

- Hood filters, fry baskets, grill tops, grill top scrap baskets and cooking surfaces should be sprayed with degreaser and be wiped down prior to washing.
- Train staff on proper kitchen maintenance procedures (i.e. dishwashing, grease spill control, equipment cleaning etc.) to ensure excess grease is not entering the sewer. Employees should be trained at least 1 time per year, and documentation of the training should be made available for inspectors to review.
- Grease control devices, such as a grease interceptor or grease trap, should be serviced at a minimum of every six months. Keep receipts and documentation of grease control device servicing and pumping available for inspectors to review.
- If your facility does not have a grease control device, it is recommended that you regularly service your private sewer line by hydrojetting or using a snake/cable.
- If your food service establishment has a sewer spill or you notice water flowing out from a grease control device or a manhole or sewer cleanout in the parking lot or street, you are required to Contact the City immediately at (714) 741-5375 or after hours at (714) 741-5704.

The State now requires that the City of Garden Grove enforce limitations on the amount of FOG and other debris that enters the sewer system. If your food service establishment is not implementing proper maintenance procedures to prevent FOG from entering the sewer system and a sewer spill occurs, you may be subject to fines and the City may seek to recover expenses incurred from the cleanup of your facilities sewer spill.

Preventing FOG from entering the sewer system from your food service establishment by implementing these kitchen best management practices will reduce the likeliness of sewer spills occurring and potential fines being levied.

For questions regarding sewer spills or to request training material, contact the Environmental Compliance Division at (714) 741-5375 or Garden Grove Sanitary District at (714) 741-5395.



GARDEN GROVE SANITARY DISTRICT

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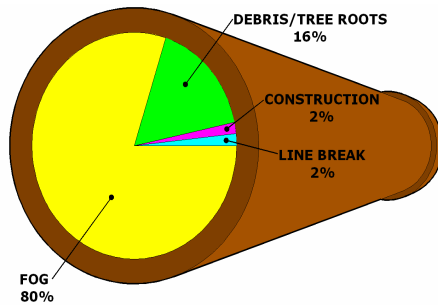
***GARDEN GROVE
SANITARY DISTRICT***

***SEWER SPILL
PREVENTION***
for
**Households
and
Food Services
Establishments**



What Causes Sewer Blockages?

Sanitary sewer systems are designed to handle used water, human body waste and toilet paper. When fats, oils and grease enter the system, sewer blockages may occur. Based on sewer spill reports, most sewer blockages are caused by **fats, oils and grease (FOG)**.



FOG can harden along the walls of the sewer lines and block the flow, causing backups, overflows and sewer spills. These backups are dangerous because sewage can enter the storm drains, which flow untreated to the ocean and ultimately these backups can cause beach closures, affect public health and the health of the environment.

Helpful Tips For Households

- Pour cooking oil into waste-grease cans for disposal. You can refrigerate used grease in a container until its ready for disposal.

BEFORE WASHING DISHES:

- Scrape off all dishes, grills, cooking surfaces and dry wipe remaining food and FOG into trashcans.
- Dispose of spent oil and grease generated from cooking equipment into waste-grease cans.
- Do not use hot water and soap to wash grease down the drain.
- Place a drain screen in sink/shower to catch solids/hair.

DO NOT USE TOILET AS A TRASH CAN:

- Use TRASH CAN for meat scraps, fat, left-overs, coffee grounds, egg shells, cat litter, baby diapers, baby wipes, feminine napkins, hair, cotton balls, Q-Tips and Kleenex.

INSPECT YOUR YARD FOR SIGNS OF POSSIBLE TREE ROOT INTRUSION:

- Periodically have your service laterals cleaned out. Invasive tree roots and grease are the biggest causes of sewer blockages.

REMINDER

Property owners are responsible for the maintenance, repair, and cleaning of the sewer lateral from the house to the public sewer system.

WHAT IS THE CITY DOING?

The mission of the Garden Grove Sanitary District is to continue to adequately address the sewer system's capacity and structural deficiencies and comply with the State Waste Discharge Requirements. A Capital Improvement Plan was developed in accordance with findings contained in the District's System Evaluation and Capacity Assurance Plan and it's Sewer System Rehabilitation Plan. As part of the Capital Improvement Plan, an ongoing schedule of sewer improvements at various site locations are in progress to address the deficiencies that will in turn; decrease the potential of having Sanitary Sewer Overflows and enable development throughout the City.

Helpful Tips For Food Service Establishments

- Place screens in all drains, including mop sinks, floor drains, multi-compartment prep sinks and hand sinks.
- Employees should practice scraping off all dishes and dry wiping remaining food and FOG into trashcans prior to dishwashing.
- Food grinders (garbage disposals) should not be used in kitchens because the resulting large volume of food solids may clog sewer lines and/or fill grease traps and interceptors.
- Dispose of spent oil and grease generated from fryers and other cooking equipment into waste oil containers. Keep receipts and documentation of waste oil disposal available for inspectors to review.