

FATS, OILS AND GREASE ("FOG") CONTROL PROGRAM  
RULES AND REGULATIONS APPLICABLE TO FOOD SERVICE ESTABLISHMENTS

OF THE

CITY OF SANTA ANA  
Public Works Agency  
220 S. Daisy Avenue  
Santa Ana, CA 92703

Effective December 15, 2004, the City of Santa Ana adopted Ordinance Number NS 26-70 amending Chapter 39 of the Santa Ana Municipal Code adding fats, oils and grease (FOG) control regulations applicable to Food Service Establishments (FSEs). The ordinance requires all new and remodeled FSEs to install and maintain grease interceptors. Existing FSEs without grease interceptors will be issued a conditional waiver and routinely inspected to evaluate the effectiveness of their grease control measures. Existing FSEs that discharge FOG and are out of compliance with the Ordinance provisions will be required to install grease interceptors. All FSEs must implement Kitchen Best Management Practices (BMPs) to remove FOG from the waste stream entering the sewer system.

Violations of the FOG Control Program Regulations may result in the issuance of warnings, correction notices, and/or Administrative Citations. Administrative Citations carry a penalty of up to \$500 per occurrence.

Any person acting in violation of this code section also may be acting in violation of the Federal Clean Water Act or the State Porter-Cologne Act and other laws and also may be subject to enforcement procedures pursuant to said statutes.

Pursuant to Ordinance Number NS 26-70 the Executive Director of the Public Works Agency hereby establishes the following Rules and Regulations related to the FOG Control Program. Said Rules and Regulations shall take effect immediately.

The Executive Director of the City of Santa Ana may add, modify or delete these Rules and Regulations.

Food Service Establishments (FSEs) must conform to these Rules and Regulations.

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## RULE NO. 1

### FOG Program Notice and Conditional Waiver

#### **FOG Program Notice:**

All FSEs will be issued a FOG Program Notice. The notice will contain the current FOG Control Program Rules and Regulations as well as site specific requirements for each FSE. The FSE is required to comply with all of the applicable Rules and Regulations as well as site specific requirements.

#### **Conditional Waiver of Interceptor Requirement:**

Existing FSEs that do not have a grease interceptor installed will be issued a Conditional Waiver. The Conditional Waiver will specify requirements that the FSE must comply with to operate without an interceptor. The City's FOG Control Program Manager will continually review FSE compliance with the Conditional Waiver requirements. A Conditional Waiver may be revoked at any time for any of the following reasons:

- Quantity of FOG discharge as measured or as indicated by the size of FSEs based on seating capacity, number of meals served, menu, water usage, amount of on-site consumption of prepared food and other conditions have changed since the granting of said waiver such that the FSE is contributing to FOG discharges.
- Identification of the FSE as a significant contributor of FOG into the Sewer System, which is based on inspection or sampling of the FOG discharged from the FSE's sewer lateral to the Sewer System.
- Adequacy of implementation and compliance with Kitchen Best Managements Practices (BMPs).
- Change in sewer size, grade, and condition based on visual information.
- Changes in operations that significantly affect FOG discharge.
- Failure to comply with any of the conditions set forth in the waiver.
- Any other condition deemed reasonably related to the generation of FOG discharges by the FOG Control Program Manager.

## RULE NO. 2

### General Waste Discharge Prohibitions

All FSE's are prohibited from the following:

1. The discharge into the sewer system of FOG that may accumulate and/or cause or contribute to blockages in the sewer system or at the sewer system lateral except as provided herein.
2. The installation of food grinders in the plumbing system of new constructions of FSEs. All existing food grinders shall be removed from FSEs by June 15, 2005.
3. The introduction of any additives into a FSEs wastewater system for the purpose of emulsifying FOG, unless a specific written authorization from the FOG Control Program Manager is obtained.
4. The disposal of cooking oil into drainage pipes. All waste cooking oils shall be collected, stored and labeled properly in receptacles such as barrels or drums for recycling or other acceptable methods of disposal.
5. The discharge of wastewater from dishwashers to any grease trap or grease interceptor.
6. The discharge of wastewater with temperatures in excess of 140°F to any grease control device, including grease traps and grease interceptors.
7. The use of biological additives for grease remediation or as a supplement to interceptor maintenance, without prior authorization from the FOG Control Program Manager.
8. The discharge of waste from toilets, urinals, washbasins, and other fixtures containing fecal materials to sewer lines intended for grease interceptor service.
9. The discharge of any Waste including FOG and solid materials removed from the grease control device to the sewer system. Grease removed from grease interceptors shall be waste hauled periodically as part of the operation and maintenance requirements for grease interceptors.
10. Dishwashers and food waste disposal units shall not be connected to or discharged into any grease trap.
11. Operation of grease interceptors with FOG and solids accumulation exceeding 25% of the design hydraulic depth of the grease interceptor (25% rule).

## RULE NO. 3

### Kitchen Best Management Practices (BMP) Requirements

#### Kitchen Best Management Practices (BMPs) Requirements

All FSEs shall be required, at a minimum to implement and comply with the following Kitchen BMPs, whenever applicable:

1. Drain screens shall be installed on all drainage pipes in food preparation areas.
2. All waste cooking oil shall be collected and stored properly in recycling receptacles such as barrels or drums. Such recycling receptacles shall be maintained properly to ensure that they do not leak. Licensed waste haulers or an approved recycling facility must be used to dispose of waste cooking oil.
3. All garbage and food waste shall be disposed of directly into trash bins or containers, and not in sinks. Double-bagging food wastes that have the potential to leak in trash bins is highly recommended.

4. Employee Training:

Employees of the FSEs shall be trained by June 15, 2005 and twice each calendar year thereafter in the following areas:

- a) How to “dry wipe/scrape” pots, pans, dishware and work areas before washing to remove FOG.
- b) How to properly dispose of garbage, food waste and solids in enclosed plastic bags prior to disposal in trash bins or containers to prevent leaking and odors.
- c) The location and use of absorption products to clean under fryer baskets and other locations where FOG may be spilled or accumulated.
- d) How to properly dispose of FOG from cooking equipment into a FOG receptacle such as a barrel or drum without spilling.

Training shall be documented and employee signatures retained indicating each employee's attendance and understanding of the practices reviewed. Training records shall be available for review at any reasonable time by the FOG Control Program Manager, Orange County Health Care Agency (OCHCA) or their designees.

5. Exhaust filters shall be maintained in good operating condition utilizing frequent cleaning practices. The sewage generated from cleaning the exhaust filter shall be disposed properly.
6. Kitchen BMP and “NO GREASE” signs, posters or similar information in appropriate language(s) shall be prominently displayed in the food preparation and dishwashing areas at all times.

7. Absorbent materials (e.g., kitty litter or paper towels) shall be placed under the fryers or other areas where FOG typically or frequently drips or spills.
8. Covered conveyance devices shall be used in order to transport FOG without spilling.
9. FOG containers shall be emptied before they are full to avoid accidental or incidental spills.
10. "Spill Kits" (e.g., absorbent materials, kitty litter) shall be created and shall be well marked and readily accessible in the event a spill does occur.

## RULE NO. 4

### Grease Interceptor Operation and Maintenance Requirements

All existing and newly constructed grease interceptors shall be operated in accordance with the manufacturer's specifications.

The maintenance frequency for all FSEs with a grease interceptor shall be determined in one of the following methods:

1. Grease Interceptors shall be maintained in efficient operating condition by periodic removal of the full content of the interceptor. Grease interceptors shall be fully pumped out and cleaned at a frequency such that the combined FOG and solids accumulation does not exceed 25% of the design hydraulic depth of the Grease Interceptor. This is to ensure that the minimum hydraulic retention time and required available volume is maintained to effectively intercept and retain FOG.
2. ALL FSEs with a grease interceptor shall fully pump out contents of the grease interceptor at a minimum quarterly frequency (at least once every 3 months) unless the frequency is changed based on procedures described in 3. and 4. below.
3. The FOG Control Program Manager or his/her designee may mandate a more frequent cleaning schedule if it finds that the FSE is not maintaining a grease interceptor in a manner in compliance with 1. above. The maintenance frequency may be adjusted when sufficient data has been obtained to establish an average frequency that will ensure compliance with 1. above. Based on the actual generation of FOG from a FSE, the maintenance frequency may increase or decrease; however, the minimum pumping frequency shall be 6 months.
4. A FSE may submit a request at any time to the FOG Control Program Manager requesting a change in the maintenance frequency of its grease interceptor. The FSE has the burden of responsibility to demonstrate that the requested change in frequency reflects actual operation conditions based on the average FOG accumulation over time and meets the requirements described in 1. above and that it is in full compliance with Santa Ana Municipal Code, Section 39-56.8 and the FOG Control Program. Upon determination by the FOG Control Program Manager that the requested revision is justified, the FSE shall be notified in writing of the revised maintenance frequency.
5. If the grease interceptor, at any time contains FOG and solids accumulation that does not meet the requirements described in 1. above, the FSE shall be required to have the grease interceptor serviced as soon as possible, but not more than 24 hours later, such that all FOG, sludge, and other materials are completely removed from the grease interceptor.

## RULE NO. 5

### Grease Trap Operation and Maintenance Requirements

1. A FSE may use or may be required to install grease traps, in lieu of installation of a grease interceptor when (1) installation of an interceptor can not physically be accomplished, (2) there is not adequate slope for gravity flow between kitchen plumbing fixtures and a proposed grease interceptor and/or between the grease interceptor and the private collection lines or the public sewer and (3) no alternative pretreatment can be installed. Sizing and installation of grease traps shall conform to the current edition of the California Plumbing Code.
2. Grease traps shall be operated in accordance with the manufacturer's specifications.
3. Grease traps shall be maintained in efficient operation conditions by removing accumulated grease on an as needed basis, or the frequency specified by the manufacturer, but no less than on a weekly basis.
4. Grease traps shall be maintained free of all food residues and any FOG waste removed during the cleaning and scraping process.
5. Grease traps shall be inspected periodically, but in no event less than once a month, to check for leaking seams and pipes, and for effective operation of the baffles and flow-regulating device. Grease traps and their baffles shall be maintained free of all caked-on FOG and waste. Removable baffles shall be removed and cleaned during the maintenance process.
6. Dishwashers and food waste disposal units shall not be connected to or discharged into any grease trap.

RULE NO. 6

Notification Requirements

A FSE shall comply with notification requirements:

1. Notification of **Spill and/or SSOs**

- a. In the event a FSE is unable to comply with Santa Ana Municipal Code Section 39-56 and/or the FOG Control Program due to a breakdown of equipment, accidents, or human error or the FSE has reasonable belief that its discharge will violate Chapter 39-56 and/or the FOG Control Program, the FSE or its representative shall immediately notify the FOG Control Manager by telephone at:

FOG Control Manager (714) 647-3380

- b. If the material discharged has the potential to cause or results in sewer blockage or a Sanitary Sewer Overflow (SSO), the FSE shall immediately notify the Orange County Health Care Agency (OCHCA) and the FOG Control Program Manager by telephone at:

FOG Source Control Manager (714) 647-3380  
OCHCA (714) 667-3600

- c. Confirmation of this notification shall be made in writing to the FOG Control Program Manager no later than five (5) working days from the date of the incident at the following address:

FOG Control Program Manager  
City of Santa  
Public Works Agency  
220 S. Daisy Ave.  
Santa Ana, CA 92703

The written notification shall state the date of the incident, the reasons for the discharge or spill what steps were taken to immediately correct the problem and what steps are being taken to prevent a recurrence.

- d. Such notification shall not relieve the FSE of any expense, loss, damage or other liability that may be incurred as a result of damage or otherwise arising out of a violation of Section 39-56 of the Santa Ana Municipal Code or any other chapter of the Santa Ana Municipal Code, or other applicable law.

2. Notification Regarding Change in Operations

The FSE shall notify the FOG Control Manager in writing at least 60 days prior to any facility expansion and/or Remodeling or process modifications that may result in new or substantially increased FOG discharges or a change in the nature of the discharge. The FSE shall submit any information requested by the FOG Control Program Manager for evaluation of the effect of such expansion and/or Remodeling or process modifications on the FSEs FOG discharge to the sewer system.

The address to use to notify the FOG Control Program Manager is as follows:

FOG Control Program Manager  
City of Santa Ana  
Public Works Agency  
220 S. Daisy Ave.  
Santa Ana, CA 92703

The written notification shall state the FSE name, name the title of the FSEs contact person or person most knowledgeable concerning the facility expansion and/or remodeling or process modifications, address and telephone number of the FSE, date of the proposed facility expansion and/or Remodeling or process modifications and the reasons for the same.

## RULE NO. 7

### Record-Keeping Requirements

The following records shall be maintained for no less than two (2) years and the FSE shall make them available to FOG Control Program Manager, OCHCA, or their designees:

1. A record or logbook of grease interceptor or grease trap cleaning and maintenance practices and activities. The record or logbook shall include:
  - a. Dates inspected;
  - b. Name of inspector;
  - c. Inspector's observations concerning the effectiveness of the grease interceptor or grease trap in controlling FOG;
  - d. Dates cleaned; and
  - e. Dates and nature of maintenance.
2. A record or logbook of Kitchen BMPs being implemented including employee training as described more fully in Rule 2.
3. Any other information deemed appropriate by the FOG Control Program Manager to ensure compliance with Section 39-56 of the Santa Ana Municipal Code and the FOG Source Control Program.

For FSEs with Grease Interceptors:

4. Copies of records and manifests of waste hauling grease interceptor contents, which will include:
  - Name of hauling company
  - Name and signature of operator performing the pumpout
  - Documentation of full pumpout with volume of water and FOG removed (e.g., 1500 gallons)
  - Documentation of the level of floating FOG and Settled Solids (to determine if volume exceeds 25% capacity of the grease removal equipment)
  - Documentation if repairs to the grease interceptor are required
  - Identification of the facility where the hauler is planning to dispose of the waste
5. Records of sampling data and/or sludge vs. slug height monitoring for FOG and solids accumulation in the grease interceptors.
6. Records of any spills and/or cleaning of the lateral or sewer system.

RULE NO. 8

Drawing Submittal Requirements

Upon request by the Fog Control Program Manager or his designee:

1. A proposed or existing FSE may be required to submit facility site plans, mechanical and plumbing plans, and other details to show the sewer locations and connections for its facility or premises. The submittal shall be in a form and content acceptable to the City for review of an existing or proposed grease interceptor, grease trap, monitoring facilities, metering facilities, and operating procedures. The review of the plans and procedures shall in no way relieve a FSE of the responsibility of modifying the facilities or procedures in the future, as necessary to meet the requirements of Section 39-56, the FOG Control Program or any requirements of other Regulatory Agencies.
2. The City may require drawings to be prepared by a California Registered Civil, Mechanical, or Electrical Engineer.

RULE NO. 9

Monitoring Facilities Requirements

1. The City may require a FSE to construct and maintain in proper operating condition at a FSEs sole expense, flow monitoring, constituent monitoring and/or Sampling Facilities.
2. The location of the monitoring or metering facilities shall be subject to approval by the FOG Control Program Manager.
3. FSEs shall, during regular business hours provide immediate and safe access to the FOG Control Program Manager, OCHCA, or their designees to the FSEs' monitoring and metering facilities.
4. FSE shall, upon request submit to the FOG Control Program Manager waste analysis plans, contingency plans, and other necessary information to verify it is in compliance with Section 39-56 of the Santa Ana Municipal Code and this FOG Control Program.
5. No FSE shall increase the use of water or in any other manner attempt to dilute a discharge as a way of achieving compliance with Section 39-56 of the Santa Ana Municipal Code and the FOG Control Program.

## RULE NO. 10

### Monitoring and Reporting of Conditions Requirements

1. The FOG Control Program Manager may require periodic reporting of the status of implementation of the Kitchen BMP (Rule 3), in accordance with the FOG Control Program.
2. The FOG Control Program Manager may require visual monitoring at the sole expense of the FSE to observe the actual conditions of the FSEs sewer lateral and sewer lines downstream.
3. The FOG Control Program Manager may require reports for self-monitoring of sewage constituents and FOG characteristics of the FSE needed for determining compliance with any conditions or requirements as specified in Section 39-56 of the Santa Ana Municipal Code and the FOG Control Program. The FOG Control Manager shall in a manner and form approve monitoring reports of the analyses of sewage constituents and FOG characteristics. Failure by the FSE to perform any required monitoring or to submit monitoring reports required by the FOG Control Program Manager constitutes a violation of Section 39-56. The FSE shall be responsible for any and all expenses of the City in undertaking such monitoring analyses and preparation of reports required of the FSE.