

SOURCE: COUNTY OF LOS ANGELES DEPARTMENT OF PUBLIC WORKS
INDUSTRIAL WASTE DISPOSAL PERMIT

F1

PART F: ADDITIONAL CONDITIONS AND LIMITATIONS

RESTAURANT GREASE TRAP/INTERCEPTOR MAINTENANCE PROGRAM

1. A copy of this permit shall be maintained on the premises where it will be available at all times to operating personnel.
2. The permittee shall maintain the grease trap/interceptor in accordance with the schedule indicated below:

MAINTENANCE/PUMPING FREQUENCY

Trap/Interceptor Capacity

Maintenance/Pumping Frequency

750 gallons and greater.....Quarterly
Substandard capacity (grease traps).....Daily

3. Maintenance of the grease trap/interceptor shall be reported on the attached Maintenance Log Report.
4. Copies of receipts for grease trap/interceptor maintenance/pumping must be obtained and kept on file for a period of at least 180 days for any liquid/solid industrial wastes transported from the site.
5. The maintenance Log Report and receipts shall be made available to representatives of the County of Los Angeles Department of Public Works and The City (if applicable) upon request.
6. The Director of Public Works or the City may require facilities with grease traps to upgrade to a grease interceptor if the maintenance of the grease trap is considered inadequate and/or the grease waste stream is deemed too excessive and may cause a sanitary sewer overflow.
7. The Director of Public Works or the City (if applicable) may modify this permit by addition, revision, or elimination of conditions, and limitations as may be necessary to accomplish the purpose of ordinances and laws covering disposal of waste materials.