INSTALL A GREASE REMOVAL DEVICE\(^1\) AND LOWER YOUR SEWER SERVICE CHARGES BY 14.2%\(^{2}\)

Restaurants and other food service establishments will qualify for a 14.2% rate reduction to the sewer service charge portion of their water/sewer bill when they install a Grease Removal Device (GRD). Below are related conditions:

1. To qualify for the reduction, the restaurant must have its own water/sewer account and be paying the sewer loading charges assigned to food service establishments for oil and grease.

2. The reduction will be applied after the San Francisco Public Utilities Commission (SFPUC), Sewer Department, has received documentation that an adequately sized, approved type of GRD has been installed (i.e., equipment purchase invoice with model information; and plumbing permit approved by Department of Building Inspection or Port Building Inspectors for restaurants on Port property).

3. The GRD must 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.

4. The reduction in sewer charges is based on an expected reduction in oil and grease loadings to the sewer system by establishments that have this type of equipment (a GRD). Therefore, restaurants must ensure the equipment is properly maintained and serviced, and fully operational in order for the sewer service charge reduction to remain in place.

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OBTAIN A LOAN OR LEASE TO OFFSET YOUR EQUIPMENT AND INSTALLATION COSTS

Restaurants can seek to obtain a loan or lease-to-buy agreement for the cost of purchasing and installing any type of grease capturing equipment. Contact your local bank, or look into micro-loans from The Opportunity Fund (www.opportunityfund.org) or leasing options from companies accustomed to leasing grease capturing equipment to commercial kitchens (such as North Star Leasing\(^2\) www.northstarleasing.com).

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\(^1\) Restaurants that install Gravity Grease Interceptors are also eligible for this reduction because of the efficiency of these larger types of gravity-based grease capturing equipment. However, because these interceptors are 300 gallons in volume or larger, they will not be feasible for most establishments in an urban setting such as San Francisco.

\(^2\) This information is provided for informational purposes only and for the convenience of the restaurant owners and should not be taken as an endorsement by the City and County of San Francisco.