



January 1, 2010

Dear Food Service Establishment Owner/Operator:

Moulton Niguel Water District's Board of Directors approved a Sewer System Management Plan (SSMP) which includes a Fats, Oils, and Grease (FOG) Control Program. The SSMP and FOG Control Program directly affect your business.

Food service establishments (FSE's) within Moulton Niguel Water District's (MNWD) service area are a major source of fats, oil, and grease entering the sewer system and contribute to sewer line obstruction. State and Federal agencies now require the District to enforce limitations on the amount of grease and debris that go into the sewer.

The objective of the program is to prevent sewer system 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 FOG Control Program, the District requires food service establishments to **complete the attached FOG Wastewater Discharge Permit Application**. Once approved by the District, it will become your **FOG Wastewater Discharge Permit**. MNWD resolution 08-41 includes the following FOG Discharge Permit fee schedule: Tier 1 – FSE's that do not require grease interceptors \$0/year, Tier 2 – FSE's **with** the correct size and type grease interceptors \$160/year, and Tier 3 – FSE's **without** interceptors \$400/year.

The application and permit fees are due to the District within 14 days from the date you received this letter from our authorized representative. Mailing instructions are provided with the application. Also, you can find additional information on our website, including the entire FOG Control Program.

An authorized District representative will visit your establishment to deliver this letter and other program information, including educational materials for kitchen Best Management Practices, portions of the new FOG Control Program, posters, CD's, and

other helpful information. 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. An employee training log, as well as a waste oil collection log, will also be required.

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 and interceptors.

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).

Our authorized representative can answer most of your questions.

Thank you for your compliance with this new required program and your efforts to keep our community clean and safe.

Sincerely,

MOULTON NIGUEL WATER DISTRICT

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FOG Control Program Manager

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Enclosures