



Nipomo Community Services District
Fats, Oils, and Grease Control Program
Administered by Wallace Group
Ph: (805) 544-4011 Fax: (805) 544-4294

Nipomo Community Services District

Standard Conditions

Fats, Oils and Grease (FOG) Control Program

Background / Purpose

The purpose of these standard conditions is to facilitate the maximum beneficial public use of the District's sewer services and facilities while preventing sewer blockages and Sanitary Sewer Overflows (SSOs) resulting from discharges of Fats, Oils and Grease ("FOG") to the sewer system, and to specify appropriate FOG discharge Standard Conditions for Food Service Establishments.

In 2006, the State Water Resources Control Board (SWRCB) established Statewide General Wastewater Discharge Requirements (2006 GWDR) for Sanitary Sewer Systems, Order No. 2006-0003-DWQ. The 2006 GWDR requires all public entities that own or operate sanitary sewer systems greater than one mile in length to create, implement, and maintain a Sewer System Management Plan (SSMP).

Section D.13(vii) of these GWDRs states:

Each Enrollee shall evaluate its service area to determine whether a FOG control program is needed. If an Enrollee determines that a FOG program is not needed, the Enrollee must provide justification as to why it is not needed. If FOG is found to be a problem, the Enrollee must prepare and implement a FOG source control program to reduce the amount of these substances discharged to the sanitary sewer system. This plan shall include the following as appropriate:

- (a). An implementation plan and schedule for a public education outreach program that promotes proper disposal of FOG;
- (b). A plan and schedule for the disposal of FOG generated within the sanitary sewer system service area. This may include a list of acceptable disposal facilities and/or additional facilities needed to adequately dispose of FOG generated within a sanitary sewer system service area;
- (c). The legal authority to prohibit discharges to the system and identify measures to prevent SSOs and blockages caused by FOG;
- (d). Requirements to install grease removal devices (such as traps or interceptors), design standards for the removal devices, maintenance requirements, BMP requirements, record keeping and reporting requirements;
- (e). Authority to inspect grease producing facilities, enforcement authorities, and whether the Agency has sufficient staff to inspect and enforce the FOG ordinance;
- (f). An identification of sanitary sewer system sections subject to FOG blockages and establishment of a cleaning maintenance schedule for each section; and



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- (g). Development and implementation of source control measures for all sources of FOG discharged to the sanitary sewer system for each section identified in (f) above.

SSOs, which are often caused by discharges of wastewater containing high levels of FOG, suspended solids, pathogenic organisms, and other pollutants, may cause temporary exceedances of applicable water quality objectives, pose a threat to the public health, adversely affect aquatic life, and impair the public recreational use and aesthetic enjoyment of surface waters.

The foregoing findings indicate that a FOG Control Program and these standard conditions are required for Food Service Establishments within the District's jurisdiction to comply with the RWQCB waste discharge regulations and prevent the harmful effects of SSOs. The District has a long history of operating a FOG Control Program. These standard conditions, along with the FOG Control Program, shall serve to document the policies and practices of the District's existing program as well as provide further detail and specific enforcement provisions to govern discharges of wastewater to the District's system by Food Service Establishments.

SECTION 1 - GENERAL LIMITATIONS, PROHIBITIONS, AND REQUIREMENTS ON FATS, OILS, AND GREASE ("FOG") DISCHARGES

1.1 FOG DISCHARGE REQUIREMENT

No Food Service Establishment shall discharge or cause to be discharged into the sewer system FOG that may accumulate and/or cause or contribute to blockages in the sewer system or at the sewer system lateral which connects the Food Service Establishment to the sewer system.

1.2 PROHIBITIONS

The following prohibitions shall apply to all Food Service Establishments:

- A. Installation of food grinders in the plumbing system of new constructions of Food Service Establishments shall be prohibited.
- B. Introduction of any additives into a Food Service Establishment's wastewater system for the purpose of emulsifying FOG or biologically/chemically treating FOG for grease remediation or as a supplement to interceptor maintenance.
- C. 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.
- D. Discharge of wastewater from dishwashers to any grease trap or grease interceptor is prohibited.
- E. Discharge of wastewater with temperatures in excess of 140°F to any grease control device, including grease traps and grease interceptors, is prohibited.
- F. 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.



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- G. Discharge of any waste including FOG and solid materials removed from the grease control device to the sewer system is prohibited. Grease removed from grease interceptors shall be hauled periodically as part of the operation and maintenance requirements for grease interceptors by a licensed grease hauler.
- H. Operation of grease interceptors with FOG and solids accumulation exceeding 25% of the total operating depth of the grease interceptor (25% Rule)
- I. Discharge of any waste including FOG and solid materials removed from floor mats and/or kitchen appliances directly to the sewer system is prohibited.

1.3 FOG WASTEWATER DISCHARGE PERMIT REQUIRED

No person shall discharge, or cause to be discharged any wastewater from Food Service Establishments directly or indirectly into the sewer system without first obtaining a FOG Wastewater Discharge Permit pursuant to these Standard Conditions.

1.4 KITCHEN BEST MANAGEMENT PRACTICES REQUIRED

All Food Services Establishments shall implement Kitchen Best Management Practices in its operation to minimize the discharge of FOG to the sewer system. Requirements for Kitchen Best Management Practices may be specified in the FOG Wastewater Discharge Permit. This may include kitchen practices and employee training that is essential in minimizing FOG discharge.

1.5 FOG PRETREATMENT REQUIRED

Food Service Establishments are required to install, operate and maintain an approved type and adequately sized grease trap or interceptor necessary to maintain compliance with the objectives of these standard conditions. The grease trap or interceptor shall be adequate to separate and remove FOG contained in wastewater discharges from Food Service Establishments prior to discharge to the sewer system. Fixtures, equipment, and drain lines located in the food preparation and clean up areas of Food Service Establishments that are sources of FOG discharges shall be connected to the grease trap or interceptor. Compliance shall be established as follows:

A. New Construction of Food Service Establishments

New construction of Food Service Establishments, including remodels or tenant improvements that change the classification of an establishment to a Food Service Establishment, shall include and install a grease trap or interceptor prior to commencing discharges of wastewater to the sewer system. These devices must be installed by a licensed plumber in accordance with sizing requirements found in the California Plumbing Code.

B. Existing Food Service Establishments



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1. Existing Food Service Establishments, which have caused or contributed to a grease-related blockage in the sewer system, or which have been determined to contribute significant FOG to the sewer system by the Director of Engineering and Operations or their designee based on inspection, shall be deemed to have reasonable potential to adversely impact the sewer system, and shall install a grease trap or interceptors within 60 days upon notification by the District.
2. Existing Food Service Establishments or Food Service Establishments that change ownership, that undergo remodeling or a change in operations shall be required to install a grease trap or interceptor.

1.6 VARIANCE AND WAIVER OF GREASE TRAP OR INTERCEPTOR REQUIREMENT

A. Conditional Variance from Installation of Grease Trap or Interceptor

An existing Food Service Establishment may obtain a conditional variance from installation of a grease trap or interceptor, if the Food Service Establishment demonstrates that it has negligible FOG discharge and insignificant impact to the sewer system. Although a waiver from installation of a grease trap or interceptor may be granted, the Food Service Establishment may be required to provide space and plumbing segregation for future installation of a grease trap or interceptor. The Director of Engineering and Operations or their designee determination to grant or revoke a conditional waiver shall be based upon, but not limited to, evaluation of the following conditions:

1. Quantity of FOG discharge as measured or as indicated by the size of Food Service Establishment based on seating capacity, number of meals served, menu, water usage, amount of on-site consumption of prepared food and other conditions that may reasonably be shown to contribute to FOG discharges.
2. Adequacy of implementation of Kitchen Best Management Practices and compliance history.
3. Sewer size, grade, condition based on visual information, FOG deposition in the sewer by the Food Service Establishment, and history of maintenance and sewage spills in the receiving sewer system.
4. Changes in operations that significantly affect FOG discharge.
5. Any other condition deemed reasonably related to the generation of FOG discharges determined by the Director of Engineering and Operations or their designee.

C. Terms and conditions

A variance shall contain terms and conditions that serve as basis for its issuance. A variance may be revoked at any time when any of the terms and conditions for its issuance is not satisfied or if the conditions upon which the variance was based change so



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that the justification for the waiver no longer exists. The variance shall be valid so long as the Food Service Establishment remains in compliance with their terms and conditions until the expiration date specified in the variance.

SECTION 2 - FOG WASTEWATER DISCHARGE PERMITS FOR FOOD SERVICE ESTABLISHMENTS

2.1 FOG WASTEWATER DISCHARGE PERMIT REQUIRED

- A. Food Service Establishments (FSEs) proposing to discharge or currently discharging wastewater into the District's sewer system shall request a FOG Wastewater Discharge Permit from the District.
- B. FOG Wastewater Discharge Permits shall be subject to all provisions of these Standard Conditions and all other regulations established by the District. The conditions of FOG Wastewater Discharge Permits shall be enforced by the District in accordance with these standard conditions, District Code and applicable County, State and Federal Regulations.

2.2 FOG WASTEWATER DISCHARGE PERMIT CONDITIONS

The issuance of a FOG Wastewater Discharge Permit may contain any of the following conditions or limits:

- A. Limits on discharge of FOG and other associated pollutants.
- B. Requirements for proper operation and maintenance of grease trap or interceptors and other grease control devices.
- C. Grease trap or interceptor maintenance frequency and schedule.
- D. Requirements for implementation of Kitchen Best Management Practices and installation of adequate grease trap or interceptor and/or grease control device.
- E. Requirements for maintaining and reporting status of Kitchen Best Management Practices
- F. Requirements for maintaining and submitting logs and records, including waste hauling records and waste manifests.
- G. Requirements to self-monitor.
- H. Requirements for the Food Service Establishment to construct operate and maintain, at its own expense, FOG control device and sampling facilities.
- I. Additional requirements as otherwise determined to be reasonably appropriate by the Director of Engineering and Operations or their designee to protect the District's system or as specified by other Regulatory Agencies.



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- J. Other terms and conditions, which may be reasonably applicable to ensure compliance with these Standard Conditions.

2.3 FOG WASTEWATER DISCHARGE PERMIT MODIFICATION OF TERMS AND CONDITIONS

- A. The terms and conditions of an issued permit may be subject to modification and change by the sole determination of the Director of Engineering and Operations or their designee during the life of the permit based on:
1. The discharger's current or anticipated operating data;
 2. The District's current or anticipated operating data;
 3. Changes in the requirements of Regulatory Agencies which affect the District; or
 4. A determination by the Director of Engineering and Operations or their designee that such modification is appropriate to further the objectives of the District's FOG Program.
- B. The Permittee may request a modification to the terms and conditions of an issued permit. The request shall be in writing stating the requested change, and the reasons for the change. The Director of Engineering and Operations or their designee shall review the request, make a determination on the request, and respond in writing.
- C. The Permittee shall be informed of any change in the permit limits, conditions, or requirements during routine compliance inspections. Any changes or new conditions in the permit shall include a reasonable time schedule for compliance.

2.4 NON-TRANSFERABILITY OF PERMITS

FOG Wastewater Discharge Permits issued under these Standard Conditions are for a specific Food Service Establishment, for a specific operation and create no vested rights.

- A. No permit holder shall assign, transfer, or sell any FOG Wastewater Discharge Permit issued under these standard conditions nor use any such permit for or on any premises or for facilities or operations or discharges not expressly encompassed within the underlying permit.
- B. Any permit that is transferred to a new owner or operator or to a new facility is void.

SECTION 3 - FACILITIES REQUIREMENTS

3.1 GREASE INTERCEPTOR REQUIREMENTS

- A. All Food Service Establishments shall provide wastewater acceptable to the District, under the requirements and standards established herein before discharging to any public



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sewer. Any Food Service Establishment required to provide FOG pretreatment shall install, operate, and maintain an approved type and adequately sized grease interceptor necessary to maintain compliance with the objectives of these standard conditions.

- B. Grease interceptor sizing and installation shall conform to the current edition of the California Plumbing Code. Grease interceptors shall be constructed in accordance with the design approved by the San Luis Obispo County Building Department.
- C. The grease interceptor shall be installed at a location where it shall be at all times easily accessible for inspection, cleaning, and removal of accumulated grease.
- D. Grease interceptors shall be maintained in efficient operating conditions by removing accumulated fats, oils, and grease so that the accumulation of Fats, Oils, and Grease is always less than 25% of the total liquid operating depth.
- E. Grease interceptors shall be inspected periodically to check for influent crossover and effluent T's, and for effective operation of the baffles and flow regulating device. Grease interceptors and their baffles shall be maintained free of all caked-on FOG and waste.

3.2 GREASE TRAP REQUIREMENTS

- A. Food Service Establishments may be required to install grease traps in the waste line leading from drains, sink, and other fixtures or equipment where fats, oils, and grease may be introduced into the sewer system in quantities that can cause blockage.
- B. Sizing and installation of grease traps shall conform to the current edition of the California Plumbing Code subject to approval by the San Luis Obispo County Building Department.
- C. Grease traps shall be maintained in efficient operating conditions by removing accumulated fats, oils, and grease so that the accumulation of Fats, Oils, and Grease is always less than 25% of the total liquid operating depth.
- D. Grease traps shall be maintained free of all food residues and any FOG waste removed during the cleaning and scraping process.
- E. Grease traps shall be inspected periodically to check for leaking seams and pipes, and for effective operation of the baffles and flow regulating device. Grease traps and their baffles shall be maintained free of all caked-on FOG and waste. Removable baffles shall be removed and cleaned during the maintenance process.
- F. Dishwashers and garbage grinders shall not be connected to or discharged into any grease trap.



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3.3 REQUIREMENTS FOR KITCHEN BEST MANAGEMENT

- A. All Food Service Establishments shall implement Kitchen Best Management Practices in accordance with the requirements and guidelines established by the District under its FOG Control Program in an effort to minimize the discharge of FOG to the sewer system.
- B. All Food Service Establishments shall be required, at a minimum, to comply with the following Kitchen Best Management Practices, when applicable:
1. Installation of drain screens. Drain screens shall be installed on all drainage pipes in food preparation areas.
 2. Segregation and collection of waste cooking oil. All waste cooking oil shall be collected and stored properly in recycling receptacles such as barrels or drums. Such recycling receptacles shall be maintained properly to ensure that they do not leak. Licensed waste haulers or an approved recycling facility must be used to dispose of waste cooking oil.
 3. Disposal of food waste. All food waste shall be disposed of directly into the trash, garbage, or Food Waste Recycling Bin, and not in sinks.
 4. Employee training. Employees of the food service establishment shall be trained by ownership/management periodically as specified in the permit, on the following subjects:
 - a) How to “dry wipe” pots, pans, dishware and work areas before washing to remove grease.
 - b) How to properly dispose of food waste and solids in enclosed plastic bags prior to disposal in trash bins or containers to prevent leaking and odors.
 - c) How to properly dispose of waste cooking oil in recycling receptacles and proper “dry” clean-up methods for spilled waste cooking oil.
 - d) Prohibition of the use of emulsifiers, degreasers or chemical/biological additives that may negatively impact the performance of a Grease Trap or Interceptor. These items are prohibited for discharge to a FOG Control Device.



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3.4 GREASE INTERCEPTOR MAINTENANCE REQUIREMENTS

- A. 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.
- B. All existing and newly installed grease interceptors shall be maintained in a manner consistent with a maintenance frequency approved by the Director of Engineering and Operations or their designee pursuant to this section.
- C. 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.
- D. Food Service Establishments with grease interceptors are required to submit data and information necessary to establish the maintenance frequency grease interceptors during regular compliance inspections or as requested for compliance with the District's FOG Control Program requirements.
- E. The maintenance frequency for all Food Service Establishments with a grease interceptor shall be determined in one of the following methods:
 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 design hydraulic depth of the grease interceptor. This is to ensure that the minimum hydraulic retention time and required available hydraulic volume is maintained to effectively intercept and retain FOG discharged to the sewer system.
 2. All Food Service Establishments with a Grease Interceptor shall maintain their grease interceptor not less than every 90 days.
 3. Grease interceptors shall be fully pumped out and cleaned quarterly when the frequency described in (1) 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 (1) and guidelines adopted pursuant to the FOG Control Program. The Director of Engineering and Operations or their designee may change the maintenance frequency at any time to reflect changes in actual operating conditions in accordance with the FOG Control Program. Based on the actual generation of FOG from the Food Service Establishment, the maintenance frequency may increase or decrease.
 4. The owner/operator of a Food Service Establishment may submit a request to the Director of Engineering and Operations or their designee requesting a change in the maintenance frequency at any time. The Food Service Establishment has the burden of responsibility to demonstrate that the requested change in frequency reflects actual operating conditions based on the average FOG accumulation over time and meets the requirements described in (1), and that it is in full compliance



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with the conditions of its permit and these Standard Conditions. Upon determination by the Director of Engineering and Operations or their designee that requested revision is justified, the permit shall be revised accordingly to reflect the change in maintenance frequency.

5. If the grease interceptor, at any time, contains FOG and solids accumulation that does not meet the requirements described in (1), the Food Service Establishment 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 of Engineering and Operations or their designee may also increase the maintenance frequency of the grease interceptor from the current frequency.
- F. Wastewater, accumulated FOG, floating materials, sludge/solids, and other materials removed from the grease interceptor shall be disposed off site properly by waste haulers in accordance with federal, state and/or local laws. FSEs are required to obtain and maintain a copy of the waste hauler's documentation which must include:
- o Name of Hauling Company
 - o Name and Signature of Operator performing the pumpout
 - o Documentation of full pumpout with volume of water and FOG removed (e.g. 1,500 gallons)
 - o Documentation of the level of floating FOG and Solids (to determine if volume exceeds 25% capacity of grease removal equipment)
 - o Method of determination used to assess level of FOG and Solids
 - o Documentation if repairs to the Grease Interceptor are required
 - o Identification of the facility where the waste hauler disposes of the waste.

Section 4 - ENFORCEMENT

4.1 PURPOSES AND SCOPE

- A. The District finds that in order to comply with the laws, regulations, and rules imposed upon it by Regulatory Agencies and to ensure that the District's sewer facilities are protected and are able to operate with the highest degree of efficiency, and to protect the public health and environment, specific enforcement provisions must be adopted to govern the discharges to the District's system by Food Service Establishments.
- B. The District is willing to cooperate with all users on improvements in wastewater quality, yet must be in a position to ensure that uncooperative users shall comply with these Standard Conditions and any conditions set forth in a wastewater discharge permit.
- C. To ensure that all interested parties are afforded due process of law and that violations are resolved as soon as possible, the general policy of the District is that:
 1. Any determination relating to a notice of violation will be made by the Director of Engineering and Operations or their designee, with a right of appeal by the permittee to the General Manager and District Board of Directors.



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2. Any permit suspension or revocation recommended by the Director of Engineering and Operations or their designee will be heard and a recommendation made to the General Manager or other person designated by the General Manager with a right of appeal of the General Manager's order by the permittee to the Board of Directors pursuant to the provisions of Section 4.08.200 of the District's Code.
- D. The District, at its discretion, may utilize any one, combination, or all enforcement remedies in response to any noncompliance with a permit condition or any violation of these Standard Conditions.
- E. Each non-compliance or violation per day and each day of noncompliance or violation shall be taken as a separate noncompliance or violation for determining penalties and/or which enforcement actions may be taken.
- F. All users have a right of appeal pursuant to the procedures set forth in these Standard Conditions and District Code.

4.2 DETERMINATION OF NONCOMPLIANCE WITH FOG WASTEWATER DISCHARGE PERMIT CONDITIONS

- A. Inspection Procedures
 1. Inspection of Food Service Establishments shall be conducted in the time, place, manner, and frequency determined at the sole discretion of the Director of Engineering and Operations or their designee.
 2. Noncompliance with Kitchen Best Management Practices, 25% Rule for grease traps or interceptors, maintenance frequency requirements for grease traps or interceptors, permit discharge conditions, or any discharge provisions of these Standard Conditions may be determined by an inspection of the Food Service Establishment.
 3. Noncompliant conditions will be documented on the District's FOG Control Inspection Report and will be considered an initial Notice of Violation (NOV) whereby the user shall comply with all directives, conditions and requirements therein within the time prescribed.

4.3 FORMAL NOTICE OF VIOLATION (NOV)

- A. In the event that it is determined that a user has not responded to a NOV that was previously issued to them or that noncompliance of any FOG standards requires their immediate attention, the District may issue a formal NOV letter, whereby the user shall comply with all directives, conditions and requirements therein within the time prescribed.



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- B. The issuance of a NOV may contain terms and conditions including, but not limited to, installation of FOG control devices or a grease interceptor, submittal of drawings or technical reports, payment of fees, administrative fines, limits on rate and time of discharge, or any other provisions to ensure compliance with these Standard Conditions.

4.4 PERMIT REVOCATION

A. Grounds

The General Manager may revoke any permit after a formal hearing by the District Board when it is determined that a permittee:

1. Knowingly provides a false statement, representation, record, report, or other document to the District.
2. Refuses to provide records, reports, plans, or other documents required by the District to determine permit terms, conditions, discharge compliance, or compliance with these Standard Conditions.
3. Falsifies, tampers with, or knowingly renders inaccurate any monitoring device or sample collection method.
4. Fails to comply with the terms and conditions of a Notice of Violation (NOV).
5. Discharges effluent to the District's sewer system while its permit is suspended.
6. Refuses reasonable access to the permittee's premises for the purpose of inspection and monitoring.
7. Causes interference, sewer blockages, or SSOs with the District collection, treatment, or disposal system.
8. Violates grease trap or interceptor maintenance requirements, any condition or limit of its discharge permit or any provision of the District's Standard Conditions.
9. Failed to report significant changes in operations or wastewater constituents.
10. Failed to comply with the terms and conditions of any enforcement action.

B. Notice

When the Director of Engineering and Operations or their designee has reason to believe that grounds exist for the revocation of a permit, he/she shall give written notice by certified mail to



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the permittee providing a statement of the facts and existing conditions together with the time and place where the charges shall be heard by the General Manager and Board of Directors.

4.5 TERMINATION OF SERVICE

- A. The District, by order of the General Manager after a formal hearing by the District Board, may physically terminate sewer service to any property as follows:
 - 1. On an order of revocation of a permit; or
 - 2. Upon the failure of a person not holding a valid FOG Wastewater Discharge Permit to immediately cease the discharge, whether direct or indirect, to the District's sewer facilities after the notice and process in Section 4.
- B. All costs for physical termination as well as all costs for reinstating service shall be paid by the owner or operator of the Food Service Establishment or permittee.