



## Fats, Oils and Grease (FOG) Control Ordinance 2011

# Instructions for Category 3 Fats, Oils and Grease (FOG) Dischargers

### THE REASON YOUR RESTAURANT BEEN CLASSIFIED AS A CATEGORY 3 FOG DISCHARGER

Your restaurant has been evaluated by a Sewer Department Inspector from San Francisco Water, Power and Sewer and has been found to be a Category 3 FOG Discharger. This means that your kitchen is considered a “Less Significant Grease Discharger” but is still required to have grease capturing equipment in place.

### WHAT YOU HAVE TO DO NOW

1. If your restaurant does have grease capturing equipment in place, a Sewer Department Inspector will assess how fats, oils and grease (FOG) is being managed in your kitchen and how well you are operating and maintaining your grease capturing equipment.
  - Are all kitchen fixtures with FOG waste in the discharge pipes connected to grease capturing equipment?
  - Was your grease capturing equipment properly installed?
  - Is the equipment fully operational?
  - Is the equipment properly maintained?
  - Is the equipment being serviced adequately (waste removed frequently enough)?
2. Based on the assessment done by the Sewer Department Inspector, you may be directed to take some actions to correct areas of non-compliance. For example, you may be directed to make repairs to your grease capturing equipment or to increase the cleaning frequency.
3. If your restaurant does not yet have grease capturing equipment in place, you are in violation of local ordinances and must install equipment.
  - You must obtain applicable permit(s) with the Department of Building Inspection before installing the equipment (or with the Port if your business is located on Port property).
4. SF Water, Power and Sewer will issue your business a Wastewater Discharger Permit at no cost to you. The permit includes a list of General Requirements, Prohibitions and Limitations, and Operations and Maintenance requirements related to handling of fats, oils and grease and operation of your grease capturing equipment. Follow these rules at all times.
5. If you are required to install new grease capturing equipment, you may install any type of equipment. If you elect to install a Grease Removal Device (GRD)<sup>1</sup> you may be eligible for a reduction in your sewer service charges (see details on back page). Any 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.

<sup>1</sup> A large Gravity Grease Interceptor can also be installed instead of a GRD, but due to the large size of Gravity Grease Interceptors (300 gallons or greater in capacity) this is not usually an option for restaurants in San Francisco.

## IF YOU INSTALL A GRD, YOU MAY BE ELIGIBLE FOR A REDUCTION IN YOUR SEWER BILL

The cost of purchasing and installing a Grease Removal Device (or Gravity Grease Interceptor) could be offset by the fact that the sewer service portion of your water/sewer bill with the City will be reduced by approximately 14.2 percent if your business has its own water/sewer account with the City.

Once the Sewer Department Inspector has received verification from you that an approved type of GRD has been installed, and has been inspected and approved by the Department of Building Inspection (or the Port if your business is located on Port property), this reduction will be applied to your future bills, provided the GRD is properly maintained and serviced.

## THERE ARE OPTIONS FOR LEASING THE EQUIPMENT OR GETTING LOANS

SF Water, Power and Sewer has identified organizations and companies that can offer your business loans and or lease-to-buy options for your grease capturing equipment.

- For more information go to [sfwater.org](http://sfwater.org).

## NON-COMPLIANCE CAN RESULT IN ENFORCEMENT ACTIONS AND FINES

If your business does not comply with the conditions of the Wastewater Discharge Permit issued to your establishment, SF Water, Power and Sewer may take enforcement actions, up to and including the assessment of fines. If you are in violation of requirements related to having adequate grease capturing equipment installed, the Department of Building Inspection (or the Port if your business is located on Port property) can also take actions including code enforcement hearings, which can result in accrual of fines and penalties.



Services of the San Francisco  
Public Utilities Commission

1155 Market Street, 11th Floor  
San Francisco, CA 94103

[sfwater.org](http://sfwater.org)

Learn more about the FOG Control Ordinance and how to comply at [sfwater.org](http://sfwater.org) or contact us via email at [FOGOrdinance@sfwater.org](mailto:FOGOrdinance@sfwater.org) or by phone at 415-695-7310 for assistance in selecting and installing appropriate grease capturing equipment.