

ORDINANCE NO. 6

AN ORDINANCE OF THE BOARD OF DIRECTORS OF THE  
GARDEN GROVE SANITARY DISTRICT ADOPTING FATS,  
OILS AND GREASE CONTROL REGULATIONS APPLICABLE  
TO FOOD SERVICE ESTABLISHMENTS

WHEREAS, pursuant to the County Sanitary District Act , Health & Safety Code §§ 4700 et seq., the Garden Grove Sanitary District ("District") has the authority to adopt ordinances relating to the provision of sewer services and facilities, and regulations of those services and facilities; and

WHEREAS, the Regional Water Quality Control Board ("RWQCB") for the Santa Ana Region adopted Order R8-2002-0014, which prescribes general waste discharge requirements prohibiting sanitary sewer overflows ("SSOs") by sewer collection agencies; and

WHEREAS, in Order R8-2002-0014, the RWQCB found that one of the leading causes of SSOs within the Santa Ana Region, which encompasses the District's service area is "grease blockages;" and

WHEREAS, SSOs often caused by discharge of wastewater containing high levels of fat, oils and grease ("FOG"), suspended solids, pathogenic organisms, and other pollutants, may result in the temporary failure to meet applicable water quality objectives, pose a threat to the public health, adversely affect aquatic life, and impair the public recreational use and aesthetic enjoyment of surface waters within the District's service area; and

WHEREAS, the 2000-2001 Orange County Grand Jury ("Grand Jury") conducted a survey among 35 wastewater collection and treatment agencies in Orange County and concluded that one of the leading causes of SSOs and sewage spills is sewer lines clogged from the accumulation of FOG discharged from Food Service Establishments; and

WHEREAS, the Grand Jury further concluded that more effective methods of minimizing grease discharges into the sewer system must be developed and implemented to reduce the discharge of FOG to the sewer system in order to prevent sewer blockages and SSOs; and

WHEREAS, Order No. R8-2002-0014 requires the District to monitor and control SSOs and to develop a FOG Control Program by December 30, 2004; and

WHEREAS, in light of the overwhelming evidence that FOG is a primary cause of SSOs, the District desires to implement a FOG Control Program to prevent SSOs; and

WHEREAS, the foregoing findings indicate that a FOG Control Program is required for Food Service Establishments within the District's jurisdiction to comply with waste discharge regulations and prevent the harmful effects of SSOs; and

WHEREAS, the Board of Directors finds that specific enforcement provisions must be adopted to govern discharges of wastewater to the District's system by Food Service Establishments.

NOW, THEREFORE, the Board of Directors does hereby ordain as follows:

Section I. Amendment To Code Of Regulations.

Chapter 4.30, entitled "Regulations Controlling the Discharge of Fats, Oils, and Grease From Food Service Establishments", is hereby added to Title 4, "Sewer Regulations" of the Garden Grove Sanitary District Code of Regulations (2004 Edition) to read as follows:

"Chapter 4.30. Regulations Controlling the Discharge of Fats, Oils  
And Grease From Food Service Establishments.

Section 4.30.010. PURPOSE AND POLICY

A. The purpose of this Ordinance is to facilitate the maximum beneficial public use of the District's sewer services and facilities while preventing blockages of the sewer lines resulting from discharges of FOG to the sewer facilities, and to specify appropriate FOG discharge requirements for Food Service Establishments.

B. This Ordinance shall be interpreted in accordance with the definitions set forth in Section 16. The provisions of this Ordinance shall apply to the direct or indirect discharge of all wastewater or waste containing FOG carried to the sewer facilities of the District.

C. To comply with Federal, State, and local policies and to allow the District to meet applicable standards, provisions are made in this Ordinance for the regulations of wastewater or waste containing FOG discharges to the sewer facilities.

D. This Ordinance establishes quantity and quality standards on all wastewater and/or waste discharges containing FOG, which may alone or collectively cause or contribute to FOG accumulation in the sewer facilities causing or potentially causing or contributing to the occurrence of SSOs.

Section 4.30.020. FOG DISCHARGE REQUIREMENT

No person, firm, corporation, or other entity shall operate a Food Service establishment so as to discharge or cause to be discharged into the sanitary sewer

collection system FOG that: (1) exceeds a concentration level adopted by the Board; or, (2) that may accumulate and/or cause or contribute to blockages in the sewer system or at the sewer system lateral which connects the Food Service Establishment to the sanitary sewer collection system.

#### Section 4.30.030. PROHIBITIONS

Any person, firm, corporation, or other entity is prohibited from operating a Food Service Establishment by:

A. Installing food grinders in the plumbing system of new construction of Food Service Establishments. All food grinders shall be removed from all existing Food Service Establishments within 180 days of the effective date of this Ordinance, unless the FOG Control Program Manager has authorized the grinder to remain.

B. Introducing any additives into a Food Service Establishment's wastewater system for the purpose of emulsifying FOG, unless otherwise permitted by specific written authorization of the FOG Control Program Manager.

C. Disposing 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.

D. Discharging wastewater from dishwashers to any grease trap or grease interceptor.

E. Discharging wastewater with temperatures in excess of 140°F to any grease control device.

F. Introducing biological additives for grease remediation or as a supplement to grease control device maintenance without prior authorization from the FOG Control Program Manager.

G. Discharging wastes from toilets, urinals, washbasins, and other fixtures containing fecal materials to sewer lines intended for grease control device service, or vice versa.

H. Discharging any waste, including FOG and solid materials removed from the grease control device, to the sewer system. Grease removed from grease control devices shall be waste hauled periodically as part of the operation and maintenance requirements for grease interceptors and traps.

#### Section 4.30.040. BEST MANAGEMENT PRACTICES REQUIRED

Any person, firm, corporation, or other entity operating a Food Services Establishment shall implement Best Management Practices as prescribed in this ordinance for the purpose of controlling and limiting the discharge of FOG to the sanitary sewer collection system.

Section 4.30.050. FOG PRETREATMENT/BEST MANAGEMENT PRACTICES

Any person, firm, corporation, or other entity operating a Food Service Establishment (FSE), or a property owner of a parcel containing multiple FSEs, may be required to install, operate and maintain an approved type and adequately sized grease interceptor in accordance with the provisions of this section. The grease interceptor shall be adequate to separate and remove FOG contained in wastewater discharges from Food Service Establishments prior to discharge to the sewer system. Fixtures, equipment, and drain lines located in the food preparation and clean up areas of Food Service Establishments that are sources of FOG discharges except for dish washing machines shall be connected to the grease interceptor. Compliance shall be established as follows:

A. New Construction of Food Service Establishments

New construction of Food Service Establishments shall include and install grease interceptors prior to commencing discharges of wastewater to the sanitary sewer collection system.

B. Existing Food Service Establishments/Commercial Properties

Existing FSE operators, or property owners with multiple FSEs, shall install a grease control device where the FOG Program Manager has found and determined that a FSE, has been responsible for, or otherwise contributed to, one or more SSO(s) following the enactment of this ordinance.

Where the FOG Program Manager has determined that an owner's lateral line requires cleaning to avoid an imminent threat of an SSO spill, the Manager is authorized to issue an order to the owner to immediately clean the subject lateral line.

The Program Manager shall issue his/her order in writing to the applicable party and shall designate a reasonable period of time period for corrective action.

C. Best Management Practice Requirements.

Food Service Establishment Operators and affected Property Owners shall comply with the following Best Management Practice standards:

1. BMP (Non-Structural)- Food Grinders (garbage disposal devices) shall immediately be removed from the FSEs plumbing system to prevent the discharge of food debris into the FSEs sewer drain system. This requirement will lead to controlling and limiting the introduction of FOG into the district's sanitary sewer collection system.

2. BMP (Non-Structural) - The District's approved SSO prevention-training program shall be instituted and continuously maintained. The training program shall consist of those tasks set forth in the training materials adopted by the Program Manager and made available to each FSE operator and property owner affected by this ordinance.
3. BMP (Structural)- Grease trap devices shall be installed and maintained so as to prevent odors, cross-contamination, sewer back-ups or SSOs.
4. BMP (Non-Structural)- Grease rendering containers shall be installed and Maintained.
5. BMP (Non-Structural)- Document record keeping shall be maintained consisting of: 1) employee training records; 2) grease control device (trap or interceptor) maintenance and cleaning records; 3) on property SSO records; 4) plumbing maintenance records; 5) rendering grease disposal records. Documents consist of, but are not limited to logs, records, letters, blue prints, equipment specification and operation, receipts, and manifests. Such records are deemed to be environmental records and shall be retained for a minimum of 5 years.

Section 4.30.060. APPEALS/INTERCEPTOR REQUIREMENT.

Where the FOG Control Program Manager has determined to require the installation of a grease interceptor, the responsible party may appeal said determination in accordance with the following procedure and criteria:

The Appellant can establish that:

1. There is no adequate space for installation and/or maintenance of a grease interceptor.
2. There is no adequate slope for gravity flow between kitchen plumbing fixtures and the grease interceptor and/or between the grease interceptor and the private collection lines or the public sewer.

The appellant may submit an appeal from the grease interceptor requirement to the FOG Control Program Manager. The operator bears the burden of presenting sufficient facts in the application to justify falling within one or more of the above stated criteria.

The FOG Program Manager shall forthwith render a written decision on the appeal within ten (10) working days. If the Manager requires more information, the Manager is authorized to request additional needed information prior to making a

final determination on the application. In the event that the Program Manager grants an approval of the appeal, the Manager's determination shall specify the terms and conditions of the waiver thereof.

The appellant may further appeal an adverse decision by the Program Manager within fifteen (15) calendar days from date of the written decision by filing a written appeal with the District Board Secretary. The appeal shall be heard by the General Manager, or his designee, as soon as reasonably practicable. A written notice of decision shall be mailed to the appellant within 10 business days from date of the appeal hearing. The decision of the General Manager, or designee, shall be final and binding.

The above stated appeal provisions shall also be applicable to revocation of waiver approvals.

#### Section 4.30.070 COMMERCIAL PROPERTIES

Property owners of commercial properties or their official designee(s) shall be responsible for the installation and maintenance of the grease interceptor serving multiple Food Service Establishments that are located on a single parcel.

#### Section 4.30.080. SEWER SYSTEM OVERFLOWS, PUBLIC NUISANCE, ABATEMENT

If the District must act immediately to contain and clean up an SSO caused by blockage of a private or public sewer lateral or system serving a Food Service Establishment, or at the request of the property owner or operator of the Food Service Establishment, or because of the failure of the property owner or Food Service Establishment to abate the condition causing immediate threat of injury to the health, safety, welfare, or property of the public, the District's costs for such abatement may be entirely borne by the property owner or operator of the Food Service Establishment, and individual(s) as a responsible officer or owner of the Food Service Establishment(s) and may constitute a debt to the District and become due and payable upon the District's request for reimbursement of such costs.

#### Section 4.30.090. DRAWING SUBMITTAL REQUIREMENTS

Upon request by the District:

A. Operators of Food Service Establishments may be required to submit two copies of facility site plans, mechanical and plumbing plans, and details to show all sewer locations and connections. The submittal shall be in a form and content acceptable to the District for review of existing or proposed grease control device, grease interceptor, monitoring facilities, metering facilities, and operating procedures. The review of the plans and procedures shall in no way relieve the Food Service Establishments of the responsibility of modifying the facilities or

procedures in the future, as necessary to produce an acceptable discharge, and to meet the requirements of this Ordinance or any requirements of other Regulatory Agencies; and a schematic drawing of the FOG control device, grease interceptor or other pretreatment equipment, piping and instrumentation diagram, and wastewater characterization report.

B. The District may require the drawings be prepared by a California Registered Civil, Chemical, Mechanical, or Electrical Engineer.

#### Section 4.30.100. GREASE INTERCEPTOR REQUIREMENTS

A. Food Service Establishment operators shall provide wastewater acceptable to the District, under the requirements and standards established herein before discharging to any public sewer. Any Food Service Establishment required to pretreat wastewater shall install, operate, and maintain an approved type and adequately sized grease interceptor necessary to maintain compliance with the objectives of this Ordinance.

B. Grease interceptor sizing and installation shall conform to the current edition of the California Plumbing Code. Grease interceptors shall be constructed in accordance with the design approved by the FOG Control Program Manager and shall have a minimum of two compartments with fittings designed for grease retention.

C. The grease interceptor shall be installed at an exterior location where it shall be at all times easily accessible for inspection, cleaning, and removal of accumulated grease.

D. Access manholes, with a minimum diameter of 24 inches, shall be provided over each grease interceptor chamber and sanitary tee. The access manholes shall extend at least to finished grade and be designed and maintained to prevent water inflow or infiltration. The manholes shall also have readily removable covers to facilitate inspection, grease removal, and wastewater sampling activities.

E Grease Interceptors shall be maintained in efficient operating condition by periodic removal of the full content of the interceptor which includes wastewater, accumulated FOG, floating materials, sludge and solids.

F All existing and newly installed grease interceptors shall be maintained in a manner consistent with a maintenance frequency approved by the FOG Control Program Manager pursuant to this section.

G No FOG that has accumulated in a grease interceptor shall be allowed to pass into any sewer lateral, sewer system, storm drain, or public right of way.

H. Food Service Establishment operators with grease interceptors may be required to submit data and information necessary to establish the maintenance frequency of grease interceptors.

I. The maintenance frequency for all Food Service Establishments with a grease interceptor shall be determined in one of the following methods:

1. Grease interceptors shall be fully pumped out and cleaned at a frequency such that the combined FOG and solids accumulation does not exceed 25% of the total liquid depth of the grease interceptor. This 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.

2. All Food Service Establishments with a Grease Interceptor shall maintain their grease interceptor not less than every 6 months. Grease interceptors shall be fully pumped out and cleaned quarterly when the frequency described in (1) has not been established. The maintenance frequency shall be adjusted when sufficient data have been obtained to establish an average frequency based on the requirements described in (1) and guidelines adopted pursuant to the FOG Control Program. The District may change the maintenance frequency at any time to reflect changes in actual operating conditions in accordance with the FOG Control Program. Based on the actual generation of FOG from the Food Service Establishment, the maintenance frequency may increase or decrease.

3. A Food Service Establishment operator may submit a request to the FOG Control Program Manager requesting a change in the maintenance frequency at any time. The operator has the responsibility to demonstrate that the requested change in frequency reflects actual operating conditions based on the average FOG accumulation over time and meets the requirements described in (1).

4. If the grease interceptor, at any time, contains FOG and solids accumulation that does not meet the requirements described in (1), the Food Service Establishment operator shall be required to have the grease interceptor serviced immediately such that all fats, oils, grease, sludge, and other materials are completely removed from the grease interceptor. If deemed necessary, the FOG Control Program Manager may also increase the maintenance frequency of the grease interceptor from the current frequency.

#### Section 4.30.110. GREASE TRAP REQUIREMENTS

A. Food Service Establishment operators may be required to install grease traps in the waste line leading from drains, sink, and other fixtures or equipment where grease may be introduced into the sewer system in quantities that can cause blockage.

B. Prior to receiving a City of Garden Grove Plumber's Permit, an applicant shall submit to the FOG Control Program Manager a stamped and signed copy of installation plans indicating that the Orange County Health Care Agency has approved the grease trap location.



C. Sizing and installation of grease traps shall conform to the current edition of the California Plumbing Code.

D. Grease traps shall be maintained in efficient operating conditions by removing accumulated grease at a frequency approved by the FOG Control Program Manager.

E. Grease traps shall be maintained free of all food residues and any FOG waste removed during the cleaning and scraping process.

F. Grease traps shall be inspected periodically to check for leaking seams and pipes, and for effective operation of the baffles and flow-regulating device. Grease traps and their baffles shall be maintained free of all caked-on FOG and waste. Removable baffles shall be removed and cleaned during the maintenance process.

G. Dishwashers and food grinder units shall not be connected to or discharged into any grease trap.

#### Section 4.30.120. MONITORING FACILITIES REQUIREMENTS

A. The District may require the Food Service Establishments to construct and maintain in proper operating condition at the Food Service Establishment's sole expense, flow monitoring, constituent monitoring and/or sampling facilities.

B. The location of the monitoring or metering facilities shall be subject to approval by the FOG Control Program Manager.

C. Food Service Establishments may be required to provide immediate, clear, safe and uninterrupted access to the FOG Control Program Manager or inspectors to the Food Service Establishment's monitoring and metering facilities.

D. Food Service Establishments may also be required by the FOG Control Program Manager to submit waste analysis plans, contingency plans, and meet other necessary requirements to ensure proper operation and maintenance of the grease control device and compliance with this Ordinance.

E. No Food Service Establishment shall increase the use of water or in any other manner attempt to dilute a discharge as a partial or complete substitute for treatment to achieve compliance with this Ordinance and the FOG Wastewater Discharge Permit.

#### Section 4.30.130. INSPECTION AND SAMPLING CONDITIONS

A. The FOG Control Program Manager may inspect or order the inspection and sample the wastewater discharges of any Food Service Establishment to ascertain compliance with this Ordinance. The owner shall allow the District access to the Food Service Establishment premises, during normal business hours, for purposes of inspecting the Food Service Establishment's grease control devices or interceptor, reviewing the manifests, receipts and invoices relating to the cleaning, maintenance and inspection of the grease control devices.

1. Right to Inspect. Prior to commencing any inspection as authorized in this section, the authorized inspector shall obtain either the consent of the owner or occupant of the property or shall obtain an administrative inspection warrant or criminal search warrant.

2. Entry to Inspect. The authorized inspector may enter property to investigate the source of any discharge to any public street, inlet, gutter, storm drain or the stormwater drainage system located within the jurisdiction of the city.

3. Compliance Assessments. The authorized inspector may inspect property for the purpose of verifying compliance with this ordinance, including but not limited to (i) identifying products produced, processes conducted, chemicals used and materials stored on or contained within the property, (ii) identifying point(s) of discharge of all wastewater, process water systems and pollutants, (iii) investigating the natural slope at the location, including drainage patterns and man-made conveyance systems, (iv) establishing the location of all points of discharge from the property, whether by sanitary sewer collection system, surface runoff or through a storm drain system, (v) locating any illicit connection or the source of prohibited discharge, (vi) evaluating compliance with any permit issued pursuant to Article 3 hereof.

4. Records Review. The authorized inspector may inspect all records of the owner or occupant of property relating to FOG Best Management Practices to include related chemicals or processes presently or previously occurring on-site, facilities maps or schematics and diagrams, pumping and/or grease hauler manifests or receipts pollution prevention plans, monitoring program plans and any other record(s) relating to unauthorized connections, prohibited discharges, or any other source of contribution or potential contribution of pollutants to the stormwater drainage system.

5. Sample and Test. The authorized inspector may inspect, sample and test any area runoff, soils area (including groundwater testing), process discharge, materials within any waste storage area (including any container contents), and/or treatment system discharge for the purpose of determining the potential for contribution of pollutants to the stormwater drainage system. The authorized inspector may investigate the integrity of all storm drain and sanitary sewer systems, any legal nonconforming connection or other pipelines on the property using appropriate tests, including but not limited to smoke and dye tests or video surveys. The authorized inspector may take photographs or videotape, make measurements or

drawings, and create any other record reasonably necessary to document conditions on the property.

#### Section 4.30.140. NOTIFICATION OF SPILL

A. When material discharged to the sewer has the potential to cause or result in sewer blockages or SSOs, the discharger shall immediately notify the local Health Department, City or County, and the District.

B. Confirmation of this notification shall be made in writing to the FOG Control Program Manager 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.

C. Such notification shall not relieve the discharger of any expense, loss, damage or other liability which may be incurred as a result of damage or loss to the District or any other damage or loss to person or property; nor shall such notification relieve the discharger of any fees or other liability which may be imposed by this Ordinance or other applicable law.

#### Section 4.30.150. ENFORCEMENT

A. Criminal Sanctions/General Penalty.

It is unlawful for any person, firm or corporation to violate any provision of this ordinance, including a failure of any party to comply with an order of the Program Manager. A violation of this ordinance shall constitute a misdemeanor; except that notwithstanding any other requirement of this ordinance, any violation constituting a misdemeanor herein, in the discretion of the District's legal counsel, or other authorized enforcement officer, may be charged and prosecuted as an infraction.

Any person, firm, corporation convicted of a misdemeanor shall be punished by a fine of not more than one thousand dollars (\$1,000) or by imprisonment in the county jail for a period of not more than six (6) months, or by both such fine and imprisonment. Any person charged and convicted of an infraction under the provisions of this code is punishable pursuant to the fine schedule set forth in Government Code section 36900.

Each such person, firm, corporation shall be guilty of a separate offense for each and every day, during any portion of which, any violation of this code is committed, continued, or permitted by any such person, firm, corporation.

B. Nuisances/Civil Relief.

Any condition in violation of this Ordinance, including but not limited to the maintenance or use of any illicit connection or the occurrence of any prohibited discharge, shall constitute a threat to the public health, safety and welfare, and is declared and deemed a nuisance pursuant to Government Code section 38771.

Any continuing or repetitive violation of this ordinance is declared to be a public nuisance and the district's legal counsel or authorized legal representative is authorized to file an appropriate civil action, whether or not criminal proceedings have been commenced for the subject offense.

C. Costs of Abatement.

Pursuant to Health and Safety Code section 6523.3, the District is entitled to recover its costs incurred in taking any action to correct a violation of this ordinance. Such costs shall be added to any sewer service charge payable by any person violating this ordinance. The district shall have such remedies for the collection of such costs as it has for the collection of sewer service charges.

Section 4.30.160. DEFINITIONS

A. Unless otherwise defined herein, terms related to water quality shall be as adopted in the latest edition of Standard Methods for Examination of Water and Wastewater, published by the American Public Health Association, the American Water Works Association and the Water Environment Federation. The testing procedures for waste constituents and characteristics shall be as provided in 40 CFR 136 (Code of Federal Regulations).

B. Other terms not herein defined are defined as being the same as set forth in the latest adopted applicable editions of the California Codes applicable to building construction.

C. Subject to the foregoing provisions, the following definitions shall apply in this Ordinance:

Best Management Practices(Structural and Non-Structural)	Schedules of activities, prohibitions of practices, maintenance procedures, installation of equipment, and other management practices to control and limit the introduction of FOG to sewer facilities.,
Board	The Board of Directors of the District.

Change in Operations	Any change in the ownership, food types, or operational procedures that have the potential to increase the amount of FOG generated and/or discharged by Food Service Establishments in an amount that alone or collectively causes or creates a potential for SSOs to occur.
Composite Sample	A collection of individual samples obtained at selected intervals based on an increment of either flow or time. The resulting mixture (composite sample) forms a representative sample of the waste stream discharged during the sample period. Samples will be collected when a wastewater discharge occurs.
Discharger	Any person who discharges or causes a discharge of wastewater directly or indirectly to a public sewer and/or stormwater drain system. Discharger shall mean the same as User.
District	The Garden Grove Sanitary District.
Sewer Facility or System	Any property belonging to the District used in the treatment, reclamation, reuse, transportation, or disposal of wastewater.
Effluent	Any liquid outflow from the Food Service Establishment that is discharged.
Fats, Oils, and Grease ("FOG")	Any substance such as a vegetable or animal product that is used in, or is a by product of, the cooking or food preparation process, and that turns or may turn viscous or solidifies with a change in temperature or other conditions.
FOG Control Program	The FOG Control Program required by and developed pursuant to RWQCB Order No. R8-2002-0014, Section (c)(12)(viii).

FOG Control Program  
Manager

The individual designated by the District to administer the FOG Control Program. The FOG Control Program Manager is responsible for all determinations of compliance with the program.

Food Service Establishment

Facilities defined in California Uniform Retail Food Service Establishments Law (CURFFL) Section 113785, and any commercial entity within the boundaries of the District, operating in a permanently constructed structure such as a room, building, or place, or portion thereof, maintained, used, or operated for the purpose of storing, preparing, serving, or manufacturing, packaging, or otherwise handling food for sale to other entities, or for consumption by the public, its members or employees, and which has any process or device that uses or produces FOG, or grease vapors, steam, fumes, smoke or odors that are required to be removed by a Type I or Type II hood, as defined in CURFFL Section 113785. A limited food preparation establishment is not considered a Food Service Establishment when engaged only in reheating, hot holding or assembly of ready to eat food products and as a result, there is no wastewater discharge containing a significant amount of FOG. A limited food preparation establishment does not include any operation that changes the form, flavor, or consistency of food.

Food Grinder

Any device installed in the plumbing or sewage system for the purpose of grinding food waste or food preparation by-products for the purpose of discharging it into the sanitary sewer collection system.

Grease Control Device	Any grease interceptor, grease trap or other mechanism, device, or process, which attaches to, or is applied to, wastewater plumbing fixtures and lines, the purpose of which is to trap or collect or treat FOG prior to it being discharged into the sewer system. "Grease control device" may also include any other proven method to reduce FOG subject to the approval of the District.
Grease Interceptor	A multi-compartment device that is constructed in different sizes and is generally required to be located, according to the California Plumbing Code, underground between a Food Service Establishment and the connection to the sewer system. These devices primarily use gravity to separate FOG from the wastewater as it moves from one compartment to the next. These devices must be cleaned, maintained, and have the FOG removed and disposed of in a proper manner on regular intervals to be effective.
Grease Trap	A grease control device that is used to serve individual fixtures and have limited effect and should only be used in those cases where the use of a grease interceptor or other grease control device is determined to be impossible or impracticable.
General Manager	The individual duly designated by the Board of Directors of the District to administer this Ordinance.
Grab Sample	A sample taken from a waste stream on a one-time basis without regard to the flow in the waste stream and without consideration of time.
Hot Spots	Areas in sewer lines that have experienced sanitary sewer overflows resulting in the need for frequent maintenance and cleaning.

Inflow	Water entering a sewer system through a direct stormwater runoff connection to the sanitary sewer, which may cause an almost immediate increase in wastewater flows.
Infiltration	Water entering a sewer system, including sewer service connections, from the ground through such means as defective pipes, pipe joints, connections, or manhole walls.
Inspector	A person authorized by the District to inspect any existing or proposed wastewater generation, conveyance, processing, and disposal facilities.
Interceptor	A grease interceptor.
Interference	Any discharge which, alone or in conjunction with discharges from other sources, inhibits or disrupts the District's sewer system, treatment processes or operations; or is a cause of violation of the District's NPDES or Waste Discharge Requirements or prevents lawful sludge use or disposal.
Local Sewering Agency	Any public agency or private entity responsible for the collection and disposal of wastewater to the District's sewer facilities duly authorized under the laws of the State of California to construct and/or maintain public sewers.
NPDES	The National Pollutant Discharge Elimination System; the permit issued to control the discharge of liquids or other substances or solids to surface waters of the United States as detailed in Public Law 92-500, Section 402.
New Construction	Any structure planned or under construction for which a sewer connection permit has not been issued.
Person	Any individual, partnership, firm, association, corporation or public agency, including the State of California and the United States of America.



Prohibited Discharge	Any discharge which contains any pollutant, from public or private property to (i) the stormwater drainage system; (II) any upstream flow, which is tributary to the stormwater drain system; (III) any groundwater, river, stream, creek, wash or dry weather arroyo, wetlands area, march, coastal slough, or (iv) any coastal harbor, bay or the pacific Ocean.
Public Agency	The State of California and/or any city, county, special district, other local governmental authority or public body of or within this State.
Public Sewer	A sewer owned and operated by the District, or other local Public Agency, which is tributary to the District's sewer facilities.
Regulatory Agencies	Regulatory Agencies shall mean those agencies having regulatory jurisdiction over the operations of the District, including, but not limited to:  a) United States Environmental Protection Agency, Region IX, San Francisco and Washington, DC (EPA).  b) California State Water Resources Control Board (SWRCB).  c) California Regional Water Quality Control Board, Santa Ana Region (RWQCB).  d) South Coast Air Quality Management District (SCAQMD).  e) California Department of Health Services (DOHS).

Remodeling	A physical change or operational change causing generation of the amount of FOG that exceed the current amount of FOG discharge to the sewer system by the Food Service Establishment in an amount that alone or collectively causes or create a potential for SSOs to occur; or exceeding a cost of \$50,000 to a Food Service Establishment that requires a building permit, and involves any one or combination of the following: (1) Under slab plumbing in the food processing area, (2) a 30% increase in the net public seating area, (3) a 30% increase in the size of the kitchen area, or (4) any change in the size or type of food preparation equipment.
Sample Point	A location approved by the District, from which wastewater can be collected that is representative in content and consistency of the entire flow of wastewater being sampled.
Sampling Facilities	Structure(s) provided at the user's expense for the District or user to measure and record wastewater constituent mass, concentrations, collect a representative sample, or provide access to plug or terminate the discharge.
Sewer System Overflow (SSO)	A sanitary sewer system overflow (SSO), or sewage spill, is each instance of a discharge of sewage from a sanitary sewer system.
Sewage	Wastewater.
Sewer Facilities or System	Any and all facilities used for collecting, conveying, pumping, treating, and disposing of wastewater and sludge.
Sewer Lateral	A building sewer as defined in the latest edition of the California Plumbing Code. It is the wastewater connection between the building's wastewater facilities and a public sewer system.

Sludge		Any solid, semi-solid or liquid decant, supernate or supernate from a manufacturing process, utility service, or pretreatment facility.
Stormwater Drainage System		Street gutter, channel, storm drain, constructed drain, lined diversion structure, wash area, inlet, outlet or other facility, which is part of or tributary to the county-wide stormwater runoff system and owned, operated, maintained or controlled by County of Orange, the Orange County Flood Control District or any city, and used for the purpose of collecting, storing, transporting or disposing of stormwater.
User		Any person who discharges or causes a discharge of wastewater directly or indirectly to a public sewer system. User shall mean the same as Discharger.
Waste		Sewage and any and all other waste substances, liquid, solid, gaseous or radioactive, associated with human habitation or of human or animal nature, including such wastes placed within containers of whatever nature prior to and for the purpose of disposal.
Manifest		That receipt which is retained by the generator of wastes for disposing recyclable wastes or liquid wastes as required by the District.
Waste Practices	Minimization	Plans or programs intended to reduce or eliminate discharges to the sewer system or to conserve water, including, but not limited to, product substitutions, housekeeping practices, inventory control, employee education, and other steps as necessary to minimize wastewater produced.
Waste hauler		Any person carrying on or engaging in vehicular transport of waste as part of, or incidental to, any business for that purpose.
Wastewater		The liquid and water-carried wastes of the community and all constituents thereof, whether treated or untreated, discharged into or permitted to enter a public sewer.

Wastewater Constituents  
and Characteristics

The individual chemical, physical, bacteriological, and other parameters, including volume and flow rate and such other parameters that serve to define, classify or measure the quality and quantity of wastewater.

Section II. Effective Date

This Ordinance shall take effect immediately upon its adoption and a summary shall be published in a newspaper of general circulation as provided by law.

Adopted this 26<sup>th</sup> day of October 2004.

/s/ BRUCE A. BROADWATER  
PRESIDENT

ATTEST:

/s/ RUTH E. SMITH  
SECRETARY

STATE OF CALIFORNIA    )  
COUNTY OF ORANGE    ) ss:  
CITY OF GARDEN GROVE )

I, RUTH E. SMITH, Secretary of the Garden Grove Sanitary District, hereby certify that the foregoing Ordinance was duly adopted by the Board of the Garden Grove Sanitary District at a meeting held on the 26<sup>th</sup> day of October 2004, by the following vote:

AYES:           MEMBERS: (5) DALTON, LEYES, ROSEN, TRAN, BROADWATER  
NOES:           MEMBERS: (0) NONE  
ABSENT:         MEMBERS: (0) NONE

/s/ RUTH E. SMITH  
SECRETARY