

**Irvine Ranch Water District
Food Service Establishment Wastewater Discharge Permit
General Permit Conditions**

PART I - EFFLUENT LIMITATION AND DISCHARGE RESTRICTIONS

Permittee is authorized to discharge wastewater into the District's sewerage system, subject to the following effluent limitations and discharge restrictions:

A. EFFLUENT LIMITATION

Permittee shall not discharge into the sewer system Fats, Oils, and Grease (FOG) that may accumulate and/or cause or contribute to blockages in the sewer system or at the lateral, which connects the permittee's facility to the sewer system.

B. DISCHARGE RESTRICTIONS

The following general prohibitions apply:

1. Use of food grinders. Installation of food grinders in the plumbing system of new constructions of Food Service Establishments is prohibited. Furthermore, all food grinders shall be removed from all existing Food Service Establishments within 180 days of the effective date of this permit, except when expressly allowed by the FOG Control Program Manager.
2. Introduction of any additives into a Food Service Establishment's wastewater system for the purpose of emulsifying or biologically/chemically treating FOG for grease remediation or as a supplement to interceptor maintenance, unless a specific written authorization from the FOG Control Program Manager is obtained.
3. Disposal of waste cooking oil into drainage pipes. All waste cooking oils shall be collected and stored properly in receptacles such as barrels or drums for recycling or other acceptable methods of disposal
4. Discharge of wastewater from dishwashers to any grease trap or grease interceptor.
5. Discharge of wastewater with temperatures in excess of 140°F to any grease control device, including grease traps and grease interceptors.
6. Discharge of wastes from toilets, urinals, and other fixtures containing fecal matter to sewer lines intended for grease interceptor service.
7. Discharge of any waste including FOG and solid materials removed from the grease control device to the sewer system. Grease removed from grease interceptors and traps shall be waste hauled periodically as part of the operation and maintenance requirements for grease interceptors and traps.
8. Operation of grease interceptors with FOG and solids accumulation exceeding 25% of the design hydraulic depth of the grease interceptor. Referred to as the 25% Rule. This requirement is to ensure that the minimum hydraulic retention time and required available volume is maintained to effectively intercept and retain FOG discharged into the sewer system.

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PART II - REQUIREMENTS FOR FOG CONTROL

Permittee shall comply with the following requirements to control the discharge of FOG to the sewer system:

A. BEST MANAGEMENT PRACTICES (BMPs)

Permittee shall implement BMPs in its operation to minimize the discharge of FOG to the sewer system. At a minimum, permittee shall implement the following BMPs when applicable:

1. Installation of drain screens. Drain screens shall be installed on all drainage pipes in food preparation areas.
2. Segregation and collection of waste cooking oil. All waste cooking oil shall be collected and stored properly in recycling receptacles such as barrels or drums. Such recycling receptacles shall be located and maintained properly to ensure that they do not leak or attract vermin. Licensed waste haulers or an approved recycling facility must be used to dispose of waste cooking oil.
3. Disposal of food waste. All food waste shall be disposed of directly into the trash or garbage, and not into sinks. Double-bagging food wastes that have the potential to leak in trash bins are highly recommended.
4. Employee training. Employees of the food service establishment shall be trained within 180 days of the effective date of this Permit, and twice each calendar year thereafter, on the following subjects:
 - a) How to "dry wipe" pots, pans, dishware and work areas before washing to remove grease.
 - b) How to properly dispose of food waste and solids in enclosed plastic bags prior to disposal in trash bins or containers to prevent leaking and odors.
 - c) The location and use of absorption products to clean under fryer baskets and other locations where grease may be spilled or dripped.
 - d) How to properly dispose of grease or oils from cooking equipment into a grease receptacle such as a barrel or drum without spilling.
 - e) How to properly clean kitchen mats and dispose of wastewater.

Training shall be documented and employee signatures retained indicating each employee's attendance and understanding of the practices reviewed. Training records shall be available for review at any reasonable time by a District's designee and the Orange County Health Care Agency.

5. Kitchen signage. Best management and waste minimization practices shall be posted conspicuously in the food preparation and dishwashing areas at all times.

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B. FOG PRETREATMENT

1. Grease Interceptor Requirement. Permittee shall install, operate, and maintain an approved type and adequately sized grease interceptor unless a waiver or variance from this requirement is granted. The grease interceptor shall be adequate to separate and remove FOG contained in wastewater discharges from the permittee's facility prior to discharge to the sewer system. Under special circumstances, the District may issue a variance or waiver from this requirement as described in Section 7.11.4.3 of the Rules and Regulations.
2. Grease Interceptor Maintenance Requirement. Grease Interceptors shall be maintained in efficient operating condition such that the combined FOG and solids accumulation does not exceed 25% of the design hydraulic depth of the grease interceptor. Any exceedance above 25% constitutes a violation of this permit. This requirement is to ensure that the minimum hydraulic retention time and required available volume is maintained to effectively intercept and retain FOG discharged to the sewer system.
3. Grease Interceptor Maintenance Frequency. Grease interceptors shall be maintained by periodic removal of the full content of the interceptor which includes wastewater accumulated FOG, floating materials, sludge, and solids. **In general a Permittee shall fully pump out contents of the grease interceptor at a minimum of once per quarter (at least once every three months), unless a specific frequency is required.** The maintenance frequency may be adjusted if sufficient data have been obtained to establish a frequency consistent with the 25% Rule. The District may change the maintenance frequency at any time to reflect changes in actual operating conditions. Based on the actual generation of FOG from the Food Service Establishment, the maintenance frequency may increase or decrease; however, the interval between cleaning events shall not be greater than six months.

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PART III - RECORD-KEEPING AND NOTIFICATION REPORTING REQUIREMENTS

A. RECORD-KEEPING REQUIREMENTS

Permittee shall keep records for at least two years and submit or make available for review, the following documents to the District, upon request:

1. A Record/Logbook of BMPs being implemented, including employee training.
2. Records of any spills and/or cleaning of the lateral or sewer system.
3. A Logbook of grease interceptor, grease trap, or grease control device cleaning and maintenance practices and activities.

For permittees with a grease control device:

4. Copies of records and manifests of waste hauling interceptor contents, which will include:
 - Name of hauling company
 - Name and signature of operator performing the pumpout
 - Documentation of full pumpout with volume of water and FOG removed (e.g., 1500 gallons)
 - Documentation of the level of floating FOG and Settable Solids (to determine if volume exceeds 25% capacity of the grease removal equipment)
 - Documentation if repairs to the grease interceptor are required
 - Identification of the facility where the hauler is planning to dispose of the waste
5. Records of sampling data and/or sludge height monitoring for FOG and solids accumulation in the grease interceptors.

B. NOTIFICATION REQUIREMENTS

Permittee shall comply with the notification requirements:

1. Notification of Spill

In case of a sewage spill, Permittee shall notify the District and the Orange County Health Care Agency immediately by phone.

Irvine Ranch Water District	(949) 453-5300
Orange County Health Care Agency	(714) 667-3600

Confirmation of this notification shall be made in writing to the FOG Control Program Manager at the address specified in the Permit no later than five (5) working days from the date of the incident. The written notification shall state the date of the incident, the reasons for the discharge or spill, what steps were taken to immediately correct the problem, and what steps are being taken to prevent the problem from recurring. The Permittee is required to notify the Orange County Health Care Agency of all sewage spills.

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2. Notification Regarding Planned Changes

Permittee shall notify the District at least 60 days in advance prior to any facility expansion/remodeling, or process modifications that may result in new or substantially increased FOG discharges or a change in the nature of the discharge. Permittee shall notify the District in writing of the proposed expansion or remodeling and shall submit any information requested by the District for evaluation of the effect of such expansion on Permittee's FOG discharge to the sewer system.

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PART IV - STANDARD CONDITIONS

A. NON-TRANSFERABILITY OF PERMIT

This Permit is issued specifically to the owner and facility location specified in this permit. This Permit is issued for a specific user, for a specific operation at a specific location, and creates no vested rights. Any permit that is transferred to a new owner and/or operator or to a new facility is void. Permittee shall notify the District in writing prior to the transfer of ownership and shall give a copy of the existing permit to the new owner or operator.

B. ACCESS REQUIREMENTS

Access to the permittee's facility shall be granted to the District's personnel and/or its designee to all parts of the facility for the purpose of conducting compliance inspection during all times the facility is open, operating, or any other reasonable time. The District may conduct random, unannounced inspections to verify compliance with the terms and conditions of this permit.

C. PENALTIES

Any person who violates any provision of the FOG Rules and Regulations; or any permit condition, prohibition or effluent limitation; or any suspension or revocation order shall be civilly liable for a penalty pursuant to Section 7.11.8 of the Rules and Regulations.

D. SEVERABILITY

The provisions of this permit are severable. If any provision of those permits limitations and/or requirements, or the application thereof, to the Permittee is held invalid, the remainder of the permit limits and/or requirements shall remain in full force and effect.

E. TERMINATION OF SERVICE

The District, by Order of the General Manager, may physically terminate sewer service to any property on a term of any order of suspension or revocation of a permit or upon the failure of a person not holding a valid wastewater discharge permit to immediately cease discharge, whether direct or indirect, to the District's sewer facilities after due notification. All costs for physical termination shall be paid by the permittee as well as all costs for reinstating service.