SECTION 7

FATS, OIL AND GREASE CONTROL PROGRAM

Fats, Oils, and Grease

Fats, Oils, and Grease (FOG) Legal Authority: Under Sonoma County Water Agency's Sanitation Code Ordinance, Article X, "Grease, Oil, and Sand Interceptor Program", the Agency is granted the authority to implement a FOG Program. Article X discusses grease traps, oil and sand interceptors, administration of the interceptor program, and enforcement.

Sanitation Code Ordinance, Article X, Section 10.01 states that "All non-domestic users, including restaurants, gas stations, and auto repair establishments with floor drains located in service areas and auto or vehicle washing facilities, shall be required to install and maintain a grease, oil, and sand interceptor at the users own expense when the General Manager finds that it is necessary for the proper handling of (a) liquid waste containing grease, (b) flammable waste, (c) sand, or (d) other harmful constituents which may be properly eliminated from the sewerage system by use of an interceptor or trap.

FOG Program Administration: Sanitation Code Ordinance, details the administration of the interceptor program. Sanitation Code Ordinance, Article X, Section 10.02 states "The Agency shall administer an interceptor program which is intended to prevent grease, sand, flammable liquids, and other substances which are likely to block or create a hazard within the sewerage system from entering the system through use of interceptors or traps." The Agency may require any non-domestic user to install an interceptor or trap according to the guidelines set forth in the Sonoma County Water Agency's standard specifications or other program, prior to connection to Agency or at any time after the building, facility, or operations of that facility produces a waste with characteristics that would require installation of a trap or interceptor pursuant to this Ordinance. The Ordinance continues with "The Agency shall determine whether a grease trap, grease interceptor, or other interceptor is required on a case-by-case basis based on an evaluation of objective criteria including, but not limited to, factors such as those listed hereunder:

A. The type of facility (restaurant, bakery, cheese factory, yogurt shop, gas station, lube facility, etc.).

B. The volume of the user's business or operation (such as number of meals served, number of seats, hours of operation).

C. Size and nature of facilities based on size, type, number of fixtures, and type of processing or cooking equipment used.

D. The type of service provided or operation undertaken (such as dine- in meal service versus carry-out meal service).

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

F. The overall potential for grease-laden, flammable, or sand-laden discharges.

G. The existence of devices, procedures, or processes which are designed to minimize the amount of grease, sand, oil, or other flammable liquids from entering the sewer system.

FOG Enforcement: Enforcement action through the Ordinance is "Failure of any user who is required to maintain an interceptor or trap pursuant to this Ordinance and/or pursuant to lawful Agency direction, shall be subject to each enforcement provisions set forth in the Ordinance. The enforcement provisions of this Ordinance shall also apply to the failure to instruct personnel, or to maintain, pump, and/or institute a proper grease or flammable substance reduction program."

Agency's current action is to notify the person of a violation and allow a reasonable time for the person to fix the situation before enforcement action is taken.

A copy of the Agency's Sanitation Code Ordinance, Article X, "Grease, Oil, and Sand Interceptor Program" is attached.