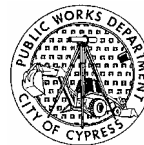




**Fats, Oils, Grease Wastewater Discharge  
Permit Standard Conditions of Approval  
(Form 219-2)**

*"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 wastehauled 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.

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11.2. \_\_\_\_\_  
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11.3. See Attached Sheet \_\_\_\_\_