

RESOLUTION NO. 2023-53

A RESOLUTION OF THE CITY COUNCIL OF THE CITY GUADALUPE ADOPTING THE "FATS, OILS, AND GREASE (FOG) CONTROL PROGRAM"

WHEREAS, on September 26, 2022, the State Water Board and Central Coast Regional Water Quality Control Board conducted an inspection of the City's wastewater collection system to evaluate compliance with Order No. 2006-0003-DWQ Statewide General Waste Discharge Requirements for Sanitary Sewer Systems (SSS WDRs) and

WHEREAS, in December 2022 the City received a Notice of Violation (NOV) of Order No. 2006-0003-DWQ for lacking a Fats, Oil, and Grease (FOG) Program; and

WHEREAS, Provision D13 (vii) of the SSS WDRs requires the implementation of a FOG source control program if FOG is found to be a problem; and

WHEREAS, City staff prepared the FOG Control Program to include elements in Provision D13 (vii).

NOW, THEREFORE, BE IT RESOLVED, by the City Council of the City of Guadalupe as follows:

The City Council hereby adopts the "Fats, Oils, and Grease (FOG) Control Program" attached to the staff report for this item.

PASSED, APPROVED AND ADOPTED at a regular meeting on the 27th day of June 2023 by the following vote:

MOTION: MEGAN LIZALDE / CHRISTINA HERNANDEZ

AYES: 5 Councilmembers: Costa Jr., Hernandez, Julian, Lizalde, Robles

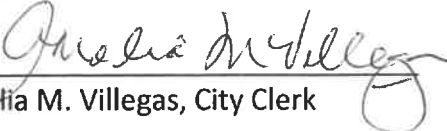
NOES: 0

ABSENT: 0

ABSTAINED: 0

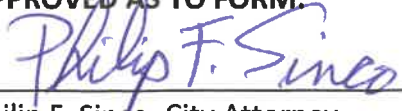
I, Amelia M. Villegas, City Clerk of the City of Guadalupe DO HEREBY CERTIFY that the foregoing Resolution, being **Resolution No. 2023-53** has been duly signed by the Mayor and attested by the City Clerk, all at a regular meeting of the City Council, held June 27, 2023, and that same was approved and adopted.

ATTEST:


Amelia M. Villegas, City Clerk


Ariston Julian, Mayor

APPROVED AS TO FORM:

A handwritten signature in blue ink that reads "Philip F. Sineo". The signature is written in a cursive style and is positioned above a horizontal line.

Philip F. Sineo, City Attorney



City of Guadalupe

Fats, Oils, and Grease (FOG) Control Program



Public Works Department

(805) 310 - 9052

June 2023

Fats, Oils and Grease (FOG) Control Program

Background/Introduction

Fats, Oils and Grease (FOG) are waste byproducts generated from Food Service Establishments (FSEs) and residential homes from food preparation activities. When FOG is discharged to the sewer in liquid form, it cools and hardens on the interior of the sewer pipes. Over time, this accumulation of FOG restricts the flow of wastewater and causes blockages which can result in sewage back-ups in kitchens, private properties and Sanitary Sewer Overflows (SSOs) from manholes.



The purpose of the Fats, Oils, and Grease (FOG) program is to promote the maximum beneficial use of the City's sewer services and facilities while preventing sewer blockages and Sanitary Sewer Overflows (SSOs) resulting from discharge of FOGs to the sewer system, and to set forth policies, procedures, and requirements for commercial Food Service Establishments and residential homes.

Legal Authority

The City of Guadalupe is required to implement a FOG control program under the Statewide Waste Discharge Requirements General Order for Sanitary Sewer Systems in order to reduce the number of Sanitary Sewer Overflows (SSOs) caused by grease blockages. The legal authority is contained in Section 13.12.140 of the City of Guadalupe Municipal Code.

Authority to Prohibit FOG Discharge Requirement

The legal authority to prohibit discharges to the sewer system is contained in Section 13.12.140 of the City of Guadalupe Municipal Code. No Food Service Establishment (FSE) 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 lateral which connects the Food Service Establishment (FSE) to the sewer system.

Definitions

Kitchen Best Management Practices (BMPs) – Activities, maintenance procedures, and other management practices to prevent or minimize FOG pollution.

Fats, Oils and Grease (FOG): Any substance such as vegetable or animal product used in, or a byproduct of, the cooking or food preparation process, that can cause or lead to corrosion, blockages, reduced flow, or interference with the sanitary sewer system when discharged alone or combined with other materials or waste. Grease does not include petroleum-based products.

Food Grinder: Any device installed in the plumbing or sanitary sewer system for the purpose of grinding food waste or food preparation byproducts for the purpose of disposing into the sanitary sewer system.

Food Service Establishment (FSE): An establishment that prepares and/or sells food for consumption either on or off the premises, including, but not limited to, restaurants, sandwich shops, bakeries, or pizzerias. The term, as used, does not refer to food stores or establishments that do not prepare food on-premises or process food in a manner to contribute grease to the sewer system.

Grease Control Device (GCD): Equipment designed to remove, hold, and prevent the passage of FOG to the sanitary sewer systems.

Grease Interceptor: A device designed and installed to separate and retain deleterious, hazardous, or undesirable matter from normal wastes and to permit normal sewage or liquid wastes to discharge into the disposal terminal by gravity.

Grease Trap: A device typically located indoors and under the sink or in the floor designed for separating and containing grease prior to the wastewater exiting the trap and entering the sanitary sewer system. Such devices are typically passive (gravity fed) and compact with removable baffles.

Sanitary Sewer Overflows (SSOs)- A release of untreated or partially treated sewage from a municipal sanitary sewer.

Sanitary Sewer System: A system of underground pipes that carries wastewater from bathrooms, sinks, kitchens, and other plumbing components to a wastewater treatment plant where it is filtered, treated and discharged.

Residential Homes

Fats, Oils, and Grease (FOG) are a natural result of cooking and found in many foods. FOG can be found in cooking oil, lard, shortening, meat fats, butter and many other vegetables or animal sources. FOG sewer clogs occur when grease is poured or washed into the plumbing system,

usually through the kitchen sink. Over time, the grease can build up, making the pipe narrower until it blocks the entire pipe, restricting flow of sewage. A sewer backup can overflow into the streets and homes, creating a public health hazard and potentially damaging properties, the environment and local waterways.

Prevent FOG Blockages:

- Pour FOG into a sealable container and discard sealed container into regular trash.
 - Use a scraper to remove FOG from pots/pans into the trash before washing pots/pans in the sink.
 - Use sink strainers in drain to catch food scraps and empty food scraps into the trash.
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Prohibitions

- The installation and use of garbage grinders (disposals) in commercial-food establishments is prohibited, except where a grease interceptor of 1,000 gallons or more is in use.
 - Commercial dishwashers must be connected to the grease trap or grease interceptor. Dishwashers discharge soap and hot water that can melt grease and allow it to pass through an undersized grease trap. Traps must be sized accordingly to allow enough detention time to allow water to cool and grease to solidify and float to the top of the trap.
 - The use of chemicals, enzymes or bacterial cultures designed to disperse grease is prohibited unless specifically approved in writing by the Building Inspector.
 - Toilets, lavatories, and other sanitary fixtures shall not be connected to any grease trap, grease interceptor, or comparable device.
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Grease Control Device Requirements

The requirement for grease trap, grease interceptor, or other device is contained in Section 13.14.040 of the City of Guadalupe municipal code.

A Food Service Establishment (FSE) or any other business discharging grease, oil or other similar material shall have an operable grease trap, grease interceptor or other comparable device(s) as determined by the City's Building Inspector to be an adequate substitute for a grease trap or grease interceptor. A properly sized interceptor or trap shall be considered first. Should space limitations or other exceptional circumstances prevent their installation, the building inspector may grant exceptions to the requirement of grease traps or grease interceptors in this section.

Grease control devices are installed to separate and retain FOG and food debris while permitting water to be discharged into the sewer system by gravity. These devices must be properly sized, installed, and maintained to keep FOG and food debris out of the sewer system. All drains from food preparation and cleanup areas including, but not limited to, prewash sinks, floor drains,

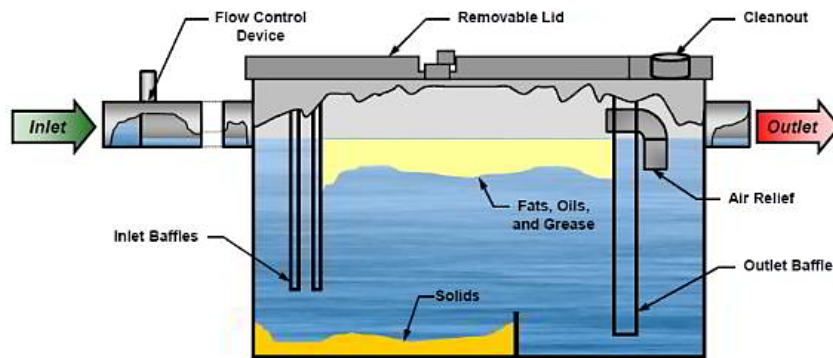
food waste disposal units, pots and pans sinks, and garbage can wash areas shall be connected to such grease control devices.

Types of Grease Control Devices (GCDs)

There are two types of Grease Control Devices (GCDs), grease interceptors or grease traps, the type of grease control device that should be installed is based on the flow rate and amount of grease the Food Service Establishment generates.

Grease Trap

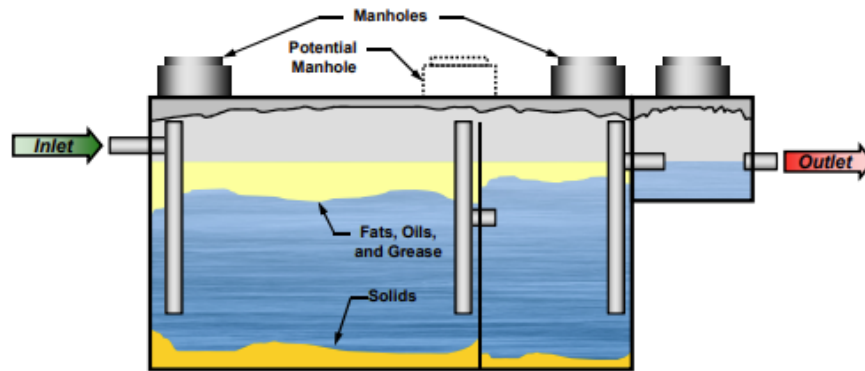
Grease traps treat kitchen wastewater from food service establishments using gravity separation aided by vented flow control. They are typically installed indoors and connected to one to four sinks in the kitchen. They accumulate FOG and solids over time in a relatively small separator tank allowing the treated wastewater to discharge to the sanitary sewer.



Hydromechanical Grease Interceptor
Indoor, Above Ground (Typical)
15-60 Gallons, 20-50 GPM (Typical)
40-100 Pounds of FOG Storage (Typical)

Grease Interceptor

Grease interceptors treat kitchen wastewater from food service establishments using gravity separation. They accumulate FOG and solids over time allowing the wastewater to discharge to the sanitary sewer.



Gravity Grease Interceptor
Outdoor, In-ground
500 - 1,500 Gallons (Typical)

Sizing

The size of a grease trap or grease interceptor shall be determined by the Building Inspector. Grease traps required by the municipal code shall be no smaller than an 80-gallon capacity trap with a 75-gallon per minute flow rate.

Grease Control Device Maintenance Requirements

Grease control devices are effective at FOG separation when they are properly maintained. Grease traps and interceptors should be maintained in efficient operating conditions by periodic removal of the accumulated grease. No collected grease shall be introduced into any public or private drainage piping. Maintenance of grease trap and interceptors shall include the complete removal of all contents, including floating materials, wastewater, and bottom sludge and solids. Decanting or discharging of removed waste back into the trap from which it was removed or any other grease trap, for the purpose of reducing the volume to be disposed, is prohibited. This service shall also include a thorough inspection of the trap or interceptor and its components.

Any grease trap or grease interceptor should be readily accessible for inspection and properly maintained to assure that accumulations of grease or oil do not impair its efficiency or transport grease or oil into the sewer system.



This authority is contained in Section 13.12.070 of the City of Guadalupe Municipal code.

The City or its designee shall perform grease trap and grease interceptor inspections bi-annually, or more often at the discretion of the City should maintenance reports not be received or should a grease trap or grease interceptor fail to operate properly. The City may levy a fee, set pursuant to a resolution of the City Council, to cover part of the cost of inspecting, investigating and processing maintenance records.

Kitchen Best Management Practices (BMPs)

Implementing preventative Kitchen Best Management Practices (BMPs) can reduce potential problems with the plumbing system and may also extend the interval between cleaning of grease control devices by reducing the amount of FOG going down the drain. Kitchen best management practices include the following:

Employee education

- Train employees in the proper use of kitchen BMPs
- Proper methods of FOG disposal
- Provide frequent refresher training
- Kitchen BMP signage

Drain Screens

Drain Screens should be:

- Installed on all kitchen drains
- Have openings between 1/8” and 3/16”
- Removable for ease of cleaning
- Frequently cleaned (dispose of the screened solids to the trash)



Grease Interceptor Maintenance

- Clean GCDs at a frequency that will prevent the accumulation of grease or pass through to the sewer system.
- Complete the GCD cleaning log to document cleaning intervals.
- Use water temperatures less than 140 F in all sinks, especially in the pre-rinse sink.
- Have a manager present during GCD cleaning to ensure the unit is properly serviced.
- Do not store anything on or around the GCD that will block access.

Grease Container Usage

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



Dishwashing

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

Spill Prevention and Clean-up

- Develop and post signs of spill prevention and clean-up procedures.
- Develop a schedule for training employees in the procedures.

- Designate a key employee who monitors clean-up.

Spill Prevention

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

Spill Clean-up

- Block off sink and floor drains near the spill.
- Clean up spills with towels and absorbent material.
- Do not wash spills down the floor drains.
- Use wet cleanup methods only to remove trace residues.

Absorbent Materials and Towel Usage

- Use disposable absorbent materials to clean areas where grease may spill or be dripped.
- Use towels to wipe down work areas.

Food Waste Disposal/Recycling

- Recycle used cooking oil and grease generated from fryers and other cooking equipment through a rendering or recycling company.

Used Cooking Oil

- All used cooking oil must be collected and stored properly in sealed receptacles such as holding tanks, oil bins, or drums.
- The container must be stored on an impervious surface such as concrete or pavement.
- Containers must be capable of being sealed to prevent entry of precipitation or debris.
- The area where the used cooking oil container is stored must always be maintained in a clean and sanitary condition.
- The disposal of used cooking oils into storm water drainage pipes or the sewer is prohibited.



Washing

- Clean floor/kitchen mats, filters, and garbage cans in a sink or near a drain connected to the GCD. Do not wash these items in a parking lot, alley, sidewalk, street, or gutter.
- Floor/kitchen mats, filters, and garbage bins can also be cleaned at a public car wash that discharges to a sewer.

