

## THE ADVANTAGES ARE CLEAR

- Reduction of plumbing repair bills
- Prevention of costly property damage, business interruption and/or expensive, unpleasant cleanup due to clogged sewers and overflows
- Protection from potential health hazards caused by the accumulation of fats, oils, grease and food particles in your sewer pipes
- Protection for marine life and swimmers from health risks and beach closures due to sewage overflows spilling into our storm drain system.
- Protection for our sanitary sewer system and the Hyperion Water Treatment Plant.

## COMPLIANCE IS MANDATORY

All restaurants, eateries and food preparation facilities must have a valid Industrial Wastewater Permit. This permit defines discharge limitations established by the City Ordinance 5.20.40 and the U.S. Environmental Protection Agency under the Federal Clean Water Act. Your permit may also require the installation of a pretreatment equipment.

We encourage business and property owners to take pro-active steps towards preventing fats, oils, and grease from entering the sewer system by implementing "Best Management Practices" (BMP's). We regularly monitor wastewater entering the sewer and stormdrain systems from your facilities and alert you to any discharges that exceed the limits specified in your Industrial Wastewater Permit. Our staff will help you identify the source of the problem, recommend solutions and give you time to correct the situation. In the event non-compliance continues without resolution, we may be forced to deny sewer service to your facility.

## WE ARE HERE TO ANSWER YOUR QUESTIONS

If you have questions about the permitting process, pretreatment systems, or testing, please don't hesitate to call us at  
**310-458-8235.**

For water conservation information, please call  
**310-458-8972 ext 1.**

We are pleased to provide you with the practical and technical information you need to protect your business, the public health, and our environment.



*Use of an in-ground grease interceptor prevents grease, oil and fat from reaching Santa Monica Bay.*



*Constant testing of wastewater discharges into the sewer and stormdrains helps to ensure the health of the public and Santa Monica Bay.*



City of  
**Santa Monica**

**Water Pollution Prevention  
Industrial Waste Section  
City of Santa Monica  
1212 5th Street, 3rd Floor  
Santa Monica, CA 90404  
Tel: 310-458-8235  
<http://epwm.santa-monica.org/epwm>**

FATS OILS GREASE

# Stop the F.O.G. From Rolling In...



City of  
**Santa Monica**

**Make Our Bay  
A Safe Place  
To Swim & Play**

**CITY OF SANTA MONICA  
WATER POLLUTION PREVENTION  
FOR FOOD ESTABLISHMENTS  
<http://epwm.santa-monica.org/epwm>**

## A "GRADE A" BAY... WHY NOT?

Clean beaches, storm drains, and sewers are just good business. You do everything you can to keep customers coming back. Obviously, sewer overflows and backups are not conducive to repeat business.

Often, cooking by-products containing grease are washed into your plumbing system through the sinks and floor drains in your food preparation areas. Over time, the grease clogs your pipes, sewer lines become blocked, and you have a costly, inconvenient problem to fix, *but your problem can become everyone else's problem, too.*

Once sewer lines become blocked, wastewater full of fat, oil and grease are forced up through manhole (utility) covers onto our streets and into our storm drain system. The untreated sewage

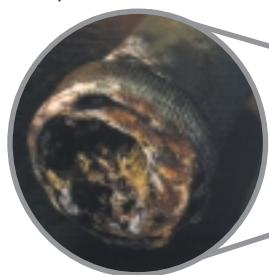
flows through our storm drains to the beach (see diagram below). Our beaches get poor grades for cleanliness and sometimes are closed to the public due to significant health risks. The dangerous



pathogens found in waste water are not favorable to marine citizens and businesses.

Our Water Pollution Prevention Program is designed to protect public health, our environment and your business.

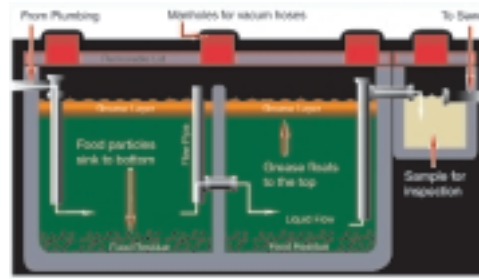
*Clogged drain.*



## THE SOLUTION... BEST MANAGEMENT PRACTICES

Prevent fats, oils and grease from entering your pipes and the sewer system. These simple "Best Management Practices" will enable your restaurant to operate efficiently, safely and cost effectively.

- Install an appropriately sized grease trap or interceptor in your place of business.



*The above diagram shows how an underground grease interceptor prevents fats, oils, and grease from entering the sanitary sewer system.*

- Maintain, clean and service your grease trap or interceptor regularly.
- Filter screens should not be washed on-site. A filter cleaning service must be used, unless you have a grease interceptor.
- Do not use prohibited substances such as chlorine, acids and solvents with your grease trap or interceptor, as they may cause serious damage to your pretreatment system and the environment.

*Excessive grease contributes to blocked pipes cause sewer overflows into storm drains leading into the Santa Monica Bay.*

*Recycle grease, do not pour down drain.*

*The storm drains take untreated waste water to the bay.*

*Sewer lines take waste water to Hyperion Waste Water Treatment Plant*

- Be cautious of chemicals and additives that claim to dissolve grease (including soaps and detergents). Often, these substances move the grease down your pipes only to clog sewer lines elsewhere.
- Collect used grease and oil in a proper container that provides secondary containment and recycle. Do not pour grease into sink, floor drains, or in dumpsters.
- Scrape solids and food scraps from cooking surfaces, plates and utensils into the trash can. Recycle food scraps whenever possible. The use of garbage disposals is strictly prohibited.
- Wash mats and equipment indoors, near kitchen floor drain, or in janitor's sink. Remember, untreated water in our storm drains flow into the ocean.
- In the event of a grease spill in the alley or parking lot, use dry method for spill cleanup such as kitty litter. Do not hose down spills.
- Sweep up food particles, cigarette butts, dirt, sediment and trash from outside areas before rinsing or steam cleaning surfaces. Use equipment that minimizes water useage and runoff. Do not use toxic bleaches or detergents which could run into storm drains.



Mop up excess water and dispose of in toilet, sink, or floor drains connected to the sanitary sewer.

