

Cease the Grease!

Protect your sanitary sewer system and prevent sewer spills into our waterways by properly collecting and disposing of Fats, Oils, and Greases generated at your facility.

Required Permitting: All Food Service Establishments are required to be permitted in order to discharge into the public sanitary sewer system.

NIPOMO COMMUNITY SERVICES DISTRICT
P.O. Box 226
Nipomo, CA 93444
PH: (805) 929-1133
FAX: (805) 929-1932



PERMIT MUST BE POSTED IN PUBLIC VIEW

Date: July 17, 2014 Permit No. FG-XXXXX
Expiration Date: July 17, 2017

Class II
Fats, Oils, and Grease Program User Permit

Nipomo Community Services District in accordance with the Nipomo Community Services District Code, Title 4 Sewer Service System hereby authorizes:

Facility
Address
Nipomo, CA 93444

To discharge wastewater from the facility identified above and through the collection system herein into the Nipomo Community Services District sewer collection system, the permittee hereby certifies that the Permittee is aware of the Permittee's obligation to comply with all applicable FOG regulations, standards, and other measures under local, State, and Federal laws. The permit includes any such regulations, standards, or laws that become effective during the term of this permit. The permit provides for the permittee's responsibility for the proper functioning of grease traps. The permit provides for the permittee's responsibility for the proper Noncompliance with any term or condition of this permit will result in the revocation of the Nipomo Community Services District Code, Title 4 Sewer Service System and the facility's operations. Nipomo Community Services District reserves the right to reinspect the facility at any time and at the permittee's expense. If the Permittee wishes to continue the permit after the expiration date of the permit, a renewal permit application must be filed thirty (30) days prior to the expiration date of the permit. A change of use, project, equipment, or ownership of the current business license or ownership constitutes a reapplication of the permit.

- Requirements**
- Facility must adhere to Management Practices as described in the above code such as:
 - Temperature of grease traps to exceed 140° F.
 - Dry wipe dishes and clean work areas before cleaning.
 - Use strainers to catch and stop solids from entering sewer system.
 - Permittee must maintain a log of grease trap maintenance of every 30 days.
 - Records must be maintained on file for three years and shall indicate the name of the person completing any cleaning or maintenance and the date it was completed.

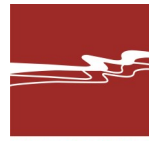
By: Glenn Rider, Environmental Compliance Inspector Date Issued: _____
Nipomo CSD FOG Control Program Administered by: Wallace Group



Nipomo Community Services District

148 South Wilson Street
Nipomo, CA 93444
(805) 929-1133

FOG Program Administered by:



WALLACE GROUP®

Environmental

Compliance Inspectors:

Phone: 805-544-4011

FAX: 805-544-4294

Contact the Nipomo Community Services District or the Environmental Compliance Inspectors if you have any questions regarding the program or how to obtain a permit.

Fats, Oils, and Grease Program

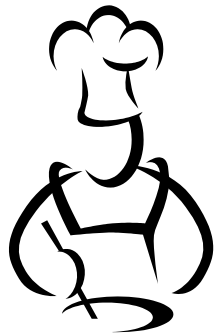


It doesn't stop at the kitchen sink.

Regulation: Effective July 1,

The State of California requires Nipomo Community Services District to have a **Fats, Oils and Grease Control (FOG)** Program. The purpose of the program is to reduce the number of sewer pipe blockages that have resultant storm water spills which pollute waters of the state. The program is also to provide educational outreach to **Food Service Establishments (FSE)** so they may dispose properly of fats, oils and greases generated on a daily basis.

Where Does FOG Come From?



- Meat fats
- Lard
- Food Scraps
- Dressing and Sauces
- Baking Goods
- Butter and Margarine
- Shortening
- Dairy Products

What Can FSEs Do?

In order to prevent sewer system overflows, you can follow a few inexpensive “Best Management Practices.”

1. Maintain your grease trap and/or interceptor properly by adhering to assigned cleaning frequencies as identified in your FOG Permit.
2. Keep all service records for cleaning/pumping for three years.
3. Scrape grease and food scraps into the trash prior to washing.
4. Do not put grease down the garbage disposal. Allow the grease to harden and dispose of it into the trash or dump the liquid grease into an approved grease barrel.
5. Be cautious of chemicals and additives (including excessive amounts of heavy duty soaps and detergents) that claim to dissolve grease.
6. Contact us with any questions or concerns, we're here to help!



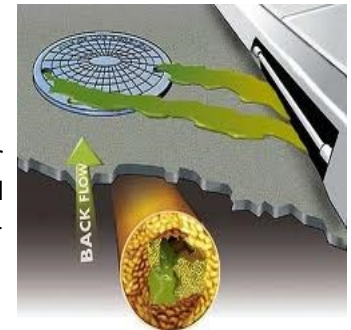
Why is this important?

Everyday commercial kitchens produce large amounts of FOG. These by-products of cooking are not good for the health of your sanitary sewer system. Over time the fats, oils, and grease begin to adhere to the sides of sewer lines that connect to your establishment or the public sewer itself.

Sewer System backups can cause:

- Public health hazards
- Public property damage
- Expensive fines that may result in higher sewer bills.

Sewer backups may result in the closure of your establishment until conditions are corrected.



In order to prevent this, the Nipomo Community Services District has established a No Fee permitting and educational program to help you meet the new requirements and prevent blockages from impacting your business.