

Chapter 3.55 FATS, OILS AND GREASE (FOG) CONTROL PROGRAM

Sections:

3.55.010 Interceptors required.

3.55.020 Food service establishments.

3.55.030 Administration of FOG control program.

3.55.040 Grease control device maintenance procedures and program.

3.55.050 Enforcement.

3.55.010 Interceptors required.

All nondomestic users shall be required to install and maintain a grease control device as directed by WCW when the general manager finds that it is necessary for the proper handling of FOG. A grease control device is not required for a building used solely for residential purposes as long as there exists no common food preparation facility in such building. A grease control device shall be installed when the wastewater flow from the building is anticipated to contain FOG in amounts or concentrations, which in the discretion of WCW present the possibility of causing or contributing to the fouling of, the blockage of, or other damage to WCW facilities. [Ord. 2023-003 § 11.010]

3.55.020 Food service establishments.

All food service establishments (FSEs) shall properly install, operate, repair and maintain grease control devices. All FSEs connected to WCW facilities prior to the effective date of the ordinance codified in this section shall upgrade to a properly sized and installed grease control device if after two inspections the WCW general manager determines that the FSE is not complying with the WCW operation, repair and maintenance requirements or if the WCW general manager determines, in the WCW general manager's discretion, that the existing grease control device is or is likely to be ineffective at preventing the discharge of FOG or other harmful constituents into WCW facilities. [Ord. 2023-003 § 11.020]

3.55.030 Administration of FOG control program.

WCW will administer a FOG program which is intended to use grease control devices to prevent FOG from entering WCW facilities. WCW may require any FSE to install a grease control device according to applicable provisions of the WCW code prior to connection to WCW or at any time after connection to WCW if WCW discovers or determines subsequent to the connection that the building, facility, or operation of that user produces a waste with characteristics that would warrant or require installation of a grease control device pursuant to this chapter. The installation of a proper grease control device shall be the responsibility of the parcel owner and the entity which applies for, makes or uses the connection to WCW facilities or for an industrial user permit, and the owner/proprietor of the business or entity whose operations cause or contribute to the necessity for a grease control device. WCW will determine, in its discretion, whether a grease control device is required on a case-by-case basis based on an evaluation of objective criteria including but not limited to factors such as those listed hereunder:

- A. The type of facility (a restaurant, cafe, bar, bakery, cheese factory, catering service, institutional kitchen, etc.).
- B. The volume of the user's business or operation (such as drainage fixture units, menu type, number of servings per day, etc.).
- C. Size and nature of facilities (including kitchen facilities) based on type and size of facility, number and size of fixtures, and type of cooking or processing equipment used.
- D. The type of service provided or operation undertaken (such as dine-in meal service versus carry-out meal service).

E. The type of foods or other materials used in the cooking, processing or manufacturing operations carried on within the user's facility.

F. The overall potential for FOG discharges.

G. The existence of devices, procedures or processes which are designed to minimize the amount of FOG from entering the sewer system.

The design, size, location and procedures for operation of a grease control device shall be approved by WCW and conform to the requirements set forth in the Uniform Plumbing Code and this chapter. Such approval shall be obtained prior to the user's connection of the facility to WCW facilities in the event of new construction or remodeling. The size of the grease control device shall be established by WCW. Grease control devices must be located to be easily accessible for cleaning and inspection. If a user has already connected to WCW facilities and WCW determines that a grease control device must be installed, the user shall cause a grease control device to be installed within the time established by WCW which in any case shall not exceed 100 days after the user has been notified that a grease control device must be installed. [Ord. 2023-003 § 11.030]

3.55.040 Grease control device maintenance procedures and program.

A. Not less frequently than once every two calendar years, WCW will inspect FSEs for compliance with this chapter and all other applicable laws, rules, regulations and ordinances that regulate installation and maintenance of grease control devices. Any FSE found to be in violation of this chapter or any other applicable laws, rules, regulations and ordinances that regulate installation and maintenance of grease control devices and all FSEs in an area experiencing SSOs (sanitary sewer overflows) caused by FOG shall be inspected not less frequently than once each calendar year.

B. Any user of a grease control device connected to WCW facilities shall operate, maintain, repair and/or replace the grease control device and keep it in proper working order at all times. Grease control devices shall be cleaned by a licensed and permitted waste hauler on a periodic basis to assure that the grease control device will operate as designed at all times. Cleaning frequencies will be determined by WCW on a case-by-case basis. Generally, the minimum cleaning frequency of any grease control device shall be whenever the combined layer of settled solids and the layer of floating solids in the grease control device reaches 25 percent of the design hydraulic depth of the grease control device. Grease traps may require more frequent maintenance to stay below the 25 percent limit. Other types of grease control devices that do not use gravity separation for solids removal shall be maintained based on inspection and sampling data collected by WCW.

C. Cleaning of a grease control device shall be such that contents are totally removed including any solids stuck to the inside walls of the device. The only acceptable means of cleaning a grease control device shall be to pump out all of the contents for disposal by a licensed contractor. Grease traps may be cleaned by the FSE operator; provided, that the contents of the trap are completely removed and stored in a secured container before being picked up and hauled off site by a licensed contractor. The storage and disposal of collected FOG waste shall comply with all applicable laws and regulations. The use of chemicals, enzymes, grease solvents or emulsifiers to temporarily dissolve fats, oils and grease in lieu of physical cleaning is not acceptable grease control device maintenance and is prohibited.

D. Maintenance records shall be kept by the FSE operator for no less than three years. Such records must document each maintenance, repair, cleaning or replacement of all or any part of a grease control device. Such documentation shall include, but not be limited to, receipts for cleaning and repair jobs performed, and cleaning and repair logs with date of service, type of service, name of company and employee performing the service, the signature of the company representative and employee providing the service, and the volume, disposal method and destination of the solids removed.

E. Any user who is required to install or have in operation a grease control device pursuant to this chapter or otherwise shall implement BMPs for their facility which are intended to ensure that the grease control device operates as designed to prevent FOG or other harmful constituents from entering WCW facilities. Such BMPs may include adoption of kitchen practices to minimize the grease-laden garbage which

ultimately enters the facility's drains and floor traps and/or other such procedures as may be required for the proper operation of the grease control device.

F. No wastewater other than those from kitchen fixtures or food processing equipment shall be discharged into grease control devices. [Ord. 2023-003 § 11.040]

3.55.050 Enforcement.

A. Authorized WCW personnel shall be permitted to enter upon all properties, without prior notification, for the purpose of inspection, observation, measurements, sampling, testing or record review in accordance with this chapter and the WCW code.

B. Failure of any user who is required to maintain a grease control device pursuant to this chapter and/or pursuant to lawful WCW direction shall be subject to each of the enforcement provisions set forth in Chapter [3.45](#) WCWDC in addition to the enforcement mechanisms in this section. The enforcement provisions of this chapter and code shall also apply to the failure to instruct personnel, and maintain, pump and/or institute a proper FOG reduction program.

C. Any user who fails to comply with requirements of this chapter shall be issued a notice of violation. Follow-up inspection/sampling will be conducted until compliance is met. The FSE may be charged an inspection fee for each inspection and follow-up inspection as necessary to achieve compliance, as outlined in the WCW fee schedule. Continued noncompliance may be cause for further enforcement action pursuant to this title. [Ord. 2023-003 § 11.050]