

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

## Basic Facts for Restaurants and Other Food Service Establishments (FSEs)

**SAN FRANCISCO HAS A BIG GREASE PROBLEM. Fats, oils and grease (Fog), are clogging the city's sewers and costing us all a lot of money — over \$3.5 million each year to respond to**

**grease-clogged pipes.** When poured down drains, cooking oil will harden and build up inside of drain pipes and sewer pipes, constricting water flow the way cholesterol affects blood flow in arteries. The FOG Control Ordinance was adopted to address these problems, and will clearly state the steps restaurants must take to be in compliance with local laws and help reduce grease-clogged sewers.



### HELPING YOU TO COMPLY WITH THE NEW REGULATIONS

The new FOG Control Ordinance goes into effect April 1, 2011 and updates the City's Public Works Code.

1. Restaurants will be assigned a FOG Discharger Category number that reflects their potential to discharge grease to the sewer system and will indicate if grease capturing equipment is required (refer to the table on the back page for details).
2. Restaurants that have grease capturing equipment already in place need to properly maintain and service the equipment and ensure that all wastewater discharge lines that contain grease are plumbed through the grease capturing equipment.
3. Restaurants that do not already have grease capturing equipment will be required to install an approved<sup>1</sup> type of Grease Removal Device within 60 days of notification by the City, unless a determination is made by an SFPUC Wastewater Inspector that it falls under the category of a "Less-Significant Grease Discharger" and thus can install any type of grease capturing equipment (see table on back page).
4. New restaurants will be required to install a Grease Removal Device before opening for business unless a determination is made by an SFPUC Wastewater Inspector that it is a "Less-Significant Grease Discharger" and thus can install any type of grease capturing equipment.
6. Food service establishments that only reheat or assemble ready to eat food products are considered "Limited Food Preparation Establishments" and are not required to install grease capturing equipment.
7. Restaurants that undergo certain renovations or remodeling which will result in an increase in the potential for discharging grease to the sewer system will have their FOG Discharger Category reassessed by the SFPUC and may be required to install grease capturing equipment.
8. When a restaurant changes ownership, the new owner must contact the SFPUC Wastewater Enterprise to determine if grease capturing equipment is required (see table on back page).
9. After May 1, 2011, no new garbage grinders can be installed in restaurants and those in existing businesses must be removed or made permanently inoperative.
10. Any establishment found to be causing or contributing to grease related blockages may be directed by the City to install grease capturing equipment within a significantly shorter period of time than 60 days.

<sup>1</sup>Approved Grease Removal Devices must be certified by a recognized third-party testing agency to show conformance to the following standards: ASME 112.14.3 and ASME 112.14.4.

## HELPING YOU TO COMPLY WITH THE NEW REGULATIONS

Restaurants will fall into one of four categories of dischargers. A restaurant's FOG discharge potential is determined by SFPUC inspectors based on the kitchen's cooking equipment and plumbing fixtures. Regardless of their discharger category, all restaurants must comply with proper management and disposal of waste grease and various requirements.

### HIGH CONCERN

#### CATEGORY 1 FOG DISCHARGER

Generates significant FOG and establishment does not have grease-capturing equipment.

- Must install approved type of Grease Removal Device (GRD) or Grease Gravity Interceptor (no trap).
- Must capture all grease-waste containing wastewater discharge lines.

#### CATEGORY 2 FOG DISCHARGER

Generates significant FOG and establishment has grease-capturing equipment installed.

- Existing equipment must capture all grease-waste containing discharge lines, be properly sized and installed, and be fully operational and properly maintained and serviced.
- May be required to install an approved type of Grease Removal Device or Interceptor if existing equipment is not operating properly, wastewater discharges exceed the local oil and grease limit, or FOG is causing sewer back-ups.

#### CATEGORY 3 FOG DISCHARGER (OR "LESS-SIGNIFICANT GREASE DISCHARGER")

Establishment has food preparation activities that generate FOG but poses a less-significant risk of FOG discharge to sewers given the cooking equipment and fixtures in the kitchen.

- No change from existing City requirements.
- All grease-waste containing wastewater discharge lines must be plumbed to grease-capturing equipment.
- Can install any type of equipment (passive trap, large interceptor or approved type of Grease Removal Device).

### LOW CONCERN

#### CATEGORY 4 FOG DISCHARGER (OR "LIMITED FOOD PREPARATION ESTABLISHMENT")

Only reheats or "hot-holds" food or assembles ready to eat food products

- No change from existing requirements - No equipment required

## STEPS TO TAKE TOWARD COMPLIANCE

- Visit [sfpuc.gov/pretreatment](http://sfpuc.gov/pretreatment) (click on the Fats, Oils and Grease link) for updates on compliance-related fact sheets, informational workshops and to learn about approved Grease Removal Device options.
- If you are interested in installing grease capturing equipment before your restaurant is visited by an SFPUC inspector to assign you your FOG Discharger Category, please call the SFPUC Wastewater Enterprise Collections System Division for assistance at 415-695-7310.

## FINANCIAL INCENTIVES FOR RESTAURANTS

- If you install an approved type of Grease Removal Device (or a large Gravity Grease Interceptor), and you have your own water/sewer account with the SFPUC, you will be eligible for a 14.2% reduction on the sewer service fee portion of your bill.
- There are also options for loans and leases for grease capturing equipment.
- Keeping your grease-capturing equipment well maintained and frequently cleaned will eliminate grease clogs in your sewer lateral, reducing back ups and the need to pay for routine lateral flushing.



Services of the San Francisco  
Public Utilities Commission

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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) (click on the "Fats, Oils and Grease" link), or contact us at (415) 695-7310 or [SewerUseInquiries@sfgwater.org](mailto:SewerUseInquiries@sfgwater.org) for assistance in selecting and installing appropriate grease capturing equipment.