Best Management Practices (BMPs)	Schedules of activities, a prohibition of practices, maintenance procedures and other management practices to prevent or reduce the introduction of FOG to the Sewer Facilities.
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 FSEs in an amount that alone or collectively causes or creates a potential for SSOs to occur.
City Manager	The City Manager of the City of Santa Ana or his or her designee.
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.
Effluent	Any liquid outflow from the FSE that is discharged to the sewer.
Enforcing Attorney	The City Attorney or District Attorney acting as counsel to the City and his/her designee.
Executive Director	Executive Director of the Public Works Agency or his/her designee.
Fats, Oils, and Grease ("FOG")	Any substance such as a vegetable or animal product that is used in, or is a by product 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 FOG Control Program required by and developed pursuant to RWQCB Order No. R8-2002-0014, Section (c)(12)(viii).
FOG Control Program Manager	The City Manager and persons designated by and under his/her instruction and supervision, which are assigned to administer the FOG Control Program. A consultant retained under contract by the City may be designated as the FOG Control Program Manager.

Food Service Establishment (FSE)	Facilities defined in California Health And Safety Code Section 113785 and any commercial entity, operating in a permanently constructed structure such as a room, building, or place, or portion thereof, maintained, used, or operated for the purpose of storing, preparing, serving, or manufacturing, packaging, or otherwise handling food for sale to other entities, or for consumption by the public, its members or employees, and which has any process or device that uses or produces FOG, or grease vapors, steam, fumes, smoke or odors that are required to be removed by a Type I or Type II hood, as defined in CURFFL Section 113785.
Food Grinder	Any device installed in the plumbing or sewage system for the purpose of grinding food waste or food preparation by products 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 or 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 City.
Grease Cleaning Fee	Grease Cleaning Fee is a fee 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 underground between a FSE and the connection to the sewer system. 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.
Hot Spots	Areas in sewer lines that have experienced sanitary sewer overflows that must be cleaned or maintained frequently to avoid blockages of sewer system, or otherwise require maintenance that would not be necessary.
Inflow	Water entering a sewer system through a direct stormwater 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.
Interceptor	A grease interceptor.
Interference	Any discharge which, alone or in conjunction with discharges from other sources, inhibits or disrupts the City's sewer system or is a cause of violation of Federal or State environmental laws.
New Construction	Any structure planned or under construction for which sewer connection permits has not been issued.
Public Sewer	A sewer owned and operated by the City, or other local public agency, which is tributary to the City's Sewer Facilities.
Person	Any individual, partnership, firm, association, corporation or public agency, including the State of California and the United States of America.

Remodeling	A physical change or operational change causing generation of the amount of FOG that exceeds the current amount of FOG discharged to the sewer system by the FSE in an amount that alone or collectively causes or creates a potential for SSOs to occur; or requires either a discretionary land use approval, building permit, or plumbing permit, and involves any one or combination of the following: (1) under slab plumbing in the food processing area, (2) an increase in the net public seating area, (3) an increase in the size of the kitchen area, or (4) any change in the size or type of food preparation equipment.
Rules and Regulations	Non-punitive rules and regulations as established by the Executive Director to implement this section and the FOG Control Program.
Sewer Facilities or System	Any and all facilities used for collecting, conveying, pumping, and disposing of wastewater.
Sewer Lateral	A building sewer as defined in the latest edition of the California Plumbing Code. It is the wastewater connection between the building's wastewater facilities and a public sewer system.
Sanitary Sewer Overflow (SSO)	A sewer spill, loss or discharge of sewage from a sanitary 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 and animal nature, including such wastes placed within containers of whatever nature prior to and for the purpose of disposal.
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.

Sec. 39-56.3 Rules and Regulations and Interpretations

A. The Executive Director is hereby authorized and directed to promulgate Rules and Regulations consistent with the provisions of this section as may be necessary or desirable to aid in administration of this section and the FOG Control Program. Any such rule or regulation may be added, modified, or deleted as necessitated by changes in law, increased demands of regulatory agencies, or technological improvements or advances. Said Rules and Regulations shall be filed in the office of the Executive Director and maintained in an orderly manner readily accessible to the public. Further, City will provide a copy of said Rules and Regulations to all FSEs at the time of initial inspection for compliance with this section. The burden to secure and comply with the Rules and Regulations shall be upon the FSE and in accordance with the goals and purposes of the FOG Control Program.

B. The City Manager, the Director of Public Works, and persons designated and under the instruction and supervision of any of them, may investigate compliance of this chapter.

Sec. 39-56.4 Prohibitions

The following prohibitions shall apply to all FSEs:

A. The discharge into the sewer system of FOG that may accumulate and/or cause or contribute to blockages in the sewer system or at the sewer system lateral except as provided herein.

B. The installation of food grinders in the plumbing system of new constructions of FSEs. All existing food grinders shall be removed from FSEs within 180 days of the effective date of this Ordinance.

C. The introduction of any additives into a FSEs wastewater system for the purpose of emulsifying FOG, unless a specific written authorization from the FOG Control Program Manager is obtained.

D. The disposal of cooking oil into drainage pipes.

E. The discharge of wastewater from dishwashers to any grease trap or grease interceptor.

F. The discharge of wastewater with temperatures in excess of 140˚F to any grease control device, including grease traps and grease interceptors.

G. The use of biological additives for grease remediation or as a supplement to interceptor maintenance, without prior authorization from the FOG Control Program Manager.

H. The discharge of waste from toilets, urinals, washbasins, and other fixtures containing fecal materials to sewer lines intended for grease interceptor service.

I. The discharge of any Waste including FOG and solid materials removed from the grease control device to the sewer system.

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

Sec. 39-56.5 Best Management Practices Required

All FSEs shall implement Best Management Practices (BMPs) in their operation to minimize the discharge of FOG to the sewer system. The requirements and guidelines for BMPs are specified in the Rules and Regulations.

Sec. 39-56.6 FOG Pretreatment Required

Waste, which contains FOG, shall be discharged into the Sewer System only under the conditions of this section. The following facilities shall discharge all waste from sinks, dishwashers, drains, and any other fixtures through which grease may be discharged, into an adequately sized, properly maintained and functioning grease interceptor before the discharge enters the Sewer System, as well as providing a grease interceptor effluent monitoring port:

A. New Construction of FSEs

1. A newly constructed FSE(s) shall install grease interceptors prior to commencing the discharge of wastewater to the Sewer System.

2. Existing FSEs undergoing Remodeling or a Change In Operations shall be required to install a grease interceptor prior to commencing the discharge of wastewater to the Sewer System.

B. Existing FSEs

Existing FSEs are not required to install interceptor unless the FOG Control Program Manager makes a determination that the existing FSE(s) currently are or have the reasonable potential to adversely impact the sewer system by causing or contributing to: (1) FOG hot spots, (2) interference, (3) SSOs, or (4) said FSE is not implementing or complying with BMP's as listed in the Rules and Regulations. Said FSE (s) shall install Grease Interceptors within 180 days after receipt of official notice to install said interceptor unless said FSE obtains a Conditional Waiver as discussed below.

C. Conditional Waiver ("waiver") of Interceptor Requirement

The FOG Control Program Manager may provide a written waiver to the requirement to install a grease interceptor, listing the conditions upon which said waiver is granted, upon a finding of one or more of the following:

(1) The FSE can substantively demonstrate that it employs an alternative pretreatment technology that is equivalent or better than a grease interceptor in controlling its FOG discharge,

(2) The FSE provides evidence through downstream visual monitoring of the sewer system for at least three months, at its own expense, that no visible accumulation of FOG in its lateral and/or tributary downstream sewer lines is occurring.

(3) There is no potential for FOG from the FSEs to cause or contribute to SSOs.

(4) The FSE discharges of FOG are negligible and do not cause a significant impact to the sewer system.

(5) The FSE pays a Grease Cleaning Fee in lieu of installation of a grease interceptor. This cleaning fee can be paid in lieu of installation of a grease interceptor when: (1) installation of an interceptor can not physically be accomplished, (2) there is not 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 and (3) no alternative pretreatment can be installed. Further, the FSE must agree to either (a) hire a contractor to clean and inspect the sewer main as established in Rules and Regulations or (b) pay a yearly fee (Grease Cleaning Fee) to the City for the increased cost to clean the sewer mains. The Grease Cleaning Fee shall be established by resolution of the City Council, and shall be based on the estimated annual increased cost of maintaining the sewer system for inspection and removal of FOG and other viscous or solidifying agents attributable to the FSE resulting from the lack of a grease interceptor or grease control device.

(6) The FSE may use or may be required to install grease traps, in lieu of installation of a grease interceptor when (1) installation of an interceptor can not physically be accomplished, (2) there is not 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 and (3) no alternative pretreatment can be installed. Sizing and installation of grease traps shall conform to the current edition of the California Plumbing Code. Grease traps shall be maintained in efficient operating conditions by periodic removal of their full content, including sewage, FOG, floating materials, sludge and solids. The

maintenance frequency for all FSEs with grease traps is specified in FOG Control Program Rules and Regulations.

D. Revocation of Waiver

The Program Manager may revoke a waiver upon a determination of one or more of the following:

1. Quantity of FOG discharge as measured or as indicated by the size of FSEs based on seating capacity, number of meals served, menu, water usage, amount of on-site consumption of prepared food and other conditions have changed since the granting of said waiver such that the FSE is contributing to FOG discharges.

2. Adequacy of implementation and compliance with BMPs.

3. Change in sewer size, grade, and condition based on visual information.

4. Changes in operations that significantly affect FOG discharge.

5. Failure to comply with any of the conditions set forth in the waiver.

6. Any other condition deemed reasonably related to the generation of FOG discharges by the FOG Control Program Manager.

Sec. 39-56.7 Grease Interceptor Requirements

A. All Interceptors shall be of an approved type and adequately sized and shall be installed, operated, and maintained as necessary to maintain compliance with the objectives of this section.

B. Fixtures, equipment, and drain lines located in the food preparation and cleanup areas of FSEs that are sources of FOG discharges shall be connected to the grease interceptor.

C. Grease Interceptors shall be constructed in accordance with the design approved by the FOG Control Program Manager and in accordance with applicable UPC design requirements and shall have a minimum of two compartments with fittings designed for grease retention.

D. 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.

E. 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.

Sec. 39-56.8 Grease Interceptor Maintenance Requirements

Grease Interceptors shall be maintained in efficient operating condition by periodic removal of the full content of the interceptor. The maintenance frequency for all FSEs with a Grease Interceptor is specified in the Rules and Regulations.

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.

FSEs with grease interceptors are required to maintain data and information necessary to establish the maintenance grease interceptors. Said documentation shall be provided to the Program Manager as requested.

Sec. 39-56.9 Multiple FSEs Located on The Same Property

Property owners with more than one FSE located on said property shall be responsible for the installation and maintenance of a grease interceptor(s).

Sec. 39-56.10 Monitoring for Compliance

In an effort to minimize the discharge of FOG to the sewer system the FOG Control Program Manager may require the FSE to monitor and/or sample wastewater for compliance with the Rules and Regulations.

Sec. 39-56.11 Record Keeping Requirements

All FSEs shall be required to keep records in accordance with the Rules and Regulations established by the City under its FOG Control Program for no less than two years. Required records include grease interceptor/trap maintenance and cleaning logs, employee-training logs, waste hauling manifest, interceptor sampling data, and facility plumbing and mechanical plans. The FSE shall, upon reasonable request, make the records available to the Program Manager or his designee.

Sec. 39-56.12 Inspection and Sampling Conditions

A. The FOG Control Program Manager or his designee may inspect or order the inspection and sample the wastewater discharges of any FSE to ascertain whether the FSE is complying with all requirements of this section. The FSE shall allow the City access to the FSE premises, during normal business hours for purposes of inspecting the FSEs 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. Where a FSE has security measures in force, the FSE shall make necessary arrangements so that representatives of the City shall be permitted to enter without delay for the purpose of performing their specific responsibilities/inspections.

B. The FOG Control Program Manager or his designee shall have the right to place or order the placement on the FSEs property such devices as are necessary to conduct sampling or metering operations. The FSE shall make available for inspection and copying by the Program Manager or his designee 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 this section. All such records shall be kept by the FSE a minimum of two (2) years.

Sec. 39-56.13 Right of Entry

Persons or occupants of premises where wastewater is created or discharged shall allow the FOG Control Program Manager or his designee, 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 City representatives attempting to inspect any facility involved directly or indirectly with a discharge of wastewater to the City's sewer system. If entry is refused, the FOG Control Manager or his designee shall have recourse to the remedies provided by law to secure entry.

Sec. 39-56.14 Emergency Notification Requirements

A. In the event a FSE is unable to comply with any section condition due to a breakdown of equipment, accidents, or human error or the FSE has reasonable opportunity to know that his/her/its discharge will exceed the discharge provisions of the this section, the Discharger shall immediately notify the Program Control Manager. 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 and the City.

B. Confirmation of this notification shall be made in writing to the FOG Control Program Manager 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 FSE of any expense, loss, damage or other liability which may be incurred as a result of damage or loss to the city or any other damage or loss to person or property; nor shall such notification relieve the FSE of any fees or other liability which may be imposed by this section or other applicable law.

Sec. 39-56.15 Emergency Suspension Order

The City may, by order of the City Manager, suspend sewer service when the City 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 City's Sewer Facilities, or may cause the City 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.

Sec. 39-56.16 Nuisance

Any condition that the FOG Control Manager determines may result in the discharge of waste, which causes or contributes to any sewer blockage, SSOs, obstruction, interference, damage, or any other impairment to the city's Sewer Facilities or to the operation of those facilities shall constitute a threat to the public health, safety and welfare, and is declared and deemed a public nuisance and may be summarily abated as such.

Sec. 39-56.17 Violations of Other Laws

Any person acting in violation of this section also may be acting in violation of the Federal Clean Water Act or the State Porter-Cologne Act and other laws and also may be subject to sanctions including civil liability. Accordingly, the enforcing attorney is authorized to file a citizen suit pursuant to Federal Clean Water Act Section 505(a), seeking penalties, damages, and orders compelling compliance, and other appropriate relief. The enforcing attorney may notify EPA Region IX, the California Regional Water Quality Control Board, or any other appropriate state or local agency, of any alleged violation of this section.

Sec. 39-56.18 Other Civil Remedies

The enforcing attorney may file an action for civil damages in a court of competent jurisdiction seeking recovery of:

A. All costs incurred in enforcement of the section, including but not limited to costs relating to investigation, sampling, monitoring, inspection,

administrative expenses, all other expenses as authorized by law, and consequential damages;

B. All costs incurred in mitigating harm to the environment or reducing the threat to human health; and

C. Damages for irreparable harm to the environment.

The remedies available to the City pursuant to the provisions of this article shall not limit the right of the City to seek any other remedy that may be available by law.

Sec. 39-57 Infiltration and Inflow into Sewer System

All City owned sewer lines and private onsite sewer lines and laterals should be constructed and maintained to prevent water infiltration into the sewer system. Private on-site sewer lines and public sewer lines shall be used only to convey raw sewage. Rainfall runoff sources (including, but not limited to roof drains, site drains, inlets, uncovered wash area drains, etc.) are prohibited from connecting to any public or private sanitary sewer pipeline.

Sec. 39-58 No person shall introduce any of the following into the City's sewer system:

A. Pollutants that create a fire or explosion hazard in the sewer collection system or the Publicly Owned Treatment Works (POTW), including, but not limited to, waste streams with a closed cup flashpoint of less than 140° Fahrenheit or 60° Centigrade using the test methods specified in 40 CFR 261.21.

B. Pollutants that will cause corrosive structural damage to the sewer collection pipes and structures, but in no case Discharges with pH lower than 5.0, unless the works in specifically designed to accommodate such Discharges.

C. Solid or viscous substances in amounts which will cause obstruction to the flow in the sewer collection system or the POTW resulting in interference.

D. Any pollutant, including oxygen demanding pollutants (BOD, etc.) released in a Discharge at a flow rate and/or pollutant concentration which will cause interference with the POTW.

E. Heat in amounts, which will inhibit biological activity in the POTW resulting in interference, but in no case heat in such quantities that the temperature at the POTW Treatment Plant exceeds 40° Centigrade (104° Fahrenheit) unless the Approval Authority, upon request of the POTW, approves alternate temperature limits.

F. Petroleum oil, non-biodegradable cutting oil, or products of mineral oil in amounts that will cause interference or pass through.

G. Pollutants which result in the presence of toxic gases, vapors, or fumes within the sewer collection system or the POTW in a quantity that may cause acute worker health and safety problems.

H. Any trucked or hauled pollutants.

I. Large volume discharges in a short period of time (slug flows) that adversely effect the operational capacity of the sewer.

SECTION 3: That Article I of Chapter 1 of the Santa Ana Municipal Code is hereby amended such that it reads as follows: (additions to existing code shown in bold deletions in strikeout)

Sec. 1-18.2 Public Works Agency Authority to Issue Citations

The Executive Director of Public Works Agency or his designee has the duty to enforce the provisions of sections 10-26, 10-27, 10-71 and 10-100, 16-1 through 16-4, 16-30, 16-31, 16-33 through 16-37.5, 16-39, 16-48, 18-17, 18-155, 18-156, 36-148, 33-30, 33-60, 33-62, 33-152, 33-157, 33-162, 33-188, 33-36, 33-189 through 33-192, 33-193 36-45, 36-46, 39-26, 39-32, 39-33, 39-56 through 39-58, 39-106 through 39-111, and provisions of article IV of chapter 18 of this Code. The Executive Director of the Public Works Agency or his designee is authorized to arrest persons without a warrant whenever they have reasonable cause to believe that the person to be arrested has committed a violation of said provisions in their presence. In any case in which a person is arrested pursuant to this section and the person arrested does not demand to be taken before a magistrate, said officer or employee making the arrest shall prepare a written notice to appear and release the person on his or her promise to appear as prescribed by Chapter 5C, Title III, of part 2 of the Penal Code of the State of California.

SECTION 4: If any section, subsection, sentence, clause, phrase or portion of this ordinance is for any reason held to be invalid or unconstitutional by the decision of any court of competent jurisdiction, such decision shall not affect the validity of the remaining portions of this ordinance. The City Council of the City of Santa Ana hereby declares that it would have adopted this ordinance and each section, subsection, sentence, clause, phrase or portion thereof irrespective of the fact that any one or more sections, subsections, sentences, clauses, phrases, or portions be declared invalid or unconstitutional.

ADOPTED this _____ day of _____, 2004.

Miguel A. Pulido
Mayor

APPROVED AS TO FORM:
Joseph W. Fletcher, City Attorney

By: _____
Michael Vigliotta
Deputy City Attorney

AYES: Councilmembers: _____

NOES: Councilmembers: _____

ABSTAIN: Councilmembers: _____

NOT PRESENT: Councilmembers: _____

CERTIFICATE OF ATTESTATION AND ORIGINALITY

I, PATRICIA E. HEALY, Clerk of the Council, do hereby attest to and certify that the attached Ordinance No. NS-2670 to be the original ordinance adopted by the City Council of the City of Santa Ana on _____ and that said ordinance was published in accordance with the Charter of the City of Santa Ana.

Date: _____ _____
Clerk of the Council
City of Santa Ana

APPENDIX F
CITY OF SANTA ANA STANDARD PLANS
(FOR SEWER)

APPENDIX G
THE CITY OF SANTA ANA STANDARD SPECIFICATIONS OF SEWER CONSTRUCTION

APPENDIX H
SAMPLE VIDEO INSPECTION LOG AND INSPECTION REPORT

Operator	Date	Project Name	UMAP-MH	DMAP-MH	MSLINK ID	Pipe Diam. (in.)	Map Length (ft.)	Length Inspected (ft.)	DATABASE #	INTRUDING CONNECTION (S)	Comments/Red Flags	Date Cleaned	Length Cleaned (ft.)
James	5/23/2007	NORTH WEST QUADRANT	B08-001	B08-003	13538	8	32.00	62.06	1373			5/23/2007	62.06
James	5/23/2007	NORTH WEST QUADRANT	B08-002	B08-003	13307	8	143.00	137.08	1373			5/23/2007	137.08
James	5/23/2007	NORTH WEST QUADRANT	B08-003	B08-004	13309	8	179.00	187.07	1373			5/23/2007	187.07
James	5/23/2007	NORTH WEST QUADRANT	B08-004	B08-005	13306	8	261.00	263.19	1373			5/23/2007	263.19
James	5/23/2007	NORTH WEST QUADRANT	B08-005	B08-006	13536	8	28.00	26.04	1373			5/23/2007	26.04
James	5/23/2007	NORTH WEST QUADRANT	B08-006	B08-008	13305	12	330.00	331.14	1373			5/23/2007	331.14
James	5/18/2007	NORTH WEST QUADRANT	B08-007	B08-009	13303	8	170.00	172.00	1372			5/18/2007	172.00
James	5/23/2007	NORTH WEST QUADRANT	B08-008	C07-015	13537	12	300.00	302.10	1373			5/23/2007	302.10
James	5/18/2007	NORTH WEST QUADRANT	B08-009	B08-010	13301	8	140.00	141.08	1372			5/18/2007	141.08
James	5/18/2007	NORTH WEST QUADRANT	B08-010	C07-016	15347	8	250.00	251.02	1372			5/18/2007	251.02
James	4/4/2007	NORTH WEST QUADRANT	B08-019	C08-001	15356	8	361.00	373.04	1368			4/4/2007	373.04
James	4/4/2007	NORTH WEST QUADRANT	B08-020	B08-019	15337	8	78.00	78.02	1368			4/4/2007	78.02
Sergio	12/6/2005	OLD MAINS NORTHCENTRAL	B08-021	B08-006	13302	8	368.00	0.00	1313		B08-054 is an undocumented manhole.		
James	12/1/2005	OLD MAINS NORTHCENTRAL	B08-022	B08-021	13310	8	368.00	322.01	1312			12/1/2005	322.01
James	12/1/2005	OLD MAINS NORTHCENTRAL	B08-023	B08-022	13311	8	353.00	366.02	1312			12/1/2005	366.02
James	12/1/2005	OLD MAINS NORTHCENTRAL	B08-024	B08-023	13329	8	240.00	242.08	1312			12/1/2005	242.08
James	4/4/2007	NORTH WEST QUADRANT	B08-024	B08-020	15336	8	273.00	274.07	1368			4/4/2007	274.07
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-025	B08-023	13320	8	267.00	269.89	1308			10/28/2005	269.89
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-026	B08-025	13319	8	260.00	263.09	1308			10/27/2005	263.09
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-027	B08-026	13318	8	123.00	130.94	1308			10/27/2005	130.94
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-028	B08-026	13317	8	300.00	302.70	1308			10/27/2005	302.70
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-029	B08-028	13316	8	300.00	303.10	1308			10/27/2005	303.10
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-030	B08-029	13315	8	306.00	306.20	1308			10/27/2005	306.20
			B08-031	B08-030	13314	8	125.00						
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-032	B08-025	13323	8	377.00	381.23	1308			10/27/2005	381.23
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-032	B08-032	13322	8	377.00	380.12	1308			10/27/2005	380.12
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-034	B08-031	13313	8	238.00	238.08	1308			10/27/2005	238.08
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-035	B08-033	13321	8	377.00	380.02	1308			10/27/2005	380.02
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-036	B08-034	13312	8	238.00	240.08	1308			10/27/2005	240.08
James	11/22/2005	OLD MAINS NORTHCENTRAL	B08-037	B08-042	13539	8	176.00	177.05	1311			11/22/2005	177.05
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-038	B08-024	15335	8	90.00	81.13	1308			10/28/2005	81.13
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-039	B08-038	13327	8	320.00	322.01	1308			10/28/2005	322.01
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-040	B08-039	13326	8	320.00	324.71	1308			10/28/2005	324.71
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-041	B08-040	13325	8	309.00	321.61	1308			10/28/2005	321.61
James	11/22/2005	OLD MAINS NORTHCENTRAL	B08-042	B08-049	13341	8	291.00	293.00	1311			11/22/2005	293.00
James	4/4/2007	NORTH WEST QUADRANT	B08-043	B08-020	13338	8	265.00	265.09	1368			4/4/2007	265.09
James	4/4/2007	NORTH WEST QUADRANT	B08-044	B08-043	13337	8	266.00	268.08	1368			4/4/2007	268.08
James	4/4/2007	NORTH WEST QUADRANT	B08-045	B08-044	16192	8	8.00	7.08	1368			4/4/2007	7.08
James	4/4/2007	NORTH WEST QUADRANT	B08-046	B08-045	13334	8	244.00	252.22	1368			4/4/2007	252.22
James	4/3/2007	NORTH WEST QUADRANT	B08-047	B08-048	13331	8	108.00	113.04	1367			4/3/2007	113.04
James	4/4/2007	NORTH WEST QUADRANT	B08-048	B08-046	13332	8	258.00	262.00	1368			4/4/2007	262.00
James	11/22/2005	OLD MAINS NORTHCENTRAL	B08-049	C08-054	13540	8	344.00	345.21	1311			11/22/2005	345.21
James	4/4/2007	NORTH WEST QUADRANT	B08-050	B08-045	13335	8	272.00	274.07	1368			4/4/2007	274.07
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-051	B08-041	13324	8	185.00	187.36	1308			10/28/2005	187.36
James	4/3/2007	NORTH WEST QUADRANT	B08-052	B08-048	13330	8	344.00	345.01	1367			4/3/2007	345.01
James	4/4/2007	NORTH WEST QUADRANT	B08-053	B08-046	13333	8	345.00	344.01	1368			4/4/2007	344.01
James	11/3/2008	The Retreat	B08-058	B08-060		8	287.15	287.15	1424			11/3/2008	287.15
James	11/3/2008	The Retreat	B08-058	B08-055		8	299.08	299.08	1424			11/3/2008	299.08
James	11/3/2008	The Retreat	B08-058	B08-059		8	258.11	258.11	1424			11/3/2008	258.11
James	11/3/2008	The Retreat	B08-056	B08-057		8	281.18	281.18	1424			11/3/2008	281.18
James	11/3/2008	The Retreat	B08-056	B08-055		8	215.09	215.09	1424			11/3/2008	215.09
James	11/3/2008	The Retreat	B08-055	C08-055		8	131.01	131.01	1424			11/3/2008	131.01
			B11-002	B11-001	13344	12	350.00						
			B11-003	B11-002	13345	12	350.00						
			B11-008	B11-011	15341	4	73.00						
			B11-009	B11-008	13342	4	236.00						
			B11-010	C10-057	15396	30	361.00						
			B11-011	B11-003	13346	12	353.00						
			B11-012	B11-011	13347	10	174.00						
			B11-013	B11-012	15340	10	205.00						
			B11-014	B11-013	15339	10	204.00						
			B11-017	B11-014	13348	10	409.00						
			B11-019	B11-020	13001	8	181.00						
			B11-020	B11-023	13002	8	280.00						
			B11-021	B11-020	13000	8	349.00						
			B11-022	B11-021	12999	8	341.00						
			B11-023	C11-001	15490	8	150.00						
			B11-024	B11-023	13003	8	175.00						
			B11-024	B11-025	13006	8	205.00						
			B11-025	C11-002	15492	8	222.00						
			B11-026	B11-022	12998	8	284.00						
James	7/21/2008	Northeast City Limits	B11-027	C11-008	15459	8	323.00	325.05				7/21/2008	325.05
James	7/21/2008	Northeast City Limits	B11-028	B11-027	15338	8	99.00	108.35				7/21/2008	108.35
James	3/7/2007	NORTH EAST QUADRANT	B11-029	B11-030	12512	8	190.00	191.06	1363			3/7/2007	191.06
James	3/7/2007	NORTH EAST QUADRANT	B11-030	B11-031	11295	8	240.00	243.04	1363			3/7/2007	243.04
James	3/7/2007	NORTH EAST QUADRANT	B11-031	C11-037	13555	8	329.00	334.03	1363			3/7/2007	334.03
James	1/31/2007	NORTH EAST QUADRANT	B12-001	C12-014	15503	8	282.00	283.05	1357			1/31/2007	283.05
James	1/31/2007	NORTH EAST QUADRANT	B12-002	C12-017	15502	8	315.00	325.05	1357			1/31/2007	325.05
James	1/31/2007	NORTH EAST QUADRANT	B12-003	C12-018	15500	8	200.00	200.04	1357			1/31/2007	200.04
James	1/31/2007	NORTH EAST QUADRANT	B12-004	C12-020	15498	8	285.00	286.04	1357			1/31/2007	286.04
James	1/31/2007	NORTH EAST QUADRANT	B12-005	B12-006	13350	8	230.00	232.07	1357			1/31/2007	232.07

19F-167

James	1/23/2009	Southwest Industrial	M04-018	M05-041		8	83.01	83.01	1436		M04-018 is an undocumented manhole.	1/23/2009	83.01
James	1/23/2009	Southwest Industrial	M05-001	M04-018		8	188.18	188.18	1436		M04-018 is an undocumented manhole.	1/23/2009	188.18
James	1/23/2009	Southwest Industrial	M05-001	M05-042		8	355.59	355.59	1436		Camera blocked due to pipe change to 4". Cannot access MH M05-042.	1/23/2009	355.59
James	1/23/2009	Southwest Industrial	M04-017	M05-040		8	80.12	80.12	1436		M04-017 is an undocumented manhole.	1/23/2009	80.12
James	1/23/2009	Southwest Industrial	M04-017	M05-041		8	166.01	166.01	1436		M04-017 is an undocumented manhole.	1/23/2009	166.01
James	1/23/2009	Southwest Industrial	M05-040	M04-006		8	398.04	398.04	1436			1/23/2009	398.04
James	1/23/2009	Southwest Industrial	M04-004	M05-040		8	305.09	305.09	1436			1/23/2009	305.09
James	1/23/2009	Southwest Industrial	L05-003	M05-045		8	307.08	307.08	1436			1/23/2009	307.08
James	1/23/2009	Southwest Industrial	L04-005	L04-003		8	231.72	231.72	1436			1/23/2009	231.72
James	1/29/2009	Southwest Industrial	O05-006	P05-015		12	92.15	92.15	1437		P05-015 is an undocumented manhole.	1/29/2009	92.15
James	1/29/2009	Southwest Industrial	P05-015	P05-001		12	264.13	264.13	1437		P05-015 is an undocumented manhole.	1/29/2009	264.13
James	1/30/2009	Southwest Industrial	N05-055	N05-076		12	110.15	110.15	1437			1/30/2009	110.15
James	1/30/2009	Southwest Industrial	N05-076	N05-049		12	244.05	244.05	1437			1/30/2009	244.05
James	2/2/2009	Southwest Industrial	O04-006	O04-056		8	302.11	302.11	1437			2/2/2009	302.11
James	2/2/2009	Southwest Industrial	O04-056	O04-005		8	18.09	18.09	1437			2/2/2009	18.09

TOTAL FOOTAGE	2398838.14
TOTAL TV'D TO DATE	1468471.02
TOTAL LEFT	930367.12

Line not inspected all the way, cleaning footage is greater than tv'd footage
Line Not Cleaned

19F-168

Houston and Harris PCS Inc.
21831 Barton Road
Grand Terrace, CA 92313
Tel: 909-422-8990, Fax: 909-422-0841

Inspection report

Date:	P.O.#	Weather:	Surveyed By:	section number:	PSR:
12/19/2008		**1 Dry**	**JAMES**	**24**	
Total Pipe Length:	Survey Customer:	System Owner:	Clean Date:	Pre-Cleaned:	Map Grid #:
256	**HOUSTON & HARRIS**	**SANTA ANA**		**J Jetting**	**J06**

Street: **Mark Street**	Flow Control:	Start MH: **J06-030**
City: **SA 2008-2009**	Year Renewed	End MH: **J06-028**
Location Code: **5249**	Tape/Media #: **1430**	pipe length: **258.07 ft**

Reason for inspection: **F Routine Asseessment**	Dia/Height: **C Circular 8"/8"**
Use of Sewer: **Bella Vista West**	Material: **VCP Vitrified Clay Pipe** Pipe Length: **4ft**
Drain. Area:	Lining Method:
	Category:

Remark::

1:650 position	code	observation	grade
2222 Mark Street			
J06-030 0.00	AMH	Upstream Manhole, Survey Begins	
2.58	FC	Fracture Circumferential, from 10 to 01 o´clock, within 8 inch: YES	S 2
8.05	MWL	Water Level, 25 % of cross sectional area	
35.09	TFA	Tap Factory Made Active, at 10 o´clock, 4", within 8 inch: YES	
108.65	TFA	Tap Factory Made Active, at 10 o´clock, 4", within 8 inch: YES	
131.12	MGP	General Photo	
153.29	TBD	Tap Break-In Defective, at 10 o´clock, 4", within 8 inch: YES, Remark: WRONG WAY	M 3
227.45	TFA	Tap Factory Made Active, at 10 o´clock, 4", within 8 inch: YES	
J06-028 258.07	AMH	Downstream Manhole, Survey Ends	
2318 Mark Street			


2.58 FT // 00:00:00


8.05 FT // 00:00:00


131.12 FT // 00:00:00


153.29 FT // 00:00:00

QSR	QMR	SPR	MPR	OPR	SPRI	MPRI	OPRI
2100	**3100**	**2**	**3**	**5**	**2**	**3**	**2.5**

Houston and Harris PCS Inc.
21831 Barton Road
Grand Terrace, CA 92313
Tel: 909-422-8990, Fax: 909-422-0841

Inspection photos

City:	Street:	Date:	section number:	PSR:
SA 2008-2009	**Mark Street**	**12/19/2008**	**24**	

Photo: 27a, Tape/Media No.: 1430, 00:00:00
2.58FT, Fracture Circumferential, from 10 to 01 o´clock, within 8 inch: YES

Photo: 28a, Tape/Media No.: 1430, 00:00:00
8.05FT, Water Level, 25 % of cross sectional area

Houston and Harris PCS Inc.
21831 Barton Road
Grand Terrace, CA 92313
Tel: 909-422-8990, Fax: 909-422-0841

Inspection photos

City:	Street:	Date:	section number:	PSR:
SA 2008-2009	**Mark Street**	**12/19/2008**	**24**	

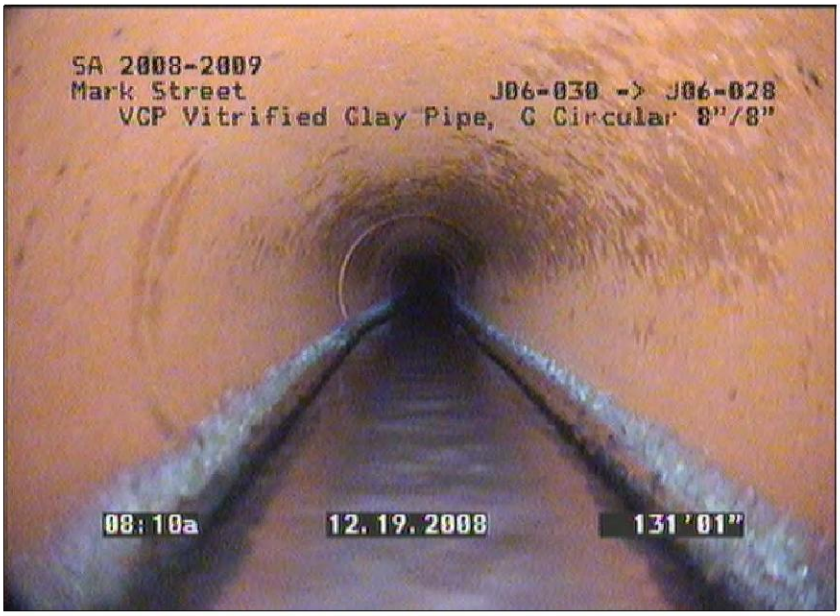

Photo: 31a, Tape/Media No.: 1430, 00:00:00
131.12FT, General Photo

Photo: 32a, Tape/Media No.: 1430, 00:00:00
153.29FT, Tap Break-In Defective, at 10 o´clock, 4", within 8 inch: YES, Remark: WRONG WAY

Houston and Harris PCS Inc.
21831 Barton Road
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Inspection report

Date:	P.O.#	Weather:	Surveyed By:	section number:	PSR:
12/19/2008		**1 Dry**	**JAMES**	**24**	
Total Pipe Length:	Survey Customer:	System Owner:	Clean Date:	Pre-Cleaned:	Map Grid #:
256	**HOUSTON & HARRIS**	**SANTA ANA**		**J Jetting**	**J06**

Street: **Mark Street**	Flow Control:	Start MH: **J06-030**
City: **SA 2008-2009**	Year Renewed	End MH: **J06-028**
Location Code: **5249**	Tape/Media #: **1430**	pipe length: **258.07 ft**

Reason for inspection: **F Routine Asseessment**	Dia/Height: **C Circular 8"/8"**
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Drain. Area:	Lining Method:
	Category:

Remark::

1:650 position	code	observation	grade
2222 Mark Street			
J06-030 0.00	AMH	Upstream Manhole, Survey Begins	
2.58	FC	Fracture Circumferential, from 10 to 01 o´clock, within 8 inch: YES	S 2
8.05	MWL	Water Level, 25 % of cross sectional area	M 3
35.09	TFA	Tap Factory Made Active, at 10 o´clock, 4", within 8 inch: YES	
108.65	TFA	Tap Factory Made Active, at 10 o´clock, 4", within 8 inch: YES	
131.12	MGP	General Photo	
153.29	TBD	Tap Break-In Defective, at 10 o´clock, 4", within 8 inch: YES, Remark: WRONG WAY	M 3
227.45	TFA	Tap Factory Made Active, at 10 o´clock, 4", within 8 inch: YES	
J06-028 258.07	AMH	Downstream Manhole, Survey Ends	
2318 Mark Street			


2.58 FT // 00:00:00


8.05 FT // 00:00:00


131.12 FT // 00:00:00


153.29 FT // 00:00:00

QSR	QMR	SPR	MPR	OPR	SPRI	MPRI	OPRI
2100	**3100**	**2**	**3**	**5**	**2**	**3**	**2.5**

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Inspection photos

City:	Street:	Date:	section number:	PSR:
SA 2008-2009	**Mark Street**	**12/19/2008**	**24**	

Photo: 27a, Tape/Media No.: 1430, 00:00:00
2.58FT, Fracture Circumferential, from 10 to 01 o´clock, within 8 inch: YES

Photo: 28a, Tape/Media No.: 1430, 00:00:00
8.05FT, Water Level, 25 % of cross sectional area

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Inspection photos

City:	Street:	Date:	section number:	PSR:
SA 2008-2009	**Mark Street**	**12/19/2008**	**24**	

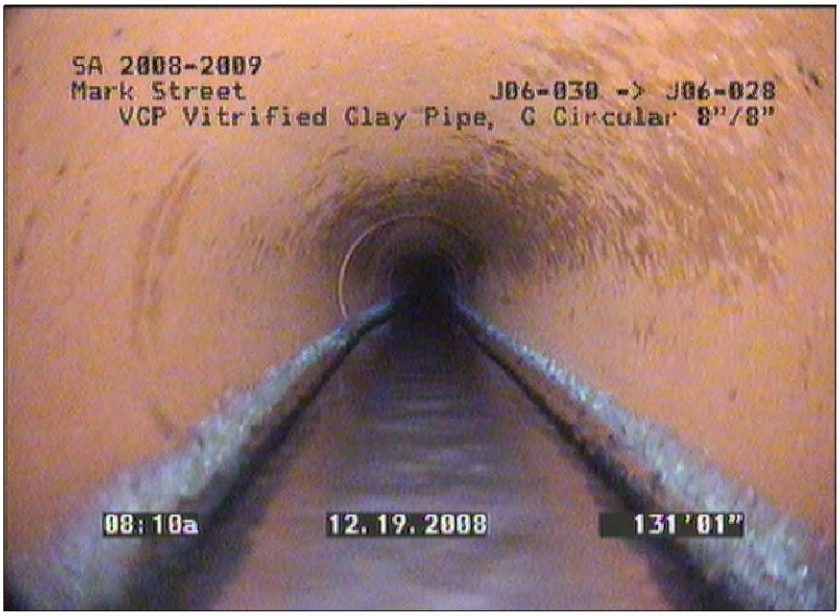
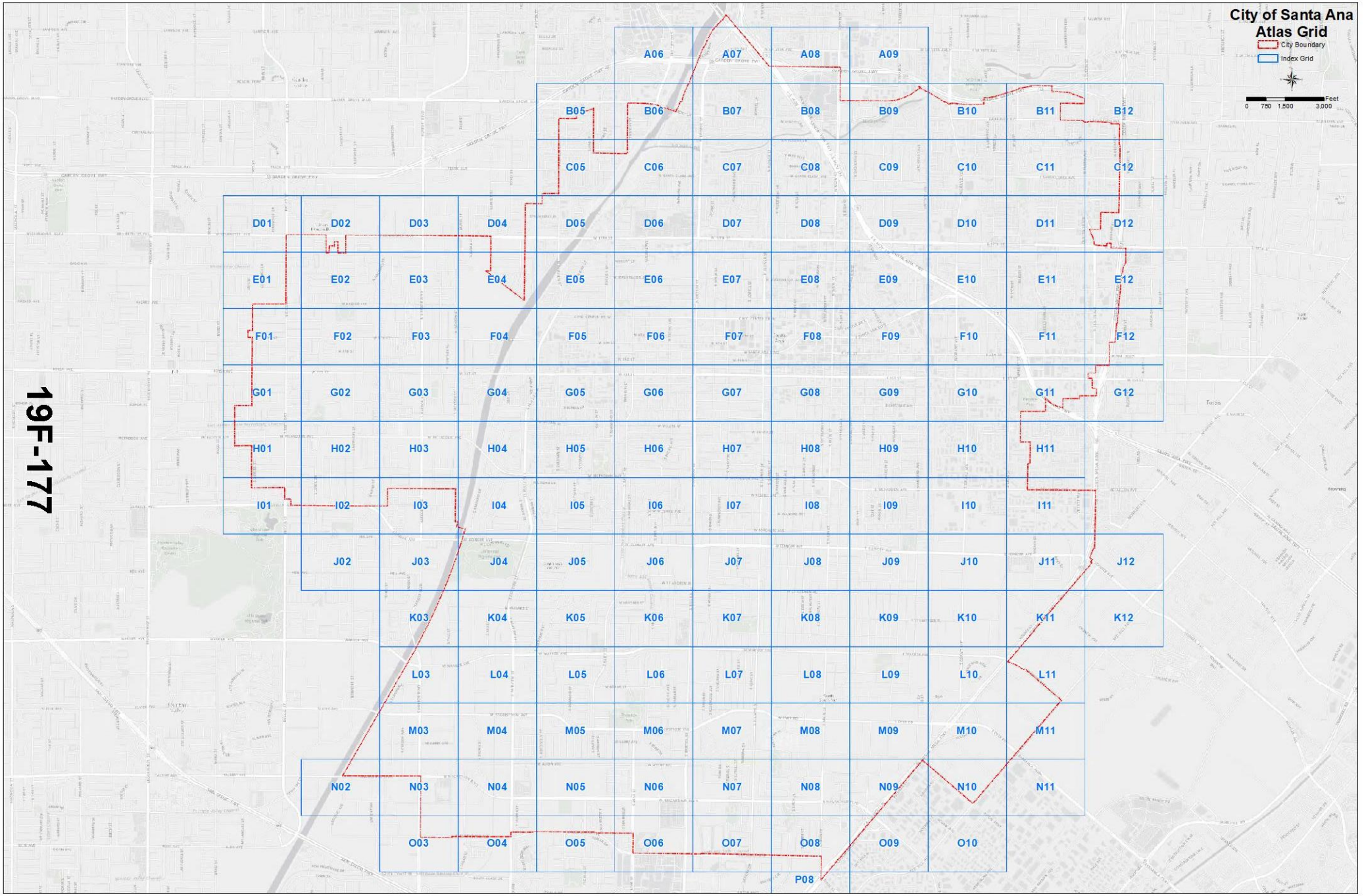


Photo: 31a, Tape/Media No.: 1430, 00:00:00
131.12FT, General Photo

Photo: 32a, Tape/Media No.: 1430, 00:00:00
153.29FT, Tap Break-In Defective, at 10 o´clock, 4", within 8 inch: YES, Remark: WRONG WAY

APPENDIX I
CITY'S SAMPLE SEWER CLEANING REPORT

APPENDIX J
SAMPLE OF THE CITY'S SANITARY SEWER SYSTEM ATLAS MAPS


City of Santa Ana
Atlas Grid
City Boundary
Index Grid
Feet
0 750 1,500 3,000
19F-177
A06 A07 A08 A09
B05 B06 B07 B08 B09 B10 B11 B12
C05 C06 C07 C08 C09 C10 C11 C12
D01 D02 D03 D04 D05 D06 D07 D08 D09 D10 D11 D12
E01 E02 E03 E04 E05 E06 E07 E08 E09 E10 E11 E12
F01 F02 F03 F04 F05 F06 F07 F08 F09 F10 F11 F12
G01 G02 G03 G04 G05 G06 G07 G08 G09 G10 G11 G12
H01 H02 H03 H04 H05 H06 H07 H08 H09 H10 H11
I01 I02 I03 I04 I05 I06 I07 I08 I09 I10 I11
J02 J03 J04 J05 J06 J07 J08 J09 J10 J11 J12
K03 K04 K05 K06 K07 K08 K09 K10 K11 K12
L03 L04 L05 L06 L07 L08 L09 L10 L11
M03 M04 M05 M06 M07 M08 M09 M10 M11
N02 N03 N04 N05 N06 N07 N08 N09 N10 N11
O03 O04 O05 O06 O07 O08 O09 O10
P08

APPENDIX K
THE CITY OF SANTA ANA FOG CONTROL PROGRAM MANUAL

Fats, Oils, and Grease (FOG) Control Program Manual

City of Santa Ana

March 12, 2019

Prepared by
EEC Environmental

Under the Supervision of:
Nabil Saba, P.E.

19F-179

Table of Contents

Figures:

Appendices

1.0 INTRODUCTION

City of Santa Ana's (City) Fats, Oils, and Grease (FOG) Control Program has been developed to prevent FOG-related sanitary sewer overflows (SSOs) as required by the Santa Ana Regional Water Quality Control Board (SARWQCB) *General Waste Discharge Requirements* (WDR), Order No. 2006-0003-DWQ. This order was issued in response to a State SSO problem and was issued to all sewer agencies in California with a public sewer system greater than 1 mile, which included local agencies, such as cities and special districts, in the northern and central portions of Orange County.

The FOG Control Program's goal is to eliminate all FOG-related SSOs. These SSOs are usually attributable to cooking grease in wastewater discharged from Food Service Establishments (FSEs)[1], multi-family housing, and single family homes that create FOG (or grease) blockages in sanitary sewer collection systems. These grease blockages, located in either the property owner's sewer lateral or the sanitary sewerage system, lead to SSOs, which can cause untreated sewage to flow onto streets and travel to storm drains, creeks, and other surface waters. Untreated sewage on private property or in the street poses an obvious human health risk. If this sewage reaches the ocean, it often results in coastal contamination, beach closures, and the associated potential human health risks.

To achieve this goal of eliminating FOG-related SSOs, the WDR has identified key requirements for a FOG Control Program, which are as follows:

- Limit grease discharges that may cause blockages;
- Prohibit FOG discharges that may cause sewer overflows;
- Adopt and enforce a FOG ordinance;
- Require implementation of kitchen best management practices (BMPs);
- Require installation of grease removal equipment, as necessary;
- Inspect FSEs; and
- Implement source control measures for sewer line "enhanced maintenance locations[2]".

These requirements are the key issues that were addressed in the development of the City's FOG Control Program.

[1] Food Service Establishments (FSEs) are those establishments primarily engaged in preparing or serving food to the public such as restaurants, hotels, commercial kitchens, bakeries, caterers, schools, prisons, correctional facilities, and care institutions.
[2] Known problem areas in the sanitary sewer system that requires more frequent cleaning and maintenance.

2.0 FOG CONTROL PROGRAM BACKGROUND AND OVERVIEW

2.1 Service Area

The City provides water and sewer service to a population of 349,000 customers, and the service area includes approximately 17,400 acres (27.2 square miles) (Refer to Figure 2-1 for a map of the City service area).

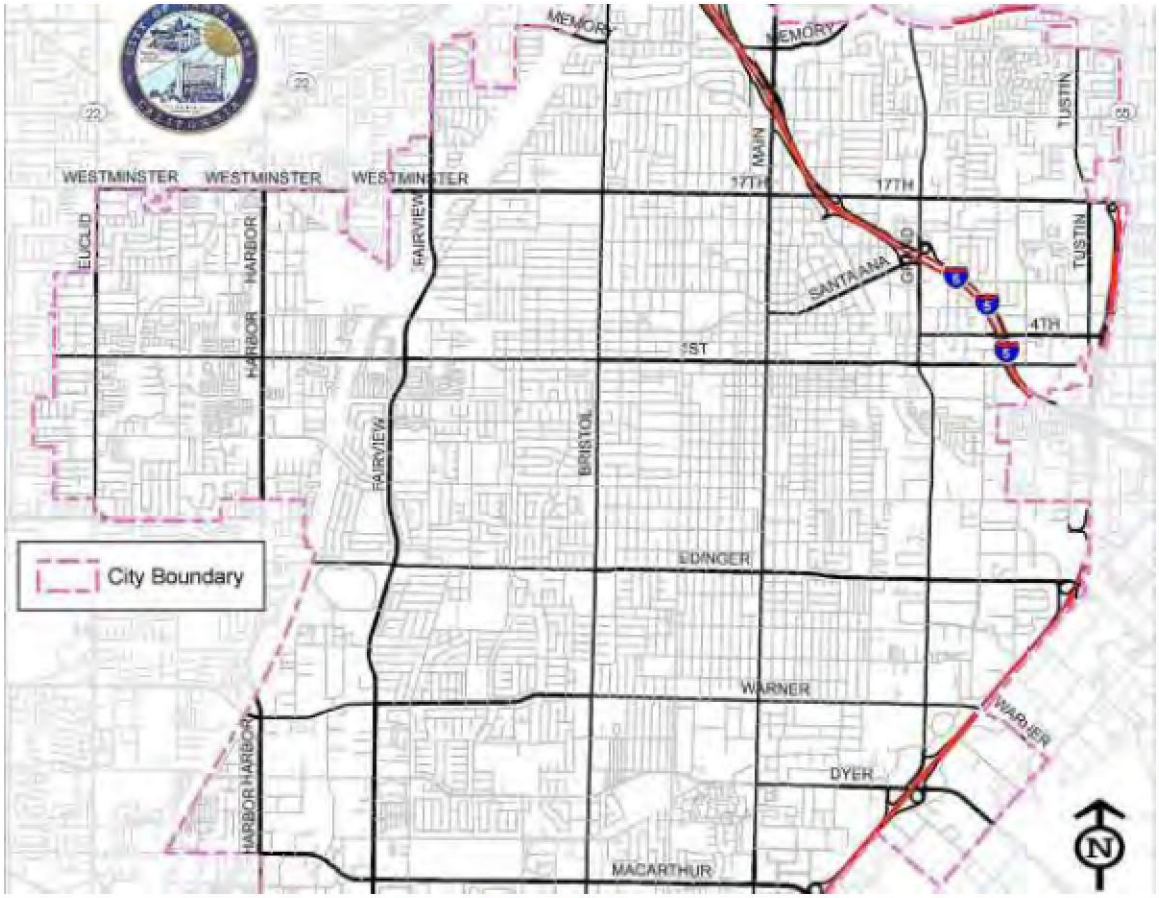


Figure 2-1: City Service Area

2.2 Sanitary Sewer Overflows

The City has, as part of the SSMP, adopted a Sewer System Overflow Emergency Response Plan (SSOERP) to ensure that any reported spill is responded immediately to protect the public health and safety, and to protect the beneficial uses of the waters of the United States. The SSOERP identifies the response procedures, the notification and reporting requirements, and follow-up requirements for the City associated with SSOs.

2.3 Historical FOG Control Activities

The City conducted an initial FOG Characterization Study (Study) in 2003/2004 to provide key information and program recommendations for the development of the City's FOG Control Program. The Study consisted of four tasks:

- Enhanced Maintenance Location Characterization - identifying and mapping the known problem areas in the sanitary sewer system that requires more frequent cleaning and maintenance (referred to as "enhanced maintenance locations"). Key information was obtained from staff to identify the factors that cause or may contribute to the areas identified as enhanced maintenance locations.
- FOG Source Characterization - physically inspecting the enhanced maintenance locations through the use of closed circuit television (CCTV) equipment to further assess the critical enhanced maintenance locations identified by the City's staff to confirm known or to identify unknown problems in the sanitary sewer system and to identify potential sources of FOG.
- FSE Characterization - physically inspecting and educating the FSEs. FSEs located within the City's service area were inspected to identify and classify each FSE's potential to generate and discharge FOG to the sanitary sewer system.
- Data Integration and Program Recommendations - mapping the enhanced maintenance location and FSE locations, development of databases for the information collected from the FSE Characterization, and for the information collected during enhanced maintenance location and FOG Source Characterization. Correlations and recommendations for the development of the City's FOG Control Program were then developed utilizing these resources.

The Study's preliminary results concluded that FOG Source Characterization (CCTV inspection of enhanced maintenance locations) is extremely beneficial at identifying the potential sources, determining the cleaning effectiveness, defining the contributing issues (e.g., structural issues, roots, other), and assisting in defining the approach for resolving and/or controlling the grease blockage issues for FOG related enhanced maintenance locations. Additionally, the Study concluded that FSE Characterization activities are beneficial in identifying potential grease producing equipment, identifying the removal equipment and maintenance practices, and kitchen best management practices.

The Study recommended inspections to ensure that the grease removal equipment (GRE) is maintained properly and that kitchen best management practices (BMPs) are followed to minimize the accumulation of grease and blockages in the sanitary sewer system. Additionally, the Study recommended: cleaning of enhanced maintenance locations be continued and the cleaning effectiveness and frequency be evaluated (through the judicious use of CCTV) on an ongoing basis for City staff and cleaning contractors; and structural repairs that may minimize grease accumulation and potentially resolve the enhanced maintenance location be considered as a factor in prioritizing repairs to the sewer system.

2.4 Overview of FOG Control Program

The FOG Control Program is based on the City's FOG Characterization Study activities and the requirements of the WDR. This program integrates various elements into the program to accomplish the goal of preventing SSOs. These key elements of the program are: sewer line maintenance activities associated with the FOG-related enhanced maintenance locations; a FOG Control Ordinance and inspection process to minimize the discharge of FOG from FSEs; an educational outreach program to minimize the discharge of FOG from multi-family housing and single family homes; and the Orange County Sanitation District's (OCSD) Waste Discharge Pretreatment and Source Control Program for discharge of FOG from industry.

3.0 SEWER LINE – ENHANCED MAINTENANCE LOCATION PREVENTATIVE MAINTENANCE

3.1 Overview of Sewage Collection System and Mapping

The City's sewage collection system consists of a network of sewer mains, manholes, and lift stations, which conveys approximately 36 million gallons per day of sewage generated within the City's service area to the Orange County Sanitation District's (OCSD) trunk sewers for treatment at OCSD's Water Treatment Plants. The City's system consists of approximately 400 miles of collection system mainline piping ranging in size from 6 inches to 24 inches. The system includes 2 sewage lift stations, 8,200 manholes and approximately 45,000 individual service connections. The City is responsible for repairs to the sewer laterals from the public sewer main to the property line in the public right of way.

Historically the collection system was documented with 186 hand-drawn, atlas sheets, which included property and right of way boundaries, sewer mains, manholes and service laterals. Subsequently, the City transferred all of the information contained in the hand-drawn sheets to a single CAD (computer aided design) based map, and then to a Geographic Information System (GIS) based mapping system that can be accessed by maintenance staff and FOG inspectors in the field to evaluate an FSEs proximity to an enhanced maintenance location or recent SSO or FOG blockage.

3.2 Routine Sewer Line Cleaning and CCTV

The entire collection system is cleaned in accordance with the cycle established in the SSMP. The line cleaning operation is accomplished utilizing hydro-combination units, each operated by a crew of two trained operators. The general process consists of hydrojetting the sewer line and vacuuming excessive debris from downstream manholes. The program is typically performed in a progressive manner (i.e., the system is cleaned from manhole to manhole continuing on each successive day at the manhole following the manhole last completed on the previous day). If significant FOG is

identified during the line cleaning operation, the area is then evaluated for potential further analysis utilizing closed circuit television (CCTV) inspection.

Visual inspection, utilizing CCTV, of the entire collection system is conducted at the frequency established in the SSMP, prioritized on older and more problematic sections of the sewer pipe. Any problems identified during the video inspection are evaluated for repairs, depending on defect severity. Video recordings are made by the contractor and supplied to the City.

3.3 Enhanced Maintenance Location Sewer Line Identification, Prioritization and Cleaning

Specific reaches of sewer mainlines that require more frequent than normal cleaning, based on a history of FOG-related issues or higher than normal risk for a FOG related SSO, are termed "enhanced maintenance locations". New enhanced maintenance locations are identified during routine collection system maintenance activities by staff when they observe conditions that warrant more frequent cleaning, as well as by City contractors during routine CCTV inspections. Additionally, if necessary, locations experiencing an SSO may be designated as an enhanced maintenance location and cleaned on a more frequent basis as a precautionary measure. The frequency of cleaning for these enhanced maintenance locations are typically quarterly but can range from bi-monthly to annually depending on the severity of the problem and the cleaning effectiveness. Enhanced maintenance locations are evaluated (through the judicious use of CCTV) on an ongoing basis. Additionally, the list of enhanced maintenance locations are periodically reviewed to assess the necessity to maintain high frequency cleaning at each location. Refer to Appendix B for an example enhanced maintenance location Report and Appendix A for an example of a Composite Sewer & Enhanced Maintenance Location Map.

3.4 Enhanced Maintenance Location Characterization and FOG Source Identification Activities

Many issues in the sanitary sewer system can contribute to an enhanced maintenance location, each with varying degrees of severity. Management of this information for each enhanced maintenance location is necessary to identify effective solutions and to prioritize resources. Sewer line characterization is the process of classification and prioritization of these enhanced maintenance locations in the City's sanitary sewer system. It is important to note that while there are many reasons and causes for enhanced maintenance locations in the sanitary sewer system, the focus of the FOG Control Program is the FOG-related locations.

The characterization process consists of collecting all known (or perceived) factors associated with each enhanced maintenance location from the sewer maintenance staff to identify the critical information. Factors related to pipe conditions and potential sources are identified, documented and mapped. Relationships between the various

factors are then developed to define each enhanced maintenance location. Visual inspections, utilizing CCTV, of the enhanced maintenance location and the sewer pipe upstream of the enhanced maintenance location is conducted: to confirm known or to identify unknown problems in the sanitary sewer system; and to identify the potential sources of FOG. This information is critical to the FOG Control Program to enable identification and implementation of the appropriate mitigation solutions.

The potential solutions include the evaluation of structural issues that impact enhanced maintenance locations. The resolution of the structural issue is evaluated to determine if repair may minimize grease accumulation and potentially resolve the enhanced maintenance location. Additionally, the laterals (and associated discharger[s]) identified as potential sources of FOG during these CCTV inspections will be documented and the information will be provided to the FOG Control Program Manager for appropriate source reduction and enforcement activities (refer to Sections 4.7 and 4.8).

Ultimately, this information will help to guide the focus of the FOG Control Program to those enhanced maintenance locations that present the greatest potential for SSOs.

3.5 Enhanced Maintenance Location Data Management

Sewer line enhanced maintenance location cleaning is the responsibility of the Water Maintenance Supervisor and the data management is the responsibility of the FOG Control Program Manager.

The enhanced maintenance location data management process consists of:

- The identification and documentation of enhanced maintenance locations, and employee access to the locations through the City's computerized maintenance management software. (Refer to the Appendix B for an example Enhanced Maintenance Location Report)
- Digital Composite Map displaying the location of the enhanced maintenance locations (Refer to Appendix A for an example section of the Map)

4.0 FSE FOG CONTROL PROGRAM

4.1 Legal Authority

In 2017, the City adopted, Ordinance No. NS-2921 which updates Article III, Chapter 39, Section 39-56 of the City's Municipal Code, as well as Grease Control Regulations adopted by the City Council, to specify appropriate FOG discharge requirements for food service establishments (FSEs) to prevent blockages of sewer lines resulting from discharges of FOG. The discharge requirement prohibits FSEs from "the discharge into the sewer system of FOG that may accumulate and/or cause or contribute to blockages in the sewer system or at the sewer system lateral." Refer to the City's website www.santa-ana.org, Section 39-56 for Fats, Oils and Grease Control.

The key elements of these regulations are the requirement of FSEs to:

- Implement best management practices (BMPs); and
- Install, operate and maintain an approved type and adequately sized grease interceptor.

4.2 Food Service Establishments (FSEs)

This ordinance is applicable to all Food Service Establishments, and any commercial entity, operating in a permanently constructed structure such as a room, building, or place, or portion thereof, maintained, used, or operated for the purpose of storing, preparing, serving, or manufacturing, packaging, or otherwise handling food for sale to other entities, or for consumption by the public, its members or employees, and which has any process or device that uses or produces FOG, or grease vapors, steam, fumes, smoke or odors that are required to be removed by a Type I or Type II hood.

The FSEs identified within the City are establishments ranging from sandwich shops to full service restaurants, including major kitchens in retirement homes or hospital facilities. These FSEs are listed in Appendix C.

4.3 FOG Wastewater Discharge Requirements

Pursuant to the ordinance, the City has developed Rules and Regulations specifying wastewater discharge requirements for FSEs (Appendix D). The City may also impose specific requirements on individual FSEs depending upon unique conditions that exist at that FSE.

4.3.1 RULES AND REGULATIONS

The Rules and Regulations detail the technical requirements of the FOG ordinance. These requirements are segregated into sections and are summarized as follows (Refer to the City's website www.santa-ana.org or Appendix D for the Rules and Regulations):

4.3.1.1 Rule 1 - FOG Program Notice

The Notice informs the FSEs of the requirements of the Ordinance and identifies any specific requirements that a FSE must follow (Refer to Appendix E for an example Notice).

4.3.1.2 Rule 2 - General Waste Discharge Prohibitions

- Waste discharge of FOG into the sewer system will not accumulate and/or cause or contribute to a blockage
- Food grinders (garbage disposal units) are prohibited for new FSEs. Existing FSEs are required to remove food grinders.

- No emulsifying additives for the purpose of emulsifying FOG without the written approval of the FOG Control Manger
- No disposal of waste cooking oil into drains
- No discharge of wastewater in excess of 140 degrees Fahrenheit into grease removal equipment
- No biological additives for grease remediation or use as a supplement to interceptor maintenance without approval of FOG Control Manager (Appendix F, Additive Request Form)
- No toilet discharge into grease interceptor
- No waste removed from the interceptor shall be discharged into the sewer system
- Dishwashers shall not discharge to, or be connected to, any grease interceptor or grease trap
- Grease interceptors cannot be operated (must be pumped out) with FOG or solids accumulation exceeding 25%

4.3.1.3 Rule 3 - Kitchen Best Management Practices (BMP) Requirements

- Installation of drain screens
- Segregation and collection of waste cooking oils
- Disposal of food waste into trash or garbage, and not into sinks
- Employee training and refresher training every 6 months
- Frequent cleaning of exhaust filters and appropriate disposal of the waste
- Kitchen signage
- Absorbent material placed under areas susceptible to FOG spills
- Covered conveyance devices to transport FOG
- Emptying of FOG containers before they are full
- Spill kits

4.3.1.4 Rule 4 – Gravity Grease Interceptor Operation and Maintenance Requirements

- Requirement for the installation of a grease interceptor
- Requirement for grease interceptor maintenance (FOG and/or solids cannot exceed 25% of the capacity of the interceptor)
- Frequency of grease interceptor maintenance (minimum quarterly [once every 3 months])

4.3.1.5 Rule 5 – Hydromechanical Grease Interceptor (HGI) Operation and Maintenance Requirements

- Operation in accordance with manufactures requirements
- Requirement for HGI maintenance to ensure efficient operation (removal of accumulated FOG, as needed)
- Frequency of HGI maintenance (minimum monthly)

- Frequency of HGI inspections to check for leaking and for proper operation (minimum monthly)
- Dishwashers or food grinders shall not discharge to or be connected to any HGI

4.3.1.6 Rule 6 - Notification Requirements

- Notification of a spill
- Notification regarding planned changes

4.3.1.7 Rule 7 - Record Keeping Requirements

- Logbook of grease control equipment cleaning activities
- Logbook of employee training
- Copies of grease control equipment records or waste hauling receipts
- Records of sampling data and height monitoring of FOG and solid accumulation in the interceptor

4.3.1.8 Rule 8 - Drawing Submittal Requirements

- Proposed or existing FSEs may be required to submit facility site plans, mechanical or plumbing plans, and other details to identify sewer locations or connections
- Drawings may be required to be prepared by a California Registered Civil, Mechanical, or Electrical Engineer

4.3.1.9 Rule 9 - Monitoring Facilities Requirements

- Flow monitoring, constituent monitoring and/or sampling facilities may be required
- Location of monitoring and/or sampling facilities subject to approval of City
- FSE will provide immediate access to monitoring and/or sampling facilities during regular business hours
- Waste analysis, contingency plans, and other necessary information may be requested by the City to verify compliance
- FSEs shall not increase the use of water to dilute the discharge to achieve compliance

4.3.1.10 Rule 10 - Monitoring and Reporting Conditions Requirements

- FSEs may be required to submit periodic reporting of the status of kitchen BMPs (Rule 3)
- Visual monitoring of the FSEs sewer lateral or downstream sewer lines at the FSEs expense may be required by the City
- Reports for self-monitoring of sewage constituents and FOG characteristics may be required by the City

4.3.2 SPECIFIC REQUIREMENTS

Specific requirements can be required or authorized by the FOG Control Program Manager for individual FSEs. These specific requirements can be segregated into two categories: 1) grease interceptor installation requirements for FSEs; and 2) other requirements or Rule modifications.

4.3.2.1 Grease Interceptor Installation Requirements

The requirement for the installation of a grease interceptor is a key requirement of the City's FOG Regulations. However, this requirement has many options for FSEs that may delay or potentially negate this requirement. The below flow chart generally describes the evaluation process that will be utilized for the grease interceptor installation requirement. A full-sized flow chart is available in Appendix G. Each facility is evaluated by the Water Resources Department and a FOG Program Memorandum is generated for the facility to document the requirement to either install a grease interceptor or receive a waiver from the requirement (Appendix H, FOG Program Memorandum Example).

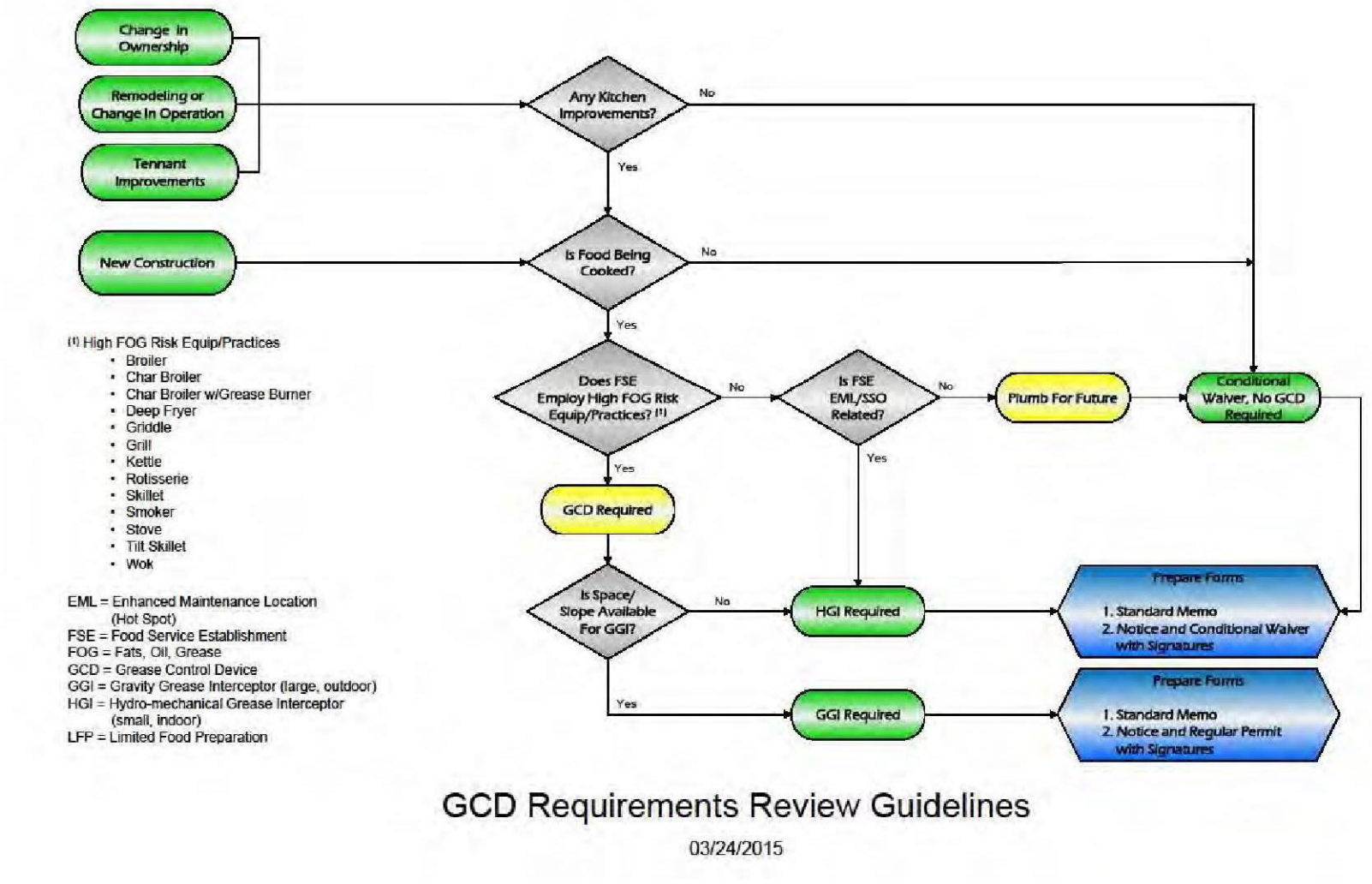


Figure 1: GCD Requirements Review Guidelines

Based on the process flow chart, the majority of existing FSEs that do not have grease interceptors installed have been issued a "Conditional Waiver" from the requirement to install a grease interceptor. However, if the FSE has continued program violations or if the FSE is identified as a significant contributor of FOG (i.e., causes or contributes to blockage or SSO) to the sewer system, the "Conditional Waiver" may be revoked requiring the installation of a grease interceptor. An example Conditional Waiver Approval is available as Appendix I.

4.3.2.2 Other Requirements or Modifications

There are other situations where specific requirements may be required by the FOG Control Program Manager. For example:

- Authorization for the utilization of an additive
- Requirement for increased maintenance frequency of the grease interceptor
- Authorization for decreased maintenance frequency of the grease interceptor
- Requirement to submit records (grease interceptor maintenance log and waste hauling manifests and other logs) to the City on a semi-annual basis

4.4 Grease Interceptors

4.4.1 OVERVIEW

Grease interceptors are grease collection devices that separate FOG (or grease), solids, and water based on the principle of Stoke's Law. Stoke's Law describes the rising or settling of a particle in a fluid (water in this case). Simply put, under non-turbulent conditions in an interceptor, given enough time, particles that are lighter than water (e.g., grease) will rise to the surface and particles that are heavier than water (e.g., solids) will settle to the bottom. The facility's grease waste lines must be separated from the sanitary waste lines (Appendix J, Plumbing Segregation Example, provides an example of the plumbing that is required to be segregated from a grease interceptor. Facilities receiving conditional waivers must separate their grease waste lines from the sanitary waste lines in-case a grease interceptor is required to be installed at a future date. The different types of grease interceptors are discussed below.

4.4.2 GRAVITY GREASE INTERCEPTORS

Gravity grease interceptors (GGI) are larger, volume-based grease-control devices that are typically installed outside and underground. GGIs can range in volume from 300 to 15,000 gallons. The flow of water through the GGI is controlled by the baffle tubes; therefore, it is critical that the baffle tubes are installed properly and kept in good condition for the GGI to function properly. A conceptual view or a typical GGI configuration is illustrated in Figure 4-2, *Typical Conceptual Gravity Grease Interceptor Design – Side View*, and in Appendix K, Grease Interceptor Standard Plan.

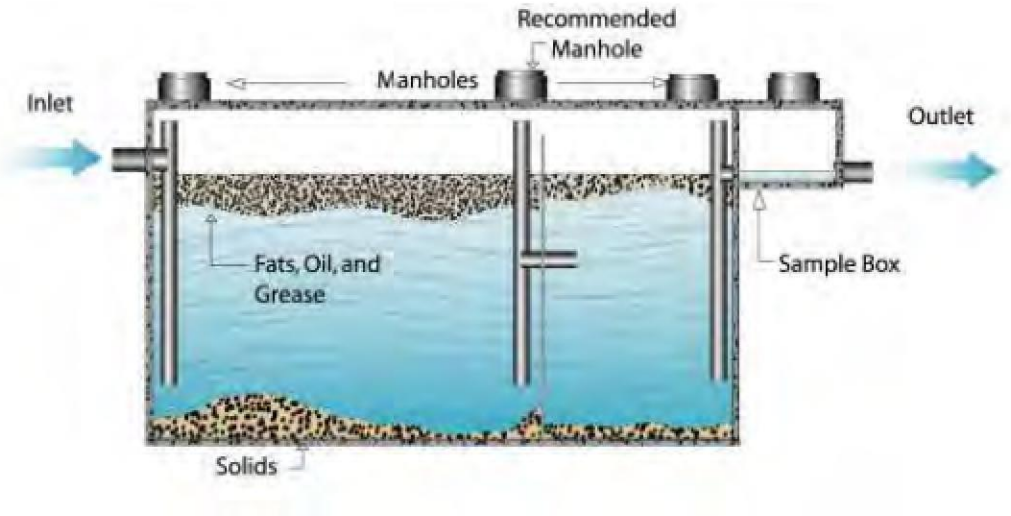


Figure 4-2: Typical Conceptual Gravity Grease Interceptor Design – Side View

The proper plumbing and placement of baffles will provide the non-turbulent conditions. The proper dimensions and volume of the interceptor will provide sufficient retention time to allow the particles to fully rise or settle before they pass-through to the outlet of the interceptor. Over time, the grease and solids layers thicken and will eventually fill the first chamber if they are not removed. If the grease and solids are not removed regularly, the interceptor no longer functions for its intended purpose, and FOG will be carried into the sewer system. Emulsified or partially emulsified particles will rise or settle slower, which is why soaps and other emulsifiers may cause some grease or solids to pass-through an interceptor and collect downstream of the interceptor.

Since an interceptor is not self-cleaning or free of maintenance, it is critical that an interceptor be suitably designed with manholes in the right locations to facilitate maintenance and that it be cleaned and pumped at a frequency that maintains its design removal efficiency.

4.4.2.1 Sizing Reviewed and Approved by City's Building Division

The City's Building Division will review and approve the sizing and installation of GGIs. This is accomplished by requirement of the permittee, by the appropriate Building Department, for the City's approval prior to issuance of the building permit. Refer to Appendix L, New FSE FOG Program Requirements Review Process, for the process utilized to refer the permittee to the City for grease interceptor installation and sizing approval. Appendix M also includes the FOG Program Application Form that a facility completes prior to the grease interceptor installation decisions are made.

The Building Division will base the design and sizing of the grease interceptors on the current version of California Plumbing Code. Chapter 10 of the California Plumbing Code

sizes GGIs based on the number of drainage fixture units within the FSE connected to the grease waste line. The FOG Control Program Manager will also consider the potential for large grease interceptors to become septic (which may create nuisance odors and corrosive conditions) due to excessively long retention times. Thus, the Code will be utilized with the following general considerations:

1) If the California Plumbing Code sizing calculation exceeds 1,500 gallons, the FOG Control Program Manager will use utilize his/her best judgment based on other factors at the FSE (e.g., cooking equipment, menu, frequency of use of the drainage fixture units) to determine the final size of the interceptor.

2) The floor of the interceptor should not be too deep to allow for proper cleaning and/or the interceptor should not be larger than 3,000 gallons for most installations.

3) An FSE calculation of 375 to 750 gallons should require an interceptor of 750 gallons.

4.4.2.2 Maintenance Requirements

The City requires that GGIs be cleaned (pumped) out completely as required to maintain the GGI's efficient operation and prevent excessive accumulation of floating FOG and settled solids. A complete pump-out means that all of the contents of the interceptor are removed and no liquids are returned to the interceptor unless specific permission has been granted in writing by the City (Appendix N, Pumping Frequency Variance Request Form). Some GGIs may need to be pumped out more frequently than once every 90 days if the accumulation of floating FOG and settled solids exceeds 25% of the overall capacity of the interceptor (i.e., 25% rule).

4.4.3 HYDROMECHANICAL GREASE INTERCEPTORS

A hydromechanical grease interceptor (HGI) (also known as a *grease trap*) is a flow-based grease interceptor that is usually installed in ground or above ground, inside or outside of the facility, and has a typical capacity of less than 250 gallons. FSEs generally prefer HGIs over gravity grease interceptors (GGIs) because HGIs are less expensive to install, can fit in smaller spaces, and can be easier to maintain. A typical conceptual HGI design is illustrated in Figure 4-3, *Conceptual Design of a Typical Hydromechanical Grease Interceptor*.

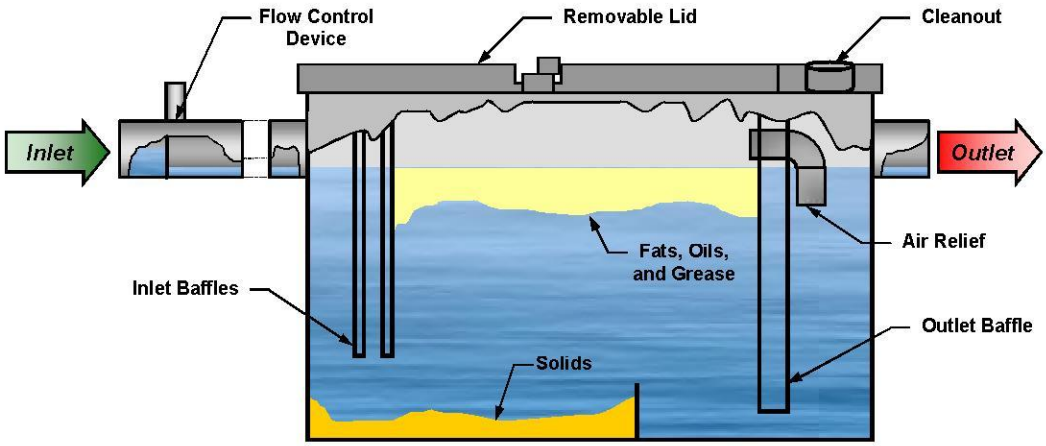


Figure 4-3 - Conceptual Design of a Typical Hydromechanical Grease Interceptor

4.4.3.1 Sizing Reviewed and Approved by City's Building Division

The City's Building Division will review and approve the sizing and installation of HGIs. This is accomplished by requirement of the permittee, by the appropriate Building Department, for the City's approval prior to issuance of the building permit. Refer to Appendix L, New FSE FOG Program Requirements Review Process, for the process utilized to refer the permittee to the City for grease interceptor installation and sizing approval. Appendix M also includes the FOG Program Application Form that a facility completes prior to the grease interceptor installation decisions are made.

The sizing requirements for HGIs are established in Chapter 10, section 1014.2 of the California Plumbing Code. Regardless of the sizing method, HGIs are sized based on flow rate and the pounds of FOG that they can store. Typically, HGIs have a flow capacity of 20 to 50 gallons per minute (gpm), store 40 to 100 pounds of FOG, and are 15 to 60 gallons in volume. Flow-control fittings/devices must be installed upstream of HGIs to control the wastewater flow to match the certified flow rate of the HGI. If this flow-control device is not installed, the HGI may not perform properly when the flow exceeds the certified flow rate.

HGIs are tested and certified to ASME A112.14.3 or PDI-G101 standards at the HGI's specified maximum flow rate. The City requires that HGIs be certified to these standards before HGIs can be approved for use in the City's service area. Plan-check approvals are required to ensure that one or more HGIs are connected to the significant grease-waste drains (e.g., pot sink, pre-rinse sink, work station).

4.4.3.2 Maintenance Requirements

HGIs should be cleaned before the accumulation of floating FOG and settled solids exceeds 25% of the HGI's overall capacity (this is known as the 25% rule). In order to prevent excessive accumulation, daily to weekly cleaning of the HGI by kitchen staff or pumping contractors may be required. At a minimum, HGIs must be cleaned monthly. If

cleaning is performed by kitchen staff, solids and FOG should be dewatered (e.g., mixed with cat litter) and discarded in the trash. All FSEs with HGIs must keep logs of the maintenance events. Log sheets are provided to each FSE during the initial or follow-up inspections.

4.4.4 GREASE REMOVAL DEVICES

Grease removal devices (GRD) are HGIs which automatically remove the floating FOG contents of the device. GRDs are typically installed indoors and connect to one to four sinks in the kitchen. Floating FOG is separated from the water within the GRD and is discharged into a relatively small tank connected to the side of the GRD. The containers are then emptied into a designated container. If space is available, a 55 gallon drum can replace the small tank in order to eliminate the need to empty the container on a daily basis. A typical conceptual GRD design is illustrated below in Figure 4-4, *Typical Conceptual Grease Removal Device Design*.

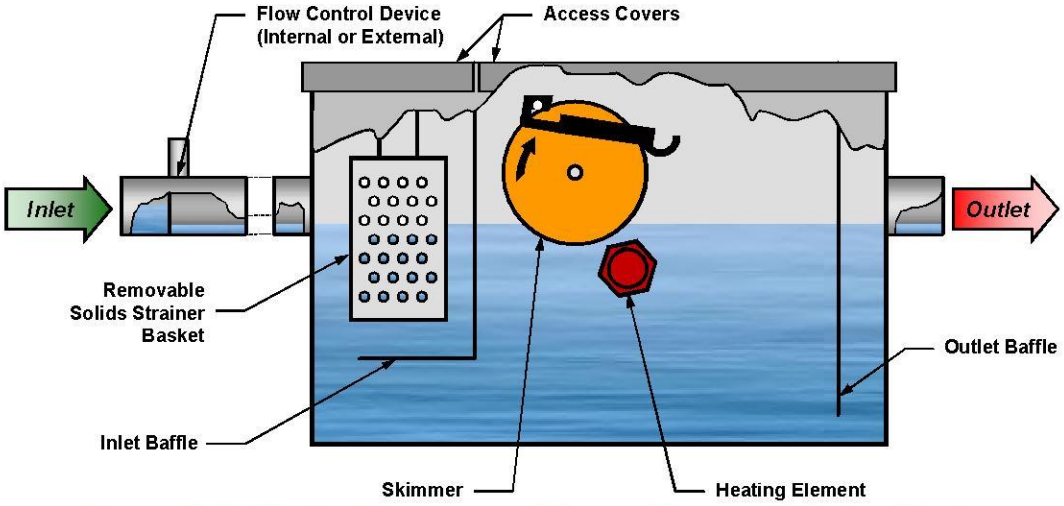


Figure 4-4 - Typical Conceptual Grease Removal Device Design

The GRD shown in Figure 3 has a skimmer wheel which skims the floating FOG into the small container. Other styles of GRDs are available without the skimmer wheel and use hydrostatic pressure or pumps to remove the floating FOG from the device. Some FSEs prefer GRDs without the skimmer wheel because there are fewer moving parts requiring maintenance. It is important that the FSEs understand how their GRD works and what maintenance is required for their device. Proper GRD maintenance is further discussed in Section 3.6.2.

4.4.4.1 Sizing Reviewed and Approved by City's Building Division

GRDs are sized to the same standards as HGIs which was previously discussed in Section 4.4.3.1. They are sized according to the established sizing criteria in Chapter 10 Section 1014.2 of the California Plumbing Code. Flow control devices must be installed inside

and outside the GRDs to control the wastewater flow in order to match the certified flow rate of the GRD.

4.4.4.2 Maintenance Requirements

In order to function properly, GRDs may require quarterly, monthly, weekly and sometimes, even daily maintenance. The solids basket must be emptied daily and the solids must be disposed of with the trash. The FOG waste container, which collects the skimmed oils, must be emptied into a larger FOG waste container for proper disposal or recycling. Because many GRDs have heaters and skimmers and other critical mechanical equipment, they must be maintained by the FSE and cleaned or replaced, as needed. The entire device should be emptied and cleaned thoroughly at least once every 90 days to remove the silt and sediments which can accumulate within the device.

4.5 Waste Hauling Requirements

Proper disposal of waste grease collected either from interceptors or through kitchen practices is essential to a successful FOG control program. To ensure that FSEs properly dispose of their waste FOG and that haulers and disposal/recycling sites are properly operated, the City requires that all hauler documentation be completed and that the hauler provide the FSE a copy prior to departing the FSE. The FSE is required to maintain copies of the hauling documentation. The minimum information requirements to be documented on the hauler's record are (Refer to Appendix O for copy of the City's Waste Hauling Documentation requirements) (Refer to Appendix P for a list of certified grease waste hauling companies):

- Name of hauling company
- Name and signature of operator performing the pumpout
- Documentation of full pumpout with volume of water and FOG removed (e.g., 1500 gallons)
- Documentation of the level of floating FOG and Settled Solids (to determine if volume exceeds 25% capacity of the grease removal equipment)
- Documentation if repairs to the grease interceptor are required
- Identification of the facility where the hauler is planning to dispose of the waste

4.6 FSE Education

The City has developed FSE FOG Control educational material for the FSEs. The initial education to the FSEs was through FOG Characterization Study inspections conducted in 2003 and 2004 and continue via mailings and ongoing inspection activities. In this process, FSEs are provided the General Requirements, a Kitchen BMP Poster, Record Keeping Logs and other Educational Material. This information, in addition to a digital training video, are also available to FSEs by downloading it from the City's website www.santa-ana.org. Refer to Appendix Q for examples of Kitchen BMP Signage, Record

Keeping Logs, and other Educational Material. Currently, educational materials are provided to FSEs during Initial Inspections immediately after the FSE is opened, and as requested during routine FSE FOG inspections.

4.7 FSE Inspections

To ensure compliance with the FOG Control Program requirements, the City has developed a few types of FSE Inspections. These inspections and their purpose are as follows:

Initial Inspections	These inspections are conducted to identify and classify each FSE's potential to generate FOG and its potential to discharge the FOG to the sanitary sewer system. If not adequately controlled, this FOG can lead to sewer blockages and, potentially, SSOs. The inspection identifies the type of food, equipment, and kitchen practices that contribute to FOG discharges and the equipment (e.g., grease interceptors, grease traps) that may reduce the discharge of FOG to the sewer. These initial inspections also provides the opportunity to educate the FSEs on the impact of their grease discharges, what they can do to minimize grease discharges, and how the City's Regulation could potentially impact them. Refer to Appendix R for an example of the inspection form.
BMP Inspections	These inspections are conducted to evaluate compliance with the facility's best management practices requirements. Refer to Appendix R for an example of the inspection form.
GRE Inspections	These inspections are conducted to evaluate compliance with the facility's grease removal equipment requirements. Refer to Appendix R for an example of the inspection form.
Compliance Inspections	These inspections are conducted where it is determined by the FOG Control Program Manager that a follow-up inspection is required for a Non-Compliance issue that has been identified in previous BMP, GRE or FOG Source Sewer Line Inspections.
Enforcement Inspections	These inspections are conducted when elevated enforcement of the Ordinance requirements are required or when the revocation of the FSE's grease interceptor installation Conditional Waiver, Waiver or Variance is required.

The inspection strategy is to focus the City's resources on FSEs in the vicinity and upstream of enhanced maintenance locations and on FSEs that have been identified

with a greater potential to generate FOG and discharge FOG to the sanitary sewer system. Generally, BMP and GRE inspections are conducted on an annual basis.

4.8 FSE Enforcement

The City has developed an enforcement response plan to respond to Non-Compliance issues identified during the inspection processes. The enforcement response will be based on the severity of the non-compliance and the history of non-compliance at the FSE. The general approach utilized is displayed below in Figure 4-8. Appendix S, Sample Enforcement Letter, provides an example of an enforcement letter that can be sent to facilities for non-compliances.

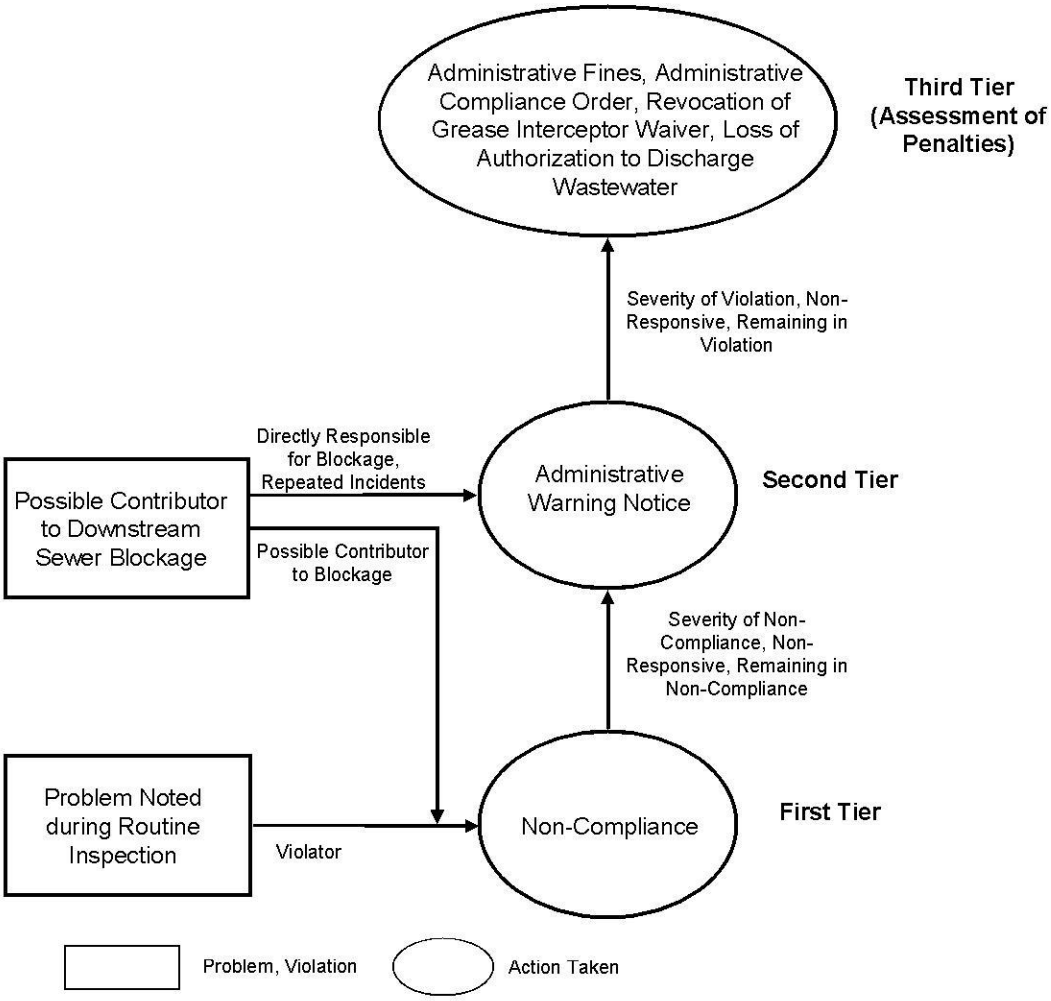


Figure 4-8: FOG Control Program General Enforcement Response Plan

4.8.1 BMP NON-COMPLIANCE

Issues identified as deficient during the BMP inspection process will be documented and the FSE will be issued a Notice of Non-Compliance. The Notice will identify the area of non-compliance and the required action. Issues identified as deficient during the inspection will compromise the effectiveness of the FOG BMP Program, which will increase the FSEs potential to discharge FOG into the sanitary sewer. Therefore, the overall impact of each of the deficient issues will need to be evaluated individually and in relationship to the other reported deficiencies to determine the projected impact and severity of the combined deficient issues. Generally, for a single deficient issue (not considered as a serious non-compliance individually), no further enforcement action will be taken after correction of the deficiency. For multiple deficient issues, an Administrative Warning Notice and/or an Administrative Fine are issued.

For FSE's that repeatedly fail to comply, the enforcement process may become more severe: For example, a repeated non-complaint FSE may no longer receive an Administrative Warning Notice and be directly issued an Administrative Fine; further, the FSE's Conditional Waiver may be revoked.

4.8.2 GRE NON-COMPLIANCE

Issues identified as deficient during the GRE inspection process will be documented and the FSE will be issued a Notice of Non-Compliance. The Notice will identify the area of non-compliance and the required action. The majority of the issues on the GRE inspection form, if identified as deficient, will compromise the effectiveness of the GRE and would likely have resulted in a direct discharge of FOG into the sanitary sewer. Therefore, for these items it is considered a serious non-compliance issue and an Administrative Warning Notice with the potential assessment of an Administrative Fine may be issued.

For FSE's that repeatedly fail to comply, the enforcement process may become more severe: For example, a repeated non-complaint FSE may no longer receive an Administrative Warning Notice and be directly issued an Administrative Fine; further, the potential loss of the FSE's right to discharge wastewater into the City's sewer collection system.

4.8.3 FOG SOURCE SEWER LINE NON-COMPLIANCE

FSEs identified as sources of FOG to the City's sewer system during FOG Source Sewer Line inspections will be issued Notices of Non-Compliance. This Notice will inform the FSE that FOG discharges from their lateral has impacted the City's sewer line. This is considered a serious non-compliance issue and an Administrative Warning Notice and/or an Administrative Fine may be issued.

- If the FSE does not have a grease interceptor, the FSE will be informed that they have been identified as a significant FOG discharger, that a likely cause is that their BMP practices do not appear to be effective and that more stringent adherence to BMPs is required. Additionally, they will be informed that if their facility is identified as a source of FOG to the City's sewer during any future FOG Source Sewer Line inspections, the FSE's grease interceptor "Conditional Waiver" may be revoked requiring the installation of a grease interceptor.

- If the FSE has a grease interceptor, the FSE will be informed that they have been identified as a significant FOG discharger, and that the likely cause is that the maintenance of their grease interceptor has not been effective. The FSE may be required to: 1) pump their grease interceptor on a more frequent basis; 2) conduct a functional integrity test of their grease interceptor; and/or 3) have their kitchen drain lines dye tested to ensure that the appropriate drains are connected to the interceptor.

For repeated non-compliance, the enforcement process may involve increased fines and/or termination of the FSE's right to discharge wastewater into the City's sewer collection system. Appendix S, Santa Ana Enforcement/Lateral Evaluation Process Flow, provides an example of the enforcement flow for sewer line non-compliances.

4.9 FSE FOG Program and Data Management

The FOG Control Program is managed by the FOG Control Program Manager and the inspection and enforcement activities are conducted by City staff or by outside contractors under his/her supervision. The program is well integrated with the collection system maintenance program, specifically the enhanced maintenance location sewer cleaning and video inspection activities.

The FSE data management process consists of:

- Database that is utilized to identify the FSEs in the FOG Control Program and the specific details and inspection history of each facility. (Refer to Appendix C for a report of FSEs in the Program)
- Composite Map displaying the location of the FSEs (Appendix A)

Additionally, the City utilizes their internal Customer Service Records, business licenses, Orange County Health Care Agency's (OCHCA) website, building departments' new construction or tenant improvement reviews for commercial or industrial property, and input from City field personnel to identify new FSEs or modifications to existing FSEs.

5.0 MULTI-FAMILY HOUSING, AND SINGLE FAMILY HOME FOG CONTROL PROGRAM

The multi-family housing, and single family home FOG Control Program will utilize education as the primary method for controlling the discharge of the FOG to the sewer system. Educational information concerning FOG will be provided periodically in the City's Newsletter, and FOG education brochures will be mailed with utility bills on an annual basis to educate City customers. Additionally, FOG education videos will be televised periodically during the City's Community Access television broadcast.

For areas identified as potential upstream sources of FOG in the sewer system, more frequent mailing of FOG brochures will be conducted. Additionally, FOG brochures and other educational material will be provided to multi-family housing for posting in common areas. Refer to Appendix T for FOG educational material.

6.0 INDUSTRIAL FOG PROGRAM

Orange County Sanitation District's source control program is utilized to regulate the wastewater discharged from Industrial users into the City's sewer collection system. The City will coordinate with OCSD for regulation and enforcement for those industrial discharges that are identified as significant FOG discharges.

APPENDIX A

City of Santa Ana Example Section of the Composite Sewer, Enhanced Maintenance Location, and FSE Map


Legend
All FSEs
Grease Removal Equipment
FSE GRE Relationship
Sewer Pipe GREASE
Unknown
Grease
Heavy
Medium
Light
None
Frequency
Frequency
Every 3 Mo
Monthly
Quarterly
Weekly
FOG and Siphon
PipelineType, Grease
<Null>, Heavy
<Null>, Light
Abandoned
Gravity Main
Cooperative Agreement Main, Heavy
Cooperative Agreement Main, Light
Cooperative Agreement Main, Medium
FORC, <Null>
Gravity MED
Gravity Main, Heavy
Gravity Main, Light
Non Santa Ana
Siphon
1 inch = 125 feet
19F-205
MAIN
R09-039
KELLYS COFFEE & FUDGE
COURTYARD MARRIOTT KITCHEN
R10-005
R10-006
FIRST AMERICAN
R10-007
QUIZNOS
E'S MARKET
IMPERIAL PROMENADE
DOUBLETREE HOTEL/ORANGE COUNTY
R10-008
R09-040
R09-036
R09-035
MACARTHUR
R10-010
R10-009
R09-042
RUBIO'S BAJA GRILL
WASABI SUSHI
THAI SPICE
FRESH GRILLER
HUTTON CENTRE
SUBWAY SANDWICH
PASCAL'S
PALAZZO CAFE
TOGOS EATERY
JUICE IT UP
STARBUCKS COFFEE
R10-014
R10-013
R09-047
R10-011
R10-012
R09-041
S10-020
R09-043
TORN DOWN
S10-010
S10-016
SANDPOINTE
S09-049
MURPHY
S10-025
S10-006
S10-007
CAFE 201
STATE HWY 55

APPENDIX B

City of Santa Ana Sewer Enhanced Maintenance Location Report

OBJECTID	Diameter	Notes	Text	OperatedBy	Material	PipelineID	UpstreamManhole	DownstreamManhole
879	8"			J. Rodriguez	Vitrified Clay		H10-052	H10-053
1417	8"	EML caused by slope issues. Look into redesign, alot of hair and alot of grease		A. Morales	Vitrified Clay		N08-024	N08-025
1425	12"			J. Rodriguez	Vitrified Clay		N09-022	N09-020
1426	12"			J. Rodriguez	Vitrified Clay		N09-065	N09-022
1794	8"			J. Rodriguez	Vitrified Clay		N09-042	N09-043
1907	4"	Roots	Roots	G. Montez	Vitrified Clay		C10-076	C10-075
2361	8"	alot of debrea		J. Rodriguez	Vitrified Clay		E10-001	E10-002
2371	6"	-owner problem at1712 n. spurgeon		J. Rodriguez	Vitrified Clay		E10-011	E10-010
2980	8"	90% sag from 270 to 290 feet intruding taps		J. Rodriguez	Vitrified Clay		F08-005	F08-006
3018	6"	Sag at 322' downstream of MH F09-013 causes EML, Grease Cleared		J. Rodriguez	Vitrified Clay		F09-013	F09-014
3941	6"			J. Rodriguez	Vitrified Clay		H10-056	H10-052
3960	6"	EML caused by hard change in pipe slope. Design issue. Need to look into relaying run.,heavy grease		J. Rodriguez	Vitrified Clay		H11-007	H11-014
4654	6"	bad sag hole in lateral red flag		J. Rodriguez	Vitrified Clay		J09-050	J09-049
5120	6"			J. Rodriguez	Felt Liner		K09-032	K09-031
5121	6"	lined around 10/29/2010		J. Rodriguez	Felt Liner		K09-033	K09-032
5169	6"	multipule cracks in line grease and debris; pushed debris to Mcfadden		J. Rodriguez	Vitrified Clay		K10-038	K10-037
5177	6"	Sag in pipe or flat line at intersection of McFadden causes FOG accumulation		J. Rodriguez	Vitrified Clay		K10-051	K10-050
7339	6"	Very flat line, almost reverse slope. Need to raise starter and redesign segment / severe sag in pip		J. Rodriguez	Vitrified Clay		N08-032	N08-021
8964	8"	USED GRENADE AND FORWARD SPINNER HEAD ,large sag in line near dwnstrm mh used vactor to reduce water		J. Rodriguez	Vitrified Clay		C08-030	C08-029
8975	6"	sag in line at ~174' downstream of starter causes EML		J. Rodriguez	Vitrified Clay		H08-016	H08-057
8979	8"	Heavy FOG accumulation from FSEs.		J. Rodriguez	Vitrified Clay		J08-027	J08-028
8980	6"			J. Rodriguez	Vitrified Clay		H08-057	H08-014
9334	6"			J. Rodriguez	Vitrified Clay		J09-055	J09-054

OBJECTID	Diameter	Notes	Text	OperatedBy	Material	PipelineID	UpstreamManhole	DownstreamManhole
118	10"			O. Moriel	Vitrified Clay		UNK	O04-031
1021	8"			O. Moriel	ABS		J02-009	J02-008
1117	8"			O. Moriel	Vitrified Clay		K03-016	K03-017
1153	8"			O. Moriel	Vitrified Clay		K07-031	K07-004
1209	8"	cleaned 12-29-2011		O. Moriel	Vitrified Clay		L05-048	L05-047
1210	8"	cleaned 12-29-2011		O. Moriel	Vitrified Clay		L05-047	L05-046
1517	12"	forward thrust		O. Moriel	Vitrified Clay		O04-032	O04-033
1518	12"			O. Moriel	Vitrified Clay		O04-031	O04-032
3312	8"			O. Moriel	Vitrified Clay		G04-020	G04-021
3313	8"			O. Moriel	Vitrified Clay		G04-021	G04-022
3766	10"			O. Moriel	Vitrified Clay		H05-015	H05-032
3797	6"			J. Rodriguez	Vitrified Clay		H06-033	H06-032
3799	6"			O. Moriel	Vitrified Clay		H06-035	H06-034
3800	6"			O. Moriel	Vitrified Clay		H06-036	H06-035
3806	8"			J. Rodriguez	Vitrified Clay		H06-062	H06-043
3813	8"	white milky colloidal solids		O. Moriel	Vitrified Clay		H06-052	H06-069
3824	6"			O. Moriel	Vitrified Clay		H07-007	H07-008
4849	8"	dirt		O. Moriel	Vitrified Clay		J03-017	K03-017
4885	8"			O. Moriel	Vitrified Clay		K04-010	K04-011
5709	8"			O. Moriel	Vitrified Clay		M07-059	M07-056
5712	8"			O. Moriel	Vitrified Clay		M07-062	M07-059
5993	8"			O. Moriel	Vitrified Clay		O04-023	O04-026
5994	8"	grease from pie factory		A. Agosto	Vitrified Clay		O04-028	O04-027
5995	8"			O. Moriel	Vitrified Clay		O04-026	O04-027
5996	8"			O. Moriel	Vitrified Clay		O04-029	O04-028
5997	8"			O. Moriel	Vitrified Clay		O04-027	O04-030
6280	8"			O. Moriel	Vitrified Clay		O04-030	P04-018
6281	8"			O. Moriel	Vitrified Clay		P04-018	P04-019
6282	8"	forward thrust		O. Moriel	Vitrified Clay		P04-019	P04-020
6331	8"	.		O. Moriel	Vitrified Clay		Q07-034	P07-013
6496	12"	I		O. Moriel	Vitrified Clay		Q03-011	Q03-010
6497	12"			O. Moriel	Vitrified Clay		Q03-012	Q03-011
6498	12"			O. Moriel	Vitrified Clay		Q03-013	Q03-012
6499	10"			O. Moriel	Vitrified Clay		Q03-019	Q03-013
7617	8"			O. Moriel	Vitrified Clay		H06-022	H06-063
7618	8"	flate line		O. Moriel	Vitrified Clay		H06-063	H06-062
7809	8"	forward thrust		O. Moriel	ABS		J02-008	J02-007
7836	12"	used forward thrust head to push to macarthur		O. Moriel	Vitrified Clay		Q03-010	Q03-006
8649	8"			O. Moriel	Vitrified Clay		E07-003	E07-005
8683	12"	heavy grease along trough		O. Moriel	Vitrified Clay		L05-069	L05-073
8684	12"	heavy grease unable to video high flow		O. Moriel	Vitrified Clay		L05-073	L05-074
8687	12"			O. Moriel	Vitrified Clay		L05-074	L05-025
9051	8"	yearly		O. Moriel	Vitrified Clay		I06-001	I06-002
9053	6"			O. Moriel	Vitrified Clay		I06-002	I06-004
9057	6"	multiple passes unable to completely remove grease unable to complete cctv inspection		O. Moriel	Vitrified Clay		I06-004	I06-013
9282	8"	call out on bad smell		O. Moriel	Vitrified Clay		E07-005	E07-007
9283	8"			J. Rodriguez	Vitrified Clay		E07-007	E07-008

19F-208

APPENDIX C

City of Santa Ana Food Service Establishment (FSE) List

Street Address	Name
509 W 17TH ST	17TH & ROSS
2800 N MAIN PKWY STE 938	BASKIN ROBBINS
1802 N MAIN ST	BOWERS MUSEUM KIDSEUM
2800 N MAIN ST STE 908	CHARLEYS PHILLY STEAKS^
3647 W MCFADDEN AVE	CHEF'S PHO & RESTURANT
922 S LYON ST	CONFETTI PARTY RENTALS
8 MACARTHUR PL	COURTYARD MARRIOTTKITCHEN
14211 EUCLID ST STE E	DIEN ANH COFFEE SHOP
602 N FLOWER ST	DOWNTOWN STADIUM GRILL
2800 N MAIN ST STE FC17	FRESH HEALTHY CAFE^ WAREHOUSE - SF1C4
14291 EUCLID ST UNIT D101	HOA AN QUAN LLC
1215 N ROSS ST	ILLUMINATION FOUNDATION SANTA ANA CHILDRENS RESOURCE CENTER
691 MAIN ST 90	JAMBA JUICE #161^
2327 S BRISTOL AVE	LA MICHOACANA PREMIUM DE SANTA ANA^
14291 EUCLID ST STE D102	LIEN HUE FOOD TO GO #1
14291 EUCLID ST STE D116	MON AMI CAFE RESTAURANT
3960 S MAIN ST UNIT D	NATES KORNER BREAKFAST BURRITOS HOAGIES^
500 W SANTA ANA BLVD	NOVA ACADEMY EARLY COLLEGE HIGH SCHOOL ^
2800 N MAIN ST STE 100	PARADIS ^
2428 N GRAND AVE STE L	SANTIAGO CREEK COMMUNITY SCHOOL
2800 N MAIN ST	SEES CANDY SHOP INC
14211 N EUCLID ST STE D	SMOKING RIBS, THE
1722 W 1ST ST	SUPER SALE
2800 N MAIN ST STE 308	SWEETNESS DELIGHT^
1441 W MACARTHUR BLVD STE C	TAPIOCA EXPRESS^
630 S EUCLID ST STE C	TAQUERIA LA MEXICANA^
117 W 4TH ST	THE PIZZA PRESS
601 W 17TH ST STE C	VEGGIE LEAVES INC - PLAN CHECK PENDING
2609 W 5TH ST	VISTA HERITAGE CHARTER MIDDLE SCHOOL
431 E FIRST ST STE 4F	WABA GRILL ^
CHUNK N CHIP^ 4TH STREET MARKET	Cookies
2429 N TUSTIN AVE	ADALBERTOS
2210 E 1ST ST	ADVANCED REHAB CTR OF TUSTIN
1425 E EDINGER AVE	ALBERTO'S MEXICAN FOOD
625 S SANTA FE ST	ALLEN FOODS INC
2729 N BRISTOL ST STE B1	ALOHA HAWAIIAN BBQ
3814 S BRISTOL ST STE B	ALOHA HAWAIIAN BBQ
1008 S HATHAWAY ST STE N	ALVAROS TACOS LLC
801 N MAIN ST	AMBROSIA
1404 N GRAND AVE	AMERICAN LEGION POST #131
1804 N TUSTIN AVE STE C	AMI SUSHI
2221 W 2ND ST	ANAS
2317 W 1ST ST STE A	ANITA'S RESTAURANT
210 W 1ST ST STE 111	ANTOJITO'S CLEMENTE
1611 W SUNFLOWER AVE	ANTONELLO RISTORANTE
751 S HARBOR BLVD	ARSENIO'S MEXICAN FOOD
3601 W SUNFLOWER AVE	ART INSTITUTE OF CALIFORNIA
2350 PULLMAN ST	ARYZTA
715 N HARBOR BLVD STE 106	ASIA SANWICHES AND CAFETERIA
207 W 2ND ST	B P O ELKS #794^
3664 S BRISTOL ST	BAJA FISH TACOS
202A 204 W 4TH ST	BAR MODA RESTAURANT
1640 E FIRST ST STE A	BARI PASTA/PIZZA

324 W 4TH ST STE B	BARREL ROOM, THE
2500 N MAIN ST	BEAN SPROUTS
1501 MACARTHUR BLVD STE A	BELLA COCINA
3940 S BRISTOL ST STE 114	BELLA CUBA CUBAN CUISINE
630 N BROADWAY ST STE 318	BELLA'S KITCHEN TOO!
1828 N TUSTIN AVE	BENJIE'S RESTAURANT
2700 HOTEL TER	BEST WESTERN ORANGE COUNTY
901 S EUCLID ST	BETHEL BAPTIST CHURCH & SCHOOL
1320 W 1ST ST	BIG K'S BURGERS DRIVE IN
2800 N MAIN ST STE 2140	BILLY BEES RESTAURANT
404 N GRAND AVE STE A	BIRRERIA JALISCO
1628 S STANDARD AVE	BIRRIERIA NOCHISTLAN
1840 S STANDARD AVE STE 101	BK'S DONUTS
2800 N MAIN ST STE 196B	BLAZE PIZZA MAIN KITCHEN
802 E WASHINGTON	BLINKING OWL DISTILLERY LLC
1620 E 1ST ST STE A	BORREGO SAGRADO 2
2800 N MAIN ST STE 1038	BOUDIN SF
1724 W 17TH ST	BOY'S HAMBURGERS #6
3940 S BRISTOL ST STE 111	BRASA ROSTISSERIE
2 HUTTON CENTRE DR STE 204	Bright Night
122 E 17TH ST STE 101	BRITOS TAQUERIA & RESTAURANT
122 E 17TH ST STE 104	BRIZIO PIZZA
2262 E 17TH ST	BRUEGGERS BAGEL BAKERY/Z PIZZA
2841 W MACARTHUR BLVD STE 3E	BRUEGGER'S BAGELS
3811 S BRISTOL ST	BUFFALO WILD WINGS
120 S HARBOR BLVD STE H	BUN BO HUE
1766 E MCFADDEN AVE	BURGER KING
2850 S BRISTOL ST	BURGER KING #2253
701 N MAIN ST	BURGER KING #4309
601 E DYER RD	BURGER KING #4552
200 N HARBOR BLVD	BURGER KING #4991
2800 N MAIN ST STE FC6	BURGER LAB
200 N BROADWAY	C4 DELICATESSEN
3130 S HARBOR BLVD STE 120	CAFE 201
1 E MACARTHUR PL	CAFE 201
420 S HARBOR BLVD STE D	CAFE 365
324 W 4TH ST STE A	CAFE CALACAS
2800 N MAIN ST STE FC9 (916)	CALIFORNIA PLATE
2102 W CHESTNUT AVE	CALIFORNIA SAUSAGES
123 S HARBOR BLVD	CALIFORNIA TERIYAKI
1504 W EDINGER AVE	CALIFORNIA TERIYAKI GRILL
3800 S FAIRVIEW ST	CALVARY CHAPEL OF COSTA MESA
3835 W 1ST ST	Cancun Juice
2302 S BRISTOL ST STE D	CANCUN JUICE
1026 S MAIN ST	CAPRICHOS JUICE
1800 OLD TUSTIN AVE	CAREHOUSE HEALTHCARE CENTER
1809 E EDINGER AVE	CARL'S JR #123
1720 E DYER RD	CARL'S JR #132
3325 S HARBOR BLVD	CARL'S JR #245
1943 E 17TH ST	CARL'S JR #277
1830 N BRISTOL ST STE 18	CARL'S JR #628
2511 S BRISTOL ST	CARLS JR/GREEN BURRITO (#77)
402 W 17TH ST	CARNITAS SAHUAYO
2106 W 5TH ST	CARNITAS URUAPAN

2120 W EDINGER AVE	CARR INTERMEDIATE SCHOOL
230 W WARNER AVE STE 101	CASA DEL REY
2929 S HALLADAY ST	CATER TOTS, INC
3522 W 1ST ST	CAY DUA
2900 W EDINGER AVE	CENTENNIAL EDUCATION CENTER
2677 N MAIN ST STE 115	CENTER CAFE^
140 S GRAND AVE	CHARLIE'S BEST
5401 W 1ST ST	CHELO'S BAKERY
1301 E CHESTNUT STE A	CHICHARRONES J & J
3332 S BRISTOL ST	CHICKEN MAISON
3601 S BRISTOL ST	CHICK-FIL-A
2800 N MAIN ST STE 1140	CHICK-FIL-A
2343 W 1ST ST	CHICO LANDIA
3420 S BRISTOL ST	CHINA OLIVE
1714 E MCFADDEN AVE STE F&G	CHINA RUN
2050 N GRAND AVE STE 109	CHINATOWN EXPRESS # 26
2413 S FAIRVIEW ST STE S	CHINESE FOOD EXPRESS
629 S HARBOR BLVD	CHIPOLTLE
1945 E 17TH ST STE 109	CHIPOTLE
2773 N MAIN ST	CHIPOTLE
3705 S BRISTOL ST	CHIPOTLE MEXICAN GRILL
1212 S BRISTOL ST STE 1	CHRISTY'S DONUTS
2800 N MAIN ST STE 568	CINNABON #165
124 W MACARTHUR BLVD	CLEMENTE SEAFOOD RESTAURANT
3751 HARBOR BLVD STE F	CLEVER LEAF ^
2701 S BRISTOL ST	COASTAL COMMUNITIES HOSPITAL
130 N FAIRVIEW ST	COLIMA MEXICAN
2050 N GRAND AVE #110	CONDE CAKES & BAKERY
1111 S MAIN ST	CONTINENTAL BAKERY
1621 W SUNFLOWER AVE STE D50	CORNER BAKERY
2789 N MAIN ST	CORNER BAKERY CAFE
800 W 17TH ST	COSTA AZUL
2401 S FAIRVIEW ST	COSTA AZUL RESTAURANT
719 N MAIN ST	COUNTRY GARDEN CATERERS
1209 HEMLOCK WAY	COUNTRY VILLA PLAZA
3002 S HARBOR BLVD	COURTYARD BY MARRIOTT SANTA
1720 S GRAND AVE	COWGIRL'S CAFE
426 N HARBOR BLVD	COZY CORNER DRIVE IN
700 CIVIC CENTER DR	CRAIGS CAFETERIA-COURTHOUSE
410 W 4TH ST	CRAVE
312 W 4TH ST	CREM DE LA CREAM
2800 N MAIN ST STE 9100	CREPE MAKER
2701 HOTEL TERRACE DR	CW SUITES
511 N HARBOR BLVD STE A	D K'S DONUTS
1002 E 17TH ST STE F	D.F.'S BAKERY
1611 W SUNFLOWER AVE	DARYA RESTAURANT
2300 N TUSTIN AVE	DEL TACO #130
1740 E DYER RD	DEL TACO #169
3329 S HARBOR BLVD	DEL TACO #172
2900 S MAIN ST	DEL TACO #26
2841 W WARNER AVE	DEL TACO #72
2701 S GRAND AVE	DEL TACO #731
2320 E 4TH ST	DEL TACO #9
2530 S BRISTOL ST	DENNY'S

5126 WESTMINSTER AVE	DINH THIENG RESTAURANT
2217 W 1ST ST	DINOS BURGERS #2
2610 W EDINGER AVE STE A	DK'S DONUTS
901 W CIVIC CENTER DR STE 150	DO LUNCH DELI
2800 N MAIN ST STE 197	DOG HAUS
1015 S MAIN ST STE B	DOMINO'S PIZZA
934 S HARBOR BLVD	DOMINO'S PIZZA
2841 W MACARTHUR BLVD STE B	DOMOYA GRILL AND SUSHI
2710 W EDINGER AVE STE D	DON CHEPES MEXICAN FOOD
2413 S FAIRVIEW ST STE H	DON JACINTO POLLO GRILL
1601 S MAIN ST	DONUT STAR
902 W 1ST ST	DONUT STAR
404 N GRAND AVE STE E	DONUT STAR
2509 S HARBOR BLVD	DONUT STAR & STAR WOK EXPRESS
1430 E MCFADDEN AVE	DONUT STAR & STAR WOK EXPRESS
801 N FAIRVIEW ST	DONUT VILLA
3119 S MAIN ST	DONUTS DEPOT
201 E 4TH ST STE 139	DOS CHINOS @ 4TH STREET MARKET
7 HUTTON CENTER DR	DOUBLETREE CLUB HOTEL
201 E MACARTHUR BLVD	DOUBLETREE HOTEL/ORANGE COUNTY
600 W ALTON AVE	DOUGLAS MACARTHUR SCHOOL
701 S HARBOR BLVD STE B	DRAGON BOWL
2307 S BRISTOL ST STE A	DUCKS DONUTS
2900 W WARNER AVE	DUKE'S CHARBROILER
313 N BUSH ST	EAT CHOW RESTAURANT
733 S MAIN ST	EL AMANECER CAFE
1307 S MAIN ST	EL BORREGO SAGRADO
1604 W FIRST ST	EL CABRITO
819 S MAIN ST	EL CANGREJO NICE
803 S MAIN ST	EL CARBONERO RESTAURANTE
2026 W 5TH ST	EL CARNAVAL
1459 S MAIN ST	EL CHARRITO MEAT MARKET
2217 N FAIRVIEW ST	EL CHILANGO # 1
1904 S MAIN ST	EL CHILE PICANTE
2202 W EDINGER AVE	EL COMEDOR
1442 S BRISTOL ST	EL GALLO GIRO
1502 W 5TH ST	EL INDIO
3317 W 1ST ST	EL MESTIZO RESTAURANT
838 E 1ST ST	EL METATE FOODS RESTAURANT
1338 W 1ST ST	EL METATE PANADERIA
1220 N BRISTOL ST STE D	EL MICHOACANO RESTAURANT
809 N FAIRVIEW ST	EL MOCTEZUMA RESTAURANT
3622 W 5TH ST	EL NUEVO ENSENADA SEAFOOD RESTAURANT
601 N HARBOR BLVD	EL NUEVO MONTEREY
716 E 1ST ST	EL NUEVO PERICO
1840 S STANDARD AVE STE 109	EL PANADERO BAKERY
2223 W 5TH ST STE F G H	EL PICANTE
901 W 17TH ST	EL PICO DE GALLO
1241 W MEMORY LN	EL PIRATA SEAFOOD AND GRILL^
1909 N MAIN ST	EL POLLO LOCO
2501 S BRISTOL ST	EL POLLO LOCO #5327
1702 E 17TH ST	EL POLLO LOCO #5550
1720 E EDINGER AVE	EL POLLO LOCO #5982
1327 E 1ST ST	EL POLLO NORTENO

1525 W 1ST ST STE A	EL POLLO NORTENO
413 W 17TH ST STE 107	EL PORTIJO GRILL
1717 S MAIN ST	EL SAHUAYO MEXICAN FOOD
1214 E POMONA ST	EL SALMERON'S EL TAPATIO
3700 W MCFADDEN AVE	EL SUPER
2445 S BRISTOL ST	EL SUPER
3700 W WARNER AVE STE B	EL TAPATIO GRILL
1338 W 1ST ST	EL TORO TORTILLERIA
2509 W MCFADDEN AVE STE A	ELIANA'S BAKERY
1325 E DYER RD	EMBASSY SUITES HOTEL
903 S BRISTOL ST STE D	ESMERALDA BAKERY
3950 S BRISTOL ST	EURO CAFFE
2800 N MAIN ST STE FC12 (932)	EXPRESS JAPAN
419 N FAIRVIEW ST	FAIRVIEW CHAR-BROILER
2610 W EDINGER AVE STE D	FANTASTIX
2205 E 17TH ST	FARMER BOY
1640 E 1ST ST STE G	FASAI THAI CUISINE
3502 W 1ST ST	FAVORI RESTAURANT
224 E 3RD ST	FESTIVAL RESTAURANT
1 FIRST AMERICAN WAY	FIRST AMERICAN FINANCIAL CORP
122 E 17TH ST STE 103	FLAME BROILER
3322 S BRISTOL ST	FLAME BROILER
1538 E WARNER AVE STE A	FLAME BROILER
2031 E 1ST ST STE B	FLAME BROILER, THE
1212 S BRISTOL ST STE 18 19	FLOR DE MEXICALI
3412 W WESTMINSTER AVE STE W-16	FONDA LOS HERMANOS MATA SWAP MALL
1212 S BRISTOL ST STE 13	FONDA MANZO MEXICAN FOOD
2140 S BRISTOL ST	FOOD 4 LESS #340
1749 CARNEGIE AVE	FOOD 4 THOUGHT
600 E WASHINGTON AVE	FRENCH PARK CARE CENTER
2502 WESTMINSTER AVE STE F	FRIEND'S DONUTS
2096 S GRAND AVE	GAIL'S GRAND AVE. LUNCH CO.
2321 E 4TH ST STE A	GD BRO BURGER
2800 N MAIN ST STE 1040	GENKI SUSHI
3732 S BRISTOL ST	GEORGE'S THAI BISTRO
1526 S FLOWER ST	GIOVANNI'S PIZZA
3002 W CENTENNIAL RD	GODINEZ HIGH SCHOOL
1590 E ST GERTRUDE PL	GOLD COAST BAKING COMPANY
2800 N MAIN ST STE 284	GOLDEN CORRAL RESATURANT
423 E 1ST ST STE 3B	GOLDEN GATE CHINESE FAST FOOD
2217 S GRAND AVE	GOURMET CATERERS
1704 S GRAND AVE	GRAND SUB
2222 S GRAND AVE	GREAT WALL CHINESE FOOD
2035 N MAIN ST	GREEN PARROT VILLA
6 HUTTON CENTER DR STE 150	GRIFFIN GRILL
125 N BROADWAY STE D	GYPSY DEN, THE
2771 N MAIN ST STE C	HABIT BURGER
4504 W 1ST ST	HAI KY MI GIA
2158 S BRISTOL ST	HAPPY BUFFET
2927 S GREENVILLE ST	HEART OF JESUS RETREAT CETNER
409 N BROADWAY ST	HECTORS ON BROADWAY
1111 W CIVIC CENTER DR	HEROES ELEMENTARY SCHOOL
2525 W WESTMINSTER AVE STE H	HIEN VUONG RESTAURANT
1008 E 17TH ST	HOMETOWN BUFFET #806

2015 W 1ST ST STE C	HONG KONG EXPRESS RESTAURANT INC
	HON'S WOK
5423 W 1ST ST	HUONG QUAN
2717 W MCFADDEN AVE	HUSKY BOY
3001 S BRISTOL ST	I HEART PANCAKES
3361 S BRISTOL ST	IN N OUT BURGER #133
3930 S BRISTOL ST STE 107-108	INKA MAMAS
1740 E EDINGER AVE	INTERNATIONAL HOUSE OF PANCAKES
400 N BROADWAY	IRENIA
2704 W EDINGER AVE	J&J BAKERY COOKIES BOUQUET
720 E DYER RD	JACK IN THE BOX
1502 S MAIN ST	JACK IN THE BOX #157-1
820 N HARBOR BLVD	JACK IN THE BOX #3158
601 N MAIN ST	JACK IN THE BOX #3180
1300 W EDINGER AVE	JACK IN THE BOX #3198
2502 S HARBOR BLVD	JACK IN THE BOX #3241
3710 S BRISTOL ST	JACK IN THE BOX #3527
1730 E EDINGER AVE	JACK IN THE BOX #3545
719 N BRISTOL ST	JACK IN THE BOX #397
1021 S FAIRVIEW ST	JAX DONUTS
1303 N MAIN ST	JIMENEZ MARKET
611 W CIVIC CENTER DR	JOES PLACE
2029 E 1ST ST	JOHHNY'S BURGERS
1700 E SAINT ANDREW PL	JOHNSON & JOHNSON VISION
1231 W MEMORY LN STE I1	JUAN POLLO #24
2003 W 1ST ST STE A	JUGO'S ACAPULCO
307 E 1ST ST STE B	JUGO'S ACAPULCO
1312 W 1ST ST STE B	JUGO'S VALLARTA
120 S HARBOR BLVD STE D	JUGOS VALLARTA RESTAURANT
3855 S BRISTOL ST	KAITEN^
2102 S MAIN ST	KD'S DONUTS
1345 S MAIN ST	KENTUCKY FRIED CHICKEN
2600 S BRISTOL ST	KFC
1325 E 17TH ST	KFC LONG JOHN SILVERS
762 S HARBOR BLVD	KFC/A & W
1901 N COLLEGE AVE	KINDRED HOSPITAL
1801 E CHESTNUT AVE	KNOWLWOOD CAFE
633 S MAIN ST	KONAN HAWAIIAN BBQ
1606 S STANDARD AVE STE 101	LA BAHIA ACAPULCO MARKET # 2
2429 W MCFADDEN AVE STE 109	LA BAHIA DE ACAPULCO MARKET
519 S MAIN ST	LA CEMITA POBLAMA
906 E WASHINGTON AVE	LA CHIQUITA RESTAURANT
3321 W 1ST ST	LA COPA DE ORO (TORTILLERIA)
2513 W EDINGER AVE	LA PACHANGA CANTINA & GRILL
2429 W MCFADDEN AVE STE 116	LA PIZZA LOCA
300 E 4TH ST STE 103	LA PIZZA LOCA
1228 E EDINGER AVE	LA POBLANA
3047 S BRISTOL ST	LA PRADERA CARNICERIA
4406 W 5TH ST	LA RANCHERITA
2709 WESTMINSTER AVE STE B	LA RANCHERITA BAKERY
1959 S MAIN ST	LA REYNA
2029 W 1ST ST STE 107	LA REYNA SNACK BAR
2031 E 1ST ST STE A4	LA TORTA LOCA
1633 S STANDARD AVE	LA VAQUITA

1722 W 1ST ST STE G	LANTERN GRILL
2736 N BRISTOL ST	LAS 3 PRINCESAS BAKERY
1524 S FLOWER ST	LAS BRISAS DE APATZINGAN
719 E 1ST ST STE A	LAS BRISAS OSTIONERIA
312 N BUSH ST	LAS CASUELAS RESTAURANT
230 W WARNER AVE STE 107	LAS GUERITAS
3350 S BRISTOL ST STE A	LEE'S SANDWICHES
710 E DYER RD	LFP
1730 E 17TH ST STE A1	LITTLE CAESARS #5739
1442 S BRISTOL ST STE 2C	LITTLE CAESAR'S #5747
804 S HARBOR BLVD	LITTLE CAESAR'S #5761
431 E 1ST ST STE 3A	LITTLE CAESARS PIZZA
423 E 1ST ST STE 3A	LITTLE CAESAR'S PIZZA #5796
110 W MACARTHUR BLVD	LITTLE ONION ENTERPRISES
3760 W MCFADDEN AVE STE A	LOADED CAFE
451 E 1ST ST STE B	LOADED CAFE
1414 W EDINGER AVE	LOS ARCOS RESTAURANT
2629 W WESTMINSTER AVE STE B	LOS CORALES
1638 S STANDARD AVE	LOS CRISTALES COCKTAIL LOUNGE
1400 W MCFADDEN AVE STE 5	LOS PORTALES
2800 N MAIN ST STE 2160	LUCILLES SMOKEHOUSE BAR B QUE
2509 W MCFADDEN AVE STE F	LUCKY CHINESE FOOD
401 S MAIN ST	LUCKY GUYS BURGERS
2729 N BRISTOL ST STE B4	LUV'N DONUTS
1421 W MACARTHUR BLVD STE D	LUV'N DONUTS
410 N BRISTOL ST STE E	LUV'N DONUTS
806 S MAIN ST	MAIN CHARBROILED BURGER
5015 W EDINGER AVE STE V	MAJESTY RESTAURANT
1821 N GRAND AVE	MARIE CALLENDER #40
1180 S BRISTOL ST STE 108	MARISCOS "EL CAMERON LOCO"
1714 E MCFADDEN AVE	MARISCOS CENTENARIO
315 W 17TH ST	MARISCOS EL CALAMAR
1801 S MAIN ST	MARISCOS HECTOR
1701 E MCFADDEN AVE STE K	MARISCOS HECTOR GRILL & NIGHTCLUB^
1208 E MCFADDEN AVE	MARISCOS HECTOR SPORTS GRILL
515 S MAIN ST	MARISCOS LA SIRENA
1515 E 1ST ST	MARISCOS PUERTO NUEVO
1128 S STANDARD AVE STE A	MARISCOS VALENCIA
3701 W MCFADDEN AVE STE H	MARISCOS ZAMORA
2 HUTTON CENTER DR STE 103	MASALA CRAFT
1202 W EDINGER AVE	MATER DEI HIGH SCHOOL (STUDENT CAFETERIA)
2701 S RAITT ST	MC FADDEN JUNIOR HIGH SCHOOL
1100 S GRAND AVE	MCDONALDS
301 E 1ST ST	MCDONALD'S
2300 S MAIN ST	MCDONALD'S
3810 S BRISTOL ST	MCDONALD'S
1526 W EDINGER AVE	MCDONALD'S
2701 W MACARTHUR BLVD	MCDONALD'S
666 S HARBOR BLVD	MCDONALDS #5806
3600 W MCFADDEN AVE	MCDONALD'S (INSIDE WALMART)
2216 S GRAND AVE	MEGA SUBS
2000 N BRISTOL ST	MENDEZ INTERMEDIATE SCHOOL
1851 E 1ST ST STE A	METRO BEAN CAFE
2323 W 1ST ST	MEXICANISIMO

4412 W 5TH ST	MICHOACAN RESTAURANT
3220 HALLADAY ST STE B	MIDNIGHT MUNCHIES
320 W 5TH ST	MIL JUGOS
312 S MAIN ST	MILL BAKERY
116 W MACARTHUR BLVD	MILL BAKERY
2370 N TUSTIN AVE STE C	MINI CAFE
2800 N MAIN ST STE 924	MIXABOWL^
5111 W EDINGER AVE	MOM SUPERMARKET
2218 S GRAND AVE	MOMS DONUTS
1641 W SUNFLOWER AVE	MORTONS THE STEAKHOUSE
1933 W 17TH ST	MOS 2
221 S GRAND AVE	MOS 2
151 E MEMORY LN	MOTHER'S MARKET
2800 N MAIN ST STE 672	MRS FIELD'S COOKIES
2901 W MACARTHUR BLVD	MURASAKI SUSHI
2775 N MAIN ST	MUSCLE MAKER GRILL
3960 S MAIN ST STE C	NATES KORNER
4419 W REGENT DR	NEWHOPE ELEMENTARY
4411 W 1ST ST	NEWPORT SEAFOOD CHINESE
2031 E 1ST ST STE A2	NIKI'S INDIAN FOOD
318 W 5TH ST	NINJAS WITH APPETITE^
3500 W MOORE AVE STE A	NO LONGER A FSE
2801 S BRISTOL ST	NO LONGER FSE
1382 E EDINGER AVE STE C	NORDIC PRINCESS CHEESECAKE
102 E 17TH ST	NORMS RESTAURANT
1010 S MAIN ST	NORTH GATE MARKET
770 S HARBOR BLVD	NORTHGATE #18
230 N HARBOR BLVD	NORTHGATE GONZALEZ #9
1120 S BRISTOL ST	NORTHGATE MARKET
1623 W 17TH ST	NORTHGATE MARKET #7
1010 W 17TH ST	NOVA ACADEMY
1206 S STANDARD AVE	NUNO BROS. MARKET
1214 S STANDARD AVE	NUNO BROS. TORTILLERIA &
320 S MAIN ST	OHH WAA LA TACOS
136 W MACARTHUR BLVD	OLE! SPAIN DELISHOP
204 E WARNER AVE STE 101	OLI'S BAKERY
2710 W EDINGER AVE STE G	ONO SEAFOOD MARKET
825 N BROADWAY ST	ORANGE COUNTY EDUCATION ARTS ACADEMY
1001 N TUSTIN AVE	ORANGE COUNTY GLOBAL MEDICAL CENTER
1010 N MAIN ST	ORANGE COUNTY HIGH SCHOOL OF THE ARTS
3301 S HARBOR BLVD STE 111	ORANGE GRILL 2
100 S MAIN ST	ORIGINAL MIKE'S
1180 S BRISTOL ST STE 107	PACIFIC BAKERY
2521 W MCFADDEN AVE STE E2	PALETERIA Y NIEVERIA RESTAURANT
1701 E MCFADDEN AVE STE J	PALOZA BAKERY
227 E 17TH ST	PAN DULCE BAKERY
2230 W EDINGER AVE	PANADERIA LA CHAPINA
2130 S BRISTOL ST STE B	PANDA EXPRESS #696
2270 E 17TH ST	PANDA EXPRESS #860 (2270-2272)
1601 W 17TH ST # I	PANDA EXPRESS ^
802 S HARBOR BLVD	PANDA STIX
3941 S BRISTOL ST STE H I	PANERA BAKERY
2726 S GRAND AVE	PANINI (INSIDE HOLIDAY INN)
2810 N MAIN ST STE 1180	PANINI CAFE

3316 S BRISTOL ST	PAPA JOHN'S PIZZA
3770 W MCFADDEN AVE STE A	PAPA JOHN'S PIZZA
111 E OXFORD ST	PASTELERIA RANCHO LA ILUSION
1331 E 1ST ST STE A	PASTELES PANDERIA
413 W 17TH ST STE 101	PEKING KITCHEN CHINESE RESTAURANT
2435 N GRAND AVE	PERYAM AND KROLL MARKETING
1804 N TUSTIN ST STE B	PHILLYS BEST
2801 W MACARTHUR BLVD STE A-2	PHILLY'S BEST
120 S HARBOR BLVD STE M	PHO & CHE CALI RESTAURANT BAKERY
2709 WESTMINSTER AVE STE I	PHO CO HA NOI
3037 S BRISTOL ST	PHO CRYSTAL NOODLE HOUSE
3708 WESTMINSTER AVE	Pho Moc
3610 W 1ST ST STE C	PHO TAU BAY L T T
1610 S STANDARD AVE	PICANTE'S
2801 W MACARTHUR BLVD STE D	PICK UP STIX #7107
3017 S HARBOR BLVD	PINEHILL SANDWICHES
2003 W 1ST ST STE B	PIZZA HUT
1036 S MAIN ST STE 104	PIZZA HUT
3317 S BRISTOL ST	PIZZA HUT #116037
2390 N TUSTIN AVE	PIZZA HUT #705421
715 N HARBOR BLVD STE 104	PIZZA HUT #705426
806 W 17TH ST	PIZZA HUT #705428
2541 S FAIRVIEW ST	PIZZA HUT #705434
1714 E MCFADDEN AVE STE O	PIZZA HUT INC
3605 S BRISTOL ST STE D	PIZZA REV
220 E 4TH ST STE 102	PLAY GROUND
600 W SANTA ANA BLVD STE 103	PLAZA CAFE & DELI
3941 S BRISTOL ST STE F1	POKE BOMB
2800 N MAIN ST SPC 1048	POKE-RIA
2 HUTTON CENTRE DR STE 203	Poketeria
1180 S BRISTOL ST STE 105	POLLO AMIGO
1227 W 1ST ST STE A	POLLO RANCHERO RESTAURANT
3825 W 1ST ST	POPEYES
112 E 9TH ST	POP'S CAFE
1003 S BRISTOL ST	POTZOLCANO
1734 W 1ST ST STE D	PRONTO PIZZA
1236 W CIVIC CENTER DR STE F	PT MARIPOSAS^
1225 W 17TH ST	PUERTO MADERO MARKET
128 W MACARTHUR BLVD	RAFAELS PIZZA
2008 S YALE ST	RASPADOS ESTILO GUERRO
420 E DYER RD	RED HILL CAFE
1307 W SUNFLOWER AVE	RED ROBIN BURGER & SPIRITS
1819 S MAIN ST	RESTAURANT MARY
902 W MCFADDEN AVE	REYNA'S MARKET
3500 W MOORE AVE STE K	RICHARD JONES BBQ CTRNG
3500 W MOORE AVE STE L	RICHARD JONES PIT BBQ CATERING
3401 W SEGERSTROM AVE	RICHS
1421 W MACARTHUR BLVD STE G	RITTERS STEAM KETTLE COOKING
413 N BROADWAY ST STE A	RIVAS FOOD
1800 W 22ND ST	RIVER VIEW GOLF SNACK SHOP
207 W 2ND ST UNIT B	ROBBINS NEST WINE BAR & BISTRO
1945 E 17TH ST STE 104	ROCKFIRE GRILL
2231 W 5TH ST STE A B	ROSARIOS BAKERY
1011 S FAIRVIEW ST	ROSA'S BAKERY

2810 N MAIN ST STE 1100	ROUND 1
2860 S BRISTOL ST STE C	ROUND TABLE PIZZA
1621 W SUNFLOWER AVE STE D53	ROYAL KHYBER
2521 W MCFADDEN AVE	R-RANCH MARKET
2 HUTTON CENTER DR STE 200	RUBIO'S BAJA GRILL
2841 W MACARTHUR BLVD STE A	RUBIO'S COASTAL GRILL
2220 E 17TH ST	RUBIOS RESTAURANT
2802 S FLOWER ST	SADDLEBACK HIGH SCHOOL
165 W POMONA ST	SAHUAYO TAQUERIA
2800 N MAIN ST STE 1030	SAIGON DE PHO RESTAURANT
1706 W 5TH ST	SAN ANTONIO BAKERY
3940 S BRISTOL ST STE 112	SANKAI JAPANESE RESTAURANT
2421 S BROADWAY ST	SANTA ANA CATERING (32 TRUCKS)
1216 W 1ST ST	SANTA ANA FOOD MARKET
520 W WALNUT ST	SANTA ANA HIGH SCHOOL
2321 S BRISTOL ST	SANTA BUFFET
1021 N NEWHOPE ST	SANTA CLARA DAY NURSERY CENTER
2218 W 5TH ST	SARINANA'S TAMALE FACTORY
1200 S STANDARD AVE	SAVY DONUTS
940 S HARBOR BLVD	SAVY DONUTS
2800 N MAIN ST STE FC15 (940)	SBARRO
1945 E 17TH ST STE 108	SHABU SHABU BAR
1406 S FAIRVIEW ST	SHAKEY'S PIZZA PARLOR
1701 E MCFADDEN AVE STE B	SINALOA LIQUOR MARKET
1308 W EDINGER AVE	SMART & FINAL EXTRA
1530 W 17TH ST	SODEXHO SERVICES (SANTA ANA COLLEGE)
132 E DYER RD	SOHO TACO
610 E 1ST ST	SOLTANI RESTAURANT
1180 S BRISTOL ST STE 103	SOMBOON THAI FOOD
3531 S FAIRVIEW ST	SONIC DRIVE-IN
1030 W WARNER AVE	SOUTH COAST ACUTE CARE
1180 S BRISTOL ST STE 101	SOUTH COAST PIZZA
2800 N MAIN ST STE 900	SPICE TRADERS INDIAN KITCHEN
3314 S BRISTOL ST	SPICY NOODLE HOUSE
2601 HOTEL TER	SPOONS RESTAURANT
2701 W 5TH ST	SPURGEON INTERMEDIATE SCHOOL
730 S EUCLID ST	ST BARBARA SCHOOL CAFETERIA
1929 N FAIRVIEW ST	ST EDNA SUBACUTE REHABILITATE
2630 W EDINGER AVE	STATER BROS MARKET #29
1230 E MCFADDEN AVE	STATER BROS. MARKET #38
4600 W MCFADDEN AVE	STEPHEN R FITZ SCHOOL
4600 MCFADDEN AVE	STEPHEN R FITZ SCHOOL
201 E 4TH ST STE 138	STOCKYARD SANDWICH COMPANY
4041 GARRY AVE	STOUFFER'S BAKERY
3305 S BRISTOL ST	SUPER ANTOJITOS
1002 E 17TH ST UNIT A	SUPER ANTONIO'S MEXICAN GRILL
1720 E 17TH ST	SUPERIOR SUPER WAREHOUSE
1720 S MAIN ST	SUPERIOR SUPER WAREHOUSE
2610 S HARBOR BLVD	SUZY'S CAFE
2720 W EDINGER AVE	TACO BELL
2910 S BRISTOL ST	TACO BELL #19344
411 E 1ST ST	TACO BELL #3434
2246 S GRAND AVE	TACO BELL PIZZA HUT EXPRESS
1714 E MCFADDEN AVE STE J	TACO PRONTO

2330 W EDINGER AVE STE A	TACOS Y BIRRIA EL GUERO
5015 W EDINGER AVE STE G	TAN HOANG HUONG FOOD TO GO
3940 S BRISTOL ST STE 111A	TANDORI INDIAN CUISINE
2002 N MAIN ST	TANGATA
1441 W MACARTHUR BLVD	TAPIOCA EXPRESS RESTAURANT
2709 WESTMINSTER AVE STE E	TAQUERIA ACAPULCO
2429 W MCFADDEN AVE STE 108	TAQUERIA ACAPULCO
1118 W 1ST ST	TAQUERIA CARNICERIA TAPATIA
2610 W EDINGER AVE STE B	TAQUERIA DE ANDA
902 N HARBOR BLVD	TAQUERIA DE ANDA
1029 E 4TH ST	TAQUERIA DE ANDA
415 N GRAND AVE	TAQUERIA EL GORDITO
1013 S FAIRVIEW ST	TAQUERIA EL JACALITO
2502 WESTMINSTER AVE STE B	TAQUERIA EL TRIUNFO
903 S BRISTOL ST STE H	TAQUERIA EL TRIUNFO
1840 S STANDARD AVE STE 107	TAQUERIA EL TRIUNFO
925 W WARNER AVE	TAQUERIA EL ZAMORANO
305 E 4TH ST STE 101	TAQUERIA GUADALAJARA #4
938 S HARBOR BLVD	TAQUERIA GUERRERO
1200 W WARNER AVE STE A	TAQUERIA JALAPENO
1180 S BRISTOL ST STE 106	TAQUERIA LA FIESTA
630 S EUCLID ST	TAQUERIA LA MEXICANA
1736 W 5TH ST	TAQUERIA LOS GRANDES
202 S BRISTOL ST	TAQUERIA TAPATIA
3121 S MAIN ST STE A	TAQUERIA ZAMORA #3
2056 S MAIN ST	TAQUITOS SAHUAYO
1441 W 17TH ST	TARGET #1936
3300 S BRISTOL ST	TARGET STORES #250
1330 E 17TH ST	TARGET STORES #286
3930 S BRISTOL ST STE 109	TASTY ZONE
1224 E WARNER AVE	TEXTRON CAFETERIA
413 N EUCLID ST	THANH NOI RESTAURANT
1500 W MACARTHUR BLVD	THE BOILING CRAB
2302 S BROADWAY ST	THE BURGER STOP
114 E 5TH ST	THE FIRST AMERICAN CORPORATION
930 S MAIN ST	THE HOUSE BURGER
3611 S BRISTOL ST STE C	THE KICKIN CRAB
3503 S HARBOR BLVD	THE OBSERVATORY
231 E DYER RD STE A	THE PUMPER PICKLE
2031 E 1ST ST STE A3	THE SANDWICH SOCIETY
1325 E DYER RD	THE SWEET SPOT
207 W 2ND ST STE A	THE VOLSTEAD
3650 S BRISTOL ST	THE VONS COMPANIES INC #1626
1804 N TUSTIN AVE STE A	THE WOK EXPERIENCE
1502 E 1ST ST	TIERRA BLANCA SPORT BAR FAMILY RSTAURANT
701 N HARBOR BLVD	TITO'S LA ESPECIAL
503 W 17TH ST	TITO'S LA ESPECIAL
1725 COLLEGE AVE	TIVOLI TERRACE HACIENDA
3751 S HARBOR BLVD STE B	TOMMY PASTRAMI NY DELI (TOMMY PASTRAMI)
1431 W WARNER AVE	TORI NICK RESTAURANT
222 E WARNER AVE	TORTAS & BIONICOS NICE
701 S HARBOR BLVD STE A2	TORTAS SINALOA
555 E MEMORY LN	TOWN AND COUNTRY MANOR
4401 W 1ST ST	TRIEU CHAU RESTAURANT

1473 S MAIN ST	TRIO PIZZA
1808 N TUSTIN AVE	TUTTO FRESCO
2525 W WESTMINSTER AVE STE I	UNO FREE PIZZA
201 N SULLIVAN ST	USA CANNING FOOD
1801 S GREENVILLE ST	VALLEY HIGH SCHOOL
416 W 4TH ST	VELVET LOUNGE^
709 N BRISTOL ST STE J	VICTORIA BAKERY
2345 W 1ST ST	VIEN DONG SEAFOOD MARKET
2720 S HARBOR BLVD STE B	WABA GRILL
1215 E WARNER AVE	WABA GRILL
1703 E MCFADDEN AVE	Waba Grill
3750 W MCFADDEN AVE STE B	WABA GRILL
431 E 1ST ST STE 4F	WABA GRILL
1268 E 17TH ST STE A	WABA GRILL TERIYAKI HOUSE
1130 W WARNER AVE	WABA GRILL^
3600 W MCFADDEN AVE	WAL-MART
2430 CAPE COD WAY	WEST LAKE FOOD CORP
2723 N BRISTOL ST STE D3	WHAT A LOT A PIZZA
752 E DYER RD	WIENERSCHNITZEL
1401 W MACARTHUR BLVD	WIENERSCHNITZEL #348
1700 E MCFADDEN AVE	WIENERSCHNITZEL #710
1342 N ROSS ST	WILLARD INTERMEDIATEKITCHEN
3017 W 5TH ST	WILLOWICK COFFEE SHOP
2801 W MACARTHUR BLVD STE C	WING STOP
1411 N BROADWAY ST	WISE PLACE
305 E 4TH ST STE 106	WURSTHAUS
1430 E EDINGER AVE	YELLOW BASKET
2860 S MAIN ST	YELLOW BASKET OF SANTA ANA
1701 N BROADWAY ST STE C	YES DONUTS & YOGURT
2639 W EDINGER AVE	YO! SUSHI
2413 S FAIRVIEW ST STE R	YOGI'S TERIYAKI
1701 N BROADWAY ST STE A	YOSHINOYA BEEF BOWL #153
2441 N TUSTIN AVE STE A	YUM YUM DONUTS
2735 W EDINGER AVE	YUN KATZ TORTILLERIA
3941 S BRISTOL ST STE F2	ZPIZZA

APPENDIX D

City of Santa Ana FOG Control Rules and Regulations

FATS, OILS AND GREASE ("FOG") CONTROL PROGRAM
RULES AND REGULATIONS APPLICABLE TO FOOD SERVICE ESTABLISHMENTS

OF THE

CITY OF SANTA ANA
Public Works Agency
220 S. Daisy Avenue
Santa Ana, CA 92703

Effective December 15, 2004, the City of Santa Ana adopted Ordinance Number NS 26-70 amending Chapter 39 of the Santa Ana Municipal Code adding fats, oils and grease (FOG) control regulations applicable to Food Service Establishments (FSEs). The ordinance requires all new and remodeled FSEs to install and maintain grease interceptors. Existing FSEs without grease interceptors will be issued a conditional waiver and routinely inspected to evaluate the effectiveness of their grease control measures. Existing FSEs that discharge FOG and are out of compliance with the Ordinance provisions will be required to install grease interceptors. All FSEs must implement Kitchen Best Management Practices (BMPs) to remove FOG from the waste stream entering the sewer system.

Violations of the FOG Control Program Regulations may result in the issuance of warnings, correction notices, and/or Administrative Citations. Administrative Citations carry a penalty of up to $500 per occurrence.

Any person acting in violation of this code section also may be acting in violation of the Federal Clean Water Act or the State Porter-Cologne Act and other laws and also may be subject to enforcement procedures pursuant to said statutes.

Pursuant to Ordinance Number NS 26-70 the Executive Director of the Public Works Agency hereby establishes the following Rules and Regulations related to the FOG Control Program. Said Rules and Regulations shall take effect immediately.

The Executive Director of the City of Santa Ana may add, modify or delete these Rules and Regulations.

Food Service Establishments (FSEs) must conform to these Rules and Regulations.

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RULE NO. 1

FOG Program Notice and Conditional Waiver

FOG Program Notice:

All FSEs will be issued a FOG Program Notice. The notice will contain the current FOG Control Program Rules and Regulations as well as site specific requirements for each FSE. The FSE is required to comply with all of the applicable Rules and Regulations as well as site specific requirements.

Conditional Waiver of Interceptor Requirement:

Existing FSEs that do not have a grease interceptor installed will be issued a Conditional Waiver. The Conditional Waiver will specify requirements that the FSE must comply with to operate without an interceptor. The City's FOG Control Program Manager will continually review FSE compliance with the Conditional Waiver requirements. A Conditional Waiver may be revoked at any time for any of the following reasons:

- Quantity of FOG discharge as measured or as indicated by the size of FSEs based on seating capacity, number of meals served, menu, water usage, amount of on-site consumption of prepared food and other conditions have changed since the granting of said waiver such that the FSE is contributing to FOG discharges.
- Identification of the FSE as a significant contributor of FOG into the Sewer System, which is based on inspection or sampling of the FOG discharged from the FSE's sewer lateral to the Sewer System.
- Adequacy of implementation and compliance with Kitchen Best Managements Practices (BMPs).
- Change in sewer size, grade, and condition based on visual information.
- Changes in operations that significantly affect FOG discharge.
- Failure to comply with any of the conditions set forth in the waiver.
- Any other condition deemed reasonably related to the generation of FOG discharges by the FOG Control Program Manager.

RULE NO. 2

General Waste Discharge Prohibitions

All FSE's are prohibited from the following:

1. The discharge into the sewer system of FOG that may accumulate and/or cause or contribute to blockages in the sewer system or at the sewer system lateral except as provided herein.

2. The iInstallation of food grinders in the plumbing system of new constructions of FSEs. All existing food grinders shall be removed from FSEs by June 15, 2005.

3. The introduction of any additives into a FSEs wastewater system for the purpose of emulsifying FOG, unless a specific written authorization from the FOG Control Program Manager is obtained.

4. The disposal of cooking oil into drainage pipes. All waste cooking oils shall be collected, stored and labeled properly in receptacles such as barrels or drums for recycling or other acceptable methods of disposal.

5. The discharge of wastewater from dishwashers to any grease trap or grease interceptor.

6. The discharge of wastewater with temperatures in excess of 140˚F to any grease control device, including grease traps and grease interceptors.

7. The use of biological additives for grease remediation or as a supplement to interceptor maintenance, without prior authorization from the FOG Control Program Manager.

8. The discharge of waste from toilets, urinals, washbasins, and other fixtures containing fecal materials to sewer lines intended for grease interceptor service.

9. The discharge of any Waste including FOG and solid materials removed from the grease control device to the sewer system. Grease removed from grease interceptors shall be waste hauled periodically as part of the operation and maintenance requirements for grease interceptors.

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

11. Operation of grease interceptors with FOG and solids accumulation exceeding 25% of the design hydraulic depth of the grease interceptor (25% rule).

RULE NO. 3

Kitchen Best Management Practices (BMP) Requirements

Kitchen Best Management Practices (BMPs) Requirements

All FSEs shall be required, at a minimum to implement and comply with the following Kitchen BMPs, whenever applicable:

1. Drain screens shall be installed on all drainage pipes in food preparation areas.

2. 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. All garbage and food waste shall be disposed of directly into trash bins or containers, and not in sinks. Double-bagging food wastes that have the potential to leak in trash bins is highly recommended.

4. Employee Training:

   Employees of the FSEs shall be trained by June 15, 2005 and twice each calendar year thereafter in the following areas:

   a) How to "dry wipe/scrape" pots, pans, dishware and work areas before washing to remove FOG.

   b) How to properly dispose of garbage, 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 FOG may be spilled or accumulated.

   d) How to properly dispose of FOG from cooking equipment into a FOG 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, Orange County Health Care Agency (OCHCA) or their designees.

5. Exhaust filters shall be maintained in good operating condition utilizing frequent cleaning practices. The sewage generated from cleaning the exhaust filter shall be disposed properly.

6. Kitchen BMP and "NO GREASE" signs, posters or similar information in appropriate language(s) shall be prominently displayed in the food preparation and dishwashing areas at all times.

7. Absorbent materials (e.g., kitty litter or paper towels) shall be placed under the fryers or other areas where FOG typically or frequently drips or spills.

8. Covered conveyance devices shall be used in order to transport FOG without spilling.

9. FOG containers shall be emptied before they are full to avoid accidental or incidental spills.

10. “Spill Kits” (e.g., absorbent materials, kitty litter) shall be created and shall be well marked and readily accessible in the event a spill does occur.

RULE NO. 4

Grease Interceptor Operation and Maintenance Requirements

All existing and newly constructed grease interceptors shall be operated in accordance with the manufacturer's specifications.

The maintenance frequency for all FSEs with a grease interceptor shall be determined in one of the following methods:

1. Grease Interceptors shall be maintained in efficient operating condition by periodic removal of the full content of the interceptor. 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 design hydraulic depth of the Grease Interceptor. This is to ensure that the minimum hydraulic retention time and required available volume is maintained to effectively intercept and retain FOG.

2. ALL FSEs with a grease interceptor shall fully pump out contents of the grease interceptor at a minimum quarterly frequency (at least once every 3 months) unless the frequency is changed based on procedures described in 3. and 4. below.

3. The FOG Control Program Manager or his/her designee may mandate a more frequent cleaning schedule if it finds that the FSE is not maintaining a grease interceptor in a manner in compliance with 1. above. The maintenance frequency may be adjusted when sufficient data has been obtained to establish an average frequency that will ensure compliance with 1. above. Based on the actual generation of FOG from a FSE, the maintenance frequency may increase or decrease; however, the minimum pumping frequency shall be 6 months.

4. A FSE may submit a request at any time to the FOG Control Program Manager requesting a change in the maintenance frequency of its grease interceptor. The FSE has the burden of responsibility to demonstrate that the requested change in frequency reflects actual operation conditions based on the average FOG accumulation over time and meets the requirements described in 1. above and that it is in full compliance with Santa Ana Municipal Code, Section 39-56.8 and the FOG Control Program. Upon determination by the FOG Control Program Manager that the requested revision is justified, the FSE shall be notified in writing of the revised maintenance frequency.

5. If the grease interceptor, at any time contains FOG and solids accumulation that does not meet the requirements described in 1. above, the FSE shall be required to have the grease interceptor serviced as soon as possible, but not more than 24 hours later, such that all FOG, sludge, and other materials are completely removed from the grease interceptor.

RULE NO. 5

Grease Trap Operation and Maintenance Requirements

1. A FSE may use or may be required to install grease traps, in lieu of installation of a grease interceptor when (1) installation of an interceptor can not physically be accomplished, (2) there is not adequate slope for gravity flow between kitchen plumbing fixtures and a proposed grease interceptor and/or between the grease interceptor and the private collection lines or the public sewer and (3) no alternative pretreatment can be installed. Sizing and installation of grease traps shall conform to the current edition of the California Plumbing Code.

2. Grease traps shall be operated in accordance with the manufacturer's specifications.

3. Grease traps shall be maintained in efficient operation conditions by removing accumulated grease on an as needed basis, or the frequency specified by the manufacturer, but no less than on a weekly basis.

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

5. Grease traps shall be inspected periodically, but in no event less than once a month, 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.

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

RULE NO. 6

Notification Requirements

A FSE shall comply with notification requirements:

1. Notification of **Spill and/or SSOs**

   a. In the event a FSE is unable to comply with Santa Ana Municipal Code Section 39-56 and/or the FOG Control Program due to a breakdown of equipment, accidents, or human error or the FSE has reasonable belief that its discharge will violate Chapter 39-56 and/or the FOG Control Program, the FSE or its representative shall immediately notify the FOG Control Manager by telephone at:

      FOG Control Manager (714) 647-3380

   b. If the material discharged has the potential to cause or results in sewer blockage or a Sanitary Sewer Overflow (SSO), the FSE shall immediately notify the Orange County Health Care Agency (OCHCA) and the FOG Control Program Manager by telephone at:

      FOG Source Control Manager (714) 647-3380
      OCHCA (714) 667-3600

   c. Confirmation of this notification shall be made in writing to the FOG Control Program Manager no later than five (5) workings days from the date of the incident at the following address:

      FOG Control Program Manager
      City of Santa
      Public Works Agency
      220 S. Daisy Ave.
      Santa Ana, CA 92703

      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 a recurrence.

   d. Such notification shall not relieve the FSE of any expense, loss, damage or other liability that may be incurred as a result of damage or otherwise arising out of a violation of Section 39-56 of the Santa Ana Municipal Code or any other chapter of the Santa Ana Municipal Code, or other applicable law.

2. Notification Regarding Change in Operations

   The FSE shall notify the FOG Control Manager in writing at least 60 days prior to any facility expansion and/or Remodeling or process modifications that may result in new or substantially increased FOG discharges or a change in the nature of the discharge. The FSE shall submit any information requested by the FOG Control Program Manager for evaluation of the effect of such expansion and/or Remodeling or process modifications on the FSEs FOG discharge to the sewer system.

   The address to use to notify the FOG Control Program Manager is as follows:

FOG Control Program Manager
City of Santa Ana
Public Works Agency
220 S. Daisy Ave.
Santa Ana, CA 92703

The written notification shall state the FSE name, name the title of the FSEs contact person or person most knowledgeable concerning the facility expansion and/or remodeling or process modifications, address and telephone number of the FSE, date of the proposed facility expansion and/or Remodeling or process modifications and the reasons for the same.

RULE NO. 7

Record-Keeping Requirements

The following records shall be maintained for no less than two (2) years and the FSE shall make them available to FOG Control Program Manager, OCHCA, or their designees:

1. A record or logbook of grease interceptor or grease trap cleaning and maintenance practices and activities. The record or logbook shall include:

    a. Dates inspected;

    b. Name of inspector;

    c. Inspector's observations concerning the effectiveness of the grease interceptor or grease trap in controlling FOG;

    d. Dates cleaned; and

    e. Dates and nature of maintenance.

2. A record or logbook of Kitchen BMPs being implemented including employee training as described more fully in Rule 2.

3. Any other information deemed appropriate by the FOG Control Program Manager to ensure compliance with Section 39-56 of the Santa Ana Municipal Code and the FOG Source Control Program.

For FSEs with Grease Interceptors:

4. Copies of records and manifests of waste hauling grease interceptor contents, which will include:
    - Name of hauling company
    - Name and signature of operator performing the pumpout
    - Documentation of full pumpout with volume of water and FOG removed (e.g., 1500 gallons)
    - Documentation of the level of floating FOG and Settled Solids (to determine if volume exceeds 25% capacity of the grease removal equipment)
    - Documentation if repairs to the grease interceptor are required
    - Identification of the facility where the hauler is planning to dispose of the waste

5. Records of sampling data and/or sludge vs. slug height monitoring for FOG and solids accumulation in the grease interceptors.

6. Records of any spills and/or cleaning of the lateral or sewer system.

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RULE NO. 8

Drawing Submittal Requirements

Upon request by the Fog Control Program Manager or his designee:

1. A proposed or existing FSE may be required to submit facility site plans, mechanical and plumbing plans, and other details to show the sewer locations and connections for its facility or premises. The submittal shall be in a form and content acceptable to the City for review of an existing or proposed grease interceptor, grease trap, monitoring facilities, metering facilities, and operating procedures. The review of the plans and procedures shall in no way relieve a FSE of the responsibility of modifying the facilities or procedures in the future, as necessary to meet the requirements of Section 39-56, the FOG Control Program or any requirements of other Regulatory Agencies.

2. The City may require drawings to be prepared by a California Registered Civil, Mechanical, or Electrical Engineer.

RULE NO. 9

Monitoring Facilities Requirements

1. The City may require a FSE to construct and maintain in proper operating condition at a FSEs sole expense, flow monitoring, constituent monitoring and/or Sampling Facilities.

2. The location of the monitoring or metering facilities shall be subject to approval by the FOG Control Program Manager.

3. FSEs shall, during regular business hours provide immediate and safe access to the FOG Control Program Manager, OCHCA, or their designees to the FSEs' monitoring and metering facilities.

4. FSE shall, upon request submit to the FOG Control Program Manager waste analysis plans, contingency plans, and other necessary information to verify it is in compliance with Section 39-56 of the Santa Ana Municipal Code and this FOG Control Program.

5. No FSE shall increase the use of water or in any other manner attempt to dilute a discharge as a way of achieving compliance with Section 39-56 of the Santa Ana Municipal Code and the FOG Control Program.

RULE NO. 10

Monitoring and Reporting of Conditions Requirements

1. The FOG Control Program Manager may require periodic reporting of the status of implementation of the Kitchen BMP (Rule 3), in accordance with the FOG Control Program.

2. The FOG Control Program Manager may require visual monitoring at the sole expense of the FSE to observe the actual conditions of the FSEs sewer lateral and sewer lines downstream.

3. The FOG Control Program Manager may require reports for self-monitoring of sewage constituents and FOG characteristics of the FSE needed for determining compliance with any conditions or requirements as specified in Section 39-56 of the Santa Ana Municipal Code and the FOG Control Program. The FOG Control Manager shall in a manner and form approve monitoring reports of the analyses of sewage constituents and FOG characteristics. Failure by the FSE to perform any required monitoring or to submit monitoring reports required by the FOG Control Program Manager constitutes a violation of Section 39-56. The FSE shall be responsible for any and all expenses of the City in undertaking such monitoring analyses and preparation of reports required of the FSE.

APPENDIX E

City of Santa Ana FOG Control Example "Notice"

CITY OF SANTA ANA
PUBLIC WORKS AGENCY M-85
P.O. Box 1988
Santa Ana, California 92702

TO: Owners and Managers of Food Service Establishments

FROM: FOG Control Program Manager

DATE: August 22, 2006

SUBJECT: FOG Control Program and Issuance of Notice

IMPORTANT ANNOUNCEMENT

The City of Santa Ana (City) is responsible for keeping the sewer system in Santa Ana functioning properly and has implemented a Fats, Oils, and Grease (FOG) Control Program to prevent blockages in the sewer lines that can cause overflows and spills. This program is required by the State of California and was initiated in the spring of 2005.

City inspectors have visited the food service establishments (FSEs) in the City during this past year to inform personnel of the program requirements, review the facility's Food Service Establishment Wastewater Discharge Notice (identifying FOG Program requirements), and to provide education material. The City would like to thank all of the FSEs for cooperating with the City inspectors and for the efforts that have been taken to make the program a success.

To verify the effectiveness of the FOG program and as required by the State of California, the City will continue inspecting FSEs to ensure that they are in compliance with the requirements of the program. These inspections will include adherence to Kitchen Best Management Practices (BMPs), proper maintenance of grease removal devices, as appropriate, and review of FOG Program records. All FSE documents/records, which may be located in a binder, must be readily available for review by the inspector during the inspection. Additionally, the Orange County Health Care Agency (OCHCA) inspectors will also be reviewing a portion of the FOG Program requirements during their inspections to verify compliance. Food service establishments that are identified as non-compliant with the FOG program requirements during these inspections will be re-educated on the requirements of the FOG Program and will also have enforcement actions initiated, which may result in significant fines for non-compliance.

Your cooperation and assistance in this vital program is greatly appreciated. If you have questions please call me at (714) 647-3317, or visit the City's website at www.santa-ana.org for the following information:

Municipal Code Chapter 39
Rules and Regulations
Program Resources (poster, brochures, record-keeping forms, etc.)

Sincerely,

Ray Burk
City Principal Civil Engineer/FOG Control Program Manager

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CITY OF SANTA ANA
PUBLIC WORKS AGENCY M-85
P.O. Box 1988
Santa Ana, California 92702

A: Dueños y Encargados de los Establecimientos del Servicio de Alimento

DE: Encargado De Programa De Control de FOG

FECHA: Agosto 22, 2006

TEMA: Programa de Control y Emisión del Aviso FOG

AVISO IMPORTANTE

La Ciudad de Santa Ana es responsible de que el sistema de alcantarilla este funcionando adecuadamente y ha implementado un programa del control de Aceites y Grasas (FOG), para prevenir obstrucciones en las lineas de alcantarilla que pueden causar desbordamientos y derramamientos. Este programa es requerido por el Estado de California y fue iniciado en 2005.

Durante este ultimo año, inspectores de la ciudad han visitado establecimientos de servicio de comida para informar al personal de requisitos del programa, revisar el Aviso del Desperdicio de agua de el establecimiento de servicio de comida, y para proveer material educativo. La ciudad quisiera agradecerle a todos los establecimientos de servicio de comida por cooperar con los inspectores de la ciudad y por los esfuerzos que han tomado para que el program sea un exito.

Para verificar la efectividad de el programa de aceites y grasas (FOG), y por requisitos de el Estado de California, la Ciudad continuara inspeccionando establecimientos de servicio de comida para asegurar que se mantengan conforme a los requisitos de el programa. Estas inspecciones incluiran adherencia a las practicas mejores en el manejo de la cocina, mantenimiento correcto de los aparatos de eliminacion de grasa. Adicionalmente, los inspectores de la Agencia de Salud de el Condado Orange también estaran revisando una porción de los requisitos del programa de aceites y grasas (FOG) durante inspecciones para verificar cumplimiento. Establecimientos de servicio de comida que no están en cumplimiento con los requisitos del programa de aceites y grasas (FOG) durante estas inspecciones seran re-educados sobre los requisitos de el programa y acciones de aplicación seran iniciadas, cual puede dar lugar a multas significantes por el incumplimiento.

Su cooperación y ayuda en este programa vital se aprecia grandemente. Si usted tiene preguntas favor de Llamar al (714) 647-3317, o visitar el Web site de la ciudad en www.santa-ana.org para la información siguiente:

Capitulo Municipal Del Codigo 39
Reglas y Regulaciones
Recursos del programa (cartel, folletos, formas del mantenimiento de Registros, etc.)

Sinceramente,

Ray Burk
Encargado De Programa Civil Principal De Control De la Ciudad Engineer/FOG

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APPENDIX F

Additive Request Form

WASTEWATER ADDITIVE USE VARIANCE REQUEST FORM
CITY OF SANTA ANA
Fats, Oils, and Grease (FOG) Control Program

City of Santa Ana's (City) Fats, Oils, and Grease (FOG) Control Regulations, (Article III, Chapter 39, Section 39-56 of the City's Municipal Code) - prohibits the introduction of additives into a Food Service Establishment's (FSE) wastewater system for the purpose of emulsifying FOG, for grease remediation, or as a supplement to interceptor maintenance unless specific written authorization from the City's FOG Control Program Manager is obtained. ANY REQUEST WILL BE DENIED IF THE FSE IS FOUND TO BE, OR HAS BEEN, IN VIOLATION OF ANY FOG PROGRAM REQUIREMENTS WITHIN THE 12 MONTH PERIOD PRIOR TO THE DATE OF THE REQUEST.

Food Service Establishment Requesting Variance:

Permit No:_____ Rev No: _____ Business License No:_____
Facility Name:_____
Facility Address: _____
Owner Name:_____ Authorized Agents Name:_____

Additive:

Product Name: _____
Product Description:_____
Product Key Constituents (attach a copy of the MSDS): _____
_____

Product Supplier/Distributor Information
Company Name: _____
Contact Name:_____
Contact Phone No.: _____

Purpose for additive use: _____
_____
_____

Justification for Request for Variance:
Note – statement must include discussion of product's potential impact to the City's sewer system (including potential FOG accumulation and hydrogen sulfide concentrations [H_2S]), potential impact to the Orange County Sanitation District's Wastewater Reclamation Facility, and potential impact to the waters of the State of California.

_____
_____
_____
_____
_____
_____

I request a variance for the use of the aforementioned additive and certify that all information contained in this request is true:
Signature: _____ Date: _____
Printed Name: _____

Submit Variance Request to: FOG Control Program Manager, City of Santa Ana
220 South Daisy Avenue, Santa Ana, California 92702

Revision Date: April 30, 2007

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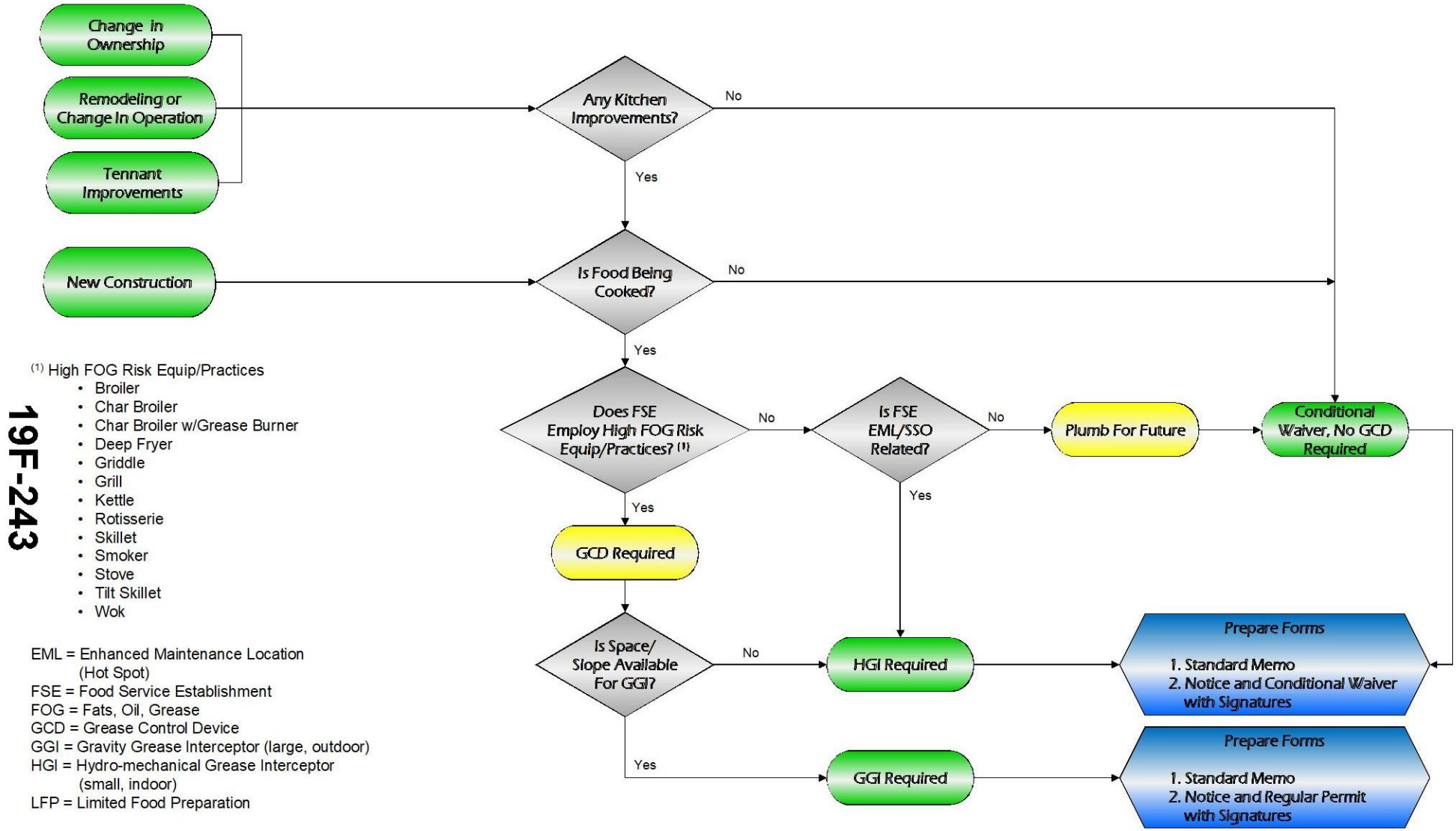
APPENDIX G

Grease Interceptor Installation Flow Chart



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(1) High FOG Risk Equip/Practices

- Broiler
- Char Broiler
- Char Broiler w/Grease Burner
- Deep Fryer
- Griddle
- Grill
- Kettle
- Rotisserie
- Skillet
- Smoker
- Stove
- Tilt Skillet
- Wok

EML = Enhanced Maintenance Location (Hot Spot)
FSE = Food Service Establishment
FOG = Fats, Oil, Grease
GCD = Grease Control Device
GGI = Gravity Grease Interceptor (large, outdoor)
HGI = Hydro-mechanical Grease Interceptor (small, indoor)
LFP = Limited Food Preparation

GCD Requirements Review Guidelines

03/24/2015

APPENDIX H

FOG PROGRAM MEMORANDUM EXAMPLE

GREASE INTERCEPTOR MEMORANDUM

To: _____ **Date:** _____

From: _____

Location: _____

The above referenced food service establishment (FSE) must comply with the FOG Control Program Rules and Regulations established in Ordinance NS-2921 and as follows:

A gravity grease interceptor is required at this FSE for the following reason(s):

This is a new FSE, or;

This is an existing FSE undergoing remodeling, or;

This is an existing FSE involving a change of ownership that will result in an increase of FOG discharged to the sewer system or is likely to continue discharging a high level of FOG.

C/c: Water Resources Division
Planning & Building Agency
OC Health Care Agency
Public Works Agency (Development)
EEC Environmental
Applicant

APPENDIX I

CONDITIONAL WAIVER APPROVAL

CITY OF SANTA ANA
FOOD SERVICE ESTABLISHMENT
WASTEWATER DISCHARGE NOTICE
AND CONDITIONAL WAIVER

FSE ID: _____ Effective Date: _____

FSE Owner: _____

FSE Name: _____

FSE Address: _____

FSE City, State, Zip: _____

FSE Owner/Rep Email: _____ FSE Owner/Rep Phone: _____

A gravity grease interceptor is **NOT** required at this FSE:

Effective August 1, 2017, the City of Santa Ana adopted Ordinance Number NS 2921 amending Chapter 39 of the Santa Ana Municipal Code adding fats, oils and grease (FOG) control regulations applicable to Food Service Establishments (FSEs). The ordinance requires all new and remodeled FSEs to install and maintain grease interceptors. FSEs without grease interceptors and that meet certain criteria are hereby issued a conditional waiver under the terms of this Notice and Conditional Waiver.

FSEs will be routinely inspected to evaluate the effectiveness of their grease control measures. Existing FSEs that discharge FOG and are out of compliance with the Ordinance provisions will be required to install grease interceptors. All FSEs must implement Kitchen Best Management Practices (BMPs) to remove FOG from the waste stream entering the sewer system.

Program Rules and Regulations

The City has established Rules and Regulations for the FOG Program. Refer to the City website at http://www.santa-ana.org/pwa/fog/documents/fog_rules_and_regulations.pdf or contact the FOG Control Program Manager at (714) 647-3320 for copies of the Rules and Regulations. Also refer to these sources for the Fats, Oils, and Grease Control Regulations (Section 39-56 of the City's Municipal Code) and for copies of forms and educational material.

Conditional Waiver

A Conditional Waiver to the requirement to install a grease interceptor is hereby granted. This waiver may be revoked at any time upon a determination of one or more of the following:

1. Quantity of FOG discharge as measured or as indicated by the size of the FSE based on seating capacity, number of meals served, menu, water usage, amount of on-site consumption of prepared food and other conditions have changed since the granting of said waiver such that the FSE is contributing to FOG discharges.
2. Any tenant or facility modification, addition or alteration of cooking or food preparation equipment
3. Identification of the FSE as a significant contributor of FOG into the Sewer System, which is based on inspection or sampling of the FOG discharged from the FSE's sewer lateral to the Sewer System.
4. Adequacy of implementation and compliance with Kitchen Best Management Practices (BMPs).
5. Change in sewer size, grade, and condition based on visual information.
6. Failure to comply with any of the specific requirements set forth below in this Conditional Waiver.
7. Any other condition deemed reasonably related to the generation of FOG discharges by the FOG Control Program Manager.

Specific Conditional Waiver Requirement(s)

- The developer/owner shall install a Hydro-mechanical Grease Interceptor (HGI), in accordance with the UPC and with the Orange County Health Care Agency requirements.
- The developer/owner shall design the plumbing system to separate all kitchen drains, floor drains and fixtures from other domestic drain fixtures to facilitate the future installation of a grease interceptor.

FOR HGI Installations

1. The HGI is installed pursuant to all manufacturer requirements including flow control devices and proper space for maintenance access;
2. The HGI is maintained pursuant to all manufacturers recommendations including, but not limited to:
   a. Under no circumstances will the settled solids and/or floating fats, oils and grease (FOG) contained in the HGI exceed 25% of the hydraulic depth of the device;
   b. The full contents of the unit(s) are removed prior to settled solids and/or floating FOG reaching 25% of the hydraulic depth of the device, or at maximum, on a quarterly basis (when in use)
   c. A log is maintained of all HGI service and maintenance activities;

Notice and Conditional Waiver Amendment Notice

The Developer/owner acknowledges that no tenant improvements that include change of kitchen equipment, expansion of dining area, and or change in type of operations or use, are being performed at this time. The developer/owner has been notified that any improvements, that include what is mentioned above, will result in the revocation of this waiver to install a grease interceptor. The City may amend this Notice and/or Conditional Waiver at any time. Compliance with the requirements contained in this Notice and Conditional Waiver does not relieve the FSE of its obligation to comply with the Fats, Oils, and Grease Control Regulations, any applicable pretreatment regulations, standards or requirements under local, State, and Federal laws, including any such regulations, standards, requirements or laws that may become effective during the term of this Conditional Waiver. Non-compliance with any term or condition of this Notice and Conditional Waiver constitutes a violation of the Fats, Oils and Grease Control Regulation and may result in revocation of the Conditional Waiver.

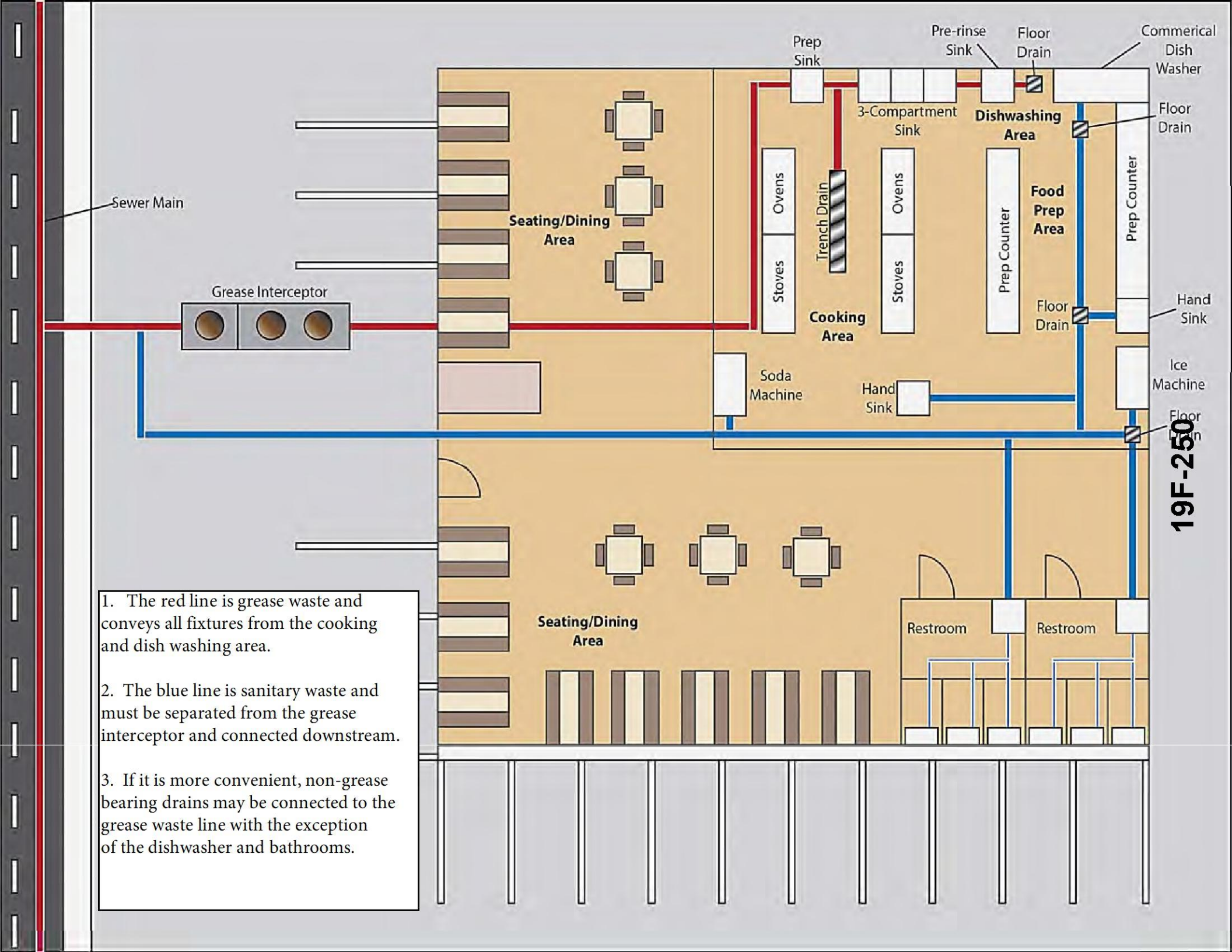
Print Name (FSE Owner/Representative)	Sign Name (FSE Owner/Representative)	Date

BY signing, FSE owner agrees to all terms and conditions of this Notice and Conditional Waiver.

_____
Nabil Saba, P.E.
Water Resources Manager

APPENDIX J

PLUMBING SEGREGATION EXAMPLE



1. The red line is grease waste and conveys all fixtures from the cooking and dish washing area.

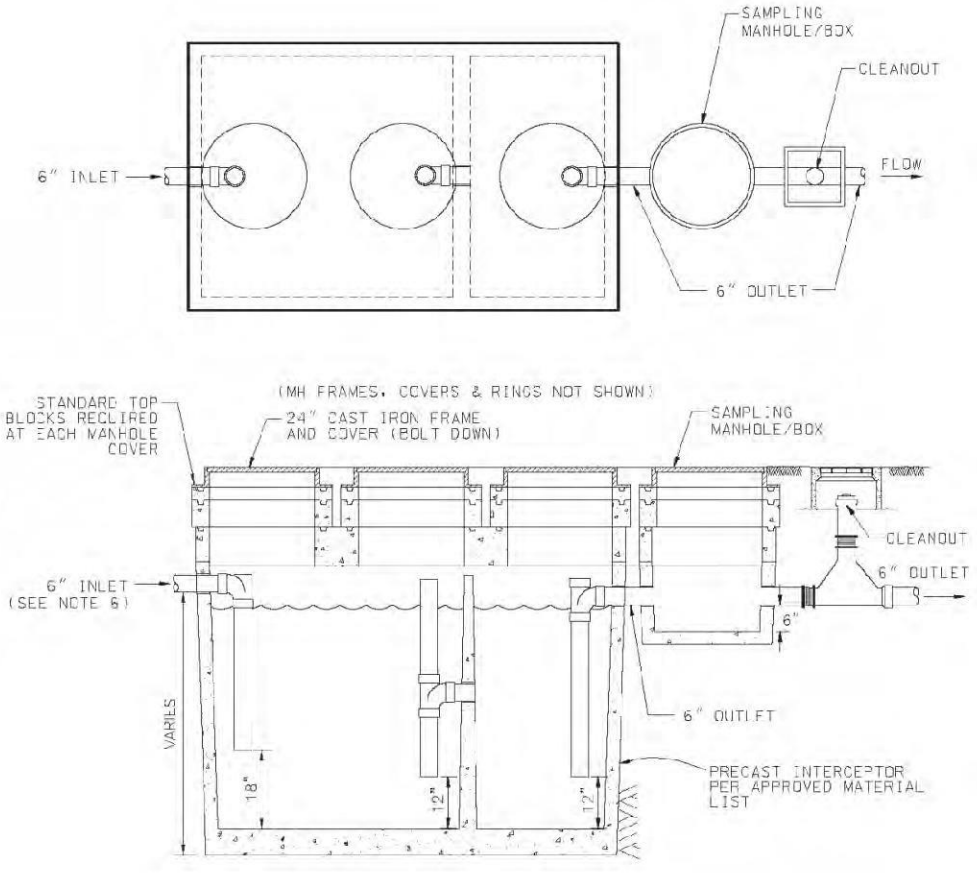
2. The blue line is sanitary waste and must be separated from the grease interceptor and connected downstream.

3. If it is more convenient, non-grease bearing drains may be connected to the grease waste line with the exception of the dishwasher and bathrooms.

APPENDIX K

GREASE INTERCEPTOR STANDARD PLAN

Gravity Grease Interceptor Installation Specifications



Installation Requirements:

- New construction
- Remodel/change in operation
- Under-slab plumbing
- Causing or contributing to an accelerated line maintenance location
- Interceptors are not intended for the introduction of domestic sewage
- Sample Box Required
- Manhole lid access over each baffle tube required
- Interceptor located in an area subject to traffic must be HS-20 traffic rated
- Alternative materials considered (e.g., HDPE or fiberglass)
- Interceptor must have IAPMO approval
- Use of cast iron pipe for grease interceptor applications is prohibited
- Installed on exterior of building
    - Avoid drive-thru lanes
    - Accessible for inspection and maintenance
    - Minimum 2% gravity flow

Maintenance Requirements:

- At a frequency to meet the 25% Rule
- Quarterly pump-out (more frequently/less frequently when appropriate)
- Full pump-out of 100% of the contents required
- Additives that supplement pumping requirements are prohibited

Required Fixture Connections:

Fixture	Typical Location	Typical DFU per CPC	Potential for FOG	Pretreatment Connection
3-Compartment Sink	Dish Wash Area	3-6	High	Required
Pre-rinse Sink	Dish Wash Area	2-4	High	Required
Floor Sinks/Floor Drains/trench drains	Dish Wash Area	2-4	Moderate	Required
Trench Drain	Cooking Area (Kettles)	2-4	High	Required
Floor Sinks	Cooking Area (Woks)	2-3	High	Required
Mop Sink	Anywhere	3-6	Moderate	Required
Commercial Dishwasher	Dish Wash Area	3-6	Moderate or Low	Not Recommended
Prep-Sinks	Food Prep/Cooking Area	2-4	Moderate or Low	Optional
Floor Sinks/Floor Drains	Food Prep/Cooking Area	2-3	Moderate or low	Optional
Hand Sinks	Anywhere	2-3	Low	Not necessary
Drains for Ice Machines	Anywhere	1-2	Low	Not necessary
Toilets and Hand Sinks	Restrooms	N/A	N/A	Never

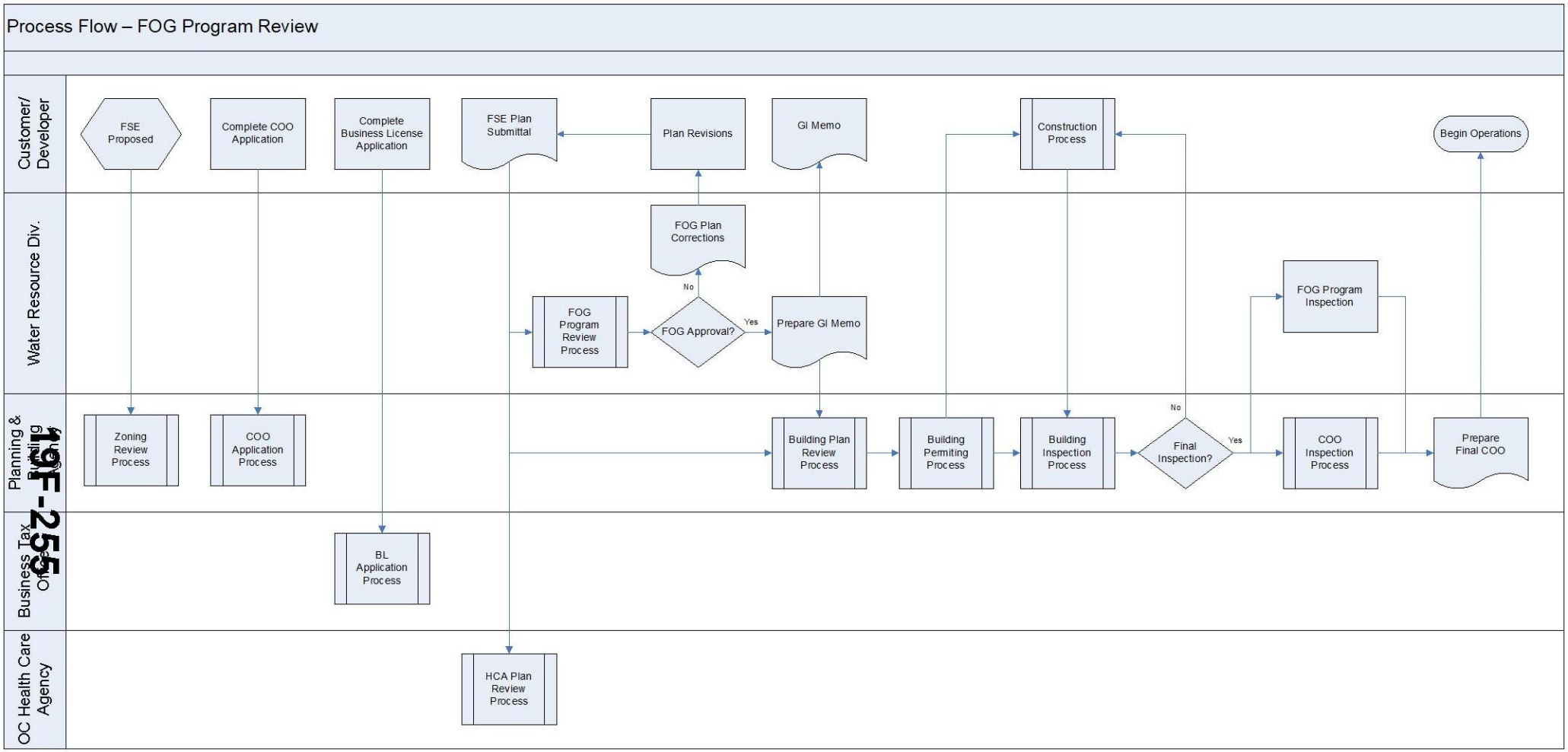
CPC Table 1014.3.6

DFUs (Max)	GGI Volume (Gallons)
8	500
21	750
35	1,000
90	1,250
172	1,500
216	2,000
307	2,500
342	3,000
428	4,000

APPENDIX L

NEW FSE FOG PROGRAM REQUIREMENTS REVIEW PROCESS

Process Flow – FOG Program Review



APPENDIX M

FOG PROGRAM APPLICATION FORM

CITY OF SANTA ANA

PUBLIC WORKS AGENCY

FOOD SERVICE ESTABLISHMENT FATS, OILS, GREASE APPLICATION FORM

- **THE FOLLOWING INFORMATION TO BE PROVIDED BY FOOD SERVICE ESTABLISHMENT APPLICANTS:**

1. THE FOOD SERVICE ESTABLISHMENT'S (FSE) **NAME**:

2. THE FOOD SERVICE ESTABLISHMENT'S **ADDRESS** , UNIT #, AND ZIP CODE:

3. **THE OWNER** / APPLICANT/ REPRESENTATIVE'S **NAME:**

4. **THE OWNER** / APPLICANT/ REPRESENTATIVE **PHONE NUMBER**:

CITY OF SANTA ANA

PUBLIC WORKS AGENCY

5. PLEASE **CHECK** WHICH OF ONE THE FOLLOWING STATEMENTS APPLY:

- ☐ THIS IS A NEW FSE.
- ☐ THIS IS AN EXISTING FSE GOING THROUGH CHANGE OF OWNNERSHIP.
- ☐ THIS IS AN EXISTING FSE GOING THROUGH REMODELING.
- ☐ THIS IS AN EXISTING FSE GOING THROUGH CHANGE OF USE.
- ☐ THIS IS AN OUT OF SERVICE FSE, GOING TO BE REUSED.

*Note: If a tenant improvement or other remodeling/improvements are planned, include a digital copy of the facility plans with this application.

6. **CHECK** THE FOOD SERVICE ESTABLISHMENT TYPE THAT BEST REPRESENTS YOUR FACILITY?

☐American-Burger
☐Bagel
☐Bakery
☐Barbecue
☐Cafeteria/Buffet
☐Chicken
☐Chinese
☐Coffee Shop
☐Cookie
☐Deli/Sandwich
☐Doughnut
☐French
☐Greek
☐Ice Cream
☐Indian
☐Italian
☐Japanese/Sushi
☐Korean
☐Meat/Carniceria
☐Mexican
☐Pizza
☐Seafood
☐Steakhouse
☐Vegetarian
☐Vietnamese
☐Other_____

APPENDIX N

PUMPING FREQUENCY VARIANCE REQUEST FORM

GREASE INTERCEPTOR PUMPING-INTERVAL-REQUIREMENT INCREASE REQUEST FORM
CITY OF SANTA ANA
Fats, Oils, and Grease (FOG) Control Program

City of Santa Ana's (City) Fats, Oils, and Grease (FOG) Control Regulations, (Article III, Chapter 39, Section 39-56.8 of the City's Municipal Code) – states that grease interceptors shall be maintained in efficient operating condition by periodic removal of the full content of the interceptor. Food Service Establishments (FSEs) shall fully pump out and clean grease interceptors within a pumping interval 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 volume is maintained to effectively intercept and retain FOG. All FSEs with a grease interceptor shall fully pump out contents of the grease interceptor at a minimum quarterly pumping interval (at least once every 3 months) unless the interval is increased based on procedures described below.

The pumping interval may be adjusted when sufficient data has been obtained to establish an acceptable interval that will ensure compliance with the 25% rule. Based on the actual generation of FOG from an FSE the pumping interval may be increased; however, the maximum pumping interval shall be no greater than 6 months. An FSE may submit this request form to the FOG Control Program Manager requesting a change in the pumping interval of its grease interceptor. ANY REQUEST WILL BE DENIED IF THE FSE IS FOUND TO BE, OR HAS BEEN, IN VIOLATION OF ANY FOG PROGRAM REQUIREMENTS WITHIN THE 12 MONTH PERIOD PRIOR TO THE DATE OF THE REQUEST. The FSE has the burden of responsibility to demonstrate that the requested change in its pumping interval reflects actual operation conditions based on the typical FOG accumulation over time without exceeding the 25% rule, and that it is in full compliance with Santa Ana Municipal Code, Section 39-56.8 and the FOG Control Program. Upon determination by the FOG Control Program Manager that the requested increase is justified, the FSE shall be notified in writing of the revised pumping interval.

Procedures for variance request:

1. FSE shall fill out and return this form.
2. A review of the FSEs program compliance history will be conducted.
   a. If the FSE is found to be, or has been, in violation of any FOG program requirements within the 12 month period prior to the date of the request, the request will be denied.
3. Once contacted by a City Inspector, the FSE shall coordinate an inspection schedule with the City Inspector.
   a. Inspection schedule may include a monthly, exhaustive inspection of the grease interceptor for a 3 to 6 month period.
4. As required by Article III, Chapter 39, Section 39-56 of the City's Municipal Code, the FSE shall maintain all records and receipts of service regarding the grease interceptor.

NOTE: Once an FSE is granted an increase of its grease interceptor's pumping interval, if at any time the FSE is found to be in violation of any FOG program requirements, the pumping interval shall revert to its prior length of time.

Food Service Establishment Requesting Variance:

Permit No:_____ Rev No: _____ Business License No:_____

Facility Name:_____

Facility Address: _____

Owner Name:_____ Authorized Agents Name:_____

Contact Phone Number:_____ Current pumping interval:_____

Justification for Request of pumping interval requirement increase:

_____

_____

_____

I request an increase in my grease interceptor's pumping interval requirement and certify that all information contained in this request is true:

Signature: _____ Date: _____

Printed Name: _____

Submit Request to: FOG Control Program Manager, City of Santa Ana
220 South Daisy Avenue, Santa Ana, California 92702

Revision Date: February 22, 2007

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APPENDIX O

WASTE HAULING DOCUMENTATION REQUIREMENTS

WASTE HAULER RECEIPT
DOCUMENTATION REQUIREMENTS

The minimum information requirements to be documented on the hauler's receipt are:

- Name of hauling company
- Name and signature of operator performing the pumpout
- Documentation of full pumpout with volume of water and FOG removed (e.g., 1500 gallons)
- Documentation of the level of floating FOG and Settled Solids (to determine if volume exceeds 25% capacity of the grease removal equipment)
- Documentation if repairs to the grease interceptor are required
- Identification of the facility where the hauler is planning to dispose of the waste

APPENDIX P

CERTIFIED GREASE WASTE HAULING COMPANIES

Grease Service Companies

Service Providers				Interceptor/Trap Pumping?	Recyclable Grease Pick-Up
A-1 Septic Pumping	(714) 779-0775	5452 S. Mountain View	Yorba Linda, CA	Yes	No
Co-West Commodities	(909) 383-8341	2586 Shenandoah Way	San Bernardino, CA	Yes	Yes
CSC Construction Services	(714) 210-3609	913 E. 4th Street, Santa A	Santa Ana, CA	Yes	No
Darling International Inc	(323) 583-6311	2626 E 25th St	Los Angeles, CA	yes	yes
Darling International Inc.	(714) 556-7867	2624 S. Hickory Drive	Santa Ana, CA	Yes	Yes
Eco Fry Solutions	(714) 547-2508	1415 E. McFadden #H	Santa Ana, CA	No	Yes
Grease Company (Baker Commodities Inc.)	(323) 268-2801	4020 Bandini Boulevard	Los Angeles, CA	Yes	Yes
Harbor Bio	(714) 204-5393	12851 Nelson St.,	Garden Grove, CA	Yes	Yes
Inland Pumping Co.	(951) 734-8816	341 N. Grant	Corona, CA	Yes	No
J N Grease Svc	(951) 343-1221	6227 Rutland Ave	Riverside, CA	Yes	Yes
Jimini Systems, Inc.	(949) 770-7654	11161 Jeffery Rd., Irvine	Irvine, CA	Yes	No
LSW Enterprises	(714) 240-1141	1215 N. Grove	Anaheim, CA	No	Yes
Major Cleanup Inc	(800) 669-2783	1963 Mt. Vernon	Pomona, CA	Yes	Yes
MC Nottingham Company, Inc.	(714) 953-6700	2926 W. First Street	Santa Ana, CA	Yes	No
Orange County Pumping	(714) 505-9662	630 S. Hathaway	Santa Ana, CA	Yes	Yes
Orange County Vacuum Lift	(714) 744-8912	442 S. Montgomery Way	Orange, CA	Yes	No
Shoemaker's Enviro-Tech	(661) 296-2394	14111 Soledad Canyon I	Santa Clarita, CA	Yes	No
Southern California Biofuel	(888) 888-4121	1006 E. South St.,	Anaheim, CA	Yes	Yes
Southwest Processors Inc	(323) 269-9876	4120 Bandini Blvd	Los Angeles, CA	Yes	Yes
Tony's Waste Cooking Oil Recycling	(714) 401-6870	13331 Montagne Drive	Santa Ana, CA	No	Yes
Triple A Pumping Svc	(949) 855-7836	P.O. Box 3655	Mission Viejo, CA	Yes	Yes

This listing is for information only, and does not constitute endorsement of service provider.

APPENDIX Q

FSE RECORD KEEPING LOGS AND EDUCATIONAL MATERIAL

Orange County Sanitation District

Mission –

We protect public health and the environment by providing effective wastewater collection, treatment, and recycling.

10844 Ellis Avenue
Fountain Valley, CA
92708-7018

for more information
call (714) 962-2411
or visit our web site
www.ocsd.com

Answers to questions about...

Fats, Oils and Grease (FOG)

Public Education Outreach Program

- **Background** The Orange County Sanitation District (OCSD) is the third largest publicly owned wastewater treatment agency west of the Mississippi River. OCSD treats an average of 243 million gallons of sewage per day from 2.5 million people and approximately 1,000 businesses and industries in central, north and west Orange County. OCSD operates two treatment plants, one in Fountain Valley and one in Huntington Beach, California.

  In OCSD's 471 square mile service area, sewage from 21 cities, three special districts and some unincorporated areas of Orange County are transported to OCSD through 12,000 miles of sewer pipelines.

- **Problem** When large volumes of fats, oils or grease (FOG) enter sewer pipes, they solidify and accumulate, resulting in narrowing of the pipe's internal opening. Eventually the inside of the pipe can become completely clogged, causing sewage to back up into homes and businesses, or onto the streets and into storm drains that lead to the ocean.

  Such spills are unhealthy, harm the environment, and can be expensive to clean up. In the case of food service establishments such as restaurants, they can also lead to fines and business closures.

  The problem is simply that people have been putting fats, oils and grease down their drains and garbage disposals. That has to stop. The drain is not a dump.

- **FOG Public Education Outreach Program** The State of California's Regional Water Quality Control Board for the Santa Ana Region has issued an order (No. R8-2002-0014) to local cities and sewer districts to begin controlling the release of fats, oils and grease (FOG) into the sewer system from food service establishments, homes and businesses.

  This FOG Public Education Outreach Program is a joint effort undertaken by 22 cities and districts to inform food service establishments, residents and businesses about the problems fats, oils and grease can cause in the sewer system, and to teach better ways to dispose of these materials. The Orange County Sanitation District coordinated the production of the educational materials.

- **Program Participants:**

City of Anaheim
City of Brea
City of Buena Park
City of Cypress
El Toro Water District
City of Fullerton
Garden Grove Sanitary District
City of Huntington Beach
Irvine Ranch Water District
City of La Habra
Midway City Sanitary District
City of Newport Beach
City of Orange
County of Orange
Orange County Sanitation District
City of Placentia
Rossmoor/Los Alamitos Area Sewer District
City of Santa Ana
City of Seal Beach
City of Stanton
City of Yorba Linda
Yorba Linda Water District

...continued on other side

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- **Food Service Establishments** Restaurants and other food service establishments are the primary sources of fats, oils and grease in the sewer system. There are two preferred ways for food service establishments to collect fats, oils and grease:

  Grease Interceptors – large underground devices connected to the outgoing sewer system. When full, they must be emptied and cleaned by permitted waste pickup and disposal companies. Installation of a grease interceptor ranges from $8,000 for new construction to $10,000 to $15,000 for a retrofit.

  Grease Barrels – covered barrels for higher quality cooking grease are collected by commercial companies for recycling. This solution alone may not adequately prevent grease from entering the sewer system from sinks unless other kitchen best management practices are followed.

- **General Public** Residential sewer users, not just restaurants, are also sources of FOG problems, especially residents in multifamily buildings. That's why this FOG education program addresses residents as well as businesses.

  Residents can avoid such sewer problems by mixing fats, oils and grease with absorbent materials such as paper towels or kitty litter and putting them where they belong—in the trash.

- **For More Information** Please contact Ingrid Hellebrand, Senior Public Information Specialist with the Orange County Sanitation District, at (714) 593-7115 or ihellebrand@ocsd.com.

- **Resources/Links:**

  Orange County Sanitation District
  www.ocsd.com
  General FOG information.

  Orange County Grand Jury
  www.ocgrandjury.org/reports.asp
  An April 25, 2001 grand jury report shows what the relationship between FOG and sewer spills was thought to be at that time.

  Orange County Health Care Agency,
  Ocean Water Protection Program
  www.ocbeachinfo.com/downloads/index.htm
  Information on sewer spills and beach closures, and annual reports on ocean and bay water quality.

  Orange County Health Care Agency,
  Food Protection Program
  www.ocfoodinfo.com/closures.htm
  Information on restaurant closures.

  United States Environmental Protection Agency
  http://cfpub1.epa.gov/npdes/home.cfm?program_id=4
  The "home page" for sewer spill information but also data on discharge permits, etc.

  California Regional Water Quality Control Board,
  Santa Ana Region
  www.waterboards.ca.gov/santaana/
  Information on our Region 8's water quality control board.

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CITY OF SANTA ANA
PUBLIC WORKS AGENCY M-85
P.O. Box 1988
Santa Ana, California 92702

Kitchen Best Management Practices (BMP's)

Sinks and Drains

Drain Screens

- Be installed on all drains
- Have openings between 1/8" and 3/16"
- Be removable for ease of cleaning
- Be frequently cleaned (dispose of the screened solids to the trash)

Grease Container Usage

- Pour all liquid oil and grease from pots, pans, and fryers into a waste grease container
- Prior to washing, scrape solidified fats and grease from pots, pans, fryers, utensils, screens, and mats into a container
- Use recycling barrels or bins with covers for onsite collection of grease and oil
- Empty grill top scrap baskets or boxes into a container

Dishwashing

- Use rubber scrapers, squeegees, or towels to remove food and all visible fats, oils and grease from cook and serving ware prior to dishwashing
- Dry wipe remaining food and fats, oils and grease into trash can prior to dishwashing

Spill Prevention and Clean-up

Proactive Spill Prevention and Clean-Up Procedure BMPs

- Develop and post spill procedures
- Develop schedule for training employees about procedures
- Designate a key employee who monitors clean-up

Spill Prevention BMPs

- Empty containers before they are full to avoid accidental spills
- Provide proper portable container to transport materials without spilling
- Use a cover to transport grease materials to a recycling barrel

Spill Clean-up BMPs

- Block off sink and floor drains near the spill
- Clean spills with towels and absorbent material
- Use wet cleanup methods only to remove trace residues

Absorbent Materials and Towel Usage

- Use disposable absorbent materials to clean areas where grease may be spilled or dripped
- When using paper towels, use food grade paper to soak up oil and grease under fryer baskets
- Use towels to wipe down work areas
- Use absorbent materials under colanders in sinks when draining excess meat fat

Food Waste Disposal/Recycling

- Used or spent oil and grease generated from fryers and other cooking equipment can be recycled through a rendering or recycling company.

Food Grinders

- Food grinders should not be used in FSEs because the resulting large volume of food solids may clog drain pipes and/or fill grease traps and interceptors.

Employee Education

- An Education Program on the BMPs should be implemented consisting of:
  - New employee training program
  - Frequent refresher training program
  - Kitchen BMP signage

CITY OF SANTA ANA
PUBLIC WORKS AGENCY M-85
P.O. Box 1988
Santa Ana, California 92702

Practicas Mejores en el Manejo de la Cocina

Fregaderos y Desague

Coladeras del Desague

- Deben ser instaladas en todos los desagues.
- Deben tener aberturas dentro de 1/8" and 3/16"
- Deben ser removidas para facilitar limpieza.
- Deben ser limpiadas frecuentemente (deseche los residuos de comida visibles en el bote de basura.)

Uso del Contenido de Grasa

- Heche todo aceite liquido y grasa de las ollas, cazuelas, y freidoras en un recipiente de grasa .
- Antes de lavar, raspe la manteca y grasas de las ollas, cazuelas, utensilios, coladeras, y tapetes en un recipiente.
- Use barriles de reciclar con tapas cuando colecta para colectar grasas y aceites.
- Vacie los restos de las canastas o cajas de las parrillas en un recipiente.

Lavando los Trastes

- Use raspadores de jebe, enjugadores, o toallas para quitar la comida y toda la grasa, aceite y manteca que es visible en los trastes y de servir antes de lavarlos.
- Usando una toalla seca, limpie los residuos de comida y de grasas, aceites, y manteca en un bote de basura antes de lavarlos.

Prevención de Derrames y Limpieza

Prevención Proactiva de Derrames y Procedimiento de Limpieza

- Desarrolle un procedimiento de limpieza de derrames y pongalo en un lugar visible.
- Desarolle un programa de entrenamiento para los empleados acerca de los procedimientos.
- Designe un empleado quien supervise la limpieza.

Prevención de Derrames

- Vacíe los recipientes antes que se llenen para evitar derrames accidentales.
- Proveer recipientes adecuados y portables para transportar materiales sin derramar.
- Use una tapa para transportar materiales de grasa al barril de reciclo.

Limpieza de Derrames (BMP's)

- Tape el fregadero y los desagues del piso cerca del derrame.
- Limpie los derrrames con toallas y materiales absorbentes.
- Use métodos de limpieza con agua solo para quitar los residuos.

Uso de Materiales Absorbentes y Toallas

- Use materiales absorbentes y desechables para limpiar areas donde la grasa puede ser derramada o puede gotear.
- Cuando use toallas de papel, use papel de grado para comidas para absorber la grasa debajo de las canastas de freir.
- Use toallas para limpiar areas de trabajo.
- Use materiales absorbentes debajo de colanderas en fregaderos cuando exprima el exceso de grasa de las carnes.

Deshaciendose de los Residuos de Comida/Reciclar

- Aceites usados y grasa generada de los aparatos de freir y otros aparatos de cocina pueden ser reciclados a traves de una compañia recicladora.

Moledores de Comidas

- Moledores de comidas no deben ser usados en los establecimientos de servicios de comida ya que el gran volumen de comidas solidas pueden obstruir las cañerias del desague o llenar los interceptores y bloqueadores de grasa.

Educación de los Empleados

- Un Programa de Educación en las Mejores Practicas en la Cocina debe ser implementado.
- Programa para entrenar a nuevos empleados.
- Programa frecuente de repaso, de entrenamiento.
- El cartel indicando las reglas de las Mejores Practicas en la Cocina.

EMPLOYEE BMP TRAINING LOG

FACILITY NAME: **LOCATION:**

EMPLOYEE NAME	INITIAL TRAINING DATE	REFRESHER TRAINING			

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RECYCLABLE GREASE (YELLOW GREASE) PICKUP / DISPOSAL LOG

FACILITY NAME:

DATE	PICKED UP BY WHOM	SERVICE COMMENTS (volume collected, etc.)

GREASE TRAP / INTERCEPTOR MAINTENANCE LOG

FACILITY NAME: **LOCATION:**

DATE	SERVICED BY WHOM	TYPE OF SERVICE (pumping/hauling, repair, etc.)	Disposal Site (if known)	Volume Pumped	SERVICE COMMENTS (volume pumped, problems, etc.)

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LATERAL SEWER LINE MAINTENANCE LOG

FACILITY NAME: **LOCATION:**

DATE	SERVICED BY WHOM	TYPE OF SERVICE (rodding, jetting, repair, etc.)	SERVICE COMMENTS (problems, observations, etc.)

WASTE HAULER RECEIPT
DOCUMENTATION REQUIREMENTS

The minimum information requirements to be documented on the hauler's receipt are:

- Name of hauling company
- Name and signature of operator performing the pumpout
- Documentation of full pumpout with volume of water and FOG removed (e.g., 1500 gallons)
- Documentation of the level of floating FOG and Settled Solids (to determine if volume exceeds 25% capacity of the grease removal equipment)
- Documentation if repairs to the grease interceptor are required
- Identification of the facility where the hauler is planning to dispose of the waste

APPENDIX R

INSPECTION FORMS

Food Service Establishment
Survey Inspection Form

Inspector Name _____ Date _____

Inspector Signature _____

Interviewee Name _____ Interviewee Title _____

Comments/Notes/Potential Concerns:

_____

_____

I. Establishment Information

Facility Name _____
Street Address _____
City _____ Zip Code_____
Doing Business As (DBA) _____
Facility Phone Number _____ Facility Fax Number _____
Email_____

Facility Owner

Owner Name _____ Owner Phone Number _____
Owner Address _____
City _____ Zip Code _____
Email_____

Property Owner

Owner Name _____ Owner Phone Number _____
Owner Address _____
City _____ Zip Code _____
Email_____

Operation

☐Mon ☐Wed ☐Fri ☐Sun
☐Tue ☐Thurs ☐Sat

Time Open
4 5 6 7 8 9 10 11 12 1 2 3 4 5 6 7 8 9 10 11 12 ☐ :30
Time Close
4 5 6 7 8 9 10 11 12 1 2 3 4 5 6 7 8 9 10 11 12 ☐ :30
☐ 24 hours/day

III. Photos

☐ Front of Facility
Image #_____
☐ Greatest Grease Producing Kitchen Equipment
Image #_____
☐ Grease Trap
Image #_____
☐ Grease Interceptor or Suitable Location
Image #_____
☐ Other
Image #_____

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IV. Location

Information

Location Information (Check One)

- ☐Catering
- ☐Hospital
- ☐Hotel
- ☐Mall/Food Court
- ☐Nightclub/Bar
- ☐Prison
- ☐School
- ☐Stadium/Amusement Park
- ☐Stand-alone Restaurant
- ☐Strip-Mall/Attached
- ☐Supermarket
- ☐Other_____

Specialty Type (Check One)

- ☐American-Burger
- ☐Bagel
- ☐Bakery
- ☐Barbecue
- ☐Cafeteria/Buffet
- ☐Chicken
- ☐Chinese
- ☐Coffee Shop
- ☐Cookie
- ☐Deli/Sandwich
- ☐Doughnut
- ☐French
- ☐Greek
- ☐Ice Cream
- ☐Indian
- ☐Italian
- ☐Japanese/Sushi
- ☐Korean
- ☐Meat/Carniceria
- ☐Mexican
- ☐Pizza
- ☐Seafood
- ☐Steakhouse
- ☐Vegetarian
- ☐Vietnamese
- ☐Other_____

Seating (Check One)

- ☐Sit-down
- ☐Take-out
- ☐Combo

Chain Status(Check One)

- ☐Chain
- ☐Independent

V. FOG Sources

Oils (One or More)

- ☐Butter
- ☐Lard
- ☐Margarine
- ☐Peanut Oil
- ☐Shortening
- ☐Vegetable Oil

Meats (One or More)

- ☐Beef
- ☐Chicken
- ☐Pork
- ☐Seafood

VI. UPC

Inside Seating Capacity _____
Outside Seating Capacity_____
During Peak Hours: # of Meals Served per Hour _____
# of Employees working _____
Non-Disposable Dish Usage ☐ Yes ☐ No
Significant Use of Pots and Pans☐ Yes ☐ No

VII. Lateral Line

Clean Out
Lateral Cleanout Location _____

Additives Used
Is an additive being used? ☐ Yes ☐ No Type: ☐Biological ☐Chemical ☐Unknown
If Yes, List product name _____MSDS ☐ Yes ☐ No
Purpose (One or More): ☐ Odor Control ☐ Line Cleaning ☐Grease Interceptor ☐Other_____

Laterals
Lateral Cleaning Frequency ☐Twice a month ☐Monthly ☐Quarterly ☐Semi-Annually ☐Annually ☐Other_____
Contractor Name _____

VIII. Yellow Grease Disposal (Waste Hauling)

Recycler Name _____
☐Drum ☐Bin ☐5 Gallon Container ☐Other_____
Approximate Gallons ☐≤55 ☐56-150 ☐>150
Pick-up Frequency ☐Twice a month ☐Monthly ☐Quarterly ☐Semi-Annually

Yellow Grease Disposal Documentation
Date of Last Pick-up _____

IX. Kitchen Equipment

Type	Quantity	Catch Pan for Grease
☐ Deep Fryers	☐1☐2☐3☐4____	☐Yes ☐No ☐N/A
☐ Char Broiler	☐1☐2☐3☐4____	☐Yes ☐No ☐N/A
☐ Char Broiler w/Grease Burner	☐1☐2☐3☐4____	☐Yes ☐No ☐N/A
☐ Griddles	☐1☐2☐3☐4____	☐Yes ☐No ☐N/A
☐ Grills	☐1☐2☐3☐4____	☐Yes ☐No ☐N/A
☐ Kettles	☐1☐2☐3☐4____	☐Yes ☐No ☐N/A
☐ Oven	☐1☐2☐3☐4____	☐Yes ☐No ☐N/A
☐ Rotisserie	☐1☐2☐3☐4____	☐Yes ☐No ☐N/A
☐ Stoves	☐1☐2☐3☐4____	☐Yes ☐No ☐N/A
☐ Woks	☐1☐2☐3☐4____	☐Yes ☐No ☐N/A
☐ Other _____	☐1☐2☐3☐4____	☐Yes ☐No ☐N/A

X. Fixtures

Type	Screen	Compartments	Pipe Diameter	Direct Plumbing/ Floor Sink/Shared Floor Sink	Connected To Grease Trap
☐ Hand Sink ____	☐Yes ☐No	☐1☐2☐3	☐3/4" ☐1" ☐1¼"☐ 1½"☐2"	☐DP ☐FS ☐SFS	☐Yes ☐No
☐ Hand Sink ____	☐Yes ☐No	☐1☐2☐3	☐3/4" ☐1" ☐1¼"☐ 1½"☐2"	☐DP ☐FS ☐SFS	☐Yes ☐No
☐ Mop Sink ____ Floor Mounted ☐Yes ☐No	☐Yes ☐No	☐1☐2☐3	☐3/4" ☐1" ☐1¼"☐ 1½"☐2"	☐DP ☐FS ☐SFS	☐Yes ☐No
☐ Mop Sink ____ Floor Mounted ☐Yes ☐No	☐Yes ☐No	☐1☐2☐3	☐3/4" ☐1" ☐1¼"☐ 1½"☐2"	☐DP ☐FS ☐SFS	☐Yes ☐No
☐ Pot Sink ____ Grinder ☐Yes ☐No	☐Yes ☐No	☐1☐2☐3	☐3/4" ☐1" ☐1¼"☐ 1½"☐2"	☐DP ☐FS ☐SFS	☐Yes ☐No
☐ Pot Sink ____ Grinder ☐Yes ☐No	☐Yes ☐No	☐1☐2☐3	☐3/4" ☐1" ☐1¼"☐ 1½"☐2"	☐DP ☐FS ☐SFS	☐Yes ☐No
☐ Prep-Sink ____	☐Yes ☐No	☐1☐2☐3	☐3/4" ☐1" ☐1¼"☐ 1½"☐2"	☐DP ☐FS ☐SFS	☐Yes ☐No
☐ Prep-Sink ____	☐Yes ☐No	☐1☐2☐3	☐3/4" ☐1" ☐1¼"☐ 1½"☐2"	☐DP ☐FS ☐SFS	☐Yes ☐No
☐ Pre-Rinse ____ Sink Grinder ☐Yes ☐No	☐Yes ☐No	☐1☐2☐3	☐3/4" ☐1" ☐1¼"☐ 1½"☐2"	☐DP ☐FS ☐SFS	☐Yes ☐No
☐ Other _____	☐Yes ☐No	☐1☐2☐3	☐3/4" ☐1" ☐1¼"☐ 1½"☐2"	☐DP ☐FS ☐SFS	☐Yes ☐No
☐ Commercial ___ Dishwasher	☐Yes ☐No		☐3/4" ☐1" ☐1¼"☐ 1½"☐2"	☐DP ☐FS ☐SFS	☐Yes ☐No

Hoods

Qty. _____
Maint Documented?
☐Yes ☐No
Date of Last Cleaning
_____

Cleaned By
☐FSE
☐Contractor
Contractor Name:
_____

Cleaning Method
☐Wash
☐Solvent
☐Other_____

Clean Freq
☐Monthly
☐Quarterly
☐Annually
☐Other_____

Water Disposal
☐Mop Sink
☐General Drain
☐Off Site Disposal
☐Other*

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Floor Sinks With Cooking Equipment

Type	Location	Qty / Qty Missing Screens
☐ Floor Sinks With Wok(s)	Cooking Area	_____/_____
☐ Floor Sinks With Kettle(s)	Cooking Area	_____/_____
☐ Floor Sinks With Other Cooking Equipment	Cooking Area	_____/_____

Floor Drains and Other Floor Sinks

Type	Location	Qty / Qty Missing Screens
Common Drains	Food Prep/Rinse/Dish-wash Area	_____/_____
Common Drains	Cooking Area	_____/_____
Floor Sinks without Equip	Food Prep/Rinse/Dish-wash Area	_____/_____
Floor Sinks without Equip	Cooking Area	_____/_____
Floor Sinks without Equip	Other Areas	_____/_____

X. Grease Removal Devices

Grease Interceptor ☐ Yes ☐ No If not, is there space available? ☐ Yes ☐ No
☐ Interceptor Shared with (FSEs):_____
Distance from kitchen area _____
Location_____
Manufacturer _____
Model _____
Size (Gallons) _____☐ Estimated ☐ Documented
Dimensions (Inches): Length _____ Width _____ Fluid Depth _____
Access Depth (grade to interceptor base) _____
Date Installed _____Number of Lids (Excluding Sample Box Lid) ☐ 1 ☐ 2 ☐ 3 ☐ 4
Sample Box ☐ Yes ☐ No Baffle Tees Checked ☐ Yes ☐ No
Pumper Name _____
Pumping Frequency ☐Monthly ☐Quarterly ☐Semi-Annually ☐Annually ☐Other_____

Grease Trap ☐ Yes ☐ No If not, is there space available? ☐ Yes ☐ No
☐Passive ☐Automatic Fixtures Connected _____
Location_____
Manufacturer _____Model _____
Size (Gallons) _____
Dimensions (Inches): Length_____ Width _____ Fluid Depth_____
Date Installed _____
Baffle Tees Checked ☐ Yes ☐ No Baffle Tees Screened ☐ Yes ☐ No
Pumping Frequency ☐Weekly ☐Semi- month ☐Monthly ☐Quarterly
☐Semi-Annually ☐Other_____
Serviced by Employee ☐ Yes ☐ No
If Yes, how is grease disposed? ☐Brown Grease Barrel ☐Yellow Grease Barrel ☐Trash
☐Other_____

XII. Closing

Requests

Request a copy of the facility menu, inspection logs, training logs, and manifests.
Request a copy of the water bill if available, ideally from the months of January or February, to determine water usage.

Interviewee Information

Primary Language ☐English ☐Spanish ☐Chinese ☐Japanese ☐Vietnamese ☐Other _____
Perceived Language Comprehension ☐Fluent ☐Partial ☐Unsure
How successful was the communication with the Interviewee? (1-10) _____

City Of Santa Ana
FSE Best Management Practices (BMP) Inspection Report

Permit No: _____ Inspection Date: _____
Name of Facility: _____ Inspection Type: _____
Address: _____ Inspector: _____
_____ Citation Type: _____
Name and Title of Facility Contact: _____

FACILITY INSPECTION

1.	Removal of food grinder	Installation/usage prohibited per ordinance
2.	Drain Screens Installed/Maintained	Must be present and in working condition
3.	Kitchen Signage (BMP Poster) posted	BMP Poster visible in food prep/dishwashing areas
4.	Scraping practices	Pots, pans, and plates to be scraped of food debris prior to washing
5.	Food Waste Practices	Food waste to be placed in plastic bags for trash, not in sink(s)
6.	Emergency Spill Response Materials	Grease absorbent materials present and accessible in event of a spill
7.	Utilization of Additives	Additives for emulsifying or biological/chemically treating Fats, Oils, and Grease (FOG) prohibited – unless approval by FOG Control Program Manager
8.	Waste cooking oil and properly stored	Waste cooking oil not disposed of in drains; and waste grease container present, not leaking, and properly labeled
9.	Grease Collection Log Maintained	Must be kept current and accessible at all times
10.	Employee Training Log Maintained	Must be kept current and accessible at all times
11.	Lateral Cleaning and Spill Log Maintained	Must be kept current and accessible at all times

Comments: _____
_____
_____

INSPECTION RESULTS

☐ Facility is in **COMPLIANCE**. No corrective action is required at this time.

☐ **NOTICE OF NONCOMPLIANCE**

Y	N	Facility is in noncompliance of the items checked below:	Required corrective action includes any or all of the following:
☐	☐	Food grinder (garbage disposal) installed	☐ Remove food grinder (garbage disposal)
☐	☐	Drain screens missing/damaged/clogged	☐ Install/repair/clean drain screen(s)
☐	☐	BMP poster missing/obscured/damaged, etc.	☐ Post/repair/replace BMP poster
☐	☐	Employees observed not following scraping practices	☐ Train employees on scraping practices
☐	☐	Food waste in sink(s) and not in enclosed plastic bag or garbage	☐ Train employees on proper disposal of food waste
☐	☐	Missing/inadequate or inaccessible absorbing materials	☐ Make available/accessible grease absorbent grease material for spills
☐	☐	Additives utilized without approval of FOG Program Manager	☐ Discontinue Additive use or obtain approval
☐	☐	Grease container leaking, not present, or improperly labeled	☐ Provide, properly label, & maintain waste grease container
☐	☐	Evidence of waste cooking oils in drains	☐ Train employees on proper disposal of FOG
☐	☐	Grease Collection Log missing or not current	☐ Make available/accessible and update Grease Collection Log
☐	☐	Employee Training Log missing or not current	☐ Train employees on all BMPs & update Training Log
☐	☐	Lateral Cleaning and Spill Log missing or not current	☐ Make available/accessible and Lateral Cleaning and Spill Log
☐	☐	Other:_____	☐ Other:_____

The above checked item(s) must be corrected within _____ days of receipt of this Notice of Noncompliance.

AKNOWLEDGEMENT OF RECIEPT OF BMP INSPECTION REPORT

_____ _____
Signature of Facility Contact Date

_____ _____
Signature of Inspector Date

FOR OFFICE USE ONLY

19F-282

Revised 28/12/2006

City of Santa Ana
FSE Interceptor/Trap Inspection Report

Permit No: _____ Inspection Date: _____
Name of Facility: _____ Inspection Type: _____
Address: _____ Inspector: _____
_____ Photo #: _____
Required Pumping Frequency: Citation Type: _____
Name and Title of Facility Contact: _____
Interceptor/Trap Location: _____
Interceptor Liquid Depth: _____inches

FACILITY INSPECTION: Grease Removal Equipment (GRE)

1. Floating Fats, Oils, and Grease (FOG) Layer -(FF) Thickness: _____inches
2. Settable Solids (SS) Thickness: _____inches
3. Total FF and SS Thickness: _____inches % Accumulated FOG and SS: _____%
4. Last cleaning/pump-out date: _____
5. Mechanical Condition: See Results for Deficiencies
6. GRE Pumping Record Keeping: See Results for Deficiencies

Comments: _____
_____
_____

INSPECTION RESULTS

☐ Facility is in **COMPLIANCE**. No corrective action is required at this time

☐ **NOTICE OF NONCOMPLIANCE**

Y	N	Facility is in noncompliance of the items checked below:	Required corrective action includes any or all of the following:
☐	☐	Interceptor/Trap is inaccessible for inspection	☐ Promptly remove obstructions that do not allow access to interceptor/trap
☐	☐	Interceptor/Trap FOG and settable solids capacity exceeded	☐ Pump out Interceptor/Trap completely
☐	☐	Excessive FOG in the sample box	☐ Pump out sample box completely when GRE is serviced
☐	☐	Discharge (Effluent Line) restricted	☐ Clean effluent line (Hydro-jet)
☐	☐	Baffle tubes plugged, submerged, damaged or missing	☐ Repair or replace baffle tubes
☐	☐	Insufficient GRE record keeping	☐ Maintain GRE records (log and/or hauling/pumping records)
☐	☐	Pumping Frequency not within required interval	☐ Pump interceptor/trap within required frequency interval
☐	☐	Other _____	☐ Other _____

The above checked item(s) must be corrected within _____ days of receipt of this Notice of Noncompliance.

AKNOWLEDGEMENT OF RECIEPT OF INTERCEPTOR INSPECTION REPORT

_____ _____
Signature of Facility Contact Date

_____ _____
Signature of Inspector Date

FOR OFFICE USE ONLY

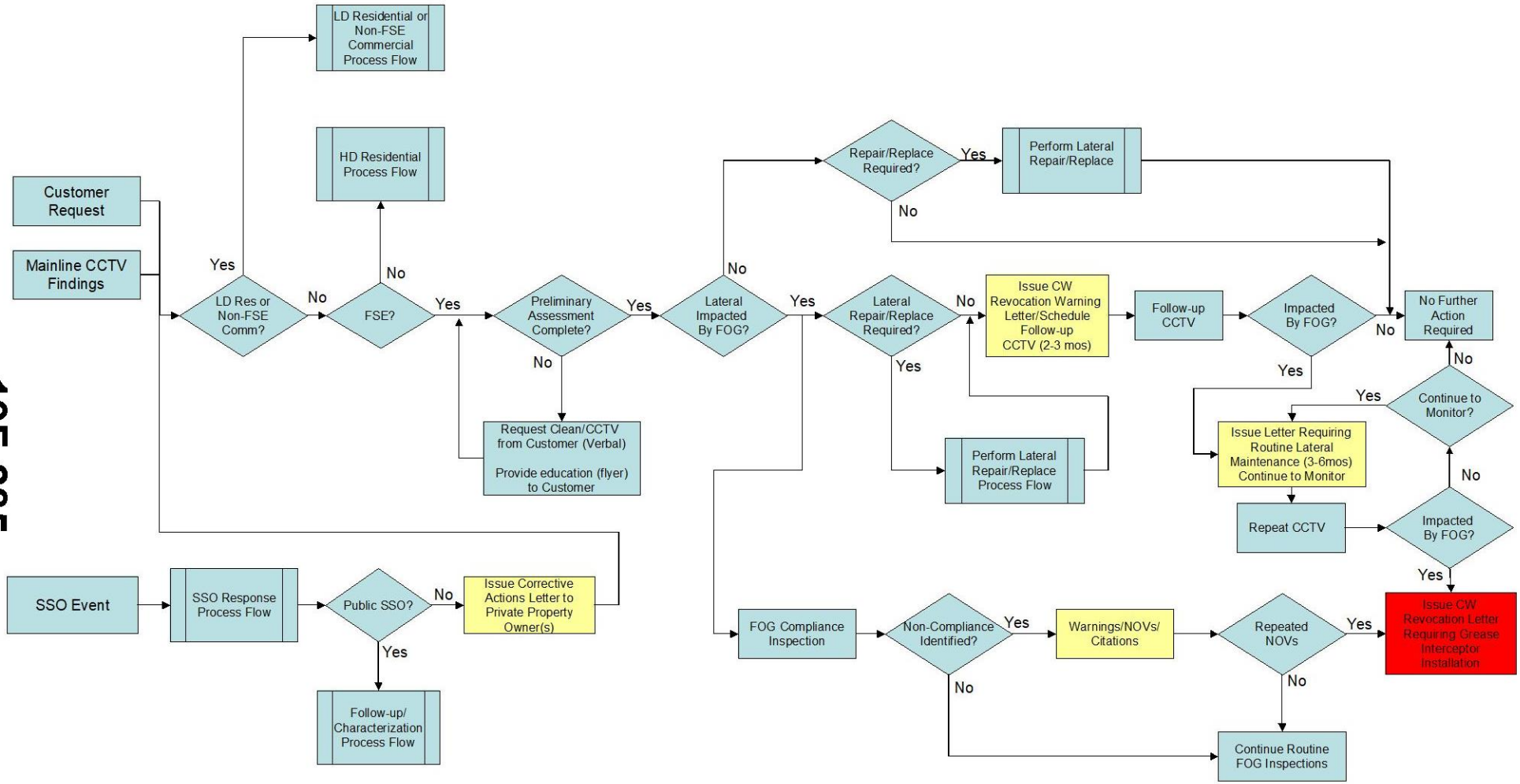
19F-283

Revised 12/28/2006

APPENDIX S

SANTA ANA ENFORCEMENT / LATERAL EVALUATION PROCESS FLOW

19F-285



Santa Ana Enforcement/Lateral Evaluation Process Flow – Draft

7/15/2009

APPENDIX T

MULTI-FAMILY HOMES AND SINGLE FAMILY HOME EDUCATIONAL MATERIAL

Think TRASH .. NOT TOILET!!!!

19F-287

ATTENTION!!!

Toilet Papers do not **clog the sewer** system but **Flushable Wipes DO**!!!

To avoid sewer overflows due to clogging of sewer pipes, do not flush the flushable wipes into the toilet; instead, place them in a trash can.

What NOT to Flush! Toilet is NOT a Trash Can!!

- Flushable wipes are not dispersible products
  - "Dispersible" means products dissolve in the water and become part of water flow. Toilet paper is dispersible.
  - Personal Cleansing products, such as flushable wipes are not "flushable" or "dispersible."
  - Instead, they will clog your toilets.

- Never FLUSH the flushable wipes. Place them in a trash can.
- Following items belong in the trash can:
  - Cleaning wipes ("disposable" wipes or flushable wipes, facial wipes, baby wipes, moist towelettes, disinfecting wipes), etc.
  - Condoms, Cotton balls, Swabs and pads, Dental Floss, Tampons and Applicators, Maxi-pads, Paper Towels, etc.
  - Flammable or explosive substances such as paints, turpentine, nail polish and polish remover, motor oil, transmission fluids, etc.

What Happens Without Your Help

Maintenance crew removing wipes from clogged pumps.

- If you flush non-dispersible items down the toilet, you may unintentionally cause a messy sewer overflow in your house, your neighborhood, or someone else's neighborhood.
- During stormy weather, the wipes can clog the sewer pumps and a sewer overflow could result.
- Your health.. Money…??

For more information, please visit the website:

www.ci.santa-ana.ca.us

(or)

Call: 1-xxx-xxx-xxxx

The Drain Is Not A Dump

ATTENTION:

Your Neighborhood has been identified as requiring additional sewer maintenance due to blockages. Please read the information below for ways that you can help prevent future sewer blockages in your neighborhood.

Cut Out the dumping of **Fats, Oils and Grease (FOG)** into the sinks and drains in your home.

Pouring cooking oil and grease into kitchen sinks, floor drains or toilets can be costly to homeowners, City of Santa Ana, and the environment. Oil and grease is generated by the preparing and cooking of food. When it is rinsed down plumbing systems it can build up and eventually block the entire pipe causing a sewer back-up or overflow.

What You Can Do:

- Never pour fats, oils and grease (FOG) down the drain or garbage disposal.
- Use paper towels or a rubber scraper to remove FOG from pots, pans, and dishware before washing.
- Dispose of food waste directly into the trash
- Take your accumulated FOG to Orange Coast College at 2701 Fairview Road for recycling. If you can't recycle your FOG waste, mix FOG with absorbent material like shredded newspaper or cat litter and place in trash.

What Can Happen If You Don't:

- Raw sewage overflowing into your home or neighbor's home.
- Potential contact with disease causing organisms.
- Raw sewage flowing into parks, yards and beaches.
- Increased sanitation fees to you as a result of higher sewer maintenance costs.

For more information please call (714) 647-3317.

19F-288


The Drain Is Not A
Dump
Scrape Fats Oils and
Grease Into the Trash

APPENDIX L
A COLLECTION OF REGULATIONS AND LOGS WHICH SUPPORT THE CITY'S FOG CONTROL PROGRAM

Kitchen Best Management Practices (BMP's)

Sinks and Drains

Drain Screens

- Be installed on all drains
- Have openings between 1/8" and 3/16"
- Be removable for ease of cleaning
- Be frequently cleaned (dispose of the screened solids to the trash)

Grease Container Usage

- Pour all liquid oil and grease from pots, pans, and fryers into a waste grease container
- Prior to washing, scrape solidified fats and grease from pots, pans, fryers, utensils, screens, and mats into a container
- Use recycling barrels or bins with covers for onsite collection of grease and oil
- Empty grill top scrap baskets or boxes into a container

Dishwashing

- Use rubber scrapers, squeegees, or towels to remove food and all visible fats, oils and grease from cook and serving ware prior to dishwashing
- Dry wipe remaining food and fats, oils and grease into trash can prior to dishwashing

Spill Prevention and Clean-up

Proactive Spill Prevention and Clean-Up Procedure BMPs

- Develop and post spill procedures
- Develop schedule for training employees about procedures
- Designate a key employee who monitors clean-up

Spill Prevention BMPs

- Empty containers before they are full to avoid accidental spills
- Provide proper portable container to transport materials without spilling
- Use a cover to transport grease materials to a recycling barrel

Spill Clean-up BMPs

- Block off sink and floor drains near the spill
- Clean spills with towels and absorbent material
- Use wet cleanup methods only to remove trace residues

Absorbent Materials and Towel Usage

- Use disposable absorbent materials to clean areas where grease may be spilled or dripped
- When using paper towels, use food grade paper to soak up oil and grease under fryer baskets
- Use towels to wipe down work areas
- Use absorbent materials under colanders in sinks when draining excess meat fat

Food Waste Disposal/Recycling

- Used or spent oil and grease generated from fryers and other cooking equipment can be recycled through a rendering or recycling company.

Food Grinders

- Food grinders should not be used in FSEs because the resulting large volume of food solids may clog drain pipes and/or fill grease traps and interceptors.

Employee Education

- An Education Program on the BMPs should be implemented consisting of:
  - New employee training program
  - Frequent refresher training program
  - Kitchen BMP signage

Practicas Mejores en el Manejo de la Cocina

Fregaderos y Desague

Coladeras del Desague

- Deben ser instaladas en todos los desagues.
- Deben tener aberturas dentro de 1/8" and 3/16"
- Deben ser removidas para facilitar limpieza.
- Deben ser limpiadas frecuentemente (deseche los residuos de comida visibles en el bote de basura.)

Uso del Contenido de Grasa

- Heche todo aceite liquido y grasa de las ollas, cazuelas, y freidoras en un recipiente de grasa .
- Antes de lavar, raspe la manteca y grasas de las ollas, cazuelas, utensilios, coladeras, y tapetes en un recipiente.
- Use barriles de reciclar con tapas cuando colecta para colectar grasas y aceites.
- Vacie los restos de las canastas o cajas de las parrillas en un recipiente.

Lavando los Trastes

- Use raspadores de jebe, enjugadores, o toallas para quitar la comida y toda la grasa, aceite y manteca que es visible en los trastes y de servir antes de lavarlos.
- Usando una toalla seca, limpie los residuos de comida y de grasas, aceites, y manteca en un bote de basura antes de lavarlos.

Prevención de Derrames y Limpieza

Prevención Proactiva de Derrames y Procedimiento de Limpieza

- Desarrolle un procedimiento de limpieza de derrames y pongalo en un lugar visible.
- Desarolle un programa de entrenamiento para los empleados acerca de los procedimientos.
- Designe un empleado quien supervise la limpieza.

Prevención de Derrames

- Vacíe los recipientes antes que se llenen para evitar derrames accidentales.
- Proveer recipientes adecuados y portables para transportar materiales sin derramar.
- Use una tapa para transportar materiales de grasa al barril de reciclo.

Limpieza de Derrames (BMP's)

- Tape el fregadero y los desagues del piso cerca del derrame.
- Limpie los derrrames con toallas y materiales absorbentes.
- Use métodos de limpieza con agua solo para quitar los residuos.

Uso de Materiales Absorbentes y Toallas

- Use materiales absorbentes y desechables para limpiar areas donde la grasa puede ser derramada o puede gotear.
- Cuando use toallas de papel, use papel de grado para comidas para absorber la grasa debajo de las canastas de freir.
- Use toallas para limpiar areas de trabajo.
- Use materiales absorbentes debajo de colanderas en fregaderos cuando exprima el exceso de grasa de las carnes.

Deshaciendose de los Residuos de Comida/Reciclar

- Aceites usados y grasa generada de los aparatos de freir y otros aparatos de cocina pueden ser reciclados a traves de una compañia recicladora.

Moledores de Comidas

- Moledores de comidas no deben ser usados en los establecimientos de servicios de comida ya que el gran volumen de comidas solidas pueden obstruir las cañerias del desague o llenar los interceptores y bloqueadores de grasa.

Educación de los Empleados

- Un Programa de Educación en las Mejores Practicas en la Cocina debe ser implementado.
- Programa para entrenar a nuevos empleados.
- Programa frecuente de repaso, de entrenamiento.
- El cartel indicando las reglas de las Mejores Practicas en la Cocina.

Managing
FATS, OIL and GREASE
"It's Easier than YOU Think!"

THE WRONG WAY
La Forma Incorrecta

1

Do not pour cooking residue directly into the drain.

No vierta residuos de cocinar directamente en el desague.

2

Do not dispose of food waste into the garbage disposal.

No ponga desperdicios de comida en el triturador de comida.

3

Do not pour waste oil directly into the drain.

No ponga desperdicio de aceite directamente en el desague.

4

Do not wash floor mats where water will run off directly into the storm drain.

No lave tapetes de piso en un lugar donde el agua corra hacia el desague.

THE RIGHT WAY
La Forma Correcta

1

Wipe pots, pans, and work areas prior to washing.

Limpie con una toallita las ollas, cazuelas, y areas de trabajo antes de la varlos.

2

Dispose of food waste directly into the trash.

Deseche los desperdicios de comida en el bote de basura.

3

Collect waste oil and store for recycling.

Junte el desperdicio de aceite y guardelo para que sea reciclado.

4

Clean mats inside over a utility sink.

Limpie los tapetes de piso detro de un lavabo o fregador.

California Restaurant Association and the City of Santa Ana
For more information (para mas informacion llame a) (714)647-3320

RECYCLABLE GREASE (YELLOW GREASE) PICKUP / DISPOSAL LOG

FACILITY NAME:

DATE	PICKED UP BY WHOM	SERVICE COMMENTS (volume collected, etc.)

LATERAL SEWER LINE
MAINTENANCE LOG

FACILITY NAME: **LOCATION:**

DATE	SERVICED BY WHOM	TYPE OF SERVICE (rodding, jetting, repair, etc.)	SERVICE COMMENTS (problems, observations, etc.)

GREASE TRAP / INTERCEPTOR MAINTENANCE LOG

FACILITY NAME: **LOCATION:**

DATE	SERVICED BY WHOM	TYPE OF SERVICE (pumping/hauling, repair, etc.)	Disposal Site (if known)	Volume Pumped	SERVICE COMMENTS (volume pumped, problems, etc.)

EMPLOYEE BMP TRAINING LOG

FACILITY NAME: **LOCATION:**

EMPLOYEE NAME	INITIAL TRAINING DATE	REFRESHER TRAINING			
		Date	Date	Date	Date
	19F-298				