

FATS, OILS, AND GREASE CONTROL PROGRAM MANUAL



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LIST OF ACRONYMS

BMP	Best Management Practices
CSA	Compliance Schedule Agreement
EPA	US Environmental Protection Agency
FOG	Fats, Oils, and Grease
FSE	Food Service Establishment
GCD	Grease Control Device
GI	Grease Interceptor
O&G	Oils and Grease
SSO	Sanitary Sewer Overflow (sewer overflows/ sewer spills)
SWRCB	State Water Resource Control Board
RWQCB	Regional Water Quality Control Board
UPC	Uniform Plumbing Code

Forward

Studies in Orange County have concluded that FOG is one of the primary causes of sanitary sewer blockages. Based on information collected by the Santa Ana RWQCB, sanitary sewer system overflows from sewer collection systems have caused numerous beach closures within Orange County. The most prevalent cause of the SSOs is FOG accumulation in the small to medium sewer lines serving FSE's.

The purpose of the FOG Discharge Manual is to facilitate the maximum beneficial public use of the City's sewer collection system while preventing blockages from FOG discharges. Additionally, the Manual specifies appropriate FOG discharge requirements for FSE's discharging into the City's sewer system to protect public health and safety. The FOG Discharge Manual is given in the form of a binder in order to **keep all records and logs in one place for the convenience of the establishment operator and the City's contract inspector. The logs (Forms 219-3 to 219-6) must be kept up-to-date and will be verified by the contract inspector.** Extra copies of the Forms 219-3 to 219-6 are provided on the City website: www.cypressca.org

This manual shall also establish quantity and quality standards on all wastewater and/or waste discharges containing FOG, which may alone or collectively cause or contribute to FOG accumulation in the sewer facilities causing or contributing to the occurrence of SSOs.

FAQs

What is FOG? Where does it come from?

- "FOG" refers to fats, oils, and grease.
- Commonly found in meats, sauces, gravy, dressings, deep-fried foods, baked goods, cheeses, and butter. FOG waste is generated by processing or serving food.

What's the problem with FOG?

Grease sticks to the insides of sewer pipes (both on your property and in the streets) and over time, the grease can build up and block the entire pipe.

When sewer pipelines become blocked with grease, sewage flows out of manholes into the storm drains, eventually making its way into the ocean. Sewer overflows pose a threat to public health, adversely affect aquatic life, and are expensive to clean up.

Why do food facilities need to know about FOG?

In February 2002, the Santa Ana Regional Water Quality Control Board adopted Order R8-2002-0014, which prohibits sewer overflows and requires Orange County cities to monitor and control these overflows. Cities are also required to develop and implement a FOG Control Program. The program requires restaurants and food preparation facilities to follow but not be limited to:

- Implementing kitchen BMP's
- Installing a grease interceptor
- Developing a grease control plan
- Producing waste-hauling records
- Sharing the costs incurred by the City to clean-out blockages in the sewer line

How is FOG monitored? How is it enforced?

The City of Cypress maintains a sewer collection system map and uses video surveillance cameras to identify blockages caused by FOG. The City of Cypress can use this information to identify the sources that contribute to sewer blockages and can initiate enforcement actions against businesses. Those responsible may be liable for:

- Physical/monetary damages
- Costs incurred by City to respond to the blockage
- Fines and penalties

How to report Sewage Spills?

Contact the City at (714) 229-6760 or (714) 229-6740 to report. Contact the Police Department after hours to report spills. Do not just leave a message.

Section I: Basic Requirements of the FOG Program

Kitchen Best Management Practices



BMPs are practices, procedures, and maintenance activities performed by FSE's to reduce the FOG in wastewater discharge. BMPs are described in greater detail in the section titled "Kitchen Best Management Practices" located on page 6 of this manual.

The legal authority for requiring conformance to BMPs is contained in City Code § 13-85

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Record Keeping and Reporting

Requirement



The Appendix (Forms 219-3 to 219-6) of this manual contains record-keeping logs that FSE's shall use to document servicing and maintenance of grease control devices, removal of grease, and employee training. FSE's will be required to keep updated logs. If there are multiple establishments discharging to an obstructed pipeline, it will be assumed that those establishments not following BMPs contributed to the sanitary sewer overflow.

The legal authority for requiring FSE's to complete and submit a report is contained in City Code § 13-101.

FOG Wastewater Discharge Permit



Any FSE proposing to discharge any wastewater containing FOG into the City's sewer system is required to obtain a FOG Wastewater Discharge Permit online from the City when applying for or renewing its annual business license.

The City can refuse to issue a certificate of occupancy for any new construction or business unless a FSE has complied with the ordinance (§ 13-91).

Grease Interceptors



There are Uniform Plumbing Code requirements, standards, and specifications for FSE's to install grease interceptors and grease traps to reduce FOG in the wastewater discharges.

The legal authority to require the installation of a grease interceptor by FSE's is contained in City Code § 13-86.

Compliance Schedule Agreement (CSA)



Criteria to require FSE's to enter into a CSA may include, but are not necessarily limited to:

- Conditions in the wastewater collection line serving the FSE's
- Degree of conformance to BMPs by the FSE
- Compliance history of the FSE at that location or other locations

A CSA would, but not be limited to, include:

- BMPs used by the establishment
- Description of the FSE operation
- Description of the location and size of any grease interceptors and grease traps present
- Description of how the grease interceptor or grease trap will be maintained (cleaned), including frequency of cleaning
- Description of how the FSE will comply with reporting requirements

The legal authority for requiring FSE's to enter into a CSA is contained in City Code § 13-107.

Section II: Kitchen Best Management Practices

The following BMPs are provided to assist FSE's with developing procedures to reduce the amount of FOG in their wastewater, thereby reducing maintenance needs and costs of grease control devices. These efforts also minimize the likelihood of causing a blockage that may result in a backup into their or their neighbors' facilities, a release to the environment, and/or an enforcement action.

1. Employee Training and Awareness

- Instruct employees not to pour FOG down the drain and not to dispose of food scraps in sinks
- Post "No Grease" signs (in commonly spoke language) above sinks and on the front of dishwashers.
- Conduct BMP DVD training sessions twice a year.

2. Garbage Disposals and Drain Screening

- To reduce FOG discharge by up to 50%, disconnect and remove garbage disposals and scrape food into the trash.
- Retain or install a fine meshed screen in the drain of each sink. Clean frequently and place collected material in garbage.

All FSE's are required to remove all food grinders upon: (i) major operational changes take place; or (ii) within 180 days of the effective date of the ordinance City Code § 13-84.

4. Spill Prevention and Clean-up



- Avoid spills: Empty containers before they are full and use a cover when transporting materials that can be spilled.
- Dry spills should be swept or vacuumed.
- For FOG spills: Block off drains near the spill. Cover spill with absorbent material (sand, saw dust, salt, paper towels, etc.). Dispose of material in trash.

5. Building Drains Maintenance

Have building drains and service lines professionally cleaned at least once per year.

6. Recycling

Collect and recycle the oils and fats through one of the area's licensed grease waste haulers.

7. Dry Clean up

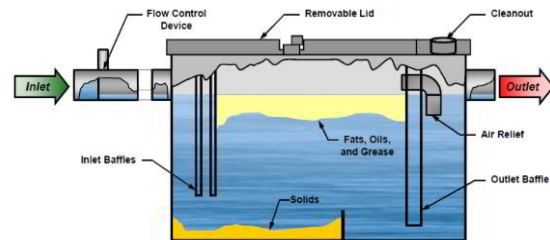
- Use rubber scrapers to scrape food particles and FOG from cookware and dishes into the garbage.
- Use food grade paper to soak up oils and grease under fryer baskets.



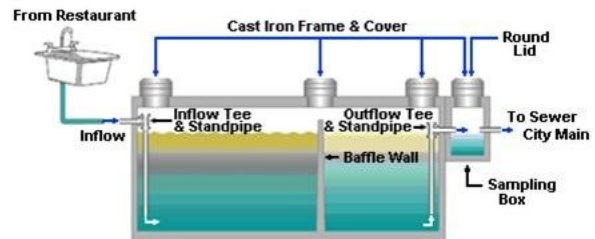
8. Dishwashing and Equipment Cleaning

- Use disposable paper products, rather than dishware, to minimize/ eliminate dishwashing.
- Pre-wash with hot water and no soap.
- Before washing, empty contents into a waste grease container then wipe with paper towels.

Indoor Grease Trap



Outdoor Grease Interceptor



9. Grease Control Devices

Inspect Grease Control Devices (GCD) every month and conduct regular full cleanings, more often if less than 75% of the trap capacity remains.

During every inspection and cleaning, check the integrity of GCD internal baffles and inlet piping flow restrictors.

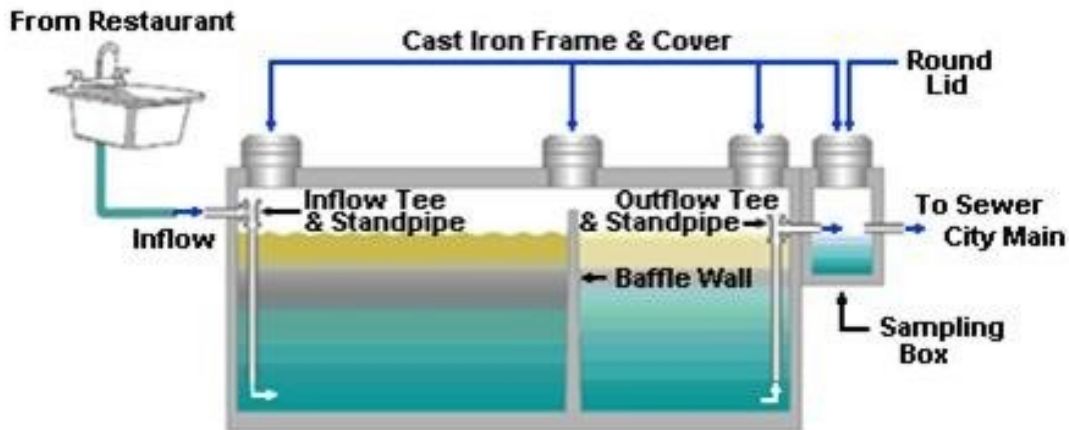
FSE must maintain a record that documents cleaning activities for Grease Control Devices. Form (219-6) is in the Appendix of this manual, titled "Grease Interceptor/Trap Log".

Section IV: Grease Interceptors

Description and Applicability

The installation and maintenance of a grease interceptor is an important measure to ensure that a FSE does not contribute to/ create problems within the wastewater collection system.

- **Grease traps** are small indoor devices.



- **Grease interceptors** are an outside, underground multi-compartment tank that reduces the amount of pollution (FOG) in wastewater, before discharge into the wastewater collection system. Grease interceptors are two-compartment units that apply a physical separation process to detain wastewater and allow FOG and water to separate.
 - ◇ Separated FOG rises to the top
 - ◇ Water flows to the wastewater system from below
 - ◇ Solid materials settle on the bottom.
 - ◇ The floating grease layer is prevented from flowing to the wastewater system by a "Tee" or baffle that is installed on the effluent chamber of the interceptor.

General



If the volume or nature of food service provided by the establishment dictates significant food preparation, operation of a garbage grinder, or an automatic dishwasher, a discharge of FOG waste is highly likely and a grease interceptor is required.

Each new grease control device that is installed to replace or upgrade an existing grease control device will be required to meet all criteria required by the current uniform plumbing code.

For properties with multiple FSE's on a single parcel, each FSE shall be individually and separately responsible for installation and maintenance of the grease interceptor. A single grease interceptor can be used to service multiple FSE's only upon approval by the Public Works Director for the City of Cypress (City Code § 13-88).

Grease Interceptors: Operation & Maintenance and Requirements

Operation & Maintenance



Proper operation and maintenance of grease interceptors includes routine inspection, cleaning, pumping, and repair as described in this section. These units are less effective if FOG and solids occupy greater than **25% of the interceptor's total liquid depth**.

It is recommended that FSE's inspect grease interceptors at least once every three months. During each inspection, it is recommended that users document measurement of the grease layer in both compartments by pushing a garden hoe through the grease layer or taking a core sample with a "sludge judge."

During each inspection, FSE's should open both manholes and confirm that the "Tees" on pipes are intact. A missing, altered, or damaged outlet "Tee" is an impairment of the ability of the grease interceptor to pretreat the wastewater and could result in violations of City Code § 13-86.

Inspection

Reasonable access to all parts of the FSE shall be made available when inspection and/or sample of the wastewater is required (§ 13-102A and 13-103).



The FSE shall make available, for the purposes of inspection, the following:

- Access to grease control devices
- Manifests, receipts, and invoices of grease device maintenance
- Documents identifying the waste hauler carrier
- Documents identifying the disposal site locations

Cleaning



If the FOG and solids occupy greater than **25 percent of an interceptor's total liquid depth**, the FSE is required to perform a full cleaning of the grease interceptor.

Cleaning must be performed by a waste hauler with an approved license from an authorizing agency.

Both vaults of a grease interceptor shall be completely empty upon completion of pumping operation. The grease mat, liquids, sludge, and scrapings from the interior walls must be removed. Under no circumstances, may the waste hauler reintroduce the removed water or materials into the sewer system, other than at qualified disposal stations.

Flushing an interceptor with hot water, or the use of chemicals or other agents to dissolve or emulsify grease and allow it to flow into the wastewater treatment system, is a violation of City Code 13-106.

The FSE is liable for the condition of their pretreatment devices and payment for the cleaning service. The FSE owner or designee may want to witness all cleaning/maintenance activities to verify that the grease interceptor is being fully cleaned and properly maintained.

Please refer to BMP 219-A of the Appendix for the pumping practices required of licensed waste haulers.



Recordkeeping



It is required that FSE's maintain a written record of every time a grease interceptor is inspected and cleaned. It is a violation of City Code when the FSE fails to maintain and keep up-to-date accurate records of all cleaning, maintenance, and removal of FOG wastes (§ 13-101B).

Inspection records should document:

- Date of inspection
- Name of company and person performing inspection
- Estimated volume of FOG present
- Signature of the manager or designee of the FSE

This record (Form 219-6) is provided in the Appendices section of this manual.

Cleaning records should document:

- Date of maintenance
- Name of company and person performing maintenance
- Estimated volume of FOG removed
- Disposal location
- Establishment manager's or designee's signature for verification.

A manifest from the permitted liquid waste hauler is an acceptable record, if it contains all of the above information.

It is required that inspection and cleaning records be maintained on the premises for a period of at least two years and be made readily available to the City of Cypress personnel for review and inspection (§ 13-101B).

Section V: Public Education

BMP Brochures and posters in English and Spanish are provided to every FSE in the City's service area.

Websites also have more information regarding FOG:

www.cypressca.org

The Cypress Department of Public Work's Sewer / Wastewater Division is responsible for maintaining the City's sewer collection system. The City's collection system flows into an Orange County Sanitation District main until it reaches the OCSD system where it is processed for treatment.



<https://www.ocsd.com/businesses/source-control-industrial-wastewater-permits/fats-oil-grease-permit>



The Orange County Sanitation District (OCSD) leads a steering committee that includes all cities and agencies within its service area to develop policies and procedures to comply with the Regional Board order.

https://www.waterboards.ca.gov/santaana/water_issues/programs/stormwater/



This is the direct link to the Regional Board Order that discusses waste discharge requirements and deadlines that sewer agencies and municipalities are required to meet.

www.epa.gov/owm



The United States Environmental Protection Agency's Office of Wastewater Management (OWM) oversees a range of programs contributing to the well being of the nation's waters and watersheds.

www.ocwatersheds.com



The Watershed & Coastal Resources Division is one of six units in the Public Facilities & Resources Department. This division is responsible for developing regional management strategies to preserve, protect, and enhance coastal resources and surface waters throughout Orange County.

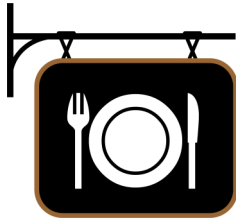
Section VI: Permits and Enforcement

Description and Applicability

The EPA and City prohibit any user from discharging solid or viscous pollutants, such as FOG wastes, in amounts which will cause obstructions in the wastewater system and interfere with the operation of the wastewater system. The City of Cypress is required by the EPA, the State, and City code, to initiate enforcement actions against users who violate this prohibition.

The City of Cypress will initiate enforcement actions for noncompliance, but it is possible for the EPA or State to initiate their own enforcement actions.

Permit Requirements



All FSE's are required to obtain a FOG Wastewater Discharge Permit online prior to the intent to discharge wastewater into the sewer system and pay a fee as set by the fee schedule.

Grease interceptors shall be required for all new and existing FSE's during the plan review/building permit process. A variance or a waiver may be granted when certain terms and conditions are met (§ 13-87).

- **Grease disposal mitigation fee:**
 - ◇ FSE's that operate without a grease control interceptor may be required to pay an annual Grease Disposal Mitigation Fee to equitably cover the costs of increased maintenance and administration of the sewer system.
 - ◇ This section shall not be interpreted to allow a new FSE or existing FSE's undergoing remodeling or change in operations, to operate without an approved grease interceptor.

Blockages and Sewer Spills

Blockages:

Enforcement activities often commence with investigations of blockages and overflows of the wastewater system. Inspections are used to determine contributing factors and seek visual evidence of FOG waste accumulation between the site of the stoppage or overflow and upstream FSE's.

If significant FOG accumulation is observed in the service line of an upstream FSE, that establishment is identified as causing or contributing to the downstream stoppage or overflow.

Sewer spills and cleanup costs:



Inspection findings are also used to determine cleanup costs. FSE's determined to have contributed to SSOs or any sewer system interferences may be ordered by the Director to immediately install and maintain a grease interceptor and any other requirements.

Violations and Enforcement Responses

The City of Cypress has a range of enforcement responses that can be applied. Monetary fines are federally required enforcement responses and are usually one of the last enforcement actions the City will use when encountering noncompliance.

Violations include:

- Fails to install an approved grease control device
- False statement, representation, record, report, plan or other document that is filed with the City
- Tamper with or knowingly renders inoperable grease control device
- Fails to clean, properly operate, maintain or remove FOG from a grease control device within the required time for such cleaning / maintenance
- Fails to keep up-to-date and accurate records of all cleaning, maintenance, and FOG removal and to make those records available to any City Code Enforcement representative or designee, any representative of a local sanitation agency, or any Authorized Inspector
- Disposes of, or knowingly allows or directs, FOG to be disposed of in an unlawful manner
- Fails to remove all food grinders in the food facility by the date specified by the Ordinance
- Refuses a City Code Enforcement representative or designee, a local sanitary sewer agency representative, or any Authorized Inspector, reasonable access.

- Introduces additives into a wastewater system for the purposes of emulsifying FOG without the written, specific authorization from the City and sanitary sewer agency.
- Fails to pay the Grease Disposal Mitigation Fee
- Fails to comply with provisions of the FOG Manual, Ordinance, or any permit issued by the City

Procedures the City may take to enforce the FOG Ordinance can include:

- Notices of violation
- Enter into a compliance schedule agreement (CSA)
- Suspension or revocation of waste discharge permit
- Costs to reimburse the City to clean and/ or repair the sewer system or sewer facilities
- Suspension or termination of sewer and water service
- Civil penalties and/or criminal penalties

Notices of Violation

Notices of violation may include:

- Verbal notice
- Information compliance review meeting
- Inspections
- Field notices of observed violations
- Notices of violations. An informal conference with the City may be requested and an appeal is available after an informal conference.

During an inspection of a FSE, if a violation is noted, a written notice of violation may be served, which identifies:

- Specific requirements that were violated
- Facts to constitute the violations
- Corrective action(s) to be required

“Within ten (10) days of the receipt date of this notice, a written explanation of or response to the violation and a plan for the satisfactory correction and prevention thereof must be submitted.”

Compliance Schedule Agreement (CSA)



Upon determination by the Public Works Director that a FSE or owner of a property is in non-compliant with its FOG Discharge Permit, any other provision, or needs to acquire and install a grease control device, the Public Works Director may require the permittee, owner or operator to enter into a CSA (§ 13-107).

A CSA must include the following information:

- Description of the FSE operation
- Description of the location and size of any grease control device present
- Description of the FOG BMPs used by the FSE
- Description of the procedures to prevent discharges of FOG waste
- Description of waste FOG handling, storage, and disposal procedures
- Description of how the grease control device will be maintained including frequency of cleaning
- Description of how the FSE will comply with quarterly reporting requirements
- Signed certification statement by the FSE’s owner or manager

The City will provide the FSE with written notice of its acceptance of the FOG control plan. Failure to implement any element of an accepted plan is a violation and subject to enforcement.

Administrative Hearing Procedures

Any FSE or permit applicant adversely affected by a decision made by the Director may appeal the decision and file a written request for hearing before the City Manager, if such filing is done within 10 days of the decision and accompanied by an appeal fee.

Section VII: Legal Authority

Allowing sewage to discharge to a gutter or storm drain may subject FSE's to penalties and/or costs for reimbursing cities or public agencies for clean-up efforts. Below are the pertinent codes, fines, and agency contact information.

City of Cypress Department of Public Works

(714) 229-6740



Contact the Police Department after hours to report spills, but do not leave a message.

- Responsible for protecting city property and streets, the local storm drain system, sewage collection system and other public areas.
- City of Cypress Municipal Code, Chapter 13.82:

No FSE shall discharge or cause to be discharged into the sewer system FOG that exceeds a concentration level adopted by a Regulatory Agency or that may accumulate and/or cause or contribute to blockages in the sewer system or at the sewer system lateral which connects the FSE to the sewer system.

Orange County Stormwater Program



24-Hour Water Pollution Reporting Hotline 1-877-89-SPILL

- County and city water quality ordinances prohibit discharges containing pollutants.
- Responsible for preventing harmful pollutants from being discharged or washed by stormwater runoff into the municipal stormdrain system, creeks, bays, and the ocean.

Orange County Health Care Agency Environmental Health

(714) 834-8787



- Responsible for protecting public health by closing ocean/bay waters and may close food-service businesses if a spill poses a threat to public health.
- California Health and Safety Code, Sections 5410-5416

No person shall discharge raw or treated sewage or other waste in a manner that results in contamination, pollution, or a nuisance.

- Any person who causes or permits a sewage discharge to any state waters:
 - must immediately notify the local health agency of the discharge.
 - shall reimburse the local health agency for services that protect the public's health and safety (water-contact receiving waters).
 - who fails to provide the required notice to the local health agency is guilty of a misdemeanor and shall be punished by a fine (between \$500–\$1,000) and/or imprisonment for less than one year.

Regional Water Quality Control Board

Santa Ana Region
(951) 782-4130



- Responsible for protecting State waters.
- Requires the prevention, mitigation, response to and reporting of sewage spills.

California Office of Emergency Services



Cal OES

(800) 852-7550

- California Water Code, Article 4, Chapter 4, Sections 13268-13271
Any person who causes or permits sewage in excess of 1,000 gallons to be discharged to state waters shall immediately notify the Office of Emergency Services.
- California Code of Regulations, Title 23, Division 3, Chapter 9.2, Article 2, Sections 2250-2260
Any person who fails to provide the notice required by this section is guilty of a misdemeanor and shall be punished by a fine (less than \$20,000) and/or imprisonment for not more than one year.



A. Fats, Oils, and Grease (FOG) Discharge Permit Application Instructions

The Public Works Department has transitioned to an online portal powered by OpenGov. This user-friendly operating system has been launched to better serve and manage the needs of both Cypress businesses and residents.

In terms of the FOG program, the OpenGov system will be used to manage FOG Permit renewals as well as inspection activities. In addition to providing application services, the new online portal will allow Public Works staff and business owners to interact online with ease as well as reduce the need to make an appointment to visit City Hall for an in-person permitting process. The new online portal also simplifies fee payment procedures by providing secure online payment options.

As a facility owner or operator you will need to complete and submit a Fats, Oils and Grease (FOG) Discharge Permit Application online. This must be done through the City's new online permitting platform. To create a facility profile and apply online, please follow the steps below:

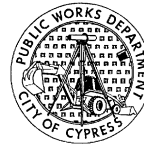
1. Visit <https://cypressca.viewpointcloud.com> to create a login
2. After logging in, select the **Fats, Oils & Grease Control** box
3. Select the **Fats, Oils & Grease (FOG) Discharge Permit** application
4. Complete the application steps and submit

We appreciate your continued cooperation in preventing sanitary sewer overflow by means of your FOG compliance. If you have any questions regarding the FOG program or would like to update facility contact information, please call (714) 229-6741 or contact the City's Water Quality Manager, Mike Smith, at (714) 229-6752.



**Fats, Oils, Grease Wastewater Discharge
Permit Standard Conditions of Approval
(Form 219-2)**

“Think before you put it down the Sink”



1. Limits on discharge of FOG and other priority pollutants.
 - 1.1. Introduction of any additives into any establishment's wastewater system for the purpose of emulsifying FOG is prohibited.
 - 1.2. Disposal of waste cooking oil into drainage pipes is prohibited. All waste cooking oils shall be collected and stored properly in receptacles such as barrels or drums for recycling or other acceptable methods of disposal.
 - 1.3. Discharge of wastewater from dishwashers to any grease trap or grease interceptor is prohibited.
 - 1.4. Discharge of wastewater with temperatures in excess of 140°F to any grease control device, including grease traps and grease interceptors, is prohibited.
 - 1.5. The use of biological additives for grease remediation or as a supplement to interceptor maintenance is prohibited, unless written approval for the Director is obtained.
 - 1.6. Discharge of wastes from toilets, urinals, wash basins, and other fixtures containing fecal materials to sewer lines intended for grease interceptor service, or vice versa, is prohibited.
 - 1.7. Discharge into the sewer system of any waste which has FOG as well as solid materials removed from the grease control device is prohibited. Grease removed from grease interceptors shall be wastehailed periodically as part of the operation and maintenance requirements for grease interceptors. Licensed wastehaulers or an approved recycling facility must be used to dispose of FOG, including waste cooking oil.
 - 1.8. Installation of food grinders are prohibited unless specifically allowed in writing by the Director.
2. Requirements for proper operation and maintenance of grease interceptors and other grease control devices.
 - 2.1. Grease Interceptors shall be maintained in efficient operating condition by periodic removal of the full content of the interceptor which includes wastewater, accumulated FOG, floating materials, sludge and solids.
 - 2.2. All existing and newly installed grease interceptors shall be maintained in a manner consistent with a maintenance frequency approved by the Director pursuant to this section.
 - 2.3. No FOG that has accumulated in a grease interceptor shall be allowed to pass into any sewer lateral, sewer system, storm drain, or public right of way during maintenance activities.
3. Grease interceptor maintenance frequency and schedule.

- 3.1. All establishments with grease interceptors may be required to submit data and information necessary to establish the maintenance frequency of the grease interceptors and shall be determined in one of the following methods:
 - 3.1.1. 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 total liquid 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 discharged to the sewer system.
 - 3.1.2. All establishments with a grease interceptor shall maintain their grease interceptor not less than every 6 months. Grease interceptors shall be fully pumped out and cleaned quarterly when the frequency described in paragraph (1) of this section has not been established. The maintenance frequency shall be adjusted when sufficient data have been obtained to establish an average frequency based on the requirements described in paragraph (1). The City may change the maintenance frequency at any time to reflect changes in actual operating conditions. Based on the actual generation of FOG from an establishment, including food service establishments that generate FOG, the maintenance frequency may increase or decrease.
 - 3.1.3. If the grease interceptor, at any time, contains FOG and solids accumulation that does not meet the requirements described in (1), any establishment, including food service establishments generating FOG, shall be required to have the grease interceptor serviced immediately such that all fats, oils, grease, sludge, and other materials are completely removed from the grease interceptor. If deemed necessary, the Director may also increase the maintenance frequency of the grease interceptor from the current frequency.
4. Requirements for implementation of Best Management Practices and installation of adequate grease interceptor and/or grease control device.
 - 4.1. All establishments shall implement Best Management Practices in accordance with the requirements and guidelines established by the City in an effort to minimize the discharge of FOG to the sewer system.
 - 4.1.1. All establishments shall be required, at a minimum, to comply with the following Best Management Practices:
 - 4.1.2. Installation of drain screens. Drain screens shall be installed on all drainage pipes in food preparation and kitchen areas.
 - 4.1.3. Segregation and collection of waste cooking oil.
 - 4.1.4. Disposal of food waste. All food waste shall be disposed of directly into the trash or garbage, and not in sinks or toilets.
 - 4.1.5. Employee training. Employees of the food service establishment shall be trained within 180 days of the effective date of this Chapter, and twice each calendar year thereafter, on the following subjects:
 - 4.1.5.1. How to “dry wipe” pots, pans, dishware and work areas before washing to remove grease.

- 4.1.5.2. How to properly dispose of food waste and solids prior to disposal in trash bins or containers to prevent leaking and odors.
 - 4.1.5.3. The location and use of absorption products to clean under fryer baskets and other locations where grease may be spilled or dripped.
 - 4.1.5.4. How to properly dispose of grease or oils from cooking equipment into a grease receptacle such as a barrel or drum without spilling.
 - 4.1.6. Maintenance of kitchen exhaust filters. Filters shall be cleaned as frequently as necessary to be maintained in good operating condition. The wastewater generated from cleaning the exhaust filter shall be disposed properly.
 - 4.1.7. Kitchen signage. Best management and waste minimization practices shall be posted conspicuously in the food preparation and dishwashing areas at all times.
- 5. Requirements for maintaining and reporting status of Best Management Practices.
 - 5.1. 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 Director and/or his designee.
- 6. Requirements for maintaining and submitting logs and records, including waste hauling records and waste manifests.
 - 6.1. The Establishment shall be required to keep all manifests, receipts and invoices of all cleaning, maintenance, grease removal of/from the grease control device, disposal carrier and disposal site location for no less than two years. The Establishment shall, upon request, make the manifests, receipts and invoices available to the Director or his designee. These records may include:
 - 6.1.1. A logbook of grease control device cleaning and maintenance practices.
 - 6.1.2. A record of Best Management Practices being implemented including employee training.
 - 6.1.3. Copies of records and manifests of wastehauling interceptor contents and/or waste cooking oil disposal.
 - 6.1.4. Records of sampling data and sludge height monitoring for FOG and solids accumulation in the grease interceptors.
 - 6.1.5. Any other information deemed appropriate by the Director to ensure compliance with this Chapter.
- 7. Requirements to self-monitor.
 - 7.1. The City may require establishments to construct and maintain in proper operating condition at the establishment's sole expense, flow monitoring, constituent monitoring and/or sampling facilities.

- 7.2. The location of the monitoring or metering facilities shall be subject to approval by the Director.
- 7.3. Establishments may also be required by the Director to submit waste analysis plans, contingency plans, and meet other necessary requirements to ensure proper operation and maintenance of the grease control device or grease interceptor and compliance with this Chapter.
- 7.4. Establishments shall not increase the use of water or in any other manner attempt to dilute a discharge as a partial or complete substitute for treatment to achieve compliance with this Chapter.
- 8. Requirements for the FSE to construct, operate and maintain, at its own expense, FOG control device and sampling facilities.
- 9. Consent by the operator of the FSE for the City and other Regulatory Agencies to inspect the FSE to confirm compliance with this Chapter, the Sewer WDRs and other applicable laws, rules and regulations, including any NPDES permit applicable to the City.
- 10. Additional requirements as otherwise determined to be reasonably appropriate by the Director to protect the City's system or as specified by other Regulatory Agencies.
- 11. Other terms and conditions, which may be reasonably applicable to ensure compliance with this Chapter as determined by the Director.

11.1. _____

11.2. _____

11.3. See Attached Sheet _____



GREASE CONTROL DEVICE & BEST MANAGEMENT PRACTICES INSPECTION REPORT (Form 219-8)
"Think before you put it down the Sink"



Name of Facility:	Address:	<input type="checkbox"/> First Inspection. Date: _____ <input type="checkbox"/> Second Inspection <input type="checkbox"/> Third Inspection <input type="checkbox"/> Follow Up
Name/Title of Facility Contact:	Phone #:	

Facility / BMP Inspection:

1.	Removal of Food Grinder	Installation/usage prohibited per city ordinance
2.	Grease Collection Maintenance Log	Must be kept current and accessible at all times
3.	Exhaust Hood Maintenance Log	Must be kept current and accessible at all times
4.	Employee Training Log	Must be kept current and accessible at all times
5.	Drain Screens Installed/Maintained	Must be present and in good working condition
6.	Food Waste Practices	Food Waste to be placed in plastic bags or trash, not in sink(s)
7.	Dry Wiping Practices	Pots, Pans, Plates to be Dry Wiped of food debris before washing
8.	Emergency Spill Response Materials	Grease Absorbent Materials present/accessible in event of spill
9.	BMP Poster(s) in approved areas	BMP Poster visible in all food preparation and dishwashing areas

Remarks:

() Facility is in **COMPLIANCE**. No corrective action is required at this time (note any remarks)- BMP

() **NOTICE OF NON-COMPLIANCE** – BMP

Facility is not in compliance for the items checked below. <input type="checkbox"/> Food Grinder installed or in usage. Remove Food Grinder(s) <input type="checkbox"/> Grease Collection Maintenance Log missing/not current. <input type="checkbox"/> Exhaust Hood Maintenance Log missing/not current. <input type="checkbox"/> Employee Training Log missing/not current. <input type="checkbox"/> Drain Screens missing/damaged/clogged. <input type="checkbox"/> Food Waste in sink(s) and not in enclosed plastic bag or garbage. <input type="checkbox"/> Employee(s) observed not practicing Dry Wiping. <input type="checkbox"/> Missing/inadequate/ inaccessible Grease Absorbent Material(s) <input type="checkbox"/> BMP Poster(s) missing/obscured/damaged etc. <input type="checkbox"/> Other _____	Required corrective action includes: <input type="checkbox"/> Remove Food Grinder(s) <input type="checkbox"/> Make available/accessible/update Maintenance or Training Log(s) <input type="checkbox"/> Install/repair/clean drain screen(s) <input type="checkbox"/> Instruct/train employee(s) to observe all listed BMP's <input type="checkbox"/> Make available/accessible Grease Absorbent Material(s) for use in event of spill <input type="checkbox"/> Post/repair/replace BMP Poster(s) in all food preparation and dishwashing areas <input type="checkbox"/> Other _____
--	--

Grease Control Device (GCD):

Remarks:

() Facility is in **COMPLIANCE**. No corrective action is required at this time (note any remarks)- GCD

() **NOTICE OF NON-COMPLIANCE** – Grease Control Device

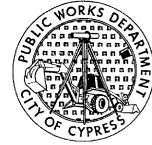
Facility is in noncompliance of the items checked below. <input type="checkbox"/> Interceptor inaccessible for inspection. <input type="checkbox"/> Interceptor capacity has been exceeded. <input type="checkbox"/> Excessive oil and grease in the sample box. <input type="checkbox"/> Discharge (effluent) line restricted <input type="checkbox"/> Baffle tubes plugged, submerged, damaged or missing.	Required corrective action includes: <input type="checkbox"/> Promptly remove any obstruction that does not allow safe and easy access to the interceptor. <input type="checkbox"/> Repair or replace baffles. <input type="checkbox"/> Pump out interceptor completely.
---	---

The items checked above must be corrected within _____ days from date of this notice.

Acknowledgement of receipt by Facility Contact _____ Date _____ Print Name: _____	Inspector _____ Date _____ Print Name: _____
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**PROPER PUMP OUT PROCEDURE
FOR GREASE INTERCEPTOR**
(BMP 219-A)



“Think before you put it down the Sink”

If the grease and solids occupy greater than 25 percent of an interceptor’s total liquid depth, the FSE is required to perform a full cleaning of the grease interceptor. Cleaning must be performed by a licensed waste hauler with an approved license from an authorizing agency. Both vaults of a grease interceptor shall be left completely empty upon completion of pumping operation. The grease mat, liquids, sludge, and scrapings from the interior walls must be removed. Under no circumstances, may the waste hauler reintroduce the removed water or materials be reintroduced into the City’s sewer system, other than at qualified disposal stations. Flushing an interceptor with hot water, or the use of chemicals or other agents to dissolve or emulsify grease and allow it to flow into the wastewater treatment system, is a violation of City Code.

Since the FSE is the generator of the grease waste, is liable for the condition of their pretreatment devices, and is paying for the cleaning service, the FSE owner or designee may want to witness all cleaning/maintenance activities to verify that the Grease Interceptor is being fully cleaned and properly maintained.

Step 1:	Skim the entire grease cap and debris from the top of the interceptor. The interceptor may need to be agitated slightly to loosen the grease cap
Step 2:	Place vacuum tube all the way into the interceptor to suck remaining solids from the bottom.
Step 3:	Vacuum water out of the interceptor.
Step 4:	Scrape and clean the sides and bottom of the trap. This may be done by “back flowing” the water from the pump truck or by using a hot water source to pressure wash the interceptor. Make sure the walls and baffles of the trap are completely clean.
Step 5:	Vacuum remaining water out of the trap.
Step 6:	Check that the sanitary “T’s” on the inlet and outlet sides of the interceptor are not clogged or loose.
Step 7:	Make sure that the baffle is secure and in place.
Step 8:	Inspect the interceptor for any cracks or defects.
Step 9:	Check that lids are securely and properly seated after completion of pumping.

HAVE A SPILL KIT SO YOU ARE PREPARED



At minimum, Spill Kits should include (as shown above):

- Bucket
- Absorbent
- Rags
- Broom

**Fats, Oils, and Grease
(FOG)**

**Best Management Practices
(BMP)
Manual**

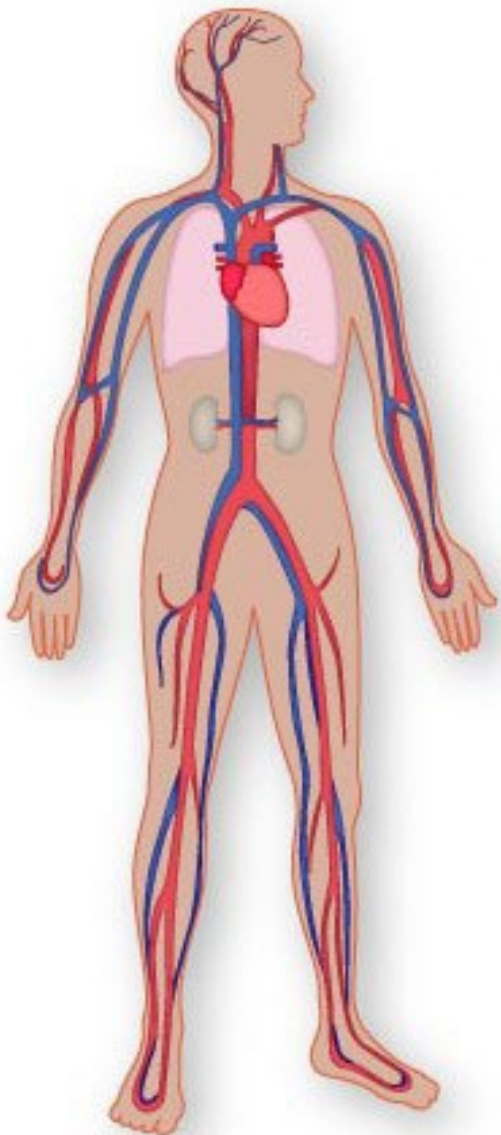


What is FOG?

FOG stands for fats, oils, and grease. FOG is composed of animal and vegetable fats and oils that are used to cook and prepare food. FOG should be recycled for use in other products, properly disposed of or land applied.

Why is FOG a problem?

A wastewater system is similar to the human body. Wastewater flows through pipes (arteries), is pumped at pump stations (heart), and is cleaned by the wastewater plant (kidneys).



FOG clogs the pipes in the sewer system just like cholesterol clogs arteries. This makes the pumps work harder and can cause them to fail, just like having a heart attack.



FOG can cause backups in your sewer lines that can send sewage into your home or restaurant. This creates the risk of disease and illness in addition to potential closure and fines.

Train Your People

Train and educate your kitchen staff and other employees about how they can help follow best management practices (BMPs) once implemented.



BMPs are most effective when all employees are trained properly and are more likely to be implemented when staff understand why they are needed.

Post 'No Grease' Signs In Visible Locations

Signs should be easily viewable by staff, especially those working in a kitchen or food preparation area.



Signs serve as a constant reminder for staff working with FOG.

Post signs in restrooms, over sinks, near all floor drains, dishwashers and anywhere else where water may enter a drain to the sewer.

Use the Most Appropriate Water Temperature



Use a water temperature of less than 140° F in all sinks, especially the pre-rinse sink before using a mechanical dishwasher.

Temperatures in excess of 140° F will dissolve grease, but it can solidify in the sewer system as the water cools.

Water from mechanical dishwashers should not be discharged through a grease trap or interceptor.

Use the 3-Sink System

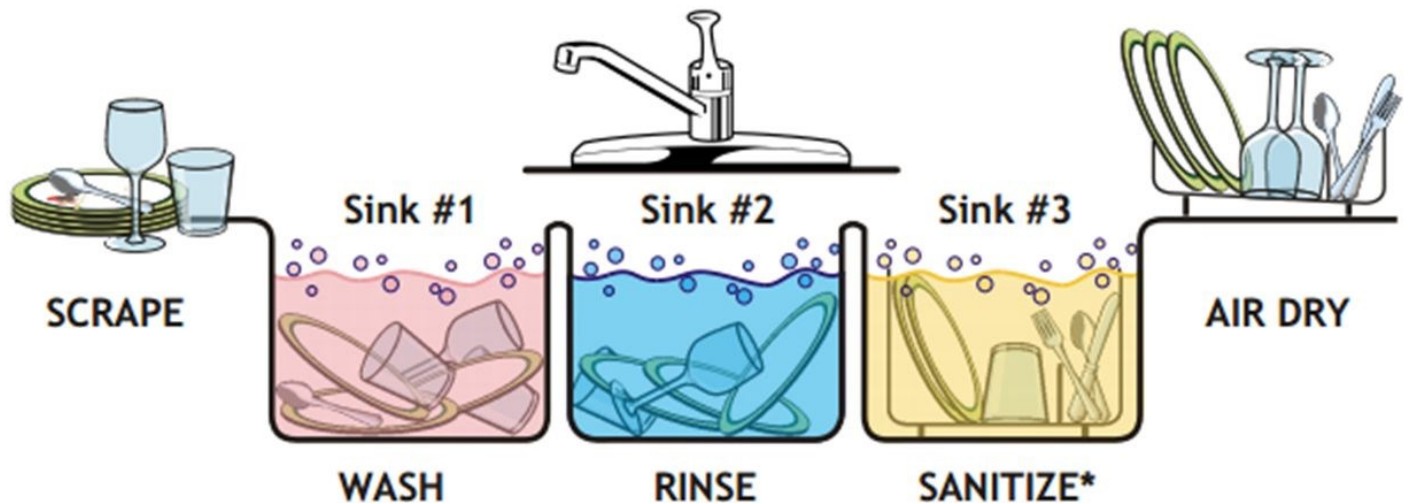
This system will save energy and costs by reducing the need for grease device maintenance:

Sink 1: Use to wash

Sink 2: Use to rinse

Sink 3: Use to sanitize

► Scrape, Wash, Rinse, Sanitize and Air Dry



Remember, all sinks should be using water temperatures less than 140° F.

Install Drain Screens

Drain screens act as physical barriers, preventing food waste from entering the drain. This will help reduce cleaning costs and prolong the life of grease control devices.



All kitchen sinks should have drain screens installed.



Dry Wipe All Pots, Pans, and Plates

Use a paper towel or scraper to dry wipe pots, pans, dishware, and food preparation surfaces **before** washing.



Wiping the FOG and food items that remain in pots, pans, and dishware before washing will keep FOG out of grease traps and interceptors.

This will result in less frequent cleaning of grease control devices and lower maintenance costs.

Properly Dispose of Food Waste



Food waste should **never** be poured down a drain or into a toilet.

Recycle food waste whenever possible and dispose of food waste that cannot be recycled.

Recycling food waste is the best option for a food service establishment because it reduces solid waste disposal costs as well as the costs and maintenance related to grease traps and interceptors.



Recycle Waste Cooking Oil

There are many companies that specialize in taking waste cooking oil from fryers and other types of equipment and using it to make animal feed or fuels, such as biodiesel.



Recycling cooking oil reduces the amount of waste that has to be disposed of as solid waste in addition to helping prolong the life of grease control devices.

Recycling also helps to keep FOG out of the sewer system.

Ensure Proper Cleaning of Your Grease Interceptor

You are ultimately responsible for the FOG control at your place of business. Witnessing the cleaning of your grease trap or interceptor will ensure the complete removal of all grease and solids.



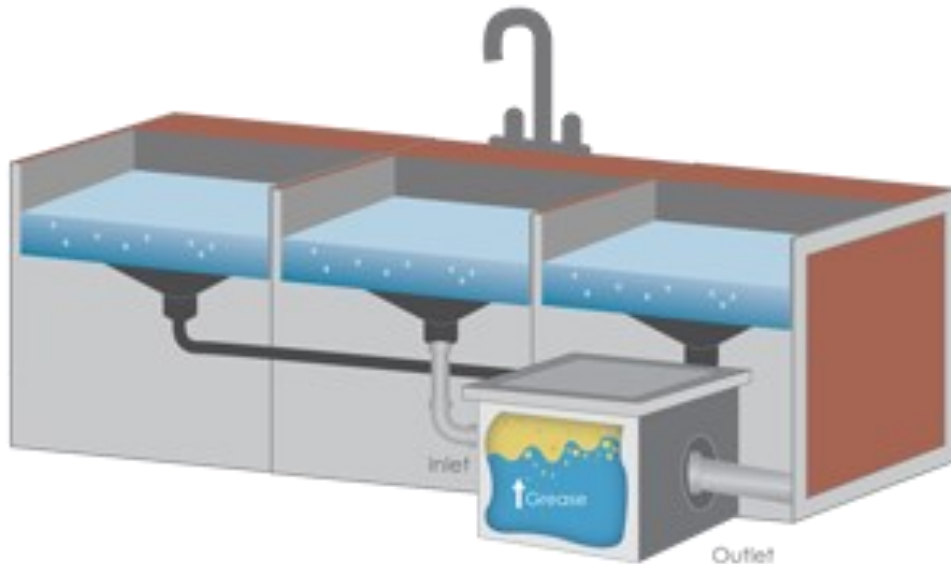
- Make sure you are using a licensed grease hauler
- Request copies of all receipts from the cleaning company.
- Be sure that your grease hauler is doing a complete pump-out of the unit and checking for repairs during every service.*

*It is important to scrape and clean the walls and baffles during pump-out to maximize the removal of FOG from the interceptor. The materials removed should be thoroughly vacuumed to prevent biological breakdown and the unwanted release of gas.

Clean Under Sink Grease Traps At Least Weekly

Under sink traps have less volume than grease interceptors and need to be cleaned more frequently.

Weekly cleaning by staff will reduce the cost of cleaning any grease interceptors.



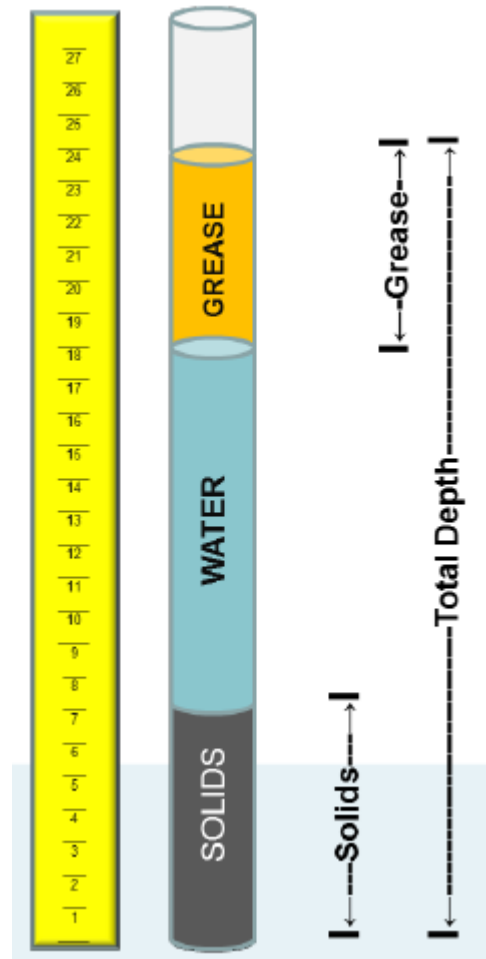
- Make sure to empty trap completely and wipe down all surfaces.
- Water may run through the trap again once finished.
- Dispose of recovered grease in closed containers.
(Okay to go in dumpster if in closed container)
- **Do not** pour grease down drains or into toilets.

Please Note: New food service establishments are not permitted to install grease traps unless given specific authorization.

Clean Grease Interceptors At A Regular Frequency

It is the responsibility of each food service establishment to set and maintain an appropriate cleaning interval for their grease interceptor.

Grease interceptors require cleaning once FOG and solids have reached **25% of the total liquid depth.**





Your establishment's ideal cleaning frequency will depend on the size of your grease interceptor and the level of kitchen activity.

If you would like help determining your ideal cleaning frequency, please contact the City's Water Quality Manager at (714) 229-6752.

Keep All Service Records and Maintenance Logs Current

The logs serve as a record of the frequency and volume of cleaning of your grease interceptor(s).

		GREASE INTERCEPTOR/TRAP LOG (Form 219-6) KEEP ON FILE ON PREMISES FOR NO LESS THAN 2 YEARS.			
<i>"Think before you put it down the Sink"</i>					
INSTRUCTIONS: To be filled out by the Food Service Establishment and filed in the FSE On-Site Compliance Binder. Use this form to record grease collection pick-up times and volumes. Use this form to record and keep receipts for pumping, inspection and maintenance of your grease interceptor.					
Business Name:			Street Address:		
Location of Grease Interceptor/Trap:					
MANAGER: Your initial on this form acknowledges that the service establishment has disposed of its grease in a lawful manner, accounts accurately for the volume of grease disposed and that the interceptor has been maintained properly.					
If the grease and solids occupy greater than 25 percent of an interceptor's capacity, the FSE is required to perform a full cleaning of the grease interceptor. Cleaning must be performed by a licensed waste hauler with an approved license from an authorizing agency. Both vaults of a grease interceptor shall be left completely empty upon completion of pumping operation. The grease mat, liquids, sludge, and scrapings from the interior walls must be removed. Under no circumstances, may the waste hauler reintroduce the removed water or materials be reintroduced into the City's sewer system, other than at qualified disposal stations. Flushing an interceptor with hot water, or the use of chemicals or other agents to dissolve or emulsify grease and allow it to flow into the wastewater treatment system, is a violation of City Code. Since the FSE is the generator of the grease waste, is liable for the condition of their pretreatment devices, and is paying for the cleaning service, the FSE owner or designee may want to witness all cleaning/maintenance activities to verify that the Grease Interceptor is being fully cleaned and properly maintained.					
Date	Serviced by	Volume	MGR	Comments (How was waste disposed? (For example: Recycled, put in trash and etc.)	

This helps the City inspector ensure that your establishment is compliant with the FOG permit.



The logs can also help optimize cleaning frequencies and reduce costs.

Clean Exhaust Hoods on a Routine Basis



If FOG escapes through the kitchen exhaust system, it can accumulate on the roof of your restaurant.



This creates a fire hazard and can also result in FOG runoff entering the storm drain during rain events.

Cover Grease Containers Stored Outdoors

Uncovered FOG containers can collect rainwater. This can lead to FOG overflowing onto the ground and entering the storm drain system.

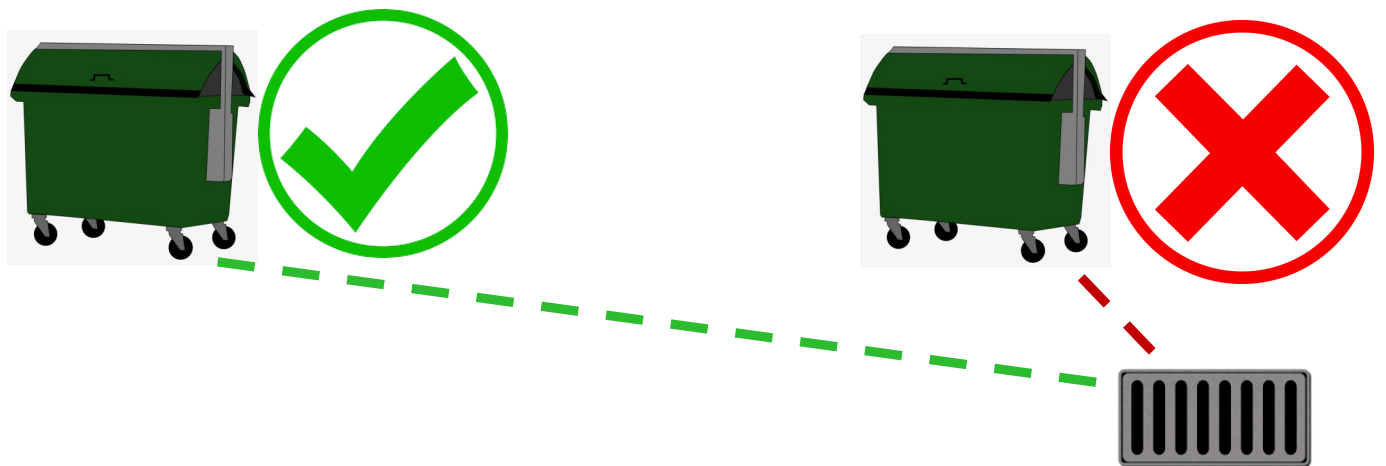


To avoid this risk, keep all grease containers covered and use secondary containment for storage containers.

Any discharge to the storm drain system can adversely affect local receiving waters and may also result in legal penalties.

Locate Dumpsters and FOG Containers Away From Storm Drains

The release of FOG into storm drains can degrade water quality in receiving streams and local waterbodies. **Discharging FOG into storm drains can also result in fines and other legal actions.**



The farther away FOG is stored from a storm drain, the more time someone has to clean up any spills.

BE AWARE of FOG dripping out of containers or dumpsters and clean immediately.

Use Absorbent Pads for All Spills

Absorbent pads can help to clean up grease and oil that have spilled on the ground near outdoor equipment, containers or dumpsters. The pads can prevent a spill from entering the storm drain system when it rains.



Spill kits should be properly equipped and available for staff.



Do NOT use “kitty litter” or saw dust.
Make sure to properly dispose of absorbent materials in the trash once the spill has been cleaned.



Do

- ◆ Scrape excess grease into a sealed container and dispose of it in the trash (or containers specifically designated for grease).
- ◆ Place food scraps in waste containers or garbage bags for disposal with solid wastes, or start a compost pile.
- ◆ Promote the practice of scraping dishware prior to washing.
- ◆ Place a wastebasket in the bathroom to dispose of wastes.
- ◆ Regularly check the FOG levels within grease control devices and maintain updated logs.
- ◆ Promote the use of the 3 “R’s”: **R**educe, **R**euse and **R**ecycle.





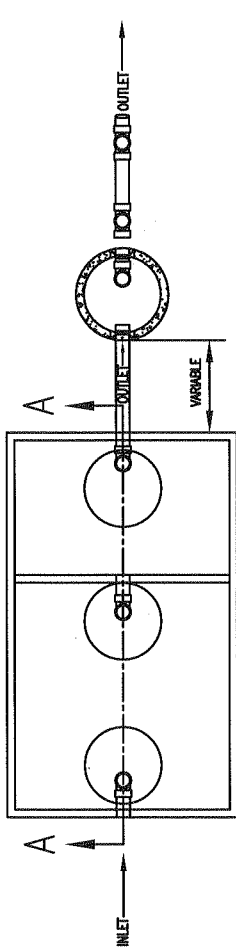
Do Not

- ◆ Discharge fats, oils, or grease in concentrations that can cause an obstruction to the sewer flow.
- ◆ Place FOG in any sinks or toilets.
- ◆ Discharge butchering wastes (animal tissues, bones, hides, hair, entrails, etc.) of any kind within the sewer system.
- ◆ Discharge wastewater with temperatures in excess of 140° to any grease control device.
- ◆ Discharge waste from a food waste disposal unit to any grease traps.
- ◆ Discharge caustics, acids, solvents, soaps, enzymes or other emulsifying agents into sinks that feed grease traps and/or interceptors.
- ◆ Discharge fats, wax, grease or oils containing substances that will become viscous between 32° F (0° C) and 150° F (65° C).
- ◆ Utilize biological agents, chemicals, or enzymes for grease remediation without permission from the sanitary agency receiving the waste.
- ◆ Clean equipment outdoors in an area where water can flow to the gutter, storm drain or street.
- ◆ Use the toilet as a wastebasket

Supplemental Materials

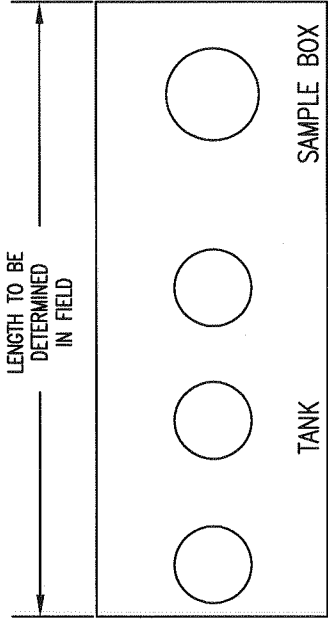
REQUIREMENTS:

1. SIZE AND LOCATION OF INTERCEPTOR TO BE APPROVED PRIOR TO INSTALLATION, MIN. TANK SIZE SHALL BE 750 GAL
2. INTERCEPTOR TO HAVE:
 - a. SAMPLE BOX
 - b. SANITARY TEE; INSIDE SAMPLE BOX, DISCHARGE SIDE
 - c. VENT
 - d. CLEANOUT PRIOR TO LATERAL CONNECTION
 - e. MANHOLE AT EACH INTERNAL BAFFLE TUBE -- NO MORE THAN 10' BETWEEN MANHOLES
3. INSPECTION OF INTERCEPTOR:
 - a. ALL CONNECTIONS TO INTERCEPTOR TO BE INSPECTED BY CITY PRIOR TO BACKFILL
 - b. INTERCEPTOR TO BE FILLED WITH WATER PRIOR TO INSPECTION, PER MANUFACTURERS INSTRUCTION OR REQUEST.
4. ALL MANHOLES AND SAMPLE BOXES TO BE INSTALLED A MINIMUM OF 1/2" ABOVE FINISH.
5. GRADE/PAVEMENT WITH A CONCRETE COLLAR A MINIMUM OF 18" AROUND ALL MANHOLE LIDS AND 12" DEEP. CONCRETE COLLAR, SAMPLE BOX FITTING, AND ALL EXTERIOR PIPING SUPPLIED BY INSTALLER.

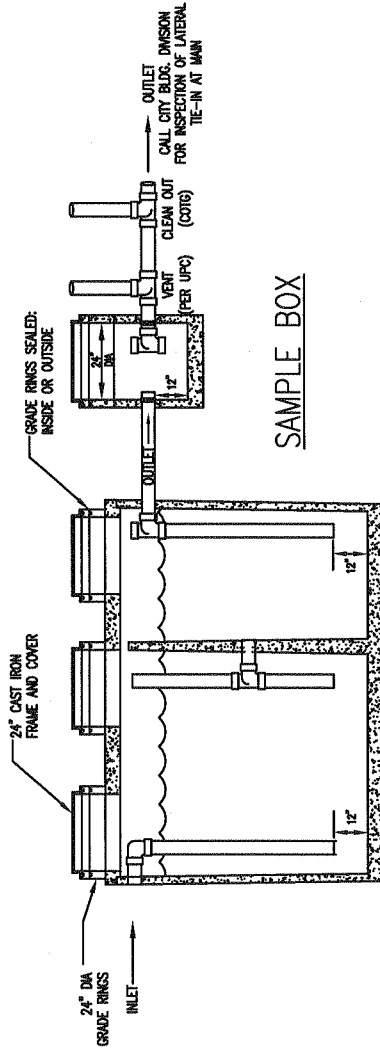


PLAN VIEW

SAMPLE BOX



CONCRETE COLLAR DETAIL
PLAN VIEW



SIDE VIEW

SAMPLE BOX




SIDE VIEW




END VIEW

GREASE INTERCEPTOR TANK WITH SAMPLE BOX

STANDARD PLAN
299

APPROVED	<i>Bob Jackson</i> 9/26/07	PUBLIC	REVISIONS	SUPERCEDES REFERENCES
BUILDING OFFICIAL / DATE			DESCRIPTIONS	STD PLAN 299
APPROVED				DATED 03-2006
DIRECTOR OF PUBLIC WORKS - PGE 57202 / DATE		WORKS		
DRAWN BY : NW	CHECKED BY : GV			NOT TO SCALE



Clean beaches and healthy creeks, rivers, bays and ocean are important to Orange County. Fats, oils and grease from restaurants and food service facilities can cause sewer line blockages that may result in sewage overflow into your facility and into storm drains. Unlike water in sanitary sewers (from sinks and toilets), water in storm drains is not treated before entering our waterways and should never contain washwater, trash, grease or other materials.

You would never dump oil and trash into the ocean, so don't let it enter the storm drains. Follow these tips to help prevent water pollution.

For more information, please call the **Orange County Stormwater Program** at **1-877-89-SPILL** (1-877-897-7455) or visit www.ocwatersheds.com

Report sewage spills and discharges that are not contained to your site to the **Orange County 24-Hour Water Pollution Problem Reporting Hotline** at **1-877-89-SPILL** (1-877-897-7455)

For emergencies, dial 911.

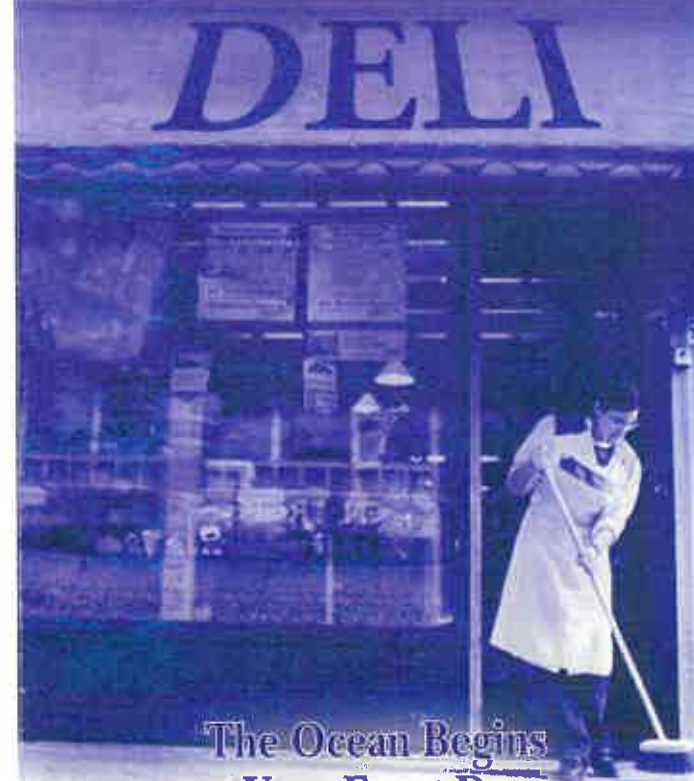
CALIFORNIA
Restaurant ASSOCIATION
SINCE 1906



Printed on Recycled Paper

Help Prevent Ocean Pollution:

Tips for the Food Service Industry



The Ocean Begins
at Your Front Door

PROJECT
Pollution
PREVENTION

Best Kitchen Practices

Food Waste Disposal

- Scrape food waste off of plates, utensils, pots, food preparation and cooking areas and dispose of it in the trash.
- Never put food waste down the drain. Food scraps often contain grease, which can clog sewer pipes and result in sewage backups and overflows.

Grease & Oil Disposal

- Never put oil or grease down the drain. Contain grease and oil by using covered grease storage containers or installing a grease interceptor.
- Never overfill your grease storage container or transport it without a cover.
- Grease control devices must be emptied and cleaned by permitted companies.
- Keep maintenance records on site.



- For a list of oil/grease recycling companies, contact the CIWMB at www.ciwmb.ca.gov/foodwaste/render.htm or contact your local sanitation district.

Minor Spill Cleanup

- Always use dry cleanup methods, such as a rag, damp mop or broom.
- Never hose a spill into the street, gutter or storm drain.



Major Spill Cleanup

- Have spill containment and clean-up kits readily available, and train all employees on how to use them.
- Immediately contain and clean the spill using dry methods.
- If the spill leaves your site, call 1-877-89-SPILL (1-877-897-7455).

Dumpster Cleanup

- Pick up all debris around the dumpster.
- Always keep the lid on the dumpster closed.
- Never pour liquids into the dumpster or hose it out.



Floor Mat Cleaning

- Sweep the floor mats regularly, discarding the debris into the trash.
- Hose off the mats in a mop sink, at a floor drain, or in an outdoor area that can contain the water.
- Never hose the mats in an area where the wastewater can flow to the street, gutter or storm drain.



Washwater Disposal

- Dispose of washwater in a mop sink or an area with a floor drain.
- Never dispose of washwater in the street, gutter or storm drain.



Las playas, arroyos, ríos, bahías y el océano son parte del Condado de Orange, su limpieza y bienestar son importantes. Mantecas, aceites y grasas de restaurantes y establecimientos de comida pueden causar que se tapen y llenen los conductos de tu establecimiento y también los drenajes. Contrario a las aguas de drenajes sanitarios (lavabos y baños), las aguas de los drenajes pluviales no son tratadas antes de entrar a los desagües y por eso nunca deben contener agua sucia, basura, grasas u otros materiales.

Nunca tirarías aceite y basura en el océano, entonces no permitas que lleguen a los drenajes pluviales. Sigue estas recomendaciones para prevenir la contaminación del agua.

Para obtener mayor información llama al Programa del Condado de Orange para la contención del Agua de Tormentas al 1-877-897-7455 o visita www.ocwatersheds.com

La Línea de Alerta de Contaminación del Agua en el Condado de Orange 1-877-897-7455 esta disponible las 24 horas, para recibir informes de derrames de drenaje y desechos que no sean contenidos en tu establecimiento.

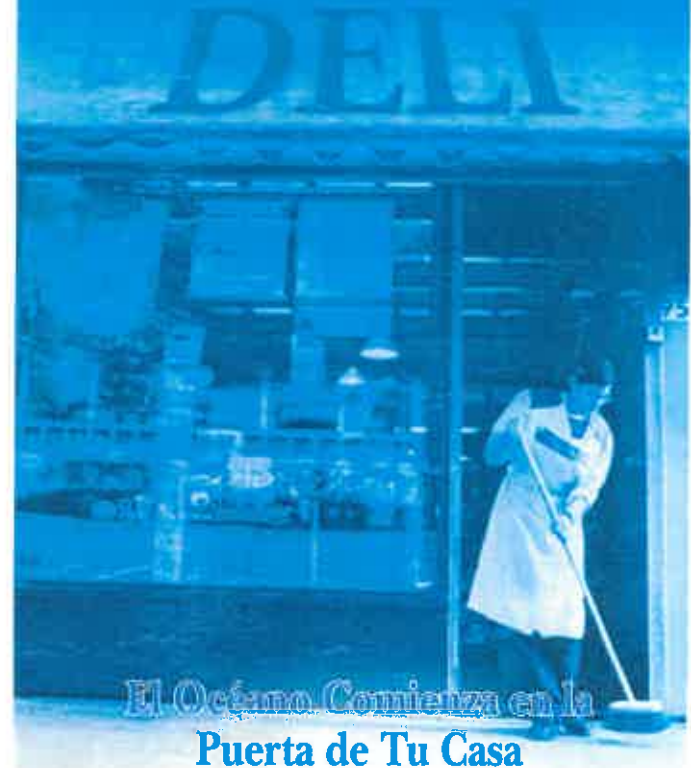
En caso de emergencia llama al 911



Impreso en papel reciclado

Ayuda a Prevenir la Contaminación del Océano:

Recomendaciones para el uso en la Industria Alimentaria



¿Qué hacer en la cocina?

Desecho de desperdicios de comida

- Tira los sobrantes que quedan en áreas de preparación, platos, utensilios, y ollas en la basura.
- Nunca pongas los desperdicios en el drenaje, los sobrantes de comida generalmente contienen grasa, la cual puede causar que se tapen y se llenen los drenajes. Los drenajes tapados pueden desbordarse.

Desecho de grasas y aceites

- Nunca vacíes la grasa en el drenaje. Contén grasa y aceite usando un recipiente cubierto o mediante la instalación de un interceptor de grasa.
- No permitas que se saturen los recipientes de grasa ni los muevas sin tapadera.
- Interceptores de grasa deben ser vaciados y limpiados por una compañía autorizada.
- Mantén registros de mantenimiento en tu establecimiento.
- Para reciclar aceite o grasas acude a Junta de Manejo Integrado de Desecho en California (CIWMB) o llama al Departamento de Saneamiento.



Limpieza de derrames menores

- Siempre usa métodos de limpieza en seco como trapos, un trapeador húmedo o escoba.
- Nunca laves un derrame con manguera arrojándolo hacia la calle o las alcantarillas.



Limpieza de derrames mayores

- Ten a la mano equipo para contener y limpiar derrames y asegúrate que tus empleados sepan como usarlo.
- Inmediatamente para y limpia el derrame utilizando métodos en seco.
- Si el derrame no puede ser contenido dentro de tu establecimiento llama
1-877-897-7455

Limpieza del depósito de basura

- Recoge todo desperdicio de alrededor del depósito.

- Siempre mantén la tapa del depósito cerrada.
- Nunca vacíes líquidos en el depósito o lo enjuagues con la manguera.



Limpieza de tapetes

- Barre los tapetes con regularidad, tirando los desperdicios en la basura.
- Enjuaga los tapetes en un lavabo de utilería, drenaje interno o en alguna área exterior que retenga el agua.
- Nunca enjuagues con manguera los tapetes en una área donde el agua sucia pudiera fluir hacia la calle, alcantarillas o drenajes pluviales.



Desecho de agua sucia

- Vacía el agua sucia en un lavabo de utilería o en alguna área donde haya drenaje de piso.
- Nunca vacíes el agua sucia en la calle, alcantarillas o drenajes pluviales.



Tránh Để Dầu, Mỡ Làm Tắc Cống Rãnh

Chất béo, dầu và mỡ (FOG) có thể làm tắc hệ thống cống rãnh, do đó khiến nước cống chảy tràn vào trong cơ sở của quý vị và vào trong hệ thống thoát nước mưa chảy ra đại dương. Để tránh làm các chất này tích tụ trong hệ thống cống rãnh, nên tránh để các chất này xâm nhập vào trong cống rãnh tại cơ sở của quý vị.

Các Phương Pháp Thực Hiện trong Nhà Bếp

- Hứng mỡ và dầu ăn bỏ đi trong các hộp đựng dạng xách tay có nắp đậy để tái chế.
- Không đổ dầu hoặc mỡ xuống cống rãnh. Tái chế hoặc sử dụng các vật liệu thấm và vớt rác vào trong thùng rác.



- Lau khô xoong chảo, chén bát và các khu vực làm việc để loại bỏ toàn bộ lượng mỡ có thể nhìn thấy được trước khi rửa. Vứt bỏ vào trong thùng rác.

- Sử dụng các tấm lưới xả để hứng rác thức ăn và vớt bỏ đúng cách vào trong thùng rác.

- Huấn luyện nhân viên về cách vớt bỏ chất mỡ đúng cách và niêm yết các biển báo “KHÔNG ĐƯỢC VỨT BỎ DẦU MỠ” ở gần tất cả các bồn rửa hoặc hệ thống cống rãnh.

Hình minh họa do Thành Phố Los Angeles cung cấp

Mỡ làm tắc đường ống thoát nước

Hình do Cơ Quan Kiểm Soát Ô Nhiễm Nước Khu Vực Monterey Cung Cấp

Bảo Trì Lưới Chắn và Các Tấm Chặn Dầu Mỡ

- Giảm bớt lượng chất rắn đọng trên các tấm lưới chắn hoặc tấm chặn dầu mỡ.
- Kiểm tra và lau sạch các tấm lưới chắn dầu mỡ thường xuyên để bảo đảm hoạt động bình thường.
- Thuê hãng có giấy phép hành nghề tới kiểm tra và bơm hút rác ra khỏi tấm chặn dầu mỡ thường xuyên để bảo đảm hoạt động bình thường.
- Lưu giữ hồ sơ về bảo trì tại cơ sở để tham khảo và để cho cơ quan điều hành xem xét.

Để biết thêm chi tiết, xin gọi Chương Trình Quản Lý Nước Mưa của Quận Cam (Orange County Stormwater Program) tại số 1-877-89-SPILL (1-877-897-7455) hoặc tới trang mạng điện toán www.ocwatersheds.com

Báo cáo các trường hợp chảy tràn nước cống ở ngoài cơ sở của quý vị cho Đường Dây Khẩn Về Báo Cáo Ô Nhiễm Nguồn Nước 24 Giờ Trong Ngày của Quận Cam (Orange County 24-Hour Water Pollution Reporting Hotline) tại số 1-877-89-SPILL (1-877-897-7455).

Đối với các trường hợp khẩn cấp, xin gọi số 911.

CALIFORNIA
Restaurant SINCE 1906
ASSOCIATION

Giúp Ngăn Ngừa Ô Nhiễm Đại Dương:

Hướng Dẫn dành cho Các Cơ Sở Phục Vụ Ăn Uống

DELA



**Đại Dương Bắt Nguồn
từ Cửa Nhà Quý Vị**

PROJECT
Pollution
PREVENTION

QUẬN CAM

Ngăn Ngừa Ô Nhiễm

Đại dương sạch và các kênh lạch, sông hồ, vùng vịnh và các bãi biển lành mạnh là rất quan trọng đối với Quận Cam. Tuy nhiên, nếu quý vị để rác bấn từ cơ sở kinh doanh của quý vị xâm nhập vào máng xối và hệ thống cống rãnh thoát nước mưa, việc đó có thể làm ô nhiễm nguồn nước. Hệ thống cống rãnh thoát nước mưa rút nước mưa từ các đường phố và không bao giờ được để nước rửa, rác, dầu mỡ hoặc các vật liệu khác chảy vào hệ thống này. Không giống như các chất xâm nhập vào hệ thống thoát nước vệ sinh (từ bồn rửa và bồn vệ sinh), các chất xâm nhập vào hệ thống thoát nước mưa không được xử lý

trước khi chảy vào trong hệ thống dẫn nước của chúng ta. Ngoài ra, các đường ống thoát nước bị tắc có thể khiến nước thải chưa được xử lý trào ngược vào trong bếp, nhà vệ sinh, các đường phố trong thành phố, hệ thống thoát nước mưa và hệ thống dẫn nước của thành phố.

Tờ thông tin này sẽ giải thích về các bước mà cơ sở thực phẩm của quý vị có thể áp dụng để giúp giữ gìn phẩm chất nguồn nước bằng cách tránh để rác bấn xâm nhập vào hệ thống thoát nước mưa và tránh để chất béo, dầu mỡ làm tắc đường ống thoát nước.



**DỪNG CÁC
TẮM LƯỚI
CHẮN DẦU
MỠ ĐỂ
CHẶN CHẮT
BÉO, DẦU
VÀ MỠ.**

Lau Dọn Những Nơi Đổ Ra Ngoài Và Dụng Cụ

- Không bao giờ dùng vòi nước xối các chất bị đổ ra ngoài vào trong máng xối, đường phố hoặc hệ thống thoát nước mưa!
- Trước khi lau chùi một chỗ đổ nước ra ngoài trong phòng bếp, hãy dùng giẻ, cát trộn phân thú vật hoặc các vật liệu thấm khác để thấm.
- Hót ngay những chỗ đổ ra ngoài không có nước và vớt bỏ vật liệu vào trong thùng rác.



Dùng cát trộn phân thú vật hoặc khăn lau để thấm những chỗ đổ nước ra ngoài. Vớt vào trong thùng rác.

■ Cạo thức ăn vụn và mỡ ra khỏi các tấm lọc và các tấm thảm trên sàn trước khi làm sạch. Vớt bỏ thức ăn đã cạo ra vào trong thùng rác.

■ Sau khi cạo, làm sạch các tấm thảm trải trên sàn, bộ lọc và thùng rác trong bồn rửa để giặt giẻ lau nhà hoặc một khu vực được quy định riêng, có nối với hệ thống thoát nước vệ sinh. Nên thuê dịch vụ lau chùi cho các hoạt động này.

Lau Chùi Khu Vực Để Thùng Đựng Rác Có Dầu Mỡ/Thùng Rác Cỡ Lớn

- Giữ cho khu vực xung quanh thùng rác lớn không có rác và các loại rác bấn khác. Không đổ quá đầy thùng rác.
- Đậy thùng rác lớn để tránh côn trùng, động vật, nước mưa và gió xâm nhập.
- Lau hoặc chùi sạch rác bấn và vớt bỏ.
- Thấm những chỗ nước đổ ra ngoài bằng cát trộn phân thú vật, khăn lau hoặc các vật liệu tương tự. Vớt vào trong thùng rác.
- Không tráng rửa khu vực đựng thùng rác lớn! Làm như vậy có thể khiến dầu mỡ và rác xâm nhập vào trong hệ thống thoát nước mưa.



- Thuê người thay các thùng rác bị rò rỉ.

**SỬ DỤNG LOẠI
BỒN RỬA ĐỂ
GIẶT GIỀ LAU
ĐỂ GIẶT SẠCH
CHỖI, KHĂN
LAU VÀ THẢM
TRẢI SÀN.**



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Kitchen Best Management Practices (BMP's)

Sinks and Drains

Drain Screens

- Be installed on all drains
- Have openings between 1/8" and 3/16"
- Be removable for ease of cleaning
- Be frequently cleaned (dispose of the screened solids to the trash)

Grease Container Usage

- Pour all liquid oil and grease from pots, pans, and fryers into a waste grease container
- Prior to washing, scrape solidified fats and grease from pots, pans, fryers, utensils, screens, and mats into a container
- Use recycling barrels or bins with covers for onsite collection of grease and oil
- Empty grill top scrap baskets or boxes into a container

Dishwashing

- Use rubber scrapers, squeegees, or towels to remove food and all visible fats, oils and grease from cook and serving ware prior to dishwashing
- Dry wipe remaining food and fats, oils and grease into trash can prior to dishwashing

Spill Prevention and Clean-up

Proactive Spill Prevention and Clean-Up Procedure BMPs

- Develop and post spill procedures
- Develop schedule for training employees about procedures
- Designate a key employee who monitors clean-up

Spill Prevention BMPs

- Empty containers before they are full to avoid accidental spills
- Provide proper portable container to transport materials without spilling
- Use a cover to transport grease materials to a recycling barrel

Spill Clean-up BMPs

- Block off sink and floor drains near the spill
- Clean spills with towels and absorbent material
- Use wet cleanup methods only to remove trace residues

Absorbent Materials and Towel Usage

- Use disposable absorbent materials to clean areas where grease may be spilled or dripped
- When using paper towels, use food grade paper to soak up oil and grease under fryer baskets
- Use towels to wipe down work areas
- Use absorbent materials under colanders in sinks when draining excess meat fat

Food Waste Disposal/Recycling

- Used or spent oil and grease generated from fryers and other cooking equipment can be recycled through a rendering or recycling company.

Food Grinders

- Food grinders should not be used in kitchens because the resulting large volume of food solids may clog drain pipes and/or fill grease traps and interceptors.

Employee Education

- An Education Program on the BMPs should be implemented consisting of:
 - New employee training program
 - Frequent refresher training program
 - Kitchen BMP signage



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Mejores Practicas Para El Manejamiento De Cocina (BMP's)

Fregaderos y Desagues:

Coladores Metalicos de Desagues

- Ser instaladas en todos los desagues.
- Tener abierturas entre 1/8" y 3/16"
- Poder quitarse para facilidad de limpieza
- Ser frecuentemente limpiado (tirar los solidos colectados a la basura)

Uso de Recipientes de Grasa

- Vierte todo aceites y grasas liquidos de ollas, sartenes, y trastos para freir dentro de recipientes de grasa para tirar a la basura
- Antes de lavar, tire todo los solidos de manteca y grasa de las ollas, sartenes, trastos de freir, utensiles, coladores metalicos de desagues, y protectores de plastico del fregadero, dentro de un recipiente.
- Use bariles de reciclaje o cajones con cubierta para la coleccion directa de grasa y aceite.
- Vacía canastas o cajas de desperdicios que se encuentran encima de las parillas, dentro de un recipiente.

Lavando Trastos

- Use raspadores plasticos, enjugadores o toallas para remover comida y todas mantecas, aceites, y grasas visibles de los trastos de cocinar y servir antes de lavarlos.
- Limpie en seco cualquier comida, mantecas, aceites y grasas restantes y tiralos en la basura antes de lavar los trastos.

Prevencion de Derrames y Limpieza:

Mejores Practicas para el Manejamiento de Cocina para Prevencion Proactiva de Derrames, y Procedimientos de Limpieza

- Desarrollar procedimientos sobre derrames y colgar carteles que los explican.
- Desarrollar un horario para entrenar empleados sobre los procedimientos
- Designar un empleado clave quien supervisa la limpieza

Mejores Practicas para el Manejamiento de Cocina para Prevencion de Derrames

- Vacía recipientes antes de que se llenen para evitar derrames accidentales
- Facilite recipientes portatiles apropiados para transportar materiales sin derramarlos
- Use una cubierta para transportar materials grasosos a un barril de reciclaje

Mejores Practicas para el Manejamiento de Cocina para Limpieza de Derrames

- Tape el fregadero y drenajes del piso que estan cerca del derrame
- Limpie derrames con toallas o algun material absorbiente
- Use metodos de limpieza mojada solamente para quitar rastros de residuos

Uso de Materiales Absorbientes y Toallas

- Use materiales absorbientes desechables para limpiar areas donde grasas podrian ser derramadas o gotear
- Cuando use toallas de papel, use papel de tipo para comida para absorber aceite y grasa debajo de canastas para freir
- Use toallas para limpiar areas del trabajo
- Use materiales absorbientes debajo coladores de mano en el fregadero cuando necesita escurrir manteca de la carne

Eliminacion/Reciclaje de Desperdicios de Comida

- Aceite usada y grasas que vienen de maquinas para freir y otros aparatos para cocinar pueden ser reciclados a traves de una compania de reciclaje

Molinillos de Comida

- Molinillos de comida no deberian de ser usados en cocinas por razon de que el gran volumen de solidos que resultan podria tapar pipas de drenaje y/o llenar interceptors de grasa.

Educacion de Empleados

- Un Programa Educacional sobre las Mejores Practicas para el Manejamiento de Cocina deberia de ser implementado consistiendo de:
 - Programa de entrenamiento para empleados nuevos
 - Programas frecuentes de cursos de actualizacion
 - Letreros sobre las Mejores Practicas para el Manejamiento de Cocina



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Phương Pháp Thu Xếp Nhà Bếp (BMPs)

Hồ Rửa Chén Bát Và Công Tháo Nước

Đồ che công tháo nước

- Xếp đặt trên tất cả công tháo nước
- Sẽ có lỗ giữa 1/8" và 3/16"
- Sẽ tháo ra được để rửa dễ dàng
- Sẽ rửa thường xuyên (vứt những đồ lọc trong thùng rác)

Cách Dùng Bình Đựng Dầu Mỡ

- Đổ tất cả nước dầu mỡ từ chậu và chảo vào trong bình đựng dầu mỡ thừa
- Trước khi rửa, chà mặt mỡ và dầu mỡ đã đặc lại ra chậu, chảo, đồ dùng, đồ che, và thậm chí vào trong bình
- Dùng lại thùng có nắp đậy để lấy được mỡ và dầu trên địa điểm
- Đổ ra vật thừa thải trong xô hoặc thùng nướng bếp vào trong bình

Rửa Chén Bát

- Dùng đồ cao loại cao su và cái chọt bằng cao su hoặc hay là khăn để tẩy sạch đồ ăn và tất cả dầu mỡ trong thấy được ra các đồ dùng nấu ăn trước khi rửa chén
- Lầu khô đồ ăn thừa, và dầu mỡ vào trong thùng rác trước khi rửa chén

Phương Pháp Ngăn Cản Sự Trần Ra Và Quét Dọn

Phương thức thực hành cho sự trần ra ngăn cản và quét dọn

- Khai triển và dán lên phương thức sự trần ra
- Xếp đặt chương trình để luyện tập công nhân về phương thức
- Chỉ định một công nhân chính để kiểm soát việc quét dọn

Ngăn cản sự tràn ra

- Đổ ra bình trước khi đầy để tránh đánh đổ bát ngổ
- Sửa soạn thùng đang hoàn để chuyển chỗ đổ để không đổ ra
- Dùng nắp lúc chuyển chỗ đổ đầu mỗi tối hộp dùng lại

Quét Dọn Sự Tràn Ra BMPs

- Cạn ra công tháo nước ở trong hồ rửa chén và dưới đất gần chỗ đánh đổ ra
- Dọn nước đổ ra với khăn và đồ thấm
- Dùng cách quét dọn đồ ướt chỉ lấy ra vật dư còn lại

Cách Dùng Đồ Thấm Và Khăn Lau

- Dùng đồ thấm có thể bỏ đi không xài nữa để dọn chỗ mà dầu mỡ có thể đổ hay chảy ra nhờ ra
- Lúc dùng khăn lau, dùng giấy loại dùng cho đồ ăn để làm thấm dầu mỡ ở dưới rõ chiến
- Dùng đồ thấm ở dưới rá lọc trong hồ rửa chén lúc rút thật mỡ thừa

Vứt Bỏ Đồ Ăn Và Sự Dùng Lại

- Dầu mỡ từ chảo chiên và đồ nấu khác có thể dùng lại qua hàng tái chế

Máy Xay Đồ Ăn

- Máy xay đồ ăn sẽ không được dùng trong nhà bếp tại vì có nhiều vật dư thừa đồ ăn có thể đóng ngẹt ống tháo nước và/hoặc hay là làm đầy máy bát dầu mỡ

Huấn Luyện Công Nhân

- Sẽ làm cho xong Chứng Trình Học Thức về BMPs gồm có:
- Chứng trình huấn luyện cho công nhân mới
- Chứng trình huấn luyện ôn lại thường xuyên
- Làm bảng cho nhà bếp BMP



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유출당시에

주방에 쉽게 이동 할 수 있는 유지통이 있어야 하며 운반할 때
흘리지 않도록 조심하십시오.

유지재생통을 이동할 때 통뚜껑을 덮고 유지재생통으로 옮기십시오.

유지재생통을 실수로 쏟어트리면 바닥에 유지를 흘릴수가있으니
유지재생 통에 유지가 다차기 전에 미리 배치하십시오.

만약 유지재생통이 실수로 쏟아지면 주방바닥에 내려가는 배수관이 있
으면 흘러내려가지 않도록 걸래로 막으십시오.

하수오물이나 잔여 물을 닦으실때는 물이나 청소하는 세제로 닦으십시
오.

물질흡수하는 도구 와 천종류 의 걸래

흘린폐유를 치우실때는 사용후 버릴 수 있는 흡수하는 종이나 걸래를
사용하십시오.

튀김 이나 기름이 흐르는 음식 밑에는 기름을 흡수하는 종이행주를 사
용하십시오.

요리 하는 근처 치우실때는 종이, 또는 깨끗한 천종류의 행주를
사용하십시오.

요리한 음식에서 기름이 많이 흐르면 여과기를 사용하고 밑에는
종이행주로 바치십시오.

버리는 음식 과 유지재생

버리는 요리기름 이나 도구들은 유지재생 회사에서 갖고갑니다.

음식 가는기계

음식가는 기계에 많은 찌꺼기를 깨뜨지 딱아 낸다음 물로 씻어내시고
배수관으로 내려가는 곳에 찌꺼기 걷어내는 채를 끼여 놓으십시오.

종업원 가르키기

주방에서 위생적으로 일할 수 있는 방법 은 새로 채용한 종업원이 자세
히 유지에 관한점을 알아야 합니다.

가끔 일하시는 분들은 위생에 관한 것을 반복하십시오.

규칙의 기호를 종업원들이 볼수있게 걸어놓으십시오.