



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

# Category 1 Fats, Oils and Grease (FOG) Dischargers

**YOUR RESTAURANT HAS BEEN EVALUATED BY A SEWER DEPARTMENT INSPECTOR FROM SAN FRANCISCO WATER, POWER AND SEWER AND FOUND TO BE A CATEGORY 1 FOG DISCHARGER. THIS MEANS THAT:**

- 1** Your kitchen produces a significant amount of fats, oils and grease (FOG), and you currently have no grease capturing equipment installed; and
- 2** Your operation is currently in violation of Sections 120, 124 and 125 of Chapter 10 (Public Works Code) of Part II of the San Francisco Municipal Code, Article 4.1.

## NEXT STEPS

**YOUR BUSINESS MUST INSTALL THE APPROPRIATE GREASE CAPTURING EQUIPMENT.** You may be eligible for a reduction in your sewer service charges on your water/sewer bill and you may be able to lease or get a loan for the equipment. Below are specific instructions and more information:

- 1.** You are required to install one or more Grease Removal Devices (GRDs)<sup>1</sup>. Passive hydro-mechanical grease traps can NOT be installed. GRDs 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.
  - For a list of manufacturers of Grease Removal Devices go to [sfpubc.gov/pretreatment](http://sfpubc.gov/pretreatment).
- 2.** The Sewer Department Inspector from SF Water, Power and Sewer will assist you in identifying the kitchen fixtures (with FOG waste in the discharge pipes) that have to be connected to your grease capturing equipment.
- 3.** You must obtain applicable permit(s) from the Department of Building Inspection before installing the equipment (or from the San Francisco Port (Port) if your business is located on Port property).
  - For restaurants outside of Port property, your plumber can file for permits online at [sfdbi.org](http://sfdbi.org). For restaurants on Port property, building permits must be filed in person at the Port Permit Desk at their Pier 1 office, (415) 274-0554. Application forms can be found at [sfport.com](http://sfport.com).
- 4.** The equipment must be sized in accordance with local plumbing code requirements and manufacturer guidelines and installed in accordance with the local plumbing code.
- 5.** You will have 60 days to have the equipment installed and approved by the Department of Building Inspection (or the Port if your business is located on Port property).
- 6.** Your business will be issued a Wastewater Discharger Permit by SF Water, Power and Sewer 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 the operation of your grease capturing equipment. Follow these rules at all times.

<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.

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

If you have your own water/sewer account with the SF Water, Power and Sewer, once you install an approved type of Grease Removal Device (or Gravity Grease Interceptor), you will be eligible for a **14.2% reduction** on the sewer service fee portion of your water/sewer bill – this could help offset the cost of the equipment.

Once the Sewer Department Inspector has received verification from you that an approved type of GRD has been installed, 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.

## OPTIONS FOR LEASING THE EQUIPMENT OR GETTING LOANS

Contact your local bank or look into micro-loans from The Opportunity Fund<sup>2</sup> ([opportunityfund.org](http://opportunityfund.org)) or leasing options from companies accustomed to leasing grease capturing equipment (such as North Star Leasing<sup>2</sup> [northstarleasing.com](http://northstarleasing.com)).

## PROPERLY MANAGE THE FOG WASTE SKIMMED OFF BY YOUR GRD

The FOG waste that is skimmed off by a GRD is considered “trap waste”, in the same manner as the FOG waste that is separated at the top of traditional passive grease traps. The FOG waste from a GRD should be put into a separate drum to be pumped out by a certified grease hauler. This FOG waste must NOT be discharged to the facility’s drains (as it can cause grease clogs), and should NOT be poured into your used vegetable oil drum (as it can contaminate this much-cleaner used vegetable oil and result in rejection by your recycling company).

## 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 can 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.

## YOU MAY REQUEST A VARIANCE IF INSTALLATION OF A GRD IS NOT FEASIBLE

Your business may file a request to San Francisco Water, Power and Sewer for a variance from installing a Grease Removal Device if you can demonstrate that the installation is not feasible due to lack of physical space. We may then require that you install one or more appropriately sized passive grease traps.

<sup>2</sup> These references are provided for informational purposes only and for the convenience of restaurant owners, and should not be taken as endorsements by the City and County of San Francisco.



San Francisco  
**Water**  
**Power**  
**Sewer**

3801 3rd St, #600  
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[sfpuc.gov/pretreatment](http://sfpuc.gov/pretreatment)

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