



**moulton niguel** water district

# **FATS, OILS, GREASE (FOG) PROGRAM**

## TABLE OF CONTENTS

<u>Section No.</u>	<u>Page No.</u>
Applicability .....	27
Background/Purpose.....	27
Definitions .....	29
Special Provisions.....	36
Article 1 – General Limitations, Prohibitions, and Requirements on Fats, Oils, and Grease (“FOG”) Discharges .....	36
Section 1.1 Fog Discharge Requirements .....	36
Section 1.2 Prohibitions .....	36
Section 1.3 Fog Wastewater Discharge Permit Required .....	37
Section 1.4 Kitchen Best Management Practices Required .....	37
Section 1.5 FOG Pretreatment Required .....	37
Section 1.6 Variance and Waiver of Grease Interceptor Requirement .....	38
Section 1.7 Commercial Properties .....	41
Section 1.8 Grease Disposal Mitigation Charge.....	41
Section 1.9 Sewer System Overflows, Public Nuisance, Abatement Orders, and Clean-up Costs.....	42
Article 2 – Wastewater Discharge Permits for Food Service Establishments.....	44
Section 2.1 FOG Wastewater Discharge Permit Required.....	44
Section 2.2 FOG Wastewater Discharge Permit Application.....	44
Section 2.3 FOG Wastewater Discharge Permit Conditions .....	45
Section 2.4 FOG Wastewater Discharge Permit Fee.....	46
Section 2.5 FOG Wastewater Discharge Permit Modification Of Terms and Conditions .....	46
Section 2.6 Non-transferability of Permits.....	46
Article 3 – Facilities Requirements .....	48
Section 3.1 Drawing Submittal Requirements.....	48
Section 3.2 Grease Interceptor Requirements .....	48
Section 3.3 Grease Trap Requirements.....	49
Section 3.4 Monitoring Facilities Requirements .....	50

**TABLE OF CONTENTS**  
(continued)

<u>Section No.</u>	<u>Page No.</u>
Section 3.5 Requirements for Kitchen Best Management Practices .....	50
Section 3.6 Grease Interceptor Maintenance Requirements.....	52
Article 4 – Monitoring, Reporting, Notification, and Inspection Requirements.....	54
Section 4.1 Monitoring and Reporting Conditions .....	54
Section 4.2 Inspection and Sampling Conditions .....	55
Section 4.3 Right of Entry .....	56
Section 4.4 Notification of Spill .....	57
Section 4.5 Notification of Planned Changes .....	57
Article 5 – Enforcement.....	58
Section 5.1 Purposes and Scope.....	58
Section 5.2 Determination of Noncompliance with FOG Wastewater Discharge Permit Conditions.....	59
Section 5.3 Notice of Violation (NOV).....	60
Section 5.4 Compliance Schedule Agreement (CSA).....	61
Section 5.5 Permit Revocation .....	61
Section 5.6 Damage to Facilities or Interruption of Normal Operations .....	64
Section 5.7 Public Nuisance .....	64
Section 5.8 Termination of Service .....	64
Section 5.9 Emergency Suspension Order .....	65
Section 5.10 Civil Penalties .....	65
Section 5.11 Criminal Penalties .....	69
Section 5.12 Appeals to the General Manager .....	69
Section 5.13 Appeals to the Board of Directors .....	71
Section 5.14 Payment of Charges .....	72
Section 5.15 Financial Security/Amendments to Permit.....	73
Section 5.16 Judicial Review .....	74
Section 5.17 Recovery of Enforcement Costs .....	75
Article 6 – Severability.....	76
Article 7 – California Building Standards Law Findings .....	77

## **APPLICABILITY**

Applicable to sewer service to Food Service Establishments

## **BACKGROUND / PURPOSE**

The purpose of these regulations is to facilitate the maximum beneficial public use of the District's sewer services and facilities while preventing blockages of sewer lines resulting from discharges of fats, oils and grease ("FOG") to the sewer facilities, and to specify appropriate FOG discharge requirements for Food Service Establishments.

Pursuant to California Water District Law – Section 34000 et seq. of the California Water Code, the Moulton Niguel Water District ("District") has the authority to adopt regulations relating to the provision of sewer services and facilities.

In 1996 the Regional Water Quality Control Board ("RWQCB") for the San Diego Region adopted Order 96-04, which prescribes general waste discharge requirements prohibiting sanitary sewer overflows ("SSOs") by sewer collection agencies. In Order 96-04, the RWQCB found that one of the leading causes of SSOs within the San Diego Region is grease blockages.

SSOs, which are often caused by discharges of wastewater containing high levels of FOG, suspended solids, pathogenic organisms, and other pollutants, may cause temporary exceedances of applicable water quality objectives, pose a threat to the public health, adversely affect aquatic life, and impair the public recreational use and aesthetic enjoyment of surface waters.

In 2000-2001 the Orange County Grand Jury ("Grand Jury") conducted a survey among 35 wastewater collection and treatment agencies in Orange County and concluded that one of the leading causes of SSO's and sewage spills is sewer lines clogged from the accumulation of FOG discharged from Food Service Establishments. The Grand Jury further concluded that more effective methods of minimizing grease discharges into the sewer system must be developed and implemented to reduce the discharge of FOG to the sewer system in order to prevent sewer blockages and SSOs.

Section 1014 of the 2001 California Plumbing Code, applicable to all occupancies in the State pursuant to the California Building Standards Law, requires the installation of grease traps or interceptors when in the opinion of the Building Official waste pretreatment is required.

The foregoing findings indicate that a FOG Control Program is required for Food Service Establishments within the District's jurisdiction to comply with the RWQCB waste discharge regulations and prevent the harmful effects of SSOs. These regulations, along with the FOG Control Plan, shall serve to document the policies and practices of the District's existing program as well as provide further detail and specific enforcement provisions to govern discharges of wastewater to the District's system by Food Service Establishments.

In accordance with the State Water Resources Control Board Order No. 2006-0003-DWQ state-wide General WDR for Wastewater Collection Agencies

#### D. Provisions

11. The Enrolee shall develop and implement a written Sewer System Management Plan (SSMP) and make it available to the State and/or Regional Water Board upon request. A copy of this document must be publicly available at the Enrolee's office and/or available on the Internet. This SSMP must be approved by the Enrolee's governing board at a public meeting.

Section VII of the SSMP is a **FOG Control Program**: Each Enrolee shall evaluate its service area to determine whether a FOG control program is needed. If an Enrolee determines that a FOG program is not needed, the Enrolee must provide justification for why it is not needed. If FOG is found to be a problem, the Enrolee must prepare and implement a FOG source control program to reduce the amount of these substances discharged to the sanitary sewer system. This plan shall include the following as appropriate:

- (a) An implementation plan and schedule for a public education outreach program that promotes proper disposal of FOG;
- (b) A plan and schedule for the disposal of FOG generated within the sanitary sewer system service area. This may include a list of acceptable disposal facilities and/or additional facilities needed to adequately dispose of FOG generated within a sanitary sewer system service area;
- (c) The legal authority to prohibit discharges to the system and identify measures to prevent SSOs and blockages caused by FOG;

- (d) Requirements to install grease removal devices (such as traps or interceptors); design standards for the removal devices, maintenance requirements, BMP requirements, record keeping, and reporting requirements;
- (e) Authority to inspect grease producing facilities, enforcement authorities, and whether the Enrollee has sufficient staff to inspect and enforce the FOG ordinance;
- (f) An identification of sanitary sewer system sections subject to FOG blockages and establishment of a cleaning maintenance schedule for each section; and
- (g) Development and implementation of source control measures for all sources of FOG discharged to the sanitary sewer system for each section identified in (f) above.

The FOG program portion is scheduled for completion and approval by May 2, 2009.

These regulations shall be interpreted in accordance with the following definitions. The provisions of these regulations shall apply to the direct or indirect discharge of all wastewater or waste containing FOG carried to the sewer facilities of the District.

These regulations establish quantity and quality standards on all wastewater and/or waste discharges containing FOG, which may alone or collectively cause or contribute to FOG accumulation in the sewer facilities causing or potentially causing or contributing to the occurrence of SSOs.

## **DEFINITIONS**

A. Unless otherwise defined herein, terms related to water quality shall be as adopted in the latest edition of Standard Methods for Examination of Water and Wastewater, published by the American Public Health Association, the American Water Works Association and the Water Environment Federation. The testing procedures for waste constituents and characteristics shall be as provided in 40 CFR 136 (Code of Federal Regulations).

B. Other terms not herein defined are defined as being the same as set forth in the latest adopted applicable editions of the California Codes applicable to building construction adopted pursuant to the California Building Standards Law.

C. Subject to the foregoing provisions, the following definitions shall apply in these Regulations:

**Best Management Practices** - Schedules of activities, prohibitions of practices, maintenance procedures and other management practices to prevent or reduce the introduction of FOG to the sewer facilities as set forth in Section 3.5 of these Regulations. Also known as Kitchen Best Management Practices.

**Board** - The Board of Directors of the Moulton Niguel Water District.

**Change in Operations** - Any change in the ownership, food types, or operational procedures that have the potential to increase the amount of FOG generated and/or discharged by Food Service Establishments in an amount that alone or collectively causes or creates a potential for SSOs to occur.

**Composite Sample** - A collection of individual samples obtained at selected intervals based on an increment of either flow or time. The resulting mixture (composite sample) forms a representative sample of the waste stream discharged during the sample period. Samples will be collected when a wastewater discharge occurs.

**Discharger** - Any person who discharges or causes a discharge of wastewater directly or indirectly to a public sewer. Discharger shall mean the same as User.

**District** – The Moulton Niguel Water District

**Effluent** - Any liquid outflow from a Food Service Establishment that is discharged to the sewer.

**Fats, Oils, and Grease (“FOG”)** - Any substance such as a vegetable or animal product that is used in, or is a byproduct of, the cooking or food preparation process, and that turns or may turn viscous or solidifies with a change in temperature or other conditions.

**FOG Control Program** - The MNWD FOG Control Program required by and developed pursuant to RWQCB Order R9-2007-005 and SWRCB WDR 2006.0003.

**FOG Control Program Manager** - The individual designated by the District to administer the FOG Control Program. The FOG Control Program Manager is responsible for all determinations of compliance with the program, including approval of discretionary variances and waivers.

**FOG Wastewater Discharge Permit** - A permit issued by the District subject to the requirements and conditions established by the District authorizing the permittee or discharger to discharge wastewater into the District's facilities or into sewer facilities which ultimately discharge into a District facility.

**Food Service Establishment (FSE)** - Food Service Establishment means any room, building, or place or portion thereof, located within the boundaries of the District, which is maintained, used or operated by any profit or non-profit entity for the purpose of storing, preparing, serving, manufacturing, packaging, transporting, salvaging or otherwise handling and distributing food and beverages (including prepackaged items), which have any process or device that uses or produces FOG, for the following purposes:

- (a) In the case of a profit entity, for the commercial sale of food on a retail or wholesale basis; and
- (b) In the case of a non-profit entity, for providing food, free of charge or otherwise, to the public, its members or guests.

By example, Food Service Establishments shall include, but not be limited to, facilities and activities as defined above which are operated and maintained by restaurants, lunch counters, refreshment stands, bars, schools, hospitals, convalescent/health care homes, community centers, private or public community clubhouses, and fire stations.

**Food Grinder** - Any device installed in the plumbing or sewage system for the purpose of grinding food waste or food preparation byproducts for the purpose of disposing it in the sewer system.

**Grease Control Device** - Any grease interceptor, grease trap or other mechanism, device, or process, which attaches to, or is applied to, wastewater plumbing fixtures and lines, the purpose of which is to trap, collect, or treat FOG prior to it being discharged into the sewer system. "Grease control device" may also include any other proven method to reduce FOG subject to the approval of the District.

**Grease Disposal Mitigation Charge** - A charge assessed to an Owner/Operator of a Food Service Establishment when there are physical limitations to the property that make the installation of the usual and customary grease interceptor or grease control device for the Food Service Establishment under consideration, impossible or impracticable. The Grease Disposal Mitigation Charge is intended to cover the costs of increased maintenance of the sewer system for inspection and cleaning of FOG



and other viscous or solidifying agents that a properly employed grease control device would otherwise prevent from entering the sewer system.

**Grease Interceptor** - A multi-compartment device that is constructed in different sizes and is generally required to be located, according to the California Plumbing Code, underground between a Food Service Establishment and the connection to the sewer system. These devices primarily use gravity to separate FOG from the wastewater as it moves from one compartment to the next. These devices must be cleaned, maintained, and have the FOG removed and disposed of in a proper manner on regular intervals to be effective.

**Grease Trap** - A grease control device that is used to serve individual fixtures and have limited effect and should only be used in those cases where the use of a grease interceptor or other grease control device is determined to be impossible or impracticable.

**General Manager** - The individual duly designated by the Board of Directors of the District to administer these Regulations.

**Grab Sample** - A sample taken from a waste stream on a one-time basis without regard to the flow in the waste stream and without consideration of time.

**Hot Spots** - Areas in sewer lines that have experienced sanitary sewer overflows or that must be cleaned or maintained frequently to avoid blockages of sewer system.

**Inflow** - Water entering a sewer system through a direct storm water/runoff connection to the sanitary sewer, which may cause an almost immediate increase in wastewater flows.

**Infiltration** - Water entering a sewer system, including sewer service connections, from the ground through such means as defective pipes, pipe joints, connections, or manhole walls.

**Inspector** - A person authorized by the District to inspect any existing or proposed wastewater generation, conveyance, processing, and disposal facilities.

**Interceptor** - A grease interceptor.

**Interference** - Any discharge which, alone or in conjunction with discharges from other sources, inhibits or disrupts the District's sewer system, treatment processes or

operations; or is a cause of violation of the District's NPDES or Waste Discharge Requirements or prevents lawful sludge use or disposal.

**Kitchen Best Management Practices** - Schedules of activities, prohibitions of practices, maintenance procedures and other management practices to prevent or reduce the introduction of FOG to the sewer facilities as set forth in Section 3.5 of these Regulations.

**Local Sewering Agency** - Any public agency or private entity responsible for the collection and disposal of wastewater to the District's sewer facilities duly authorized under the laws of the State of California to construct and/or maintain public sewers.

**MNWD** – Moulton Niguel Water District or District.

**Manifest** - That receipt which is retained by the generator of wastes for disposing recyclable wastes or liquid wastes as required by the District.

**NPDES** - The National Pollutant Discharge Elimination System; the permit issued to control the discharge of liquids or other substances or solids to surface waters of the United States as detailed in Public Law 92-500, Section 402.

**New Construction** - Any structure planned or under construction for which a sewer connection permit has not been issued.

**Permittee** - A person who has received a permit to discharge wastewater into the District's sewer facilities subject to the requirements and conditions established by the District.

**Person** - Any individual, partnership, firm, association, corporation, or public agency, including the State of California and the United States of America.

**Public Agency** - The State of California and/or any city, county, special district, other local governmental authority or public body of or within this State.

**Public Sewer** - A sewer owned and operated by the District, or other local Public Agency, which is tributary to the District's sewer facilities.

**Regulatory Agencies** - Regulatory Agencies shall mean those agencies having regulatory jurisdiction over the operations of the District, including, but not limited to:

- a) United States Environmental Protection Agency, Region IX, San Francisco and Washington, DC (EPA).
- b) California State Water Resources Control Board (SWRCB).
- c) California Regional Water Quality Control Board, Santa Ana Region (RWQCB).
- d) South Coast Air Quality Management District (SCAQMD).
- e) California Department of Health Services (DOHS).

**Remodeling** - A physical change or operational change causing generation of an amount of FOG that exceeds the current amount of FOG discharged to the sewer system by the Food Service Establishment in an amount that alone or collectively causes or creates a potential for SSOs to occur; or exceeding a cost of \$50,000 to a Food Service Establishment that requires a building permit, and involves any one or combination of the following: (1) Under slab plumbing in the food processing area, (2) a 30% increase in the net public seating area, (3) a 30% increase in the size of the kitchen area, or (4) any change in the size or type of food preparation equipment.

**Sample Point** - A location approved by the District, from which wastewater can be collected that is representative in content and consistency of the entire flow of wastewater being sampled.

**Sampling Facilities** - Structure(s) provided at the user's expense for the District or user to measure and record wastewater constituent mass and concentrations, collect a representative sample, or provide access to plug or terminate the discharge.

**Sanitary Sewer Overflow ("SSO")** - The unauthorized discharge of wastewater from the District's designated sewer collection and conveyance facilities.

**Sewage** - Wastewater.

**Sewer Facilities or System** - Any and all facilities used by the District for collecting, conveying, pumping, treating, recycling, reuse, transportation and/or disposing of wastewater or sludge.

**Sewer Lateral** - A building sewer as defined in the latest edition of the California Plumbing Code. It is the wastewater piping connection between the building's wastewater facilities and a public sewer system.

**Sludge** - Any solid, semi-solid or liquid decant, subnate or supernate from a manufacturing process, utility service, or pretreatment facility.

**Twenty-five percent (25%) Rule** - Requirement for grease interceptors to be maintained such that the combined FOG and solids accumulation does not exceed 25% of the design hydraulic depth of the grease interceptor. This is to ensure that the minimum hydraulic retention time and required available hydraulic volume is maintained to effectively intercept and retain FOG discharged to the sewer system.

**User** - Any person who discharges or causes a discharge of wastewater directly or indirectly to a public sewer system. User shall mean the same as Discharger.

**Waste** - Sewage and any and all other waste substances, liquid, solid, gaseous or radioactive, associated with human habitation or of human or animal nature, including such wastes placed within containers of whatever nature prior to and for the purpose of disposal.

**Waste Minimization Practices** - Plans or programs intended to reduce or eliminate discharges to the sewer system or to conserve water, including, but not limited to, product substitutions, housekeeping practices, inventory control, employee education, and other steps as necessary to minimize wastewater produced.

**Waste Hauler** - Any person licensed to carry on or engage in vehicular transport of waste as part of, or incidental to, any business for that purpose.

**Wastewater** - The liquid and water-carried wastes of the community and all constituents thereof, whether treated or untreated, discharged into or permitted to enter a public sewer.

**Wastewater Constituents and Characteristics** - The individual chemical, physical, bacteriological, and other parameters, including volume and flow rate and such other parameters that serve to define, classify or measure the quality and quantity of wastewater.

D. Words used in these Regulations in the singular may include the plural and the plural the singular. Use of masculine shall mean feminine and use of feminine shall mean masculine. Shall is mandatory; may is permissive or discretionary.

## **SPECIAL PROVISIONS**

### **ARTICLE 1 - GENERAL LIMITATIONS, PROHIBITIONS, AND REQUIREMENTS ON FATS, OILS, AND GREASE (“FOG”) DISCHARGES**

#### **1.1 FOG DISCHARGE REQUIREMENT**

No Food Service establishment shall discharge or cause to be discharged into the sewer system FOG that exceeds a concentration level adopted by the Board or that may accumulate and/or cause or contribute to blockages in the sewer system or at the sewer system lateral which connects the Food Service Establishment to the sewer system.

#### **1.2 PROHIBITIONS**

The following prohibitions shall apply to all Food Service Establishments:

- A. Installation of food grinders in the plumbing system of new constructions of Food Service Establishments shall be prohibited. Furthermore, all food grinders shall be removed from all existing Food Service Establishments within 180 days of the effective date of these Regulations, except when expressly allowed by the FOG Control Program Manager.
  
- B. Introduction of any additives into a Food Service Establishment's wastewater system for the purpose of emulsifying FOG or biologically/chemically treating FOG for grease remediation or as a supplement to interceptor maintenance, unless a specific written authorization from the FOG Control Program Manager is obtained.
  
- C. Disposal of waste cooking oil into drainage pipes is prohibited. All waste cooking oils shall be collected and stored properly in receptacles such as barrels or drums for recycling or other acceptable methods of disposal.
  
- D. Discharge of wastewater from dishwashers to any grease trap or grease interceptor is prohibited.
  
- E. Discharge of wastewater with temperatures in excess of 140°F to any grease control device, including grease traps and grease interceptors, is prohibited.

F. Discharge of wastes from toilets, urinals, wash basins, and other fixtures containing fecal materials to sewer lines intended for grease interceptor service, or vice versa, is prohibited.

G. Discharge of any waste including FOG and solid materials removed from the grease control device to the sewer system is prohibited. Grease removed from grease interceptors shall be waste-hauled periodically as part of the operation and maintenance requirements for grease interceptors.

H. Operation of grease interceptors with FOG and solids accumulation exceeding 25% of the total operating depth of the grease interceptor (25% Rule).

I. Discharge of any waste including FOG and solid materials removed from floor mats and/or kitchen appliances directly to the sewer system is prohibited.

### **1.3 FOG WASTEWATER DISCHARGE PERMIT REQUIRED**

No person shall discharge, or cause to be discharged any wastewater from Food Service Establishments directly or indirectly into the sewer system without first obtaining a FOG Wastewater Discharge Permit pursuant to these Regulations. See Appendix \_\_\_ for a sample of the permit.

### **1.4 KITCHEN BEST MANAGEMENT PRACTICES REQUIRED**

All Food Services Establishments shall implement Kitchen Best Management Practices in its operation to minimize the discharge of FOG to the sewer system. Detailed requirements for Kitchen Best Management Practices shall be specified in the permit. This may include kitchen practices and employee training that is essential in minimizing FOG discharge.

### **1.5 FOG PRETREATMENT REQUIRED**

Food Service Establishments are required to install, operate and maintain an approved type and adequately sized grease interceptor necessary to maintain compliance with the objectives of these Regulations, subject to the variance and waiver provisions of Section 1.6. The grease interceptor shall be adequate to separate and remove FOG contained in wastewater discharges from Food Service Establishments prior to discharge to the sewer system. Fixtures, equipment, and drain lines located in the food preparation and clean up areas of food Service

Establishments that are sources of FOG discharges shall be connected to the grease interceptor. Compliance shall be established as follows:

A. New Construction of Food Service Establishments

New construction of Food Service Establishments, including remodels or tenant improvements that change the classification of an establishment to a Food Service Establishment, shall include and install grease interceptors prior to commencing discharges of wastewater to the sewer system.

B. Existing Food Service Establishments

1. For existing Food Service Establishments, the requirement to install and to properly operate and maintain a grease interceptor may be conditionally stayed, that is, delayed in its implementation by the FOG Control Program Manager for a maximum period of three years from the effective date of these Regulations. Terms and conditions for application of a stay to a Food Service Establishment shall be set forth in the permit.

2. Existing Food Service Establishments, which have caused or contributed to a grease-related blockage in the sewer system, or which have been determined to contribute significant FOG to the sewer system by the FOG Control Program Manager based on inspection or sampling, shall be deemed to have reasonable potential to adversely impact the sewer system, and shall install grease interceptors within 180 days upon notification by the District.

3. Existing Food Service Establishments or Food Service Establishments that change ownership, that undergo remodeling or a change in operations as defined in the definitions section of these Regulations, shall be required to install a grease interceptor.

**1.6 VARIANCE AND WAIVER OF GREASE INTERCEPTOR REQUIREMENT**

A. Variance from Grease Interceptor Requirements

An existing Food Service Establishment may obtain a variance from the grease interceptor requirement to allow alternative pretreatment technology that is at least equally effective in controlling the FOG discharge in lieu of a grease interceptor, if the Food Service Establishment demonstrates that it is impossible or impracticable to install, operate, or maintain a grease interceptor. The FOG Control Program

Manager's determination to grant a variance will be based upon, but not limited to, evaluation of the following conditions:

1. There is no adequate space for installation and/or maintenance of a grease interceptor.
2. There is no adequate slope for gravity flow between kitchen plumbing fixtures and the grease interceptor and/or between the grease interceptor and the private collection lines or the public sewer.
3. The Food Service Establishment can justify that the alternative pretreatment technology is equivalent or better than a grease interceptor in controlling its FOG discharge. In addition, the Food Service Establishment must be able to demonstrate, after installation of the proposed alternative pretreatment, its effectiveness to control FOG discharge through downstream visual monitoring of the sewer system for at least three months at its own expense. A Variance may be granted if the results show no visible accumulation of FOG in its lateral and/or tributary downstream sewer lines.

#### B. Conditional Waiver from Installation of Grease Interceptor

An existing Food Service Establishment may obtain a conditional waiver from installation of a grease interceptor if the Food Service Establishment demonstrates that it has negligible FOG discharge and insignificant impact to the sewer system. Although a waiver from installation of a grease interceptor may be granted, the Food Service Establishment may be required to provide space and plumbing segregation for future installation of grease interceptor. The FOG Control Program Manager's determination to grant or revoke a conditional waiver shall be based upon, but not limited to, evaluation of the following conditions:

1. Quantity of FOG discharge as measured or as indicated by the size of Food Service Establishment based on seating capacity, number of meals served, menu, water usage, amount of on-site consumption of prepared food and other conditions that may reasonably be shown to contribute to FOG discharges.
2. Adequacy of implementation of Kitchen Best Management Practices and compliance history.



3. Sewer size, grade, condition based on visual information, FOG deposition in the sewer by the Food Service Establishment, and history of maintenance and sewage spills in the receiving sewer system.
4. Changes in operations that significantly affect FOG discharge.
5. Any other condition deemed reasonably related to the generation of FOG discharges by the FOG Control Program Manager.

C. Waiver from Grease Interceptor Installation with a Grease Disposal Mitigation Charge

For Food Service Establishments where the installation of a grease interceptor is not feasible and no equivalent alternative pretreatment technology can be employed, a waiver from the grease interceptor requirement may be granted with the imposition of a Grease Disposal Mitigation Charge as described in Section 1.8. Additional requirements may be imposed to mitigate the discharge of FOG into the sewer system. The FOG Control Program Manager's determination to grant the waiver with a Grease Disposal Mitigation Charge will be based upon, but not limited to, evaluation of the following conditions:

1. There is no adequate space for installation and/or maintenance of a grease interceptor.
2. There is no adequate slope for gravity flow between kitchen plumbing fixtures and the grease interceptor and/or between the grease interceptor and the private collection lines or the public sewer.
3. A variance from grease interceptor installation to allow alternative pretreatment technology cannot be granted.

D. Application for Waiver or Variance of Requirement for Grease Interceptor

A Food Service Establishment may submit an application for waiver or variance from the grease interceptor requirement to the FOG Control Program Manager. The Food Service Establishment bears the burden of demonstrating to the FOG Control Program Manager's reasonable satisfaction that the installation of a grease interceptor is not feasible or applicable. Upon determination by the FOG Control Program Manager that reasons are sufficient to justify a variance or waiver, the

permit will be issued or revised to include the variance or waiver and relieve the Food Service Establishment from the requirement.

#### E. Terms and Conditions

A variance or waiver shall contain terms and conditions that serve as basis for its issuance. A waiver or variance may be revoked at any time when any of the terms and conditions for its issuance are not satisfied or if the conditions upon which the waiver was based change so that the justification for the waiver no longer exists. The waiver or variance shall be valid so long as the Food Service Establishment remains in compliance with its terms and conditions until the expiration date specified in the variance or waiver.

### **1.7 COMMERCIAL PROPERTIES**

Property owners of commercial properties containing multiple tenants on a single parcel, or their official designee(s), shall be responsible for the installation and maintenance of the grease interceptor serving multiple or individual Tenants. Property owners of commercial properties shall be responsible for all aspects of compliance with these Regulations.

Permits issued to FSE's that do not have an individual water meter shall also be issued to the property owner and property management company as co-permittees. Any subsequent enforcement actions that may be necessary to ensure compliance with these Regulations will be prosecuted jointly against the FSE and the property owner.

### **1.8 GREASE DISPOSAL MITIGATION CHARGE**

Food Service Establishments that operate without a grease control interceptor, who have a waiver as described in Section 1.6C, may be required to pay a Grease Disposal Mitigation Charge to equitably cover the costs of increased maintenance of the sewer system as a result of the Food Service Establishment's inability to adequately remove FOG from its wastewater discharge. This Section shall not be interpreted to allow the new construction of, or existing Food Service Establishments undergoing remodeling or change in operations to operate without an approved grease interceptor unless the District has determined that it is impossible or impracticable to install or operate a grease control interceptor for the subject facility under the provisions of Section 1.6 of these Regulations.

A. The Grease Disposal Mitigation Charge shall be established by resolution of the Board of Directors, and shall be based on the estimated cost, as determined by the General Manager, of maintaining the sewer system for inspection and removal of FOG and other viscous or solidifying agents attributable to the Food Service Establishment resulting from the lack of a grease interceptor or grease control device.

B. The Grease Disposal Mitigation Charge may be waived or reduced when the discharger demonstrates to the reasonable satisfaction of the FOG Control Program Manager that it has used best management and waste minimization practices on a regular basis that has significantly and adequately reduced the introduction of FOG into the sewer system.

C. The Grease Disposal Mitigation Charge may not be waived or reduced when the Food Service Establishment does not comply with the minimum requirements of these Regulations and/or its discharge into the sewer system in the preceding 12 months has caused or created a potential to cause, alone or collectively, a sewer blockage or SSO in the sewer downstream or surrounding the Food Service Establishment prior to the waiver request.

## **1.9 SEWER SYSTEM OVERFLOWS, PUBLIC NUISANCE, ABATEMENT ORDERS AND CLEANUP COSTS**

Notwithstanding the three-year period established in Section 1.5, Food Service establishments found to have contributed to a sewer blockage, SSOs, or any sewer system interferences resulting from the discharge of wastewater or waste containing FOG shall be ordered to install and maintain a grease interceptor, and may be subject to a requirement to abate the nuisance and prevent any future health hazards created by sewer line failures and blockages, SSOs, or any other sewer system interferences. SSOs may cause threat and injury to public health, safety, and welfare of life and property, and are hereby declared public nuisances. Furthermore, sewer lateral failures and SSOs caused by Food Service Establishments alone or collectively are the responsibility of the private property owner and/or Food Service Establishment and individual(s) as a responsible officer or owner of the Food Service Establishment.

If the District must act immediately to contain and clean up an SSO caused by blockage of a private or public sewer lateral or system serving a Food Service Establishment, or at the request of the property owner or operator of the Food Service Establishment, or because of the failure of the property owner or Food

Service Establishment to abate the condition causing immediate threat of injury to the health, safety, welfare, or property of the public, the District's costs for such abatement may be entirely borne by the property owner or operator of the Food Service Establishment and individual(s) as a responsible officer or owner of the Food Service Establishment(s), and may constitute a debt to the District and become due and payable upon the District's request for reimbursement of such costs.

## **ARTICLE 2 - FOG WASTEWATER DISCHARGE PERMITS FOR FOOD SERVICE ESTABLISHMENTS**

### **2.1 FOG WASTEWATER DISCHARGE PERMIT REQUIRED**

A. Food Service Establishments proposing to discharge or currently discharging wastewater into the District's sewer system shall obtain a FOG Wastewater Discharge Permit from the District.

B. FOG Wastewater Discharge Permits shall be expressly subject to all provisions of these Regulations and all other regulations, charges for use, and fees established by the District. The conditions of FOG Wastewater Discharge Permits shall be enforced by the District in accordance with these Regulations and applicable State and Federal Regulations.

### **2.2 FOG WASTEWATER DISCHARGE PERMIT APPLICATION**

A. Any FSE required to obtain a FOG Wastewater Discharge Permit shall complete and file with the District prior to commencing or continuing discharges an application in a form prescribed by the District. The applicable fees shall accompany this application. The applicant shall submit, in units and terms appropriate for evaluation, the following information at a minimum:

1. Name, address, telephone number, assessor's parcel number(s), description of the Food Service Establishment, operation, cuisine, service activities, or clients using the applicant's services.
2. (Whichever is applicable) Name, address, and telephone number of any and all principals/owners/major shareholders of the Food Service Establishment, Articles of Incorporation, most recent Report of the Secretary of State, Business License.
3. Name, address, and telephone number of property owner or lessor and the property manager where the Food Service Establishment is located.
4. Any other information as specified in the application form.

B. Applicants may be required to submit site plans, floor plans, mechanical and plumbing plans, and details to show all sewers, FOG control devices, grease interceptor or other pre-treatment equipment and appurtenances by size, location, and elevation for evaluation.

C. Other information related to the applicant's business operations and potential discharge may be requested to properly evaluate the permit application.

D. After evaluation of the data furnished, the District may issue a FOG Wastewater Discharge Permit, subject to terms and conditions set forth in these Regulations and as otherwise determined by the FOG Control Program Manager to be appropriate to protect the District's sewer system.

### **2.3 FOG WASTEWATER DISCHARGE PERMIT CONDITIONS**

The issuance of a FOG Wastewater Discharge Permit may contain any of the following conditions or limits:

A. Limits on discharge of FOG and other priority pollutants.

B. Requirements for proper operation and maintenance of grease interceptors and other grease control devices.

C. Grease interceptor maintenance frequency and schedule.

D. Requirements for implementation of Kitchen Best Management Practices and installation of adequate grease interceptor and/or grease control device.

E. Requirements for maintaining and reporting status of Kitchen Best Management Practices

F. Requirements for maintaining and submitting logs and records, including waste hauling records and waste manifests.

G. Requirements to self-monitor.

H. Requirements for the Food Service Establishment to construct, operate, and maintain, at its own expense, FOG control device and sampling facilities.

I. Additional requirements as otherwise determined to be reasonably appropriate by the FOG Control Program Manager to protect the District's system or as specified by other Regulatory Agencies.

J. Other terms and conditions which may be reasonably applicable to ensure compliance with these Regulations.

## **2.4 FOG WASTEWATER DISCHARGE PERMIT FEE**

A FOG Wastewater Discharge Permit Fee may be assessed. The FOG Wastewater Discharge Permit fee shall be paid by the applicant in an amount adopted by resolution of the Board of Directors of the District. Payment of the permit fee must be received by the District prior to issuance of the permit. A permittee shall also pay any delinquent invoices in full prior to permit renewal.

## **2.5 FOG WASTEWATER DISCHARGE PERMIT MODIFICATION OF TERMS AND CONDITIONS**

A. The terms and conditions of an issued permit may be subject to modification and change by the sole determination of the FOG Control Program Manager during the life of the permit based on:

1. The discharger's current or anticipated operating data;
2. The District's current or anticipated operating data;
3. Changes in the requirements of Regulatory Agencies which affect the District; or
4. A determination by the FOG Control Program Manager that such modification is appropriate to further the objectives of these Regulations.

B. The Permittee may request a modification to the terms and conditions of an issued permit. The request shall be in writing stating the requested change and the reasons for the change. The FOG Control Program Manager shall review the request, make a determination on the request, and respond in writing.

C. The Permittee shall be informed of any change in the permit limits, conditions, or requirements at least forty-five (45) days prior to the effective date of change. Any changes or new conditions in the permit shall include a reasonable time schedule for compliance.

## **2.6 NON-TRANSFERABILITY OF PERMITS**

FOG Wastewater Discharge Permits issued under these Regulations are for a specific Food Service Establishment, for a specific operation, and create no vested rights.

A. No permit holder shall assign, transfer, or sell any FOG Wastewater Discharge Permit issued under these Regulations nor use any such permit for or on any premises or for facilities or operations or discharges not expressly encompassed within the underlying permit.

B. Any permit that is transferred to a new owner or operator or to a new facility is void.



## **ARTICLE 3 - FACILITIES REQUIREMENTS**

### **3.1 DRAWING SUBMITTAL REQUIREMENTS**

Upon request by the District:

A. Food Service Establishments may be required to submit a minimum of two copies of facility site plans, mechanical and plumbing plans, and details to show all sewer locations and connections. The submittal shall be in a form and content acceptable to the District for review of existing or proposed grease control devices, grease interceptor, monitoring facilities, metering facilities, and operating procedures. The review of the plans and procedures shall in no way relieve the Food Service Establishments of the responsibility of modifying the facilities or procedures in the future as necessary to produce an acceptable discharge, and to meet the requirements of these Regulations or any requirements of other Regulatory Agencies.

B. Applicants may be required to submit site plans, floor plans, mechanical and plumbing plans, and details to show all sewers, FOG control devices, grease interceptor or other pre-treatment equipment and appurtenances by size, location, and elevation for evaluation.

C. Food Service Establishments may be required to submit a schematic drawing of the FOG control device, grease interceptor or other pre-treatment equipment, piping and instrumentation diagram, and wastewater characterization report.

D. The District may require that the drawings be prepared by a California Registered Civil, Chemical, Mechanical, or Electrical Engineer.

### **3.2 GREASE INTERCEPTOR REQUIREMENTS**

A. All Food Service Establishments shall provide wastewater acceptable to the District under the requirements and standards established herein before discharging to any public sewer. Any Food Service Establishment required to provide FOG pre-treatment shall install, operate, and maintain an approved type and adequately sized grease interceptor necessary to maintain compliance with the objectives of these Regulations.

B. Grease interceptor sizing and installation shall conform to the current edition of the California Plumbing Code. Grease interceptors shall be constructed in

accordance with the design approved by the FOG Control Program Manager and shall have a minimum of two compartments with fittings designed for grease retention.

C. The grease interceptor shall be installed at a location where it shall be at all times easily accessible for inspection, cleaning, and removal of accumulated grease.

D. Access manholes, with a minimum diameter of 24 inches, shall be provided over each grease interceptor chamber and sanitary tee. The access manholes shall extend at least to finished grade and be designed and maintained to prevent water inflow or infiltration. The manholes shall also have readily removable covers to facilitate inspection, grease removal, and wastewater sampling activities.

### **3.3 GREASE TRAP REQUIREMENTS**

A. Food Service Establishments may be required to install grease traps in the waste line leading from drains, sink, and other fixtures or equipment where grease may be introduced into the sewer system in quantities that can cause blockage.

B. Sizing and installation of grease traps shall conform to the current edition of the California Plumbing Code subject to approval by the FOG Control Program Manager.

C. Grease traps shall be maintained in efficient operating condition by removing accumulated grease on a daily basis.

D. Grease traps shall be maintained free of all food residues and any FOG waste removed during the cleaning and scraping process.

E. Grease traps shall be inspected periodically to check for leaking seams and pipes, and for effective operation of the baffles and flow regulating device. Grease traps and their baffles shall be maintained free of all caked-on FOG and waste. Removable baffles shall be removed and cleaned during the maintenance process.

F. Dishwashers and food waste disposal units shall not be connected to or discharged into any grease trap.

### **3.4 MONITORING FACILITIES REQUIREMENTS**

- A. The District may require Food Service Establishments to construct and maintain in proper operating condition at the Food Service Establishment's sole expense flow monitoring, constituent monitoring, and/or sampling facilities.
- B. The location of the monitoring or metering facilities shall be subject to approval by the FOG Control Program Manager.
- C. Food Service Establishments may be required to provide to the FOG Control Program Manager or inspectors immediate, clear, safe, and uninterrupted access to the Food Service Establishment's monitoring and metering facilities.
- D. Food Service Establishments may also be required by the FOG Control Program Manager to submit waste analysis and contingency plans, and meet other necessary requirements to ensure proper operation and maintenance of the grease control device or grease interceptor and compliance with these Regulations.
- E. No Food Service Establishment shall increase the use of water or in any other manner attempt to dilute a discharge as a partial or complete substitute for treatment to achieve compliance with these Regulations and the FOG Wastewater Discharge Permit.

### **3.5 REQUIREMENTS FOR KITCHEN BEST MANAGEMENT**

- A. All Food Service Establishments shall implement Kitchen Best Management Practices in accordance with the requirements and guidelines established by the District under its FOG Control Program in an effort to minimize the discharge of FOG to the sewer system.
- B. All Food Service Establishments shall be required, at a minimum, to comply with the following Kitchen Best Management Practices, when applicable:
  - 1. Installation of drain screens. Drain screens shall be installed on all drainage pipes in food preparation areas.
  - 2. Segregation and collection of waste cooking oil. All waste cooking oil shall be collected and stored properly in recycling receptacles such as barrels or drums. Such recycling receptacles shall be maintained properly to ensure that they do not

leak. Licensed waste haulers or an approved recycling facility must be used to dispose of waste cooking oil.

3. Disposal of food waste. All food waste shall be disposed of directly into the trash or garbage, and not in sinks.

4. Employee training. Employees of the food service establishment shall be trained by ownership/management periodically as specified in the permit on the following subjects:

a) How to “dry wipe” pots, pans, dishware, and work areas before washing to remove grease.

b) How to properly dispose of food waste and solids in enclosed plastic bags prior to disposal in trash bins or containers to prevent leaking and odors.

c) The location and use of absorption products to clean under fryer baskets and other locations where grease may be spilled or dripped.

d) How to properly dispose of grease or oils from cooking equipment into a grease receptacle such as a barrel or drum without spilling.

Training shall be documented and employee signatures retained indicating each employee's attendance and understanding of the practices reviewed. Training records shall be available for review at any reasonable time by the FOG Control Program Manager or a designated District inspector. Training records shall be retained for a minimum of three (3) years.

5. Maintenance of kitchen exhaust filters. Filters shall be cleaned as frequently as necessary to be maintained in good operating condition. The wastewater generated from cleaning the exhaust filter shall be disposed of properly.

6. Kitchen signage. Best management and waste minimization practices shall be posted conspicuously in the food preparation and dishwashing areas at all times.

7. Maintenance of floor mats and kitchen appliances. The wastewater generated from floor mat or kitchen appliance washing operations must be disposed of properly in compliance with these Regulations.

### **3.6 GREASE INTERCEPTOR MAINTENANCE REQUIREMENTS**

A. Grease Interceptors shall be maintained in efficient operating condition by periodic removal of the full content of the interceptor, which includes wastewater, accumulated FOG, floating materials, sludge, and solids.

B. All existing and newly installed grease interceptors shall be maintained in a manner consistent with a maintenance frequency approved by the FOG Control Program Manager pursuant to this section.

C. No FOG that has accumulated in a grease interceptor shall be allowed to pass into any sewer lateral, sewer system, storm drain, or public right of way during maintenance activities.

D. Food Service Establishments with grease interceptors may be required to submit data and information necessary to establish the maintenance frequency of grease interceptors.

E. The maintenance frequency for all Food Service Establishments with a grease interceptor shall be determined by one of the following methods:

1. Grease interceptors shall be fully pumped out and cleaned at a frequency such that the combined FOG and solids accumulation does not exceed 25% of the total design hydraulic depth of the grease interceptor. This is to ensure that the minimum hydraulic retention time and required available hydraulic volume is maintained to effectively intercept and retain FOG discharged to the sewer system.

2. All Food Service Establishments with a Grease Interceptor shall maintain their grease interceptor not less than every 6 months.

3. Grease interceptors shall be fully pumped out and cleaned quarterly when the frequency described in (1) has not been established. The maintenance frequency shall be adjusted when sufficient data have been obtained to establish an average frequency based on the requirements described in (1) and guidelines adopted pursuant to the FOG Control Program. The FOG Control Program Manager may change the maintenance frequency at any time to reflect changes in actual operating conditions in accordance with the FOG Control Program. Based on the actual generation of FOG from the Food Service Establishment, the maintenance frequency may increase or decrease.

4. The owner/operator of a Food Service Establishment may submit a request to the FOG Control Program Manager requesting a change in the maintenance frequency at any time. The Food Service Establishment has the burden of responsibility to demonstrate that the requested change in frequency reflects actual operating conditions based on the average FOG accumulation over time and meets the requirements described in (1), and that it is in full compliance with the conditions of its permit and these Regulations. Upon determination by the FOG Control Program Manager that the requested revision is justified, the permit shall be revised accordingly to reflect the change in maintenance frequency.

5. If the grease interceptor at any time contains FOG and solids accumulation that do not meet the requirements described in (1), the Food Service Establishment shall be required to have the grease interceptor serviced immediately such that all fats, oils, grease, sludge, and other materials are completely removed from the grease interceptor. If deemed necessary, the FOG Control Program Manager may also increase the maintenance frequency of the grease interceptor from the current frequency.

F. Wastewater, accumulated FOG, floating materials, sludge/solids, and other materials removed from the grease interceptor shall be properly disposed of offsite by waste haulers in accordance with federal, state, and/or local laws. FSEs are required to obtain and maintain a copy of the waste hauler's documentation which must include:

- Name of Hauling Company
- Name and Signature of Operator performing the pump-out
- Documentation of full pump-out with volume of water and FOG removed (e.g. 1,500 gallons)
- Documentation of the level of floating FOG and Settable Solids (to determine if volume exceeds 25% capacity of grease removal equipment)
- Documentation if repairs to the Grease Interceptor are required
- Identification of the facility where the waste hauler is planning to dispose of the waste

## **ARTICLE 4 - MONITORING, REPORTING, NOTIFICATION, AND INSPECTION REQUIREMENTS**

### **4.1 MONITORING AND REPORTING CONDITIONS**

#### **A. Monitoring for Compliance with Permit Conditions and Reporting Requirements**

1. The FOG Control Program Manager may require periodic reporting of the status of implementation of Kitchen Best Management Practices, in accordance with the FOG Control Program.

2. The FOG Control Program Manager may require visual monitoring at the sole expense of the Permittee to observe the actual conditions of the Food Service Establishment's sewer lateral and/or downstream sewer lines.

3. The FOG Control Program Manager may require reports for self-monitoring of wastewater constituents and FOG characteristics of the Permittee needed for determining compliance with any conditions or requirements as specified in the FOG Wastewater Discharge Permit or these Regulations. Monitoring reports of the analyses of wastewater constituents and FOG characteristics shall be in a manner and form approved by the FOG Control Program Manager and shall be submitted upon request of the FOG Control Program Manager. Failure by the Permittee to perform any required monitoring or to submit monitoring reports required by the FOG Control Program Manager constitutes a violation of these Regulations and may be cause for the District to initiate all necessary tasks and analyses to determine the wastewater constituents and FOG characteristics for compliance with any conditions and requirements specified in the FOG Wastewater Discharge Permit or in these Regulations. The Permittee shall be responsible for any and all expenses of the District in undertaking such monitoring analyses and preparation of reports.

4. Other reports may be required, such as compliance schedule progress reports, FOG control monitoring reports, and any other reports deemed reasonably appropriate by the FOG Control Program Manager to ensure compliance with these Regulations.

**B. Record Keeping Requirements.** The Permittee shall be required to keep all manifests, receipts, and invoices of all cleaning, maintenance, grease removal of/from the grease control device, disposal carrier, and disposal site location for no less than three years. The Permittee shall, upon request, make the manifests, receipts, and invoices available to any District representative, or inspector.

These records may include:

1. A logbook of grease interceptor, grease trap, or grease control device cleaning and maintenance practices.
2. A record of Kitchen Best Management Practices being implemented including employee training.
3. Copies of records and manifests of waste hauling interceptor contents.
4. Records of sampling data and sludge height monitoring for FOG and solids accumulation in the grease interceptors.
5. Records of any spills and/or cleaning of the lateral or sewer system.
6. Any other information deemed appropriate by the FOG Control Program Manager to ensure compliance with these Regulations.

#### C. Falsifying Information or Tampering with Process

It shall be unlawful to make any false statement, representation, record, report, plan, or other document that is filed with the District, or to tamper with or knowingly render inoperable any grease control device, monitoring device, or method or access point required under these Regulations.

### **4.2 INSPECTION AND SAMPLING CONDITIONS**

A. The FOG Control Program Manager may inspect or order the inspection and sample the wastewater discharges of any Food Service Establishment to ascertain whether the intent of these Regulations is being met and the Permittee is complying with all requirements. The Permittee shall allow the District access to the Food Service Establishment premises during normal business hours for purposes of inspecting the Food Service Establishment's grease control devices or interceptor, reviewing the manifests, receipts and invoices relating to the cleaning, maintenance and inspection of the grease control devices or interceptor.

B. The FOG Control Program Manager shall have the right to place or order the placement on the Food Service Establishment's property or other locations as determined by the FOG Control Program Manager such devices as are necessary to conduct sampling or metering operations. Where a Food Service Establishment has



security measures in force, the Permittee shall make necessary arrangements so that representatives of the District shall be permitted to enter without delay for the purpose of performing their specific responsibilities.

C. In order for the FOG Control Program Manager to determine the wastewater characteristics of the discharger for purposes of determining the permit fee and for compliance with permit requirements, the Permittee shall make available for inspection and copying by the District all notices, monitoring reports, waste manifests, and records including, but not limited to, those related to wastewater generation and wastewater disposal without restriction, but subject to the confidentiality provision set forth in these Regulations. All such records shall be kept by the Permittee a minimum of three (3) years.

All user information and data on file shall be available to the public and governmental agencies without restriction, unless the user specifically requests and is able to demonstrate to the satisfaction of the District that the release of such information would divulge information, processes, or methods which would be detrimental to the user's competitive position. The demonstration of the need for confidentiality made by the user must meet the burden necessary for withholding such information from the general public under applicable state and federal law. Any such claim must be made at the time of submittal of the information by marking "Confidential Business Information" on each page containing such information within the submittal. Information which is demonstrated to be confidential shall not be transmitted to any governmental agency without prior notification to the user. Information concerning wastewater quality and quantity shall not be deemed confidential.

#### **4.3 RIGHT OF ENTRY**

Persons or occupants of premises where wastewater is created or discharged shall allow the FOG Control Program Manager or District representatives reasonable access to all parts of the wastewater generating and disposal facilities for the purposes of inspection and sampling during all times the discharger's facility is open, operating, or any other reasonable time. No person shall interfere with, delay, resist, or refuse entrance to District representatives attempting to inspect any facility involved directly or indirectly with a discharge of wastewater to the District's sewer system. In the event of an emergency involving actual or imminent sanitary sewer overflow, District's representatives may access adjoining businesses or properties that share a sewer system with a Food Service Establishment in order to prevent or remediate an actual or imminent sanitary overflow.

#### **4.4 NOTIFICATION OF SPILL**

A. In the event a permittee is unable to comply with any permit condition due to a breakdown of equipment, accidents, or human error, or the Permittee has reasonable opportunity to know that its discharge will exceed the discharge provisions of the FOG Wastewater Discharge Permit or these Regulations, the discharger shall immediately notify the District by telephone at the number specified in the Permit. If the material discharged to the sewer has the potential to cause or result in sewer blockages or SSOs, the discharger shall immediately notify the local Health Department, City or County, and the District.

B. Confirmation of this notification shall be made in writing to the FOG Control Program Manager at the address specified in the Permit no later than five (5) working days from the date of the incident. The written notification shall state the date of the incident, the reasons for the discharge or spill, what steps were taken to immediately correct the problem, and what steps are being taken to prevent the problem from recurring.

C. Such notification shall not relieve the Permittee of any expense, loss, damage, or other liability which may be incurred as a result of damage or loss to the District or any other damage or loss to person or property; nor shall such notification relieve the Permittee of any fees or other liability which may be imposed by these Regulations or other applicable law.

#### **4.5 NOTIFICATION OF PLANNED CHANGES**

Permittee shall notify the District at least 60 days in advance prior to any facility expansion/remodeling, or process modifications that may result in new or substantially increased FOG discharges or a change in the nature of the discharge. Permittee shall notify the District in writing of the proposed expansion or remodeling and shall submit any information requested by the District for evaluation of the effect of such expansion on Permittee's FOG discharge to the sewer system.

## **ARTICLE 5 - ENFORCEMENT**

### **5.1 PURPOSES AND SCOPE**

A. The Board of Directors finds that in order for the District to comply with the laws, regulations, and rules imposed upon it by Regulatory Agencies and to ensure that the District's sewer facilities are protected and are able to operate with the highest degree of efficiency, and to protect the public health and environment, specific enforcement provisions must be adopted to govern the discharges to the District's system by Food Service Establishments.

B. The District is willing to cooperate with all users on improvements in wastewater quality, yet must be in a position to ensure that uncooperative users shall comply with these Regulations and any conditions set forth in a wastewater discharge permit.

C. To ensure that all interested parties are afforded due process of law and that violations are resolved as soon as possible, the general policy of the District is that:

1. Any determination relating to a notice of violation and Compliance Schedule Agreement (CSA) will be made by the FOG Control Program Manager, with a right of appeal by the permittee to the General Manager pursuant to the procedures set forth in Section 5.12.

2. A permittee or applicant for a permit may request the Board of Directors of the District to hear an appeal of the General Manager's decision pursuant to Section 5.13. Such request may be granted or denied by the Board of Directors.

3. Any permit suspension or revocation recommended by the FOG Control Program Manager will be heard and a recommendation made to the General Manager or other person designated by the General Manager with a right of appeal of the General Manager's order by the Permittee to the Board of Directors pursuant to the provisions of Section 5.13.

D. The District, at its discretion, may utilize any one, combination, or all enforcement remedies provided in Article 5 in response to any noncompliance with a permit condition or any violation of these Regulations.

E. Each non-compliance or violation per day and each day of noncompliance or violation shall be taken as a separate noncompliance or violation for determining the

amount of fees, charges, fines, or penalties and/or which enforcement actions may be taken.

F. The issuance or exercise of any type of an enforcement action provided for under these Regulations shall not be a bar against, or a prerequisite for, taking any other or additional enforcement action against a user under these Regulations or any other local, state, or federal law.

G. All users have a right of appeal pursuant to the procedures set forth in these Regulations.

## **5.2 DETERMINATION OF NONCOMPLIANCE WITH FOG WASTEWATER DISCHARGE PERMIT CONDITIONS**

### **A. Inspection Procedures**

1. Inspection of Food Service Establishments shall be conducted in the time, place, manner, and frequency determined at the sole discretion of the FOG Control Program Manager.

2. Noncompliance with Kitchen Best Management Practices, 25% Rule for grease interceptors, maintenance frequency requirements for grease interceptors, permit discharge conditions, or any discharge provisions of these Regulations may be determined by an inspection of the Food Service Establishment.

### **B. Sampling Procedures**

1. Sampling of Food Service Establishments shall be conducted in the time, place, manner, and frequency determined at the sole discretion of the District.

2. Non-compliance with mass emission rate limits, concentration limits, permit discharge conditions, or any discharge provision of these Regulations may be determined by an analysis of a grab or composite sample of the effluent of a user. Non-compliance with mass emission rate limits shall be determined by an analysis of a composite sample of the user's effluent, except that a grab sample may be used to determine compliance with mass emission rate limits when the discharge is from a closed (batch) treatment system in which there is no wastewater flow into the system when the discharge is occurring, the volume of wastewater contained in the batch system is known, the time interval of discharge is known, and the grab sample is homogeneous and representative of the discharge.

3. Any sample taken from a sample point is considered to be representative of the discharge to the public sewer.

#### C. Notice of Noncompliance (NON)

1. In the event that it is determined that a user is in noncompliance with any provision of these Regulations, or the terms, conditions, and limitations of its FOG Wastewater Discharge Permit, the District may issue a NON, whereby the user shall comply with all directives, conditions, and requirements therein within the time prescribed.

2. The issuance of a NON may contain terms and conditions including, but not limited to, installation of grease control devices or a grease interceptor, submittal of drawings or technical reports, payment of fees or administrative fines, limits on rate and time of discharge, or any other provisions to ensure compliance with these Regulations and the user's FOG Wastewater Discharge Permit.

#### D. Noncompliance Charges

Any Permittee determined to be in noncompliance with the terms and conditions specified in its permit or with any provision of these Regulations may pay a noncompliance charge. The purpose of the noncompliance charge is to compensate the District for estimated or actual costs of additional inspection and follow-up, sampling, monitoring, laboratory analysis, treatment, disposal, and administrative processing incurred as a result of the noncompliance, and shall be in addition to and not in lieu of any penalties as may be assessed pursuant to Sections 5.10 and 5.11. Noncompliance charges shall be determined by the General Manager on a case-by-case basis.

### **5.3 NOTICE OF VIOLATION (NOV)**

A. In the event that it is determined that a user has not responded to a NON that was previously issued to it or that noncompliance of any FOG standards requires its immediate attention, the District may issue a NOV, whereby the user shall comply with all directives, conditions, and requirements therein within the time prescribed.

B. The issuance of a NOV may contain terms and conditions including, but not limited to, installation of grease control devices or a grease interceptor, submittal of drawings or technical reports, payment of fees, administrative fines, limits on rate

and time of discharge, or any other provisions to ensure compliance with these Regulations.

#### **5.4 COMPLIANCE SCHEDULE AGREEMENT**

A. Upon determination that a Permittee is in noncompliance with the terms and conditions specified in its permit or any provision of these Regulations, or needs to construct and/or acquire and install a grease control device or grease interceptor, the FOG Control Program Manager may require the permittee to enter into a CSA.

B. The issuance of a CSA may contain terms and conditions including, but not limited to, requirements for installation of a grease control device, grease interceptor and facilities, submittal of drawings or reports, audit of waste hauling records, best management and waste minimization practices, payment of fees, or other provisions to ensure compliance with these Regulations.

C. The FOG Control Program Manager shall not enter into a CSA until such time as all amounts owed to the District, including user fees, noncompliance charges, or other amounts due are paid in full, or an agreement for deferred payment secured by collateral or a third party, is approved by the FOG Control Program Manager.

D. If compliance is not achieved in accordance with the terms and conditions of a CSA during its term, the FOG Control Program Manager may issue an order suspending or revoking the discharge permit pursuant to Section 5.5 of these Regulations.

#### **5.5 PERMIT REVOCATION**

##### **A. Grounds**

The General Manager may revoke any permit when it is determined that a permittee:

1. Knowingly provides a false statement, representation, record, report, or other document to the District.
2. Refuses to provide records, reports, plans, or other documents required by the District to determine permit terms, conditions, discharge compliance, or compliance with these Regulations.

3. Falsifies, tampers with, or knowingly renders inaccurate any monitoring device or sample collection method.
4. Fails to comply with the terms and conditions of a CSA.
5. Discharges effluent to the District's sewer system while its permit is suspended.
6. Refuses reasonable access to the permittee's premises for the purpose of inspection and monitoring.
7. Does not make timely payment of all amounts owed to the District for user charges, permit fees, or any other fees imposed pursuant to these Regulations.
8. Causes interference, sewer blockages, or SSOs with the District collection, treatment, or disposal system.
9. Violates grease interceptor maintenance requirements, any condition or limit of its discharge permit, or any provision of the District's Regulations.
10. Fails to report significant changes in operations or wastewater constituents.
11. Fails to comply with the terms and conditions of any enforcement action.

#### B. Notice

When the FOG Control Program Manager has reason to believe that grounds exist for the revocation of a permit, he/she shall give written notice by certified mail thereof to the Permittee setting forth a statement of the facts and grounds deemed to exist together with the time and place where the charges shall be heard by the General Manager or his/her designee. The hearing date shall be not less than fifteen (15) calendar days or more than forty-five (45) calendar days after the mailing of such notice.

#### C. Hearing

1. At the hearing, the Permittee shall have an opportunity to respond to the allegations set forth in the notice by presenting written or oral evidence. The revocation hearing shall be conducted in accordance with the procedures established by the General Manager and approved by the District's General Counsel.

2. If the General Manager designates a hearing officer, after the conclusion of the hearing the hearing officer shall submit a written report to the General Manager setting forth a brief statement of facts found to be true, a determination of the issues presented, conclusions, and a recommendation.

3. Upon receipt of the written report by the hearing officer, or conclusion of the hearing, if the General Manager conducted the hearing, the General Manager shall make his/her determination and should he/she find that grounds exist for revocation of the permit, he/she shall issue his/her decision and order in writing within thirty (30) calendar days after the conclusion of the hearing. The written decision and order of the General Manager shall be sent by certified mail to the Permittee or its legal counsel/representative at the Permittee's business address.

In the event the General Manager determines not to revoke the permit, he/she may order other enforcement actions under terms and conditions that he/she deems appropriate.

#### D. Effect

1. Upon an order of revocation by the General Manager becoming final, the Permittee shall permanently lose all rights to discharge any wastewater directly or indirectly to the District's system. All costs for physical termination shall be paid by the permittee.

2. Any owner or responsible management employee or assignee of the Permittee shall be bound by the order of revocation.

3. Any future application for a permit at any location within the District by any person associated with an order of revocation will be considered by the District after fully reviewing the records of the revoked permit, which records may be the basis for denial of a new permit.

4. An order of permit revocation issued by the General Manager shall be final in all respects on the sixteenth (16th) day after it is mailed to the Permittee unless a request for hearing is filed with the Board of Directors pursuant to Section 5.13 no later than 5:00 p.m. on the fifteenth (15th) day following such mailing.



## **5.6 DAMAGE TO FACILITIES OR INTERRUPTION OF NORMAL OPERATIONS**

A. Any person who discharges any waste which causes or contributes to any sewer blockage, SSOs, obstruction, interference, damage, or any other impairment to the District's sewer facilities or to the operation of those facilities shall be liable for all costs required to clean or repair the facilities together with expenses incurred by the District to resume normal operations. A service charge of twenty-five percent (25%) of District's costs shall be added to the costs and charges to reimburse the District for miscellaneous overhead, including administrative personnel and record keeping. The total amount shall be payable within forty five (45) days of invoicing by the District.

B. Any person who discharges waste which causes or contributes to the District violating its discharge requirements established by any regulatory agency, incurring additional expenses, or suffering losses or damage to the facilities, shall be liable for any costs or expenses incurred by the District, including regulatory fines, penalties, and assessments made by other agencies or a court.

## **5.7 PUBLIC NUISANCE**

A. Discharge of wastewater in any manner in violation of these Regulations or of any order issued by the FOG Control Program Manager or General Manager, as authorized by these Regulations, is hereby declared a public nuisance and shall be corrected or abated as directed by the FOG Control Program Manager or General Manager.

B. Any person creating a public nuisance is guilty of a misdemeanor and is subject to the criminal penalties identified in Section 5.11 of these Regulations.

## **5.8 TERMINATION OF SERVICE**

A. The District, by order of the General Manager, may physically terminate sewer service to any property as follows:

1. On an order of revocation of a permit; or
2. Upon the failure of a person not holding a valid FOG Wastewater Discharge Permit to immediately cease the discharge, whether direct or indirect, to the District's sewer facilities after the notice and process in Section 5.5 herein.

B. All costs for physical termination as well as all costs for reinstating service shall be paid by the owner or operator of the Food Service Establishment or permittee.

## **5.9 EMERGENCY SUSPENSION**

A. The District may, by order of the General Manager, suspend sewer service when the General Manager determines that such suspension is necessary in order to stop an actual or impending discharge which presents or may present an imminent or substantial endangerment to the health and welfare of persons, or to the environment, or may cause SSOs, sewer blockages, interference to the District's sewer facilities, or may cause the District to violate any State or Federal Law or Regulation. Any discharger notified of and subject to an Emergency Suspension Order shall immediately cease and desist the discharge of all wastewater containing FOG to the sewer system.

B. As soon as reasonably practicable following the issuance of an Emergency Suspension Order, but in no event more than five (5) business days following the issuance of such order, the General Manager shall hold a hearing to provide the Food Service Establishment or Permittee the opportunity to present information in opposition to the issuance of the Emergency Suspension Order. Such a hearing shall not stay the effect of the Emergency Suspension Order. The hearing shall be conducted in accordance with procedures established by the General Manager and approved by the District's General Counsel. The General Manager shall issue a written decision and order within two (2) business days following the hearing, which decision shall be sent by certified mail to the Food Service Establishment or its legal counsel/representative at that Food Service Establishment's business address. The decision of the General Manager following the hearing shall be final and not appealable to the Board, but may be subject to judicial review pursuant to Section 5.16.

## **5.10 CIVIL PENALTIES**

### **A. Authority**

All users of the District's system and facilities are subject to enforcement actions administratively or judicially by the District, U.S. EPA, State of California Regional Water Quality Control Board, or the County of Orange District Attorney. Said actions may be taken pursuant to the authority and provisions of several laws, including but not limited to: (1) Federal Water Pollution Control Act, commonly known as the Clean Water Act (33 U.S.C.A. Section 1251 et seq.); (2) California Porter-Cologne Water

Quality Control Act (California Water Code Section 13000 et seq.); (3) California Hazardous Waste Control Law (California Health & Safety Code Sections 25100 to 25250); (4) Resource Conservation and Recovery Act of 1976 (42 U.S.C.A Section 6901 et seq.); and (5) California Government Code, Sections 54739-54740.

#### B. Recovery of Fines or Penalties

In the event the District is subject to the payment of fines or penalties pursuant to the legal authority and actions of other regulatory or enforcement agencies based on a violation of law or regulation or its permits, and said violation can be established by the District as caused by the discharge of any user of the District's system which is in violation of any provision of the District's Regulations or the user's permit, the District shall be entitled to recover from the user all costs and expenses, including, but not limited to, the full amount of said fines or penalties to which it has been subjected.

#### C. Civil Liability

1. Pursuant to the authority of California Government Code Sections 54739 - 54740, any person who violates any provision of these Regulations; any permit condition, prohibition or effluent limit; or any suspension or revocation order shall be liable civilly for a sum not to exceed \$25,000.00 per violation for each day in which such violation occurs.
2. Pursuant to the authority of the Clean Water Act, 33 U.S.C. Section 1251 et seq., any person who violates any provision of these Regulations, or any permit condition, prohibition, or effluent limit shall be liable civilly for a sum not to exceed \$25,000.00 per violation for each day in which such violation occurs.
3. The General Counsel of the District, upon request of the General Manager, shall petition the Superior Court to impose, assess, and recover such penalties, or such other penalties as the District may impose, assess, and recover pursuant to Federal and/or State legislative authorization.
4. Remedies under this section are in addition to and do not supersede or limit any and all other remedies, civil or criminal, but no liability shall be recovered under this section for any violation for which liability is recovered under Section 5.10 of these Regulations.

#### D. Administrative Civil Penalties

1. Pursuant to the authority of California Government Code Sections 54740.5 and 54740.6, the District may issue an administrative complaint to any Permittee, discharger or other person who violates:
  - a) any provision of these Regulations;
  - b) any permit condition, prohibition, or effluent limit; or
  - c) any revocation or emergency suspension order.
  
2. The administrative complaint shall be served by personal delivery or certified mail on the person and shall inform the person that a hearing will be conducted, and shall specify a hearing date within sixty (60) days following service. The administrative complaint will allege the act or failure to act that constitutes the violation of the District's regulations, the provisions of law authorizing civil liability to be imposed, and the proposed civil penalty. The matter shall be heard by the General Manager or his/her designee. The person to whom an administrative complaint has been issued may waive the right to a hearing, in which case a hearing will not be conducted.
  
3. At the hearing, the person shall have an opportunity to respond to the allegations set forth in the administrative complaint by presenting written or oral evidence. The hearing shall be conducted in accordance with the procedures established by the General Manager and approved by the District's General Counsel.
  
4. If the General Manager designated a hearing officer, after the conclusion of the hearing the hearing officer shall submit a written report to the General Manager setting forth a brief statement of the facts found to be true, a determination of the issues presented, conclusions, and a recommendation.
  
5. Upon receipt of the written report by the hearing officer, or conclusion of the hearing if the General Manager conducted the hearing, the General Manager shall make his/her determination and should he/she find that grounds exist for assessment of a civil penalty against the person, he/she shall issue his/her decision and order in writing within thirty (30) calendar days after the conclusion of the hearing.
  
6. If, after the hearing or appeal, if any, it is found that the person has violated reporting or discharge requirements, the General Manager or Board of Directors may assess a civil penalty against that person. In determining the amount of the civil penalty, the General Manager or Board of Directors may take into consideration all relevant circumstances, including but not limited to the extent of harm caused by the

violation, the economic benefit derived through any non-compliance, the nature and persistence of the violation, the length of time over which the violation occurs, and corrective action, if any, attempted or taken by the person involved.

7. Civil penalties may be assessed as follows:

a) In an amount which shall not exceed two thousand dollars (\$2,000.00) for each day for failing or refusing to furnish required reports;

b) In an amount which shall not exceed three thousand dollars (\$3,000.00) for each day for failing or refusing to timely comply with any compliance schedules established by the District;

c) In an amount which shall not exceed five thousand dollars (\$5,000.00) per violation for each day of discharge in violation of any waste discharge limit, permit condition, or requirement issued, reissued, or adopted by the District;

d) In any amount which does not exceed ten dollars (\$10.00) per gallon for discharges in violation of any suspension, revocation, cease and desist order or other orders, or prohibition issued, reissued, or adopted by the District

8. An order assessing administrative civil penalties issued by the General Manager shall be final in all respects on the thirty-first (31st) day after it is served on the person unless an appeal and request for hearing is filed with the Board of Directors pursuant to Section 5.13 no later than the thirtieth (30th) day following such mailing. An order assessing administrative civil penalties issued by the Board of Directors shall be final upon issuance.

9. Copies of the administrative order shall be served on the party served with the administrative complaint, either by personal service or by registered mail to the person at his/her/its business or residence address, and upon other persons who appeared at the hearing and requested a copy of the order.

10. Any person aggrieved by a final order issued by the Board of Directors, after granting review of the order of the General Manager, may obtain review of the order of the Board of Directors in the superior court, pursuant to Government Code Section 54740.6, by filing in the court a petition for writ of mandate within thirty (30) days following the service of a copy of the decision or order issued by the Board of Directors.

11. Payment of any order setting administrative civil penalties shall be made within thirty (30) days of the date the order becomes final. The amount of any administrative civil penalties imposed shall constitute a debt to the District.

12. No administrative civil penalties shall be recoverable for any violation for which the District has recovered civil penalties through a judicial proceeding filed pursuant to Government Code Section 54740.

### **5.11 CRIMINAL PENALTIES**

A. Any person who violates any provision of these Regulations is guilty of a misdemeanor, which upon conviction is punishable by a fine not to exceed \$1,000.00, or imprisonment for not more than 6 months, or both.

B. Each violation and each day in which a violation occurs may constitute a new and separate violation of these Regulations and shall be subject to the penalties contained herein.

### **5.12 APPEALS TO GENERAL MANAGER**

#### **A. General**

1. Any Food Service Establishment, permit applicant or Permittee affected by any decision, action, or determination made by the FOG Control Program Manager or notice of violation issued by any District inspector may file with the General Manager a written request for an appeal hearing.

2. The request must be received by the District within fifteen (15) days of mailing of notice of the decision, action, or determination of the FOG Control Program Manager to the appellant.

3. The request for hearing shall set forth in detail all facts supporting the appellant's request.

#### **B. Notice**

1. The General Manager shall, within fifteen (15) days of receiving the request for appeal, designate a department head or other person to hear the appeal and provide written notice to the appellant of the hearing date, time, and place.

2. The hearing date shall not be more than thirty (30) days from the mailing of such notice by certified mail to the appellant unless a later date is agreed to by the appellant.

3. If the hearing is not held within said time due to actions or inactions of the appellant, then the staff decision shall be deemed final.

### C. Hearing

1. At the hearing, the appellant shall have the opportunity to present information supporting its position concerning the FOG Control Program Manager's decision, action or determination.

2. The hearing shall be conducted in accordance with procedures established by the General Manager and approved by the District's General Counsel.

### D. Written Determination

1. After the conclusion of the hearing, the General Manager's designee shall submit a written report to the General Manager setting forth a brief statement of facts found to be true, a determination of the issues presented, conclusions, and a recommendation whether to uphold, modify or reverse the FOG Control Program Manager's original decision, action or determination.

2. Upon receipt of the written report, the General Manager shall make his/her determination and shall issue his/her decision and order within thirty (30) calendar days of the hearing by his/her designee.

3. The written decision and order of the General Manager shall be sent by certified mail to the appellant or its legal counsel/representative at the appellant's business address.

4. The order of the General Manager shall be final in all respects on the sixteenth (16th) day after it is mailed to the appellant unless a request for hearing is filed with the Board of Directors pursuant to Section 5.13, no later than 5:00 p.m. on the fifteenth day following such mailing.

## 5.13 APPEALS TO THE BOARD OF DIRECTORS

### A. General

1. Any Food Service Establishment, permit applicant, or Permittee adversely affected by a decision, action, or determination made by the General Manager may, prior to the date that the General Manager's order becomes final, file a written request for hearing before the Board of Directors accompanied by the appeal fee.
2. The request for hearing shall set forth in detail all the issues in dispute for which the appellant seeks determination and all facts supporting appellant's request.
3. The Board of Directors shall grant all requests for a hearing on appeals concerning permit suspension, revocation, or denial. Whether to grant or deny the request for a hearing on appeals of other decisions of the General Manager shall be within the sole discretion of the Board of Directors.
4. A fee of one hundred dollars (\$100) shall accompany the written appeal, which shall be refunded if the Board of Directors denies a hearing or reverses or modifies the order of the General Manager in favor of the appellant. The fee shall not be refunded if the Board of Directors denies the appeal.

### B. Notice

1. No later than sixty (60) days after receipt of the request for hearing, the Board of Directors shall either set the matter for a hearing or deny the request for a hearing.
2. A hearing shall be held by the Board of Directors within sixty-five (65) days from the date of determination granting a hearing, unless a later date is agreed to by the appellant and the Board of Directors.
3. If the matter is not heard within the required time, due to actions or inactions of the appellant, the General Manager's order shall be deemed final.

### C. Hearing

1. The appellant shall have the opportunity to present information supporting its position concerning the General Manager's determination.



2. The hearing shall be conducted in accordance with procedures established by the Board and approved by the District's General Counsel.

D. Written Determination

1. After the hearing, the Board of Directors shall make a determination whether to uphold, modify, or reverse the decision, action, or determination made by the General Manager.

2. The decision of the Board of Directors shall be set forth in writing within sixty-five (65) days after the close of the hearing and shall contain a finding of the facts found to be true, the determination of issues presented, and the conclusions.

3. The written decision and order of the Board of Directors shall be sent by certified mail to the appellant or its legal counsel/representative at the appellant's business address.

4. The order of the Board of Directors shall be final upon its adoption. In the event the Board of Directors fails to reverse or modify the General Manager's order, it shall be deemed affirmed.

**5.14 PAYMENT OF CHARGES**

A. Except as otherwise provided, all fees, charges, and penalties established by these Regulations are due and payable upon receipt of notice thereof. All such amounts are delinquent if unpaid forty-five (45) days after date of invoice.

B. Any charge that becomes delinquent shall have added to it a penalty in accordance with the following:

1. Forty-six (46) days after date of invoice, a basic penalty of ten percent (10%) of the base invoice amount, not to exceed a maximum of \$1,000.00; and

2. A penalty of one and one-half percent (1.5%) per month of the base invoice amount and basic penalty shall accrue from and after the forty-sixth (46th) day after date of invoice.

C. Any invoice outstanding and unpaid after ninety (90) days shall be cause for immediate initiation of permit revocation proceedings.

D. Penalties charged under this Section shall not accrue to those invoices successfully appealed, provided the District receives written notification of said appeal prior to the payment due date.

E. Payment of disputed charges is still required by the due date during District review of any appeal submitted by permittees.

F. Collection of delinquent accounts shall be in accordance with the District's policy resolution establishing procedures for collection of delinquent obligations owed to the District, as amended from time to time by the Board of Directors. Any such action for collection may include an application for an injunction to prevent repeated and recurring violations of these Regulations.

## **5.15 FINANCIAL SECURITY/AMENDMENTS TO PERMIT**

### **A. Delinquent Accounts**

The District may require an amendment to the permit of any Permittee who fails to make payment in full of all fees and charges assessed by the District, including reconciliation amounts, delinquency penalties, and other costs or fees incurred by the Permittee.

### **B. Bankruptcy**

Every Permittee filing any legal action in any court of competent jurisdiction, including the United States Bankruptcy Court, for purposes of discharging its financial debts or obligations, or seeking court-ordered protection from its creditors, shall, within ten (10) days of filing such action, apply for and obtain the issuance of an amendment to its permit.

### **C. Security**

An amendment to a waste discharge permit issued may be conditioned upon the Permittee depositing financial security in an amount equal to the average total fees and charges for two (2) calendar quarters during the preceding year. Said deposit shall be used to guarantee payment of all fees and charges incurred for future services and facilities furnished by District and shall not be used by the District to recover outstanding fees and charges incurred prior to the Permittee filing and receiving protection from creditors in the United States Bankruptcy Court.

#### D. Return of Security

In the event the Permittee makes payment in full within the time prescribed by these Regulations of all fees and charges incurred over a period of two (2) years following the issuance of an amendment to the permit, the District shall either return the security deposit posted by the Permittee or credit its account.

### 5.16 JUDICIAL REVIEW

#### A. Purpose and Effect

Pursuant to Section 1094.6 of the California Code of Civil Procedure, the District hereby enacts this part to limit to ninety (90) days following final decisions in adjudicatory administrative hearings the time within which an action can be brought to review such decisions by means of administrative mandamus.

#### B. Definitions

As used in this Section, the following terms and words shall have the following meanings:

1. Decision shall mean and include adjudicatory administrative decisions that are made after hearing, or after revoking, suspending, or denying an application for a permit.
2. Complete Record shall mean and include the transcript, if any exists, of the proceedings, all pleadings, all notices and orders, any proposed decision by the District's officers, agents, or employees, the final decision, all admitted exhibits, all rejected exhibits in the possession of the District or its officers, agents or employees, all written evidence, and any other papers in the case.

#### C. Time Limit for Judicial Review

Judicial review of any decision of the District or its officer or agent may be made pursuant to Section 1094.5 of the Code of Civil Procedure only if the petition for writ of mandate is filed not later than the ninetieth (90th) day following the date on which the decision becomes final. If there is no provision for reconsideration in the procedures governing the proceedings or if the date is not otherwise specified, the decision is final on the date it is made. If there is provision for reconsideration, the decision is final upon the expiration of the period during which such reconsideration

can be sought; provided that if reconsideration is sought pursuant to such provision the decision is final for the purposes of this Section on the date that reconsideration is rejected.

#### D. Preparation of Records

The complete record of the proceedings shall be prepared by the District officer or agent who made the decision and shall be delivered to the petitioner within ninety (90) days after he/she has filed written request therefore. The District may recover from the petitioner its actual costs for transcribing or otherwise preparing the record.

#### E. Extension

If the petitioner files a request for the record within ten (10) days after the date the decision becomes final, the time within which a petition, pursuant to Section 1094.5 of the Code of Civil Procedure, may be filed shall be extended to not later than the thirtieth (30th) day following the date on which the record is either personally delivered or mailed to the petitioner or the petitioner's attorney of record, if appropriate.

#### F. Notice

In making a final decision, the District shall provide notice to the party that Section 1094.6 of the Code of Civil Procedure governs the time within which judicial review must be sought.

G. Notwithstanding the foregoing in this Section 5.16, and pursuant to Government Code Section 54740.6, judicial review of an order of the Board of Directors imposing administrative civil penalties pursuant to Section 5.10.D may be made only if the petition for writ of mandate is filed not later than the thirtieth (30th) day following the day on which the order of the Board of Directors becomes final.

### **5.17 RECOVERY OF ENFORCEMENT COSTS**

In the event a user fails to comply with any of the terms and conditions of this ordinance, wastewater discharge permit, administrative order, wastewater discharge permit suspension or revocation, or any other enforcement action, the District shall be entitled to reasonable attorney's fees and costs which may be incurred during enforcement of any terms and conditions with or without filing proceedings in court.

## **ARTICLE 6 - SEVERABILITY**

If any section, subsection, subdivision, sentence, clause, or phrase of these Regulations is for any reason held to be unconstitutional or otherwise invalid, such invalidity shall not affect the validity of these entire Regulations or any of the remaining portions hereof. The Board of Directors hereby declares that it would have passed these Regulations, and each section, subsection, subdivision, sentence, clause or phrase hereof, irrespective of the fact that any one or more sections, subsections, subdivisions, sees, clauses or phrases be declared unconstitutional or otherwise invalid.

## **ARTICLE 7 - CALIFORNIA BUILDING STANDARDS LAW FINDINGS**

Pursuant to the provisions of the California Building Standards Law, California Health and Safety Code §§ 18941.5, 17958, 17958.5 and 17958.7, the Board hereby finds that the amendments to the State Building Standards and Housing Laws, more particularly the California Plumbing Code, adopted herein are necessary because of climatic, geological or topographical conditions of property in the District's jurisdiction, and as more specifically described below.

A. Articles 2 and 4 modify the authority and discretion of the "Administrative Authority" of Section 1014.1 of the 2001 California Plumbing Code by requiring all Food Service Establishments to install and operate a grease control device, which may be a grease interceptor or grease trap, if no other device, mechanism, or process is found to successfully trap or collect or treat FOG prior to it being discharged into the sewer system.

B. Article 4 modifies the general maintenance requirements for grease interceptors of Section 1014.6 of the 2001 California Plumbing Code and establishes more specific maintenance requirements.

FINDINGS FOR "A" AND "B": The District's topography and geography that has created the local watersheds and the District's proximity to the Pacific Ocean coupled with the general waste discharge requirements imposed by the RWQCB require the strict compliance with grease control device regulations to prevent sewer system overflows that threaten the health and safety of the public within the immediate vicinity of the overflow and downstream to the local beaches.

### **C. ADMINISTRATIVE-PROCEDURAL AMENDMENTS.**

**Additional amendments and deletions to the California Plumbing Code are found to be administrative or procedural and are found to be reasonable and necessary to safeguard life and property within the District.**

## **SSMP – ELEMENT 8 – SYSTEM EVALUATION AND CAPACITY ASSURANCE**

The District is a “bedroom” community that is 95% built out with few future sites available for construction. Most construction in the District occurred after 1980, making the majority of the District less than 25 years old. The majority of the District’s sewer lines are constructed with newer materials, which helps to reduce inflow and infiltration (I/I) and other sewer problems faced by older districts. To date, the District has experienced only one known SSO directly related to sewer system capacity flow issues.

In 1998, the District contracted with an engineering consulting firm for a District-wide sewer capacity assessment and sewer modeling program. Detailed dry and wet weather sewer flows were assessed and a final report with sewer improvement suggestions was generated. Over the next five years the District scheduled and completed the following sewer system improvements:

- Critical sewage wetwell facilities were increased in size to handle any peak flow surcharges
- Force main size at one facility was increased to handle critical peak flows
- Pump sizes at one critical pump station were increased

The District is currently updating the sewer modeling program provided by an outside engineering firm using new flow information collected by District staff.

Other activities over the past few years include:

- Increased gravity sewer sizes in 2 locations due to new flow conditions
- Re-routed sewer flows to help capacity issues during wet weather periods. (The District has the ability to change flow directions to ease capacity problems in critical areas during rain events.)

All sewage pump station facilities have flow meters, wetwell level telemetry, and equipment monitoring, with all information gathered in our SCADA system each minute and monitored 24 hours a day. A minimum of two years of history is stored in the system.

As stated in Element 4, O&M Plan, the District video inspects 100 miles of sewer line each year, covering its entire sewer system in a five-year period. Larger lines are inspected every five years. As the sewer system is video inspected all suspected pipe failures are reviewed and categorized by the collection crew. Sewer rehabilitation projects are reviewed in-house and the best methods available are used to repair the sewer lines. This is a major part of system capacity assurance since sewer line inspection is accomplished during daytime peak and semi-peak conditions.

The District also uses temporary flow monitoring equipment which can be placed in any size sewer for further study and 24 hour flow data. This data is reported to our consultants and introduced into our sewer system flow model.

The District's Capital Improvement Projects (CIP) and Replacement and Refurbishment (R&R) budgets include many sewer, sewer pump station, and related projects. The 2007-2009 two-year budget dedicated over \$7.5 million towards repairs, replacements, and equipment directly related to the sewer system.



## **SSMP – ELEMENT 9 – MONITORING, MEASUREMENT, AND PROGRAM MODIFICATIONS**

The District will monitor the effectiveness of the SSMP elements and provide for their ongoing modifications and updating to keep them current, accurate, and available for audit. A number of performance indicators will be tracked by the District for purposes of evaluating the long-term effectiveness of the SSMP elements described in this plan, and for reporting to the Regional Board through the audit element of this program. Some of these indicators will relate directly to specific elements and/or O&M activities. Some indicators will show the effectiveness of the entire SSMP program.

In measuring some indicators, short-term vs. long-term statistics will not show true characteristics due to a small number of events (mostly SSO's). As historical records have already shown over the past ten years, SSO's are directly related to collection system maintenance. Increased sewer cleaning using more employees and more equipment leads to fewer SSO's.

The following list shows annual sewer performance indicators that will be collected and included in the annual audit report under Element 10 of the SSMP:

- Number of total SSO's
- Wet season SSO's
- Dry season SSO's
- SSO volume
- Total volume of SSO's
- Total volume reaching waters of the State
- Total volume recovered
- SSO's per 100 miles of sewer
- Volume per 100 miles of sewer
- SSO cause
  - Roots, grease, debris, debris from lateral, pipe failure, other causes
- Average Response Time
  - Business hours
  - Off-hours
- Private SSO's – number, amount, and cause
- Annual Maintenance Activities
  - Lines cleaned
  - Video inspection
  - Hot-spot cleaning

It is the intent of the District that the SSMP be a working document, hence updates and modification reflecting program and organizational changes, new regulatory requirements, and changing conditions will take place immediately. Methods to ensure that this objective is met include:

- The Superintendent of Utility Maintenance has the overall responsible of maintaining and updating this SSMP
- A number of ongoing programs included in this SSMP have a long standing review and update process that is well established at the District. Examples of these programs include the O&M program, Overflow Response Plan, employee training, and an ongoing FOG program (formerly a part of the Pretreatment Program). The District also updates its Standard Operating Procedures and Contingency Plan.
- Required annual audits by the SSMP to the Regional Board and biannual reviews to be on file with the SSMP.
- Minimum two year review of the District's SSMP as required by this SSMP

## **SSMP – ELEMENT 10 – SSMP PROGRAM AUDITS**

The Regional Board requires periodic internal audits to identify deficiencies in the SSMP, the steps to correct any such deficiencies, and an evaluation of the effectiveness of the SSMP. The Regional Board and this SSMP require that the annual audit be on file with this SSMP.

The District intends to conduct the internal audit in conjunction with the annual review and update of the SSMP. In addition to identifying and correcting deficiencies (or a schedule for correction), the audit will review the effectiveness of implementing the SSMP elements using performance measurements listed in Element 9. Results of these measurements may vary from year-to-year, with a clearer picture over the long-term. Improvements to the collection system over the past year will be described and future proposed projects listed. This annual audit will describe all program and policy changes directly affecting this SSMP. Portions of the SSMP, such as the FOG program and Overflow Response Plan, are working documents being changed on an 'as needed' basis.

The first annual audit should take place in May 2010, one full year after the SSMP is accepted by the District's Board of Directors in May 2009.

## **SSMP – ELEMENT 11 – COMMUNICATION**

It is the District's intent to communicate with its customers and the public through the use of systems already in place. These include monthly newsletters enclosed in the District's service bills, monthly public Board of Directors meetings, and direct in-person contact with the customers. Other stakeholders include the five cities within the District's boundaries and South Orange County Wastewater Authority (SOCWA).

Information about water and sewer issues is delivered monthly to each billing customer. This tri-fold color flyer has been used for numerous years at the District. Monthly public meetings of the Board of Directors and SOCWA Board meetings present topics and announcements about all critical issues including budgets, construction projects, and new requirements.

The five cities within the District's boundaries will receive information about its FOG Program, Overflow Response Plan, and any effects these may have on their storm drain systems.

The District's new FOG Program will be conducted by an outside contractor meeting face-to-face with each restaurant in the District. This program has been in place through the Pre-treatment Program for nine years. Part of the annual inspection is to educate the District's customers by presenting new methods and requirements. Flyers, posters, hand-outs, and other forms of communication will be provided to each restaurant. The FOG Program will also be available on the District's website, mnwd.com by July 2009. The entire SSMP will be available upon request at the District's main office or online after the document is approved by the Board of Directors in March 2009.