

## **SOUTH COAST WATER DISTRICT NEW GREASE CONTROL ORDINANCE**

### **Information for Dana Point/North San Clemente Food Service Establishments**

South Coast Water District's Board of Directors approved a Grease Control Ordinance on February 21, 2006 following workshops, focus groups and meetings with local food service establishments over the last 10 months. The adoption of this ordinance created a mandatory program applicable to your business. **You may be eligible for a reduction in your sewer usage rates by complying with this program. Please read on.**

Food service establishments within the South Coast Water District service area are a major source of fats, oils and grease entering the sewer system and obstructing pipelines. State and federal agencies now require the District to enforce limitations on the amount of grease and debris that goes into the sewers.

**The objective of the program is to prevent sewer spills** by encouraging food service establishments to use kitchen best management practices in handling fats, oils and grease and to properly maintain grease control devices, such as traps and interceptors.

Under the new Grease Control Program, the District requires food service establishments to **complete a General Waste Discharge Application. [Click here to print out an application.](#)** When approved by the District, the application will become your General Waste Discharge Permit.

The application is **due to the District by May 1, 2006** and includes the list of required kitchen best management practices. Mailing instructions are provided on the application.

**Starting in April, an authorized District representative will visit your establishment** to deliver program information and training materials as well as a spill kit and copy of the District Ordinance. The representative will also conduct an initial inspection of your facility.

**You will be required to train kitchen employees who handle and dispose of food** using materials that the District will provide in English, Spanish and Mandarin:

- Brochure on kitchen best management practices (BMPs)
- Poster on kitchen BMPs to be displayed visibly in the kitchen area
- 6-minute training video/CD on kitchen BMPs

You will also be required to keep an employee training log, as well as a waste oil collection log, which will be provided in the training materials.

Each food service establishment will have 30 days from the initial visit by the District's authorized representative to complete employee training on kitchen best management practices. The authorized representative will return twice a year to assess program compliance.

Other key program requirements include:

- ❖ The proper maintenance of existing grease traps.

- ❖ The installation of grease interceptors and the removal of food grinders and grease traps in establishments that are new, changing ownership or undergoing a major remodel that affects the amount of grease they will produce (e.g., additional seating).

**A unique aspect of the District's Grease Control Program is rate incentives for compliance.** As food service establishments discharge less fats, oils and grease into the public sewer system, the District anticipates lower sewer cleaning and maintenance costs. Therefore, under the program, facilities that implement kitchen best management practices may qualify for lower sewer usage rates. Establishments that also have properly sized and maintained grease interceptors may qualify for even lower sewer usage rates.

After the authorized representative makes a second visit to verify program compliance, the District will inform you if the lower sewer rates will apply. If so, you would see the lower rates in your next bill cycle.

**If you have any questions about the Grease Control Program, please call program administrator Ron Cestari at (949) 499-4555 ext. 136.**

Thank you for your compliance with this required program and your efforts to keep our coastal community a clean, safe and inviting place for residents, businesses and millions of visitors each year.