Practices, in accordance with this Article, any permits, authorizations, rules and regulations issued by the General Manager and Department, and applicable City building codes and regulations.
- b. All Food Service Establishments shall properly store and recycle or dispose of Fats, Oils and Grease diverted from their liquid wastestreams in accordance with all laws and regulations applicable to such storage, recycling and disposal.

- c. All Food Service Establishment kitchen fixtures connected to drainage pipes that lead to grease capturing equipment or sewer laterals shall have small-mesh food strainers that are intact and functional.
- d. All Food Service Establishment wastewater dischargers must at all times comply with the provisions of this Article, all other applicable local, state and federal laws, including but not limited to applicable provisions of the San Francisco Health Code and San Francisco Building and Plumbing Codes, and applicable rules, regulations, permits and authorizations issued by the General Manager and the Department.

e. All Food Service Establishments shall ensure that all pots, pans, dishware and work areas are wiped prior to washing of such utensils, equipment or areas; and shall implement any other Best Management Practices deemed appropriate by the General Manager or the Department.

f. All Food Service Establishments shall apply for a wastewater discharge permit or other authorization if required by the General Manager.

(Added by Ord. [18-11](#), File No. 101147, App 2/16/2011)

SEC. 140.5. GREASE CAPTURING EQUIPMENT REQUIREMENTS.

a. All grease capturing equipment shall be installed in accordance with this Article, any permits, authorizations, rules and regulations issued by the General Manager and the Department, and applicable City building codes and regulations.

b. Any Grease Removal Devices installed by a Food Service Establishment in accordance with the requirements of this Article shall conform to standards or guidelines deemed applicable by the General Manager or the Department.

c. Category 1 FOG Dischargers shall install a Grease Removal Device (or a Gravity Grease Interceptor) in accordance with the provisions of this Article within 60 days of notification by the General Manager, but in any event no later than July 1, 2013.

d. Category 2 FOG Dischargers shall install a Grease Removal Device (or a Gravity Grease Interceptor) in accordance with the provisions of this Article and within a time period specified by the Department when notification is given to the FSE, if one or more of the following conditions applies, as determined by the General Manager:

i. The pre-existing grease capturing equipment is not properly sized, properly installed, fully operational or properly maintained and serviced.

ii. The wastewater discharge from the FSE does not comply with the City's wastewater discharge limit for total recoverable oil and grease.

iii. The FSE is causing or contributing to grease accumulation problems in sewer laterals or sewer mains.

iv. Some or all of the fats, oils and grease waste containing discharge lines are not connected to pre-existing grease capturing equipment, and connecting these to pre-existing grease capturing equipment is not appropriate.

e. Category 3 or Category 4 FOG Dischargers that change operations to the extent that the FSE no longer meets the definition of a Category 3 or Category 4 FOG discharger, shall comply with the grease capturing equipment requirements of Category 1 or Category 2 FOG Dischargers, whichever is applicable, as determined by the General Manager.

f. Category 3 or Category 4 FOG Dischargers causing or contributing to grease accumulation problems in sewer laterals or sewer mains, as determined by the General Manager, shall comply with the grease capturing equipment requirements of Category 1 or Category 2 FOG Dischargers, whichever is applicable, as determined by the General Manager.

g. A Food Service Establishment may file a request to the General Manager for a variance from the Grease Removal Device installation requirements of this Article if the FSE can demonstrate that it is not feasible for a Grease Removal Device to be installed due to lack of physical space. The Food Service Establishment requesting such a variance shall bear the burden of demonstrating that the installation of a Grease Removal Device is not feasible. The determination as to whether a FSE qualifies for a variance for the reasons detailed in this subsection shall be at the sole discretion of the General Manager.

(Added by Ord. [18-11](#), File No. 101147, App 2/16/2011)

SEC. 140.6. NEW CONSTRUCTION, CHANGES IN OWNERSHIP, AND REMODELING.

a. The following requirements shall apply when ownership of an existing Food Service Establishment changes:

1. Within 30 days of the official transfer of ownership, the new owner shall apply for a Food Service Establishment Wastewater Discharge Permit, or other authorization, as required by the Department rules and regulations. The application shall describe any changes in food preparation and/or kitchen fixtures that could affect the FOG Discharger category that was assigned to the establishment under its previous ownership.

b. The following requirements shall apply to newly constructed Food Service Establishments:

1. Category 3 FOG Dischargers, also referred to as Less-Significant Grease Dischargers, shall install Grease Capturing Equipment and the equipment shall be operational prior to commencing the discharge of wastewater from food processing and/or kitchen areas into the City's sewerage system.

2. Category 1 FOG Dischargers shall install a Grease Removal Device or a Gravity Grease Interceptor and the equipment shall be installed and operational prior to commencing the discharge of wastewater from food processing and/or kitchen areas into the City's sewerage system.

3. No City department shall issue a First Certificate of Occupancy to a new Food Service Establishment until it has complied with this section.

c. Any existing non-Food Service Establishment business that expands or renovates its operations to include a Food Service Establishment, with the exception of a Limited Food Preparation Establishment, shall comply with the requirements of section 140.6(b) (1) or 140.6(b)(2), whichever is applicable.

d. Existing Food Service Establishments proposing remodeling or renovations that require a plumbing permit for work in food processing and/or kitchen areas and meet the criteria below shall be required to install, as part of their project, a Grease Removal Device or Gravity Grease Interceptor that complies with this Article and applicable City building codes:

1. Modifications are proposed to under-slab plumbing in the food processing or kitchen areas; and/or

2. An increase in the size of the kitchen area is proposed; and/or

3. Changes to the size and/or type of food preparation equipment are proposed which will increase the amount of fats, oils and grease discharged into the sewerage system.

(Added by Ord. [18-11](#), File No. 101147, App 2/16/2011)

SEC. 140.7. MAINTENANCE AND OPERATIONS.

a. Grease capturing equipment must be operated and maintained effectively and properly at all times, and in accordance with any rules and regulations issued by the General Manager and the Department. Food Service Establishments shall be required to keep and/or provide equipment maintenance and service logs or receipts, and to retain such logs on-site.

b. Grease capturing equipment shall be maintained at a frequency such that the combined fats, oil and grease and solids accumulation does not exceed 25% of the total hydraulic depth of the equipment.

c. Food Service Establishments shall comply with any Department directive to increase the frequency of Grease Capturing Equipment servicing, if the frequency of servicing is not adequate to ensure that the combined fats, oil and grease and solids accumulation does not exceed 25% of the total hydraulic depth of the equipment.

d. In addition to the specific grease capturing equipment operation and maintenance requirements in this Article, Food Service Establishments must follow the manufacturers' recommendations and guidelines for appropriate operation and maintenance of the grease capturing equipment. Information on the manufacturer-recommended operations and maintenance of the grease capturing equipment shall be retained on-site by the Food Service Establishment.

e. Gravity Grease Interceptors shall be serviced and emptied of accumulated waste content as required to maintain efficient operations and shall be pumped out and cleaned only by a waste hauler certified by the California Department of Food and Agriculture.

f. Grease Capturing Equipment Waste that is removed by any means other than self-cleaning must be removed by a grease hauler certified by the California Department of Food and Agriculture. The maintenance records signed by the certified grease hauler shall be retained on-site by the Food Service Establishment for three years.

g. Materials removed from grease capturing equipment shall not be reinserted into the interceptor or allowed to pass into the sewerage system.

h. Best Management Practices regarding maintenance and operations of grease capturing equipment, specified by the Department, shall be implemented by all Food Service Establishments.

(Added by Ord. [18-11](#), File No. 101147, App 2/16/2011)