San Francisco Water Power Sewer
Services of the San Francisco Public Utilities Commission

Wastewater Enterprise
Collection System Division

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Food Service Establishment
General Wastewater Discharge Permit

This **General Wastewater Discharge Permit** authorizes food service establishments/permittees to discharge wastewater, into the City and County of San Francisco's (City's) sewerage system, provided that such wastewater discharges are performed through the facilities' sewer laterals, and are in accordance with:

- The requirements as described in Sections 118 – 140.7 of Chapter X (Public Works Code) of Part II of the San Francisco Municipal Code, Article 4.1 (hereinafter referred to as "Article 4.1");
- The specific requirements for the control of Fats, Oils and Grease (FOG) discharges to the City's sewerage system as described in Sections 140 – 140.7 of Article 4.1; and
- The conditions set forth in this permit.

Compliance with this permit does not relieve a permittee of its obligation to comply with any or all applicable pretreatment regulations, standards or requirements under local, state and federal laws, including but not limited to applicable provisions of the San Francisco Health Code and San Francisco Building and Plumbing Codes, and applicable rules, regulations, permits and authorizations issued by the General Manager. Noncompliance with any condition of this permit shall constitute a violation of Article 4.1.

Date of Issuance and Effective Date: October 1, 2011

Date of Expiration: September 30, 2021

By:_____

Lewis Harrison
Manager
Wastewater Enterprise
Collection System Division

Part I – Definitions

As used in this general permit, the following definitions shall apply:

"Best Management Practices (BMPs)" mean operational activities, prohibitions, maintenance procedures, and other management activities that implement the requirements of Section 140 of Article 4.1, state and federal law, and Department rules, regulations, permits or authorizations.

"Fats, Oils and Grease (FOG)" mean organic polar compounds derived from vegetable, plant or animal sources composed of long-chain triglycerides that are used in, or are byproducts of, the cooking or food preparation process.

"Food Service Establishment (FSE)" means a non-residential wastewater discharger that engages in activities of preparing, serving, or otherwise making available food for consumption by the public or on the premises, including restaurants, commercial kitchens, caterers, hotels and motels, schools, hospitals, prisons, correctional facilities, nursing homes, care institutions, and any other facility preparing and serving food for public consumption.

"General Manager" means the General Manager of the Public Utilities Commission of the City, or a designated representative of the General Manager.

"Grab Sample" means an individual sample of wastewater collected over a period of time not exceeding 15 minutes.

"Gravity Grease Interceptor (GGI)" means a plumbing appurtenance or appliance that is installed in a sanitary drainage system to intercept non-petroleum fats, oils and grease from a wastewater discharge, and is identified primarily by gravity separation and a minimum total volume of 300 gallons.

"Grease Capturing Equipment" means a plumbing appurtenance or appliance that is installed in a sanitary drainage system to separate fats, oils and grease from a wastewater discharge. Grease capturing equipment includes gravity grease interceptors, hydromechanical grease interceptors, grease removal devices and any other grease capturing equipment authorized by the General Manager.

"Grease Removal Device (GRD)" means any hydromechanical grease interceptor that automatically, mechanically removes non-petroleum fats, oils and grease from the interceptor, and which is either automatically or manually controlled.

"Hydromechanical Grease Interceptor (HGI)" or *"Passive Grease Trap"* means a plumbing appurtenance or appliance that is installed in a sanitary drainage system to intercept non-petroleum fats, oils and grease from a wastewater discharge and is identified primarily by a design that incorporates hydromechanical separation.

"Permittee" (used interchangeably with food service establishment or FSE)

Part II – Compliance Schedule

The FOG Control Ordinance that amended Article 4.1 of the San Francisco Public Works Code by adding Sections 140 – 140.7 to provide prohibitions, limitations, and requirements for the discharge of fats, oils, and grease into the City's sewerage system by food service establishments, was adopted on February 8, 2011, and became effective on **April 1, 2011**.

All food service establishments/permittees shall observe the following compliance schedule:

A. Any newly constructed or converted FSE, which proposes to discharge wastewater from food processing and/or kitchen areas into the City's sewerage system after the effective date of the FOG Control Ordinance, shall comply with all conditions of this general permit, including the installation of appropriate grease capturing equipment, **before initiating such discharge**.

B. All FSEs existing on the effective date of the FOG Control Ordinance shall comply with all conditions of this general permit, except that those without required grease capturing equipment shall complete the installation of that equipment **no later than April 1 2012**.

C. Any existing FSE that undergoes a change in ownership shall comply with all conditions of this general permit, including the installation of appropriate grease capturing equipment, **within 60 days of notification by the General Manager**.

D. Any existing FSE that proposes remodeling or renovations, which require a plumbing permit for work in food processing and/or kitchen areas, shall comply with all conditions of this general permit, including the installation of appropriate grease capturing equipment, **within 60 days of notification by the General Manager**.

E. Any existing FSE that is found to be causing or contributing to grease accumulation problems in sewer laterals or sewer mains, shall comply with all conditions of this general permit, including the installation of appropriate grease capturing equipment, **within 60 days of notification by the General Manager**.

Part III – Applicability

All food service establishments are considered likely sources of Fats, Oils and Grease (FOG), and therefore shall comply with the requirements of this general permit. Food service establishments are classified into the following four categories of FOG dischargers:

- **Category 1 FOG Discharger** – *The FSE's kitchen produces a significant amount of FOG in its wastewater discharges, and currently has no grease capturing equipment installed.*
- **Category 2 FOG Discharger** – *The FSE's kitchen produces a significant amount of FOG in its wastewater discharges, and, prior to April 1, 2011, had grease capturing equipment that was properly sized and installed, and remains fully operational and properly maintained and serviced.*

- **Category 3 FOG Discharger** – *The FSE's kitchen produces a less significant amount of FOG in its wastewater discharges, and, prior to April 1, 2011, may or may not have had grease capturing equipment that was properly sized and installed, and that was fully operational and properly maintained and serviced.*
- **Category 4 FOG Discharger** – *The FSE's kitchen engages only in reheating, hot-holding, or assembly of ready-to-eat food products. Category 4 FOG Dischargers are also referred to as Limited Food Preparation Establishments, and are not required to install grease capturing equipment.*

Part IV – Grease Capturing Equipment Installation Requirements

The FOG discharger category of an FSE is based upon the fixtures used in the kitchen, and the site assessment performed by a Sewer Department inspector. The grease capturing equipment installation requirements for each category are described below.

A. Category 1 FOG Discharger

1. The permittee is required to install one or more Grease Removal Devices (or a Gravity Grease Interceptor), and connect all kitchen fixtures with FOG waste in the discharge pipes to the installed grease capturing equipment, within 60 days of the date of the official letter designating the permittee's FOG discharger category.

2. The permittee must obtain applicable permit(s) from the Department of Building Inspection before installing the equipment (or from the San Francisco Port if the business is located on Port property). The permittee may file a request to the San Francisco Public Utilities Commission (SFPUC) for a variance from installing a grease removal device if it can demonstrate that the installation is not feasible due to lack of physical space.

3. The permittee is advised to take advantage of the opportunity for sewer service charge reduction, as described in Part X of this permit.

B. Category 2 FOG Discharger

1. If all of the permittee's kitchen fixtures with FOG waste in the discharge pipes are not connected to the existing grease capturing equipment, and connecting them to the existing grease capturing equipment is not feasible, the permittee is required to install one or more Grease Removal Devices (or a Gravity Grease Interceptor), to accomplish this requirement, **within 60 days of the date of the official letter designating the permittee's FOG discharger category**.

2. The permittee must obtain applicable permit(s) from the Department of Building Inspection before installing the equipment (or from the San Francisco Port if the business is located on Port property). The permittee may file a request to the San Francisco Public Utilities Commission (SFPUC) for a variance from installing a grease removal device if it can demonstrate that the installation is not feasible due to lack of physical space.

3. If applicable, the permittee is advised to take advantage of the opportunity for sewer service charge reduction, as described in Part X of this permit.

C. Category 3 FOG Discharger

1. If all of the permittee's kitchen fixtures with FOG waste in the discharge pipes are not connected to grease capturing equipment, and connecting them to any existing grease capturing equipment is not feasible, the permittee is required to install one or more pieces of grease capturing equipment (of any type), to accomplish this requirement, **within 60 days of the date of the official letter designating the permittee's FOG discharger category**.

2. The permittee must obtain applicable permit(s) from the Department of Building Inspection before installing the equipment (or from the San Francisco Port if the business is located on Port property).

3. If applicable, the permittee is advised to take advantage of the opportunity for sewer service charge reduction, as described in Part X of this permit.

Part V – New Construction, Changes in Ownership, and Remodeling

A. Prior to commencing the discharge of wastewater from food processing and/or kitchen areas into the City's sewerage system, newly constructed or converted FSEs shall install grease capturing equipment as follows:

1. Category 3 FOG Dischargers shall install and connect all kitchen fixtures with FOG waste in the discharge pipes to grease capturing equipment (of any type).

2. Category 1 FOG Dischargers shall install and connect all kitchen fixtures with FOG waste in the discharge pipes to one or more Grease Removal Devices (or a Gravity Grease Interceptor).

B. Within 30 days of the official change of ownership of an existing FSE, the new owner shall request a new site assessment by a Sewer Department inspector. The assessment will determine whether any proposed changes in food preparation and/or kitchen fixtures could change the FOG Discharger category that was assigned to the establishment under its previous ownership.

C. Existing FSEs undertaking remodeling or renovations that require a plumbing permit for work in food processing and/or kitchen areas, which include under-slab plumbing, and/or an increase in the size of the kitchen area, and/or changes that will increase the amount of FOG produced, shall install and connect all kitchen fixtures with FOG waste in the discharge pipes to one or more Grease Removal Devices (or a Gravity Grease Interceptor).

Part VI – Wastewater Discharge Limitations and Prohibitions

A. Analyses of samples representative of any FSE's wastewater discharges to the sewer lateral(s) shall not at any time exceed the following numerical limitation, which is contained in Section 123 of Article 4.1, as amended from time to time:

- Based upon any grab sample of the FSE's wastewater discharges:

Pollutant parameter	**Limit**
Total recoverable oil and grease	300 mg/L

B. The disposal of Fats, Oils and Grease (FOG) or any food waste containing FOG directly into drains leading to the sewerage system is prohibited, except in accordance with Section 140 of Article 4.1.

C. The installation of garbage grinders is prohibited, and any existing garbage grinders shall be removed or rendered permanently inoperative, effective May 1, 2011.

D. The discharge of wastewater with temperature higher than 140 °F (60 °C) to or through grease capturing equipment is prohibited.

E. The discharge of wastewater from dishwashers to or through grease capturing equipment is prohibited.

F. The discharge of water closets, urinals, and other plumbing fixtures conveying human waste to or through any type of grease capturing equipment is prohibited.

G. The discharge of solvents or additives that emulsify grease into drainage pipes leading to grease capturing equipment is prohibited.

H. The use of biological additives, including, but not limited to enzymes, into drainage pipes leading to grease capturing equipment is prohibited.

Part VII – General Compliance Requirements

A. All FSEs, with the exception of Category 4 FOG Dischargers (or Limited Food Preparation Establishments), shall install, operate, maintain and service grease capturing equipment, in accordance with Section 140.5 of Article 4.1, and with applicable City building codes and regulations.

B. All FSE kitchen fixtures with FOG waste in the discharge pipes, except dishwashers, shall be connected to grease capturing equipment. Kitchen fixtures requiring connection include the following:

1. Pot sinks;

2. Pre-rinse sinks;

3. Soup kettles or similar fixtures;

4. Wok stations;

5. Exhaust hood filter wash stations; and

6. Any other fixtures or drains that are likely to allow FOG to be discharged.

C. All FSE kitchen fixtures connected to drainage pipes that lead to grease capturing equipment or sewer laterals shall have small-mesh food strainers that are intact and functional.

D. All FSEs shall ensure that all pots, pans, dishware and work areas are wiped prior to washing of such utensils, equipment or areas; and shall implement any other Best Management Practices (BMPs) issued by the General Manager to minimize FOG discharges.

E. All FSEs shall properly store and recycle or dispose of FOG diverted from their liquid wastestreams in accordance with all laws and regulations applicable to such storage, recycling and disposal.

F. All FSEs shall apply for a wastewater discharge permit or other authorization, if required to do so by the General Manager.

Part VIII – Grease Capturing Equipment Compliance Requirements

A. All FSEs shall comply with the grease capturing equipment requirements contained in Section 140.5 of Article 4.1, and with applicable City building codes and regulations.

B. Any Grease Removal Device (GRD), installed in accordance with the requirements of Sections140.5 and 140.6 of Article 4.1, shall be certified by a recognized third party testing agency to show conformance to the American Society of Mechanical Engineers (ASME) standards ASME 112.14.3 and ASME 112.14.4.

C. Grease capturing equipment shall be operated and maintained effectively and properly at all times, and in accordance with the requirements in Section 140.7 of Article 4.1, and any rules and regulations issued by the General Manager. FSEs shall keep grease capturing equipment maintenance and service logs or receipts **for a minimum of three years**, and retain such logs on-site for periodic review and verification by authorized City inspectors.

D. Grease capturing equipment shall be maintained at a frequency such that the combined accumulation of fats, oils and grease, and solids does not exceed 25% of the total hydraulic depth of the equipment.

E. FSEs shall comply with any directive by the General Manager to increase the frequency of grease capturing equipment servicing, if the frequency is not adequate to ensure that the combined accumulation of fats, oils and grease, and solids does not exceed 25% of the total hydraulic depth of the equipment.

F. In addition to the specific grease capturing equipment operation and maintenance requirements in Section 140.7 of Article 4.1, FSEs shall follow the manufacturers' recommendations and guidelines for appropriate operation and maintenance of GRDs. Information on the manufacturer-recommended operations and maintenance procedures shall be retained on-site by FSEs.

G. Gravity Grease Interceptors (GGIs) shall be serviced and completely emptied of accumulated waste content, as required to maintain efficient operations. GGIs shall be pumped out and cleaned only by a waste hauler certified by the California Department of Food and Agriculture.

H. Waste from Hydromechanical Grease Interceptors (HGIs) that are cleaned by FSE staff must be transported from the site by a grease hauler certified by the California Department of Food and Agriculture, or must be mixed with an absorbent (such as kitty litter) before disposal in the garbage.

I. Grease capturing equipment waste shall not be reinserted into the equipment or allowed to pass into the sewerage system.

Part IX – Inspection Authority and Reporting Requirements

A. Upon the presentation of proper credentials, employees authorized by the General Manager, when necessary for the performance of their duties, shall have the right to enter any FSE's premises. Such authorized personnel shall, at all reasonable hours, be allowed access to any facilities and records necessary for determining compliance, including, but not limited to the ability to:

1. Copy any records, inspect grease capturing equipment, and sample and monitor any wastewater discharge subject to regulation under Article 4.1; and

2. Inspect the FSE's kitchen and waste storage areas.

Reasonable hours, in the context of inspection and sampling, include any time the FSE is engaged in any activity which results in wastewater discharge into the City's sewerage system.

B. An FSE shall submit to the General Manager, within 15 working days, any information which the General Manager may request to determine whether the FSE is in compliance with this permit. Such information can include documentation of the installation of grease capturing equipment.

Part X – Sewer Service Charge Reduction

An FSE may be eligible for an approximately 14.2% reduction of the sewer service charge portion of its water/sewer bill with the City, if it can satisfy the following conditions:

1. The FSE has its own water account with the City.

2. The FSE can submit documentation to show that it has installed a certified GRD (or GRDs), or a properly sized GGI to treat all of its FOG-producing wastestreams.

3. The FSE can submit semi-annual reports certifying that the grease capturing equipment is fully operational and properly maintained and serviced, according to the manufacturers' recommendations; and can submit copies of maintenance receipts.

Part XI – Noncompliance

A. An FSE shall reimburse the City for extraordinary costs, in addition to the applicable sewer service charge, if discharges of FOG waste from its premises cause an obstruction, damage or other impairment to the sewerage system. The FSE shall pay to the City an amount equal to the costs, penalties and other incidental fees and expenses.

B. An FSE may be subjected to the following penalties for noncompliance with the requirements of this permit or Article 4.1:

1. <u>Criminal Penalties</u>
   Under Section 133(a) of Article 4.1, any person who violates any provision of Article 4.1 is guilty of a misdemeanor and upon conviction shall be fined in an amount not exceeding $1,000 or be imprisoned in County Jail for not more than six months, or both. Each day each violation is committed or permitted to continue shall constitute a separate offense.

   Any person who knowingly makes any false statement or misrepresentation in any record, report plan, or other document filed with the General Manager, or tampers with or knowingly renders inaccurate any monitoring device or sampling and analysis method required under Article 4.1, shall be punished by a fine of not more than $25,000 or by imprisonment in County Jail for not more than six months, or both.

2. <u>Civil Penalties</u>
   Under Section 133(b) of Article 4.1, any person who, without regard to intent or negligence, causes or permits any discharge of wastewater or hazardous waste, as defined in Title 22, California Code of Regulations and its amendments, into the City's sewerage system, except in accordance with all permit requirements and other provisions of Article 4.1; violates any provision of a cease and desist order or cleanup and abatement order issued by the General Manager; or violates any requirement or prohibition of Article 4.1, shall be liable civilly to the City in an amount not to exceed $10,000 per day for each violation that occurs.

For intentional or negligent violations, the person so deemed shall be liable civilly to the City in an amount not to exceed $25,000 per day for each violation that occurs.

3. Administrative Civil Penalties
   Under Section 133(c) of Article 4.1, notwithstanding Section 133(b), any person who, without regard to intent or negligence, causes or permits any discharge of wastewater or hazardous waste, as defined in Title 22, California Code of Regulations and its amendments, into the City's sewerage system, except in accordance with all permit requirements and other provisions of Article 4.1; violates any provision of a cease and desist order or cleanup and abatement order issued by the General Manager; or violates any requirement or prohibition of Article 4.1, shall be liable civilly to the City in an amount not to exceed $1,000 per day for each violation that occurs.

   Notwithstanding Section 133(b), for intentional or negligent violations, the person so deemed shall be liable civilly to the City in an amount not to exceed $2,000 per day for each violation that occurs.