

**Western Riverside County Regional
Wastewater Authority
(WRCRWA)**

FOG Control Program

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In compliance with State Order 2006-0003, Section D.13.vii
and
Section 7 of WRCRWA's Sewer System Management Plan

2013

WRCRWA was formed as a Joint Powers Authority to provide wastewater conveyance, treatment and disposal for its Member Agencies. WRCRWA therefore does not provide service directly to retail customers but instead receives wastewater discharges from its Member Agencies at specified, controlled locations. All connections between its Member Agencies and WRCRWA facilities are continually metered and monitored for quality of wastewater.

The Board of Directors of WRCRWA, pursuant to Section 2.2 of the WRCRWA Wastewater Ordinance (Ordinance No. 97-OR5) has adopted Resolution No. 97-39 establishing limits applicable to Contracting Agencies, which includes all Member Agencies of WRCRWA.

City of Corona
City of Norco
Home Gardens Sanitary District
Jurupa Community Services District
Western Municipal Water District

The Board of Directors established limitations on Fats, Oils and Grease discharged to its Regional Sewer System by its Member Agencies and others pursuant to WRCRWA's Wastewater Ordinance. Except as may be specifically provided on a temporary basis, no Member Agency or other User shall discharge or cause to be discharged into the Regional Sewerage System any FOG which exceeds 300 mg/l, or which will result in the inability of the wastewater treatment plant effluent to meet the wastewater discharge requirements presently established by any state or federal regulatory agency, or which may be adopted in the future. Modification of these limits may be necessary to insure compliance with the effluent wastewater discharge requirements for discharges to the Santa Ana River, for basin groundwater recharge, for direct reuse of the effluent for irrigation and industrial requirement, or for reclamation and disposal standards. Determination of the discharge shall be based on the flow weighted average of samples taken at the mutually agreed upon sample location, generally the connection of the Member Agency's sewer system with WRCRWA's Regional Sewer System.

The attached FOG Control Manual is available to all WRCRWA Member Agencies for use within the Member Agency's sewer systems or by WRCRWA if the Member Agency has requested assistance from WRCRWA. Western as the regional purveyor of water and wastewater services in the area, is the contract administrator and operator for WRCRWA and has prepared the FOG Control Manual for use within its own service area and also within WRCRWA's service area to facilitate the application of FOG Control protocols within WRCRWA's regional sewer system. All Member Agencies of WRCRWA and WRCRWA's entire service area are within Western's boundaries. Although the attached FOG Control Manual was prepared by Western Municipal Water District (Western), it may be used by WRCRWA and any of its Member Agencies.

Member Agencies of WRCRWA are encouraged to use the following FOG Control Manual or develop one of their own in order to comply with State Order 2006-0003, as amended.

Contents of the FOG Control Manual are as follows:

Part 1 - FOG Control Manual

Who Must Comply with FOG Regulations?

What is FOG?

Why is WRCRWA Responsible for FOG?

How Does WRCRWA Manage its Responsibility?

What Can be Done to Ensure Compliance?

What are Some Automatic Violations?

What is a Permit?

How is a Permit Obtained?

Part 2 - FOG Brochures

PART 1 - WRCRWA FOG CONTROL MANUAL

Who Must Comply With FOG Regulations:

WRCRWA's FOG control regulations apply to any Member Agency's non residential establishment that has the potential for discharging fats, oils and/or grease into the sewer. For example, it includes:

Food service establishments such as:

- Restaurants
- Bars serving snacks
- Golf Course snack bars
- Nonresidential kitchens such as institutional facilities and hospitals

Food packaging establishments such as:

- Catering truck facilities
- Grocery store deli facilities
- Grocery store meat and produce facilities
- Beef jerky preparation facilities
- Olive oil bottling facilities
- Other Food packaging facilities

What Is FOG?

FOG is any fats, oils or grease produced from animal or vegetable sources. For example, common names include but are not limited to:

- Animal fat
- Vegetable oil
- Cooking grease

But can also include animal and vegetable products disposed of in a garbage disposal.

FOG is technically defined as organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules.

Why Is WRCRWA and its Member Agency Responsible For FOG?

Control of FOG is mandated by the Federal Government and the State of California. As part of the Clean Water Act the Federal Environmental Protection Agency promulgated General Pretreatment Regulations found in the Code of Federal Regulations, 40 CFR 403 and requires wastewater entities such as WRCRWA to enforce the regulations.

The State of California through its Water Resources Control Board issued State Order 2006-0003 and requires that all publicly owned wastewater collection agencies, such as WRCRWA having more than 1 mile of pipeline, implement a Sewer System Management Plan (SSMP) with a FOG Control Program made a part of the SSMP.

How Does WRCRWA and its Member Agency Manage Its Responsibility?

WRCRWA, in compliance with Federal and State regulations, has adopted its Sewer System Management Plan (SSMP) and stand alone documents containing required rules, regulations, procedures, practices and educational information for control of FOG. These documents include WRCRWA's:

- Wastewater Ordinance Number 97-OR5
- FOG Control Program
- Enforcement Response Plan
- FOG Brochures

The purpose of WRCRWA's FOG Control Program is to protect public health and the environment by minimizing unsanitary conditions. FOG coats the inside of building sewers and public sewers and creates blockages that cause sewage overflows. By minimizing the introduction of FOG into sewers, excessive buildup can be lessened and sanitary sewer overflows can be eliminated or reduced to less than significant.

What Can Be Done To Ensure Compliance?

The success of WRCRWA's FOG Control Program requires the effort of WRCRWA's Members Agencies and the business owner to assure FOG is not being discharged to the sewer. Inspections must be performed by both the business owner and WRCRWA's Member Agency or WRCRWA. Self inspections are to be conducted by the business owner monthly and inspections by Member Agency/WRCRWA Inspectors are to be conducted at least annually. More frequent inspections may be required based on findings by Inspectors. Inspectors are bound by State Law, Federal Law and WRCRWA's Wastewater Ordinance to enforce regulations for control of FOG. An Inspector cannot "look the other way" when performing inspections without the risk of fines and if convicted of gross negligence, imprisonment. The job of inspection by the business owner and the Inspector must be performed thoroughly and transparently.

Is There A Guide To Success Such As A List Of "Things To Do"?

This FOG Control Manual includes Best Management Practices that must be followed by any non-residential establishment that has a potential for discharging FOG into the sewer system as determined by WRCRWA. The following represents a list of criteria for a Food Service Establishment (FSE); however, the list contains many items that apply to any food preparation facility and a few items that pertain to any FOG producing business. Other business establishments will be given a list of criteria that pertains directly to the business enterprise after the Member Agency or WRCRWA's Inspector has toured the facility

Inspections of a FSE by its business owner and the Member Agency or WRCRWA provide verification that:

- "No Grease" signs have been posted above sinks and dishwashing units in English and other languages spoken by employees.

- "No Food Scraps" signs have been posted above sinks in English and other languages spoken by employees.
- Garbage disposals and food grinders have been disconnected from building sewers and instead connected to containers for recycle or disposal by a licensed hauler.
- Kitchen, mop and hand sinks discharge to a Grease Trap or Grease Interceptor.
- Fine Mesh screens (1/8" to 3/16") are in place in the drain of each kitchen, mop and hand sink.
- Collected material from drain screens is being placed in the garbage.
- Rubber scrappers are being used to remove food particles, fats, oils and grease from cookware, utensils, chafing dishes and service ware with the material being placed in the garbage or recycle container.
- Food grade papers are used to soak up oils and grease under fryer baskets.
- Garbage containers and FOG containers are emptied into collection facilities before they are full.
- When FOG is spilled, employees know that they are to block off sinks and floor drains, cover the spill with absorbent material such as kitty litter and place the absorbed FOG into the garbage.
- Employees use wet paper towels to remove trace FOG residue from cookware and serving ware.
- A sign is posted where employees will see it every day with instructions to employees on how to clean up FOG spills.
- A prewash sink with a fine mesh strainer screen is used prior to placing cookware and serving ware into the dishwashing machine. All sinks used for prewashing are connected to a Grease Trap or Grease Interceptor.
- Deep fat fryers are cleaned with a rubber scrapper while grease is warm, the grease disposed of in a grease container, then wiped with paper towels before washing and the paper towels disposed of in the solid waste container.
- Waste grease containers are available (and not full) near the pot washing sink to receive FOG from cookware, grills, roasters, broiler drip pans and deep fryers.
- All liquid FOG from cookware is being poured into appropriate grease containers for disposal or recycle by a licensed company.
- Range hoods are equipped with condensate drains that discharge to a Grease Trap or grease container.
- Floor mats are washed in a mop sink connected to a Grease Trap or Grease Interceptor.
- Waste cooking oil is being disposed of in recycle containers and containers are exchanged or pumped by a licensed grease hauler or licensed grease recycler.
- Recycle containers are picked up by a licensed recycling company before they are 90% full.
- Additives that dissolve FOG are not being used and employees have been informed that grease dissolvers are not to be used in sinks, drains or other devices that discharge to a sewer, a grease trap or grease interceptor.

- A Grease Interceptor never has more than 25% of its volume filled with FOG and never has more than 25% depth of sentiment on its floor and is inspected by the business owner monthly.
- A Grease Trap (the smaller version of an interceptor) never has more than 25% of its volume filled with FOG and is inspected by the business owner monthly.
- Internal baffles have not been removed from the Grease Trap.
- Grease Traps and Grease Interceptors are accessible 24 hours a day, every day.
- FOG is never poured into sinks or floor drains whether connected to a grease trap or not but instead into grease containers.
- Trash dumpsters are not leaking liquids.
- Trash dumpsters have lids that are closed.
- Trash dumpsters are never washed on site.
- Nothing, other than rain water and irrigation runoff water enters the storm drain.
- FOG records are current and made available by the business owner for inspection during regular business hours.
- The business owner has a written record and a liquid waste hauler load ticket (manifest) for each time FOG was removed from the business.
- A record is available documenting the business owner's self inspections, showing date of inspection, findings and name of person inspecting.
- A record is available documenting all FOG related cleaning activities including company performing the cleaning, volume of FOG removed, disposal location, date and name of person representing the business owner.
- A record is available describing any deficiencies and/or violations, date of correction and name of person responsible for the correction.
- WRCRWA's Permit for the non-residential facility capable of discharging FOG is current and in good standing and displayed in a prominent place.

What Are Some Automatic Violations?

Here are some examples that will trigger an immediate Notice of Violation.

- Failure to install an approved FOG Control Device (Grease Trap or Grease Interceptor) after being notified.
- Making any false statement or representation in a written record, report or other document that has been submitted to the Member Agency/WRCRWA Inspector for review.
- Tampering with or knowingly rendering inoperable any FOG Control Device.
- Failing to clean, properly operate or maintain a FOG Control Device within the required time for such cleaning, maintenance or grease removal.
- Failing to keep up-to-date and accurate records of all cleaning, maintenance, and FOG removal.

- Failure to make records available to the WRCRWA Inspector upon request.
- Refusing a Member Agency/WRCRWA Inspector reasonable access to the premises for the purposes of inspecting, monitoring, and/or reviewing manifests, receipts and invoices of all cleaning, maintenance and grease removal from the FOG Control Device(s), and/or to inspect the FOG Control Device(s).
- Disposing of, or knowingly allowing or directing FOG to be disposed of in an unlawful manner.
- Failing to remove all food grinders from discharging to the sewer or FOG Control Device by the date specified in a compliance order.
- Introducing additives into a wastewater system for the purposes of emulsifying FOG.
- Failing to install FOG Control Device(s) when required in writing by the Member Agency/WRCRWA Inspector.
- Failing to comply with the provisions of Federal Law, State Law and/or WRCRWA's Wastewater Ordinance, FOG Ordinance, FOG Control Manual and/or Permit.

What Is A Permit?

A Permit documents that a business owner has registered with the Member Agency or WRCRWA so that the Member Agency /WRCRWA can provide required inspections and with up-to-date written documents from both the business owner and the Member Agency/WRCRWA Inspector to prove to State and Federal authorities that the Member Agency/WRCRWA is running a successful FOG Control Program in compliance with Federal and State Law.

How Is A Permit Obtained?

It is the business owner's responsibility and obligation to request a Permit from the Member Agency/WRCRWA. The business owner can request a Permit by calling or emailing the Member Agency or WRCRWA's Wastewater Collections Supervisor. For more information, the business owner can contact WRCRWA to see if the business falls within the purview of the Member Agency or if the work has been delegated to WRCRWA.

WRCRWA's Wastewater Collection Supervisor is:

Greg Snyder
 Office: 951 789 5131
 Cell: 951 956 0411
 Email: gsnyder@wmwd.com

WRCRWA's Wastewater Collections Supervisor will turn the request over to the Member Agency's Inspector or WRCRWA's Inspector (if the Member Agency delegated the task to WRCRWA) to contact the business owner and set up a time to meet and tour the business establishment. The Inspector will initiate the Permit and a "Things-to-Do" list, a.k.a. list of criteria to minimize FOG. The Inspector will then follow up with the business owner to answer questions, review the list of criteria to minimize FOG discharges and establish a routine inspection protocol.

How Much Does The Permit Cost?

There is a no cost for the initial visit by WRCRWA's inspector if the work has been delegated to WRCRWA. The cost may vary from Member Agency to Member Agency if performed solely by the Member Agency. The following applies if it is a WRCRWA Inspection.

If after the initial visit and site tour the inspector determines there is a reasonable probability that the business will produce FOG and a Permit is needed for the business to be in compliance with WRCRWA's Wastewater Ordinance, the inspector will estimate the hours of time needed to draft Permit conditions and separately estimate the hours of time needed for inspection(s) each year. Initial and annual renewal Permit costs will vary with complexity and size of the business. There will be a charge for more than the initially estimated number of inspections each year if the reason for additional inspection(s) is a result of non-compliance issues identified during routine inspections.

The business owner will have 30 days to pay the invoice amount for Permit and inspection(s). If the invoice remains unpaid after 60 days from the date of mailing as determined by the USPS date stamp, the Permit will be revoked, the business owner and the Person(s) responsible for discharges will be in violation of the Wastewater Ordinance, and enforcement action will begin.

PART 2 - SAMPLE FOG BROCHURE

Does my facility require a grease interceptor?

A grease interceptor is required if your establishment is either new construction of a food service establishment or an existing food service establishment with drainage fixture units that produce more wastewater flow than an under the sink grease trap can accommodate.

What size grease interceptor is required?

Grease interceptor sizing is based on the drainage fixture units (DFU) connected to the grease interceptor, pursuant to the current California Plumbing Code (CPC), table 10-3.

Which fixtures/drains are required to be connected to the grease interceptor?

All potential grease bearing fixtures and drains (cooking equipment drains, pot sinks, 3-comp sinks, mop sinks, dishwasher pre-rinse sinks, prep sinks, floor sinks, floor drains) in the food preparation, cooking and cleanup areas of the facility are required to be connected to the grease interceptor.

Which fixtures/drains should NOT be connected to the grease interceptor?

The drainage from automatic dishwashers should not be connected to the grease interceptor (Note: the dishwasher pre-rinse sink must be connected to the interceptor).

Are there any special configuration requirements for the grease interceptor?

The grease interceptor configuration must provide access for maintenance and inspection of the Inlet, Outlet and Baffle tees. A sample box is also required. Depending on the grease interceptor size and manufacturer, the grease interceptor may require three (3) access openings (excluding the sample box) to provide the required access. You should consult with WMWD staff and an interceptor manufacturer to identify a grease interceptor configuration that meets WMWD requirements. WMWD staff will provide you with a standard drawing showing the type of grease interceptor to be used.

Will my food service establishment be inspected?

Yes. Soon after your facility begins operations, a WMWD FOG inspector will conduct an inspection of your facility to assist you with your understanding of the Program. Routine FOG inspections are then conducted on a regular basis to ensure continued compliance with the FOG Program rules and regulations.

WESTERN MUNICIPAL WATER DISTRICT

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FOG INFORMATION FOR FOOD SERVICE ESTABLISHMENTS

WHAT IS FOG

FOG refers to Fats, Oil and Grease originating in most kitchens, restaurants and food service establishments. As a byproduct of cooking, FOG is usually found in:

- Cooking Oil/Butter/Margarine/Lard
- Meats
- Dairy Products (Milk, Cheeses, Yogurt)
- Sauces/Gravies/Salad Dressings
- Deep-Fried Dishes (French Fries, Fried Chicken)
- Baking Goods (Pizza, Cookies, Pastries)
- Food Scraps (Vegetable Oil)

FOG Clogs Sewers

FOG is washed into sewers mainly from food preparation establishments (usually through kitchen sinks and floor drains) that do not have adequate grease control measures in place.

FOG that enters the sewer system from food preparation establishments eventually hardens and coats the inside of sewer pipes.

Over a short period of time FOG residues build up in the sewer pipes and begin to restrict flows until the FOG build-up completely blocks the normal flow of sewage.

To protect your pipes:

- Do not put oil, grease or greasy foods down the sink, drain or toilet.
- Scrape leftover food and grease into the trash.
- Put oil and grease in covered collection containers.
- Cover floor drain with a fine screen and empty into garbage can as needed.

What happens if FOG is not disposed of properly:

- Leads to an unclean kitchen.
- Creates an unsafe working area where slippery floors may cause unnecessary falls.
- Creates an unsafe working area where slippery floors may cause unnecessary falls.
- Generates a chance of wastewater backup and overflow.
- Attracts insects and creates breeding ground for bacteria.

Tips for Restaurants:

- Train all employees to properly handle used FOG.
- Post "No Grease" signs over sink and floor drains.
- Dry wipe or scrape grease and food scraps from dishes, pots, pans, utensils and grills (or other cooking surfaces) into a can or the trash for disposal before putting them in the sink or dishwasher.
- Trash solid foods such as leftovers from a plate, coffee grounds and tea leaves into the garbage.
- Use baskets or strainers in sink drains to catch food scraps and other solids and dispose of it in the trash.
- Remove all solid grease build-ups from processing equipment.
- Install a grease interceptor, grease trap, or oil/water separator that is sized to handle the grease or oil produced at your business.
- Connect floor drains to a grease interceptor.
- Regularly clean and maintain the Grease Interceptor to make sure it is in good condition.
- Have an approved grease and oil removal company regularly maintain your grease interceptor or oil/water separator. Keep records of when your equipment is pumped.

What are Grease Interceptors and Traps:

Grease interceptors and traps are designed to prevent grease, oil, solids and other debris from entering the sewers.

- A grease interceptor should be checked quarterly and be pumped and cleaned regularly to ensure proper operations.
- Backups, odors and drainage problems are all signs that a grease trap is not functioning as it should.

- Train all staff on the location, purpose, function, and proper maintenance of grease interceptors and grease traps.

Dry Clean-Up:

Practice dry cleanup. Remove food waste with "dry" methods such as scraping, wiping, or sweeping. Do not pour grease, fats, or oils from cooking down the drain and do not use the sinks to dispose of food scraps.

- Use rubber scrapers to remove fats, oils and grease from cookware, utensils, chafing dishes and service ware.
- Use food grade paper to soak up oil and grease under fryer baskets.
- Use paper towels to wipe down work areas.

What is Western's FOG Program?

The Western Municipal Water District (WMWD) maintains the public sewer system serving your business and is required under state law to implement a comprehensive fats, oils and grease (FOG) control program to prevent the discharge of FOG into the sewer system. FOG from restaurants or other food service establishments are a major cause of sewer line blockages and spills.

Why do I need to submit plans to WMWD for FOG Program review?

The WMWD FOG Program Team reviews plans for Food Service Establishments because WMWD is required by State and Federal Law to ensure that the Food Service Establishment meets current FOG Program rules and regulations.