

# Fats, Oils, and Grease (FOG) Wastewater Discharge Permit Information Packet

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For more information or questions, please contact –

Tim Zongker or Ben Stewart

(661) 723-5985



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## **I. FATS, OILS, AND GREASE WASTEWATER DISCHARGE PERMIT PROGRAM**

The City of Lancaster (City) Development Services Department - Utility Services Division (USD) administers a Fats, Oils, and Grease (FOG) Control Program to protect the public and the environment through the regulation of wastewater discharges from Food Service Establishments (FSEs).

A permit program is implemented to limit the discharge of FOG from FSEs by establishing prohibitions, requirements for implementation of kitchen best management practices, requirements for installation of grease recovery devices, self-monitoring requirements, reporting requirements, and other requirements.

## **II. PERMIT REQUIREMENTS**

The City of Lancaster's FOG Ordinance (Ord. 926) requires all FSEs that desire to discharge wastewater into the sewer system to apply for and obtain a FOG permit. All FSEs must submit an application and remit the applicable fee pursuant to Section 13.10.330 of Ordinance 926.

Permits are required for FSEs within the jurisdictional boundaries of the City of Lancaster, operating in a permanently constructed structure that is maintained, used, or operated for the purpose of storing, preparing, serving, manufacturing, packaging, or otherwise handling food for sale to other entities, or for consumption by the public, it's members or employees, and which has any process or device that uses or produces FOG, grease vapors, steam, fumes, smoke or odors that are required to be removed by mechanical ventilation, as defined in the Health and Safety Code Section 114149.

## **III. EXEMPTIONS**

Establishments engaged in limited food preparation are not considered as FSEs and are exempt from obtaining a permit. Limited Food Preparation Establishments are typically engaged only in reheating, hot holding or assembly of ready to eat food products and as a result, there is no wastewater discharge containing a significant amount of FOG. A Limited Food Preparation Establishment does not include any operation that changes the form, flavor, or consistency of food.

## **IV. MAINTAINING A VALID PERMIT, DURATION, RENEWALS**

An approved permit is no longer valid if any one of the following occurs:

- The FSE changes ownership
- The FSE changes locations
- Permit has expired

FOG permits are for a specific user and a specific operation at a specific location. A new permit application must be filed when there is a change in ownership or when the FSE moves to a different location. Permits are not transferable.

Upon expiration of the permit, a permit renewal application must be submitted.

Permits are normally issued for a period of one (1) year. The FSE must apply for renewal of the permit in accordance with the provisions of the City's FOG Ordinance, at least 60 days prior to the expiration of the permit, if the permit holder wishes to renew the permit.

The permit holder must also adhere to and have on site:

- Required annual onsite inspections
- Update and maintain FOG Compliance Binder

## V. CONDITIONS AND REQUIREMENTS

**A permit contains all of the following conditions or limits:**

- Limitations on discharge of FOG that may accumulate and/or cause or contribute blockages in the sewer system or at the lateral which connects the FSE to the sewer system;
- Requirements for implementation of Kitchen Best Management Practices (BMPs) and periodic reporting of status of implementation;
- Requirements for the FSEs to construct, operate, and maintain, at its own expense, a grease interceptor. When applicable, a permit may contain a Conditional Waiver from the grease interceptor requirement;
- Requirements for proper maintenance of grease interceptors based on specified frequency and schedule, keeping maintenance logs and waste hauling records, and periodic submission of grease interceptor waste hauling reports;
- Additional requirements as otherwise determined to be reasonably appropriate by the FOG Control Program Manager to protect the City's sewer system or as specified by other Regulatory Agencies; and
- Other terms and conditions, which may be reasonably applicable to ensure compliance with the FOG Ordinance.

**A permit contains all of the following prohibitions:**

- Installation of food grinders in the plumbing system of new construction of FSEs;
- Introduction of any additives into an FSE's wastewater system for the purpose of emulsifying FOG or biologically/chemically treating FOG for grease remediation or as a supplement to interceptor maintenance, **unless a specific written authorization from the FOG Control Program Manager is obtained prior to such discharge occurring;**
- Disposal of waste cooking oil into drainage pipes. All waste cooking oil shall be collected and stored properly in receptacles such as barrels or drums for recycling or other acceptable methods of disposal;
- Discharge of wastewater from dishwashers to any grease trap or grease interceptor;
- Discharge of wastewater with temperatures in excess of 140°F to any grease control device, including grease traps and grease interceptors;
- Discharge of wastes from toilets, urinals, wash basins, and other fixtures containing fecal materials to sewer lines intended for grease interceptor service, or vice versa;
- 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; and
- Operation of grease interceptors with FOG and solids accumulation exceeding 25% of the design hydraulic depth of the grease interceptor (25% Rule).

## VI. PERMIT FEE

Per the City of Lancaster FY 2015/2016 Citywide Fee Schedule, the permit application fee is \$340.

The applicable permit fee(s) must be paid at the time of application submittal and renewals shall be invoiced with the annual business license invoice.

## VII. FACILITIES REQUIREMENTS

### I. Requirements for Kitchen Best Management Practices (BMPs) – All FSEs are required to implement kitchen BMPs to minimize the discharge of FOG to the sewer system. At a minimum, the following BMPs must be implemented when applicable:

- Installation of drain screens. Drain screens shall be installed on all drainage pipes in food preparation areas;
- Segregation and collection of waste cooking oil. All waste cooking oil shall be collected and stored properly in recycling receptacles such as barrels or drums. Such recycling receptacles shall be maintained properly to ensure that they do not leak. Licensed waste haulers or an approved facility must be used to dispose of waste cooking oil;
- Disposal of food wastes. All food waste shall be disposed of directly into the trash or garbage, and not into sinks. Double-bagging food wastes that have the potential to leak in trash bins is highly recommended; and
- Employee training. Employees of the FSE shall be trained by ownership/management periodically as specified in the permit, on the following topics:
  - a) How to “dry wipe” pots, pans, dishware and work areas before washing to remove grease;
  - b) How to properly dispose of food waste and solids in enclosed plastic bags prior to disposal in trash bins or containers to prevent leaking and odors;
  - c) The location and use of absorption products to clean under fryer baskets and other locations where grease may be spilled or dripped; and
  - d) How to properly dispose of grease or oils from cooking equipment into a Grease receptacle such as a barrel or drum without spilling.

Training shall be documented and employee signatures retained indicating each employee’s attendance and understanding of the practices reviewed. Training records shall be available for review at any reasonable time by the FOG Control Program Manager or Inspector.

- I. Maintenance of kitchen exhaust filters. Filters shall be cleaned as frequently as necessary to be maintained in good operating condition. The wastewater generated from cleaning the exhaust filter shall be disposed properly (not discharged to the Sewer System).
- II. Kitchen signage. Best management and waste minimization practices shall be posted visibly in the food preparation and dishwashing areas at all times.

### II. Grease Interceptor Requirements- FSEs are required to retrieve their wastewater using grease interceptors to remove FOG prior to discharge to the sewer system. FSEs are required to provide FOG pretreatment shall conform to the current edition of the Uniform Plumbing Code.

An existing Food Service Establishment may obtain a Conditional Waiver from installation of a grease interceptor; if it can demonstrate that it has negligible FOG discharge and insignificant impact to the sewer system. See 13.10.4.0 of Ordinance 962 for more information.

- III. Grease Interceptor Maintenance Requirements.** Grease interceptors shall be maintained in efficient operating condition by periodic removal of the full content of the interceptor. This includes wastewater, accumulated FOG, floating materials, sludge and solids. All existing and newly installed grease interceptors shall be maintained in a manner consistent with a maintenance frequency approved by the FOG Control Program Manager.

## **VIII. APPLYING FOR A FOG WASTEWATER DISCHARGE PERMIT**

- Complete the Application for a **FOG Wastewater Discharge Permit**
- Fill out the FOG Permit Application Package Check List provided to ensure that all requirements have been completed. This must be submitted with your application.
- Submit all the above requirements. The application fee must be remitted when the application is submitted.

**The complete package must be returned to:**

**City of Lancaster  
Finance Department  
44933 Fern Avenue  
Lancaster, California 93534  
Attn: Finance Department; Account # 480-3601-100**

**NOTE:** The City will not process the permit application if any of the above requirements are missing or incomplete. Please make sure that all information required is complete to avoid any delays in the issuance of the permit. Discharging wastewater from a Food Service Establishment without a permit is a violation of the City's FOG Ordinance and may be subject to fines and penalties.

## **IX. ADDITIONAL INFORMATION**

Should you have questions on the permit application or how to comply with the permit application requirements, please contact:

Tim Zongker at (661) 945-6892 or [tzongker@cityoflanasterca.org](mailto:tzongker@cityoflanasterca.org)  
Ben Stewart at (661) 723-5887 or [bstewart@cityoflanasterca.org](mailto:bstewart@cityoflanasterca.org)

## **X. APPLICATION REVIEW AND EVALUATION PROCESS**

- The City FOG inspectors will arrange a time to meet with the applicant to explain the FOG program, correct any errors on the application and answer questions concerning operations at the FSE.
- The City FOG inspectors will conduct an inspection of a new applicant's facility to verify the information provided in the permit application and deliver the FOG information/record book.
- If all requirements are satisfied, the FSE will be accepted for wastewater discharge and be subject to the city's FOG ordinance requirements and inspection program.