## APPENDIX A SWRCB ORDER NO. 2006-0003-DWQ

#### STATE WATER RESOURCES CONTROL BOARD ORDER NO. 2006-0003-DWQ

#### STATEWIDE GENERAL WASTE DISCHARGE REQUIREMENTS FOR SANITARY SEWER SYSTEMS

The State Water Resources Control Board, hereinafter referred to as "State Water Board", finds that:

- All federal and state agencies, municipalities, counties, districts, and other public entities that own or operate sanitary sewer systems greater than one mile in length that collect and/or convey untreated or partially treated wastewater to a publicly owned treatment facility in the State of California are required to comply with the terms of this Order. Such entities are hereinafter referred to as "Enrollees".
- 2. Sanitary sewer overflows (SSOs) are overflows from sanitary sewer systems of domestic wastewater, as well as industrial and commercial wastewater, depending on the pattern of land uses in the area served by the sanitary sewer system. SSOs often contain high levels of suspended solids, pathogenic organisms, toxic pollutants, nutrients, oxygen-demanding organic compounds, oil and grease and other pollutants. SSOs may cause a public nuisance, particularly when raw untreated wastewater is discharged to areas with high public exposure, such as streets or surface waters used for drinking, fishing, or body contact recreation. SSOs may pollute surface or ground waters, threaten public health, adversely affect aquatic life, and impair the recreational use and aesthetic enjoyment of surface waters.
- 3. Sanitary sewer systems experience periodic failures resulting in discharges that may affect waters of the state. There are many factors (including factors related to geology, design, construction methods and materials, age of the system, population growth, and system operation and maintenance), which affect the likelihood of an SSO. A proactive approach that requires Enrollees to ensure a system-wide operation, maintenance, and management plan is in place will reduce the number and frequency of SSOs within the state. This approach will in turn decrease the risk to human health and the environment caused by SSOs.
- 4. Major causes of SSOs include: grease blockages, root blockages, sewer line flood damage, manhole structure failures, vandalism, pump station mechanical failures, power outages, excessive storm or ground water inflow/infiltration, debris blockages, sanitary sewer system age and construction material failures, lack of proper operation and maintenance, insufficient capacity and contractorcaused damages. Many SSOs are preventable with adequate and appropriate facilities, source control measures and operation and maintenance of the sanitary sewer system.

#### SEWER SYSTEM MANAGEMENT PLANS

- 5. To facilitate proper funding and management of sanitary sewer systems, each Enrollee must develop and implement a system-specific Sewer System Management Plan (SSMP). To be effective, SSMPs must include provisions to provide proper and efficient management, operation, and maintenance of sanitary sewer systems, while taking into consideration risk management and cost benefit analysis. Additionally, an SSMP must contain a spill response plan that establishes standard procedures for immediate response to an SSO in a manner designed to minimize water quality impacts and potential nuisance conditions.
- 6. Many local public agencies in California have already developed SSMPs and implemented measures to reduce SSOs. These entities can build upon their existing efforts to establish a comprehensive SSMP consistent with this Order. Others, however, still require technical assistance and, in some cases, funding to improve sanitary sewer system operation and maintenance in order to reduce SSOs.
- 7. SSMP certification by technically qualified and experienced persons can provide a useful and cost-effective means for ensuring that SSMPs are developed and implemented appropriately.
- 8. It is the State Water Board's intent to gather additional information on the causes and sources of SSOs to augment existing information and to determine the full extent of SSOs and consequent public health and/or environmental impacts occurring in the State.
- 9. Both uniform SSO reporting and a centralized statewide electronic database are needed to collect information to allow the State Water Board and Regional Water Quality Control Boards (Regional Water Boards) to effectively analyze the extent of SSOs statewide and their potential impacts on beneficial uses and public health. The monitoring and reporting program required by this Order and the attached Monitoring and Reporting Program No. 2006-0003-DWQ, are necessary to assure compliance with these waste discharge requirements (WDRs).
- 10. Information regarding SSOs must be provided to Regional Water Boards and other regulatory agencies in a timely manner and be made available to the public in a complete, concise, and timely fashion.
- 11. Some Regional Water Boards have issued WDRs or WDRs that serve as National Pollution Discharge Elimination System (NPDES) permits to sanitary sewer system owners/operators within their jurisdictions. This Order establishes minimum requirements to prevent SSOs. Although it is the State Water Board's intent that this Order be the primary regulatory mechanism for sanitary sewer systems statewide, Regional Water Boards may issue more stringent or more

prescriptive WDRs for sanitary sewer systems. Upon issuance or reissuance of a Regional Water Board's WDRs for a system subject to this Order, the Regional Water Board shall coordinate its requirements with stated requirements within this Order, to identify requirements that are more stringent, to remove requirements that are less stringent than this Order, and to provide consistency in reporting.

#### **REGULATORY CONSIDERATIONS**

- 12. California Water Code section 13263 provides that the State Water Board may prescribe general WDRs for a category of discharges if the State Water Board finds or determines that:
  - The discharges are produced by the same or similar operations;
  - The discharges involve the same or similar types of waste;
  - The discharges require the same or similar treatment standards; and
  - The discharges are more appropriately regulated under general discharge requirements than individual discharge requirements.

This Order establishes requirements for a class of operations, facilities, and discharges that are similar throughout the state.

13. The issuance of general WDRs to the Enrollees will:

- a) Reduce the administrative burden of issuing individual WDRs to each Enrollee;
- b) Provide for a unified statewide approach for the reporting and database tracking of SSOs;
- c) Establish consistent and uniform requirements for SSMP development and implementation;
- d) Provide statewide consistency in reporting; and
- e) Facilitate consistent enforcement for violations.
- 14. The beneficial uses of surface waters that can be impaired by SSOs include, but are not limited to, aquatic life, drinking water supply, body contact and non-contact recreation, and aesthetics. The beneficial uses of ground water that can be impaired include, but are not limited to, drinking water and agricultural supply. Surface and ground waters throughout the state support these uses to varying degrees.
- 15. The implementation of requirements set forth in this Order will ensure the reasonable protection of past, present, and probable future beneficial uses of water and the prevention of nuisance. The requirements implement the water quality control plans (Basin Plans) for each region and take into account the environmental characteristics of hydrographic units within the state. Additionally, the State Water Board has considered water quality control of all factors that affect

water quality in the area, costs associated with compliance with these requirements, the need for developing housing within California, and the need to develop and use recycled water.

- 16. The Federal Clean Water Act largely prohibits any discharge of pollutants from a point source to waters of the United States except as authorized under an NPDES permit. In general, any point source discharge of sewage effluent to waters of the United States must comply with technology-based, secondary treatment standards, at a minimum, and any more stringent requirements necessary to meet applicable water quality standards and other requirements. Hence, the unpermitted discharge of wastewater from a sanitary sewer system to waters of the United States is illegal under the Clean Water Act. In addition, many Basin Plans adopted by the Regional Water Boards contain discharge prohibitions that apply to the discharge of untreated or partially treated wastewater. Finally, the California Water Code generally prohibits the discharge of waste to land prior to the filing of any required report of waste discharge and the subsequent issuance of either WDRs or a waiver of WDRs.
- 17. California Water Code section 13263 requires a water board to, after any necessary hearing, prescribe requirements as to the nature of any proposed discharge, existing discharge, or material change in an existing discharge. The requirements shall, among other things, take into consideration the need to prevent nuisance.
- 18. California Water Code section 13050, subdivision (m), defines nuisance as anything which meets all of the following requirements:
  - a. Is injurious to health, or is indecent or offensive to the senses, or an obstruction to the free use of property, so as to interfere with the comfortable enjoyment of life or property.
  - b. Affects at the same time an entire community or neighborhood, or any considerable number of persons, although the extent of the annoyance or damage inflicted upon individuals may be unequal.
  - c. Occurs during, or as a result of, the treatment or disposal of wastes.
- 19. This Order is consistent with State Water Board Resolution No. 68-16 (Statement of Policy with Respect to Maintaining High Quality of Waters in California) in that the Order imposes conditions to prevent impacts to water quality, does not allow the degradation of water quality, will not unreasonably affect beneficial uses of water, and will not result in water quality less than prescribed in State Water Board or Regional Water Board plans and policies.
- 20. The action to adopt this General Order is exempt from the California Environmental Quality Act (Public Resources Code §21000 et seq.) because it is an action taken by a regulatory agency to assure the protection of the environment and the regulatory process involves procedures for protection of the environment. (Cal. Code Regs., tit. 14, §15308). In addition, the action to adopt

this Order is exempt from CEQA pursuant to Cal.Code Regs., title 14, §15301 to the extent that it applies to existing sanitary sewer collection systems that constitute "existing facilities" as that term is used in Section 15301, and §15302, to the extent that it results in the repair or replacement of existing systems involving negligible or no expansion of capacity.

- 21. The Fact Sheet, which is incorporated by reference in the Order, contains supplemental information that was also considered in establishing these requirements.
- 22. The State Water Board has notified all affected public agencies and all known interested persons of the intent to prescribe general WDRs that require Enrollees to develop SSMPs and to report all SSOs.
- 23. The State Water Board conducted a public hearing on February 8, 2006, to receive oral and written comments on the draft order. The State Water Board received and considered, at its May 2, 2006, meeting, additional public comments on substantial changes made to the proposed general WDRs following the February 8, 2006, public hearing. The State Water Board has considered all comments pertaining to the proposed general WDRs.

**IT IS HEREBY ORDERED**, that pursuant to California Water Code section 13263, the Enrollees, their agents, successors, and assigns, in order to meet the provisions contained in Division 7 of the California Water Code and regulations adopted hereunder, shall comply with the following:

#### A. DEFINITIONS

- 1. Sanitary sewer overflow (SSO) Any overflow, spill, release, discharge or diversion of untreated or partially treated wastewater from a sanitary sewer system. SSOs include:
  - (i) Overflows or releases of untreated or partially treated wastewater that reach waters of the United States;
  - (ii) Overflows or releases of untreated or partially treated wastewater that do not reach waters of the United States; and
  - (iii) Wastewater backups into buildings and on private property that are caused by blockages or flow conditions within the publicly owned portion of a sanitary sewer system.
- 2. Sanitary sewer system Any system of pipes, pump stations, sewer lines, or other conveyances, upstream of a wastewater treatment plant headworks used to collect and convey wastewater to the publicly owned treatment facility. Temporary storage and conveyance facilities (such as vaults, temporary piping, construction trenches, wet wells, impoundments, tanks, etc.) are considered to be part of the sanitary sewer system, and discharges into these temporary storage facilities are not considered to be SSOs.

For purposes of this Order, sanitary sewer systems include only those systems owned by public agencies that are comprised of more than one mile of pipes or sewer lines.

- 3. **Enrollee** A federal or state agency, municipality, county, district, and other public entity that owns or operates a sanitary sewer system, as defined in the general WDRs, and that has submitted a complete and approved application for coverage under this Order.
- 4. **SSO Reporting System** Online spill reporting system that is hosted, controlled, and maintained by the State Water Board. The web address for this site is http://ciwqs.waterboards.ca.gov. This online database is maintained on a secure site and is controlled by unique usernames and passwords.
- 5. **Untreated or partially treated wastewater** Any volume of waste discharged from the sanitary sewer system upstream of a wastewater treatment plant headworks.
- 6. **Satellite collection system** The portion, if any, of a sanitary sewer system owned or operated by a different public agency than the agency that owns and operates the wastewater treatment facility to which the sanitary sewer system is tributary.
- 7. **Nuisance** California Water Code section 13050, subdivision (m), defines nuisance as anything which meets all of the following requirements:
  - a. Is injurious to health, or is indecent or offensive to the senses, or an obstruction to the free use of property, so as to interfere with the comfortable enjoyment of life or property.
  - b. Affects at the same time an entire community or neighborhood, or any considerable number of persons, although the extent of the annoyance or damage inflicted upon individuals may be unequal.
  - c. Occurs during, or as a result of, the treatment or disposal of wastes.

#### **B. APPLICATION REQUIREMENTS**

- Deadlines for Application All public agencies that currently own or operate sanitary sewer systems within the State of California must apply for coverage under the general WDRs within six (6) months of the date of adoption of the general WDRs. Additionally, public agencies that acquire or assume responsibility for operating sanitary sewer systems after the date of adoption of this Order must apply for coverage under the general WDRs at least three (3) months prior to operation of those facilities.
- Applications under the general WDRs In order to apply for coverage pursuant to the general WDRs, a legally authorized representative for each agency must submit a complete application package. Within sixty (60) days of adoption of the general WDRs, State Water Board staff will send specific instructions on how to

apply for coverage under the general WDRs to all known public agencies that own sanitary sewer systems. Agencies that do not receive notice may obtain applications and instructions online on the Water Board's website.

3. Coverage under the general WDRs – Permit coverage will be in effect once a complete application package has been submitted and approved by the State Water Board's Division of Water Quality.

#### **C. PROHIBITIONS**

- 1. Any SSO that results in a discharge of untreated or partially treated wastewater to waters of the United States is prohibited.
- 2. Any SSO that results in a discharge of untreated or partially treated wastewater that creates a nuisance as defined in California Water Code Section 13050(m) is prohibited.

#### **D. PROVISIONS**

- 1. The Enrollee must comply with all conditions of this Order. Any noncompliance with this Order constitutes a violation of the California Water Code and is grounds for enforcement action.
- 2. It is the intent of the State Water Board that sanitary sewer systems be regulated in a manner consistent with the general WDRs. Nothing in the general WDRs shall be:
  - (i) Interpreted or applied in a manner inconsistent with the Federal Clean Water Act, or supersede a more specific or more stringent state or federal requirement in an existing permit, regulation, or administrative/judicial order or Consent Decree;
  - (ii) Interpreted or applied to authorize an SSO that is illegal under either the Clean Water Act, an applicable Basin Plan prohibition or water quality standard, or the California Water Code;
  - (iii) Interpreted or applied to prohibit a Regional Water Board from issuing an individual NPDES permit or WDR, superseding this general WDR, for a sanitary sewer system, authorized under the Clean Water Act or California Water Code; or
  - (iv) Interpreted or applied to supersede any more specific or more stringent WDRs or enforcement order issued by a Regional Water Board.
- 3. The Enrollee shall take all feasible steps to eliminate SSOs. In the event that an SSO does occur, the Enrollee shall take all feasible steps to contain and mitigate the impacts of an SSO.
- 4. In the event of an SSO, the Enrollee shall take all feasible steps to prevent untreated or partially treated wastewater from discharging from storm drains into

flood control channels or waters of the United States by blocking the storm drainage system and by removing the wastewater from the storm drains.

- 5. All SSOs must be reported in accordance with Section G of the general WDRs.
- 6. In any enforcement action, the State and/or Regional Water Boards will consider the appropriate factors under the duly adopted State Water Board Enforcement Policy. And, consistent with the Enforcement Policy, the State and/or Regional Water Boards must consider the Enrollee's efforts to contain, control, and mitigate SSOs when considering the California Water Code Section 13327 factors. In assessing these factors, the State and/or Regional Water Boards will also consider whether:
  - (i) The Enrollee has complied with the requirements of this Order, including requirements for reporting and developing and implementing a SSMP;
  - (ii) The Enrollee can identify the cause or likely cause of the discharge event;
  - (iii) There were no feasible alternatives to the discharge, such as temporary storage or retention of untreated wastewater, reduction of inflow and infiltration, use of adequate backup equipment, collecting and hauling of untreated wastewater to a treatment facility, or an increase in the capacity of the system as necessary to contain the design storm event identified in the SSMP. It is inappropriate to consider the lack of feasible alternatives, if the Enrollee does not implement a periodic or continuing process to identify and correct problems.
  - (iv) The discharge was exceptional, unintentional, temporary, and caused by factors beyond the reasonable control of the Enrollee;
  - (v) The discharge could have been prevented by the exercise of reasonable control described in a certified SSMP for:
    - Proper management, operation and maintenance;
    - Adequate treatment facilities, sanitary sewer system facilities, and/or components with an appropriate design capacity, to reasonably prevent SSOs (e.g., adequately enlarging treatment or collection facilities to accommodate growth, infiltration and inflow (I/I), etc.);
    - Preventive maintenance (including cleaning and fats, oils, and grease (FOG) control);
    - Installation of adequate backup equipment; and
    - Inflow and infiltration prevention and control to the extent practicable.
  - (vi)The sanitary sewer system design capacity is appropriate to reasonably prevent SSOs.

- (vii) The Enrollee took all reasonable steps to stop and mitigate the impact of the discharge as soon as possible.
- 7. When a sanitary sewer overflow occurs, the Enrollee shall take all feasible steps and necessary remedial actions to 1) control or limit the volume of untreated or partially treated wastewater discharged, 2) terminate the discharge, and 3) recover as much of the wastewater discharged as possible for proper disposal, including any wash down water.

The Enrollee shall implement all remedial actions to the extent they may be applicable to the discharge and not inconsistent with an emergency response plan, including the following:

- (i) Interception and rerouting of untreated or partially treated wastewater flows around the wastewater line failure;
- (ii) Vacuum truck recovery of sanitary sewer overflows and wash down water;
- (iii) Cleanup of debris at the overflow site;
- (iv) System modifications to prevent another SSO at the same location;
- Adequate sampling to determine the nature and impact of the release; and
- (vi) Adequate public notification to protect the public from exposure to the SSO.
- 8. The Enrollee shall properly, manage, operate, and maintain all parts of the sanitary sewer system owned or operated by the Enrollee, and shall ensure that the system operators (including employees, contractors, or other agents) are adequately trained and possess adequate knowledge, skills, and abilities.
- 9. The Enrollee shall allocate adequate resources for the operation, maintenance, and repair of its sanitary sewer system, by establishing a proper rate structure, accounting mechanisms, and auditing procedures to ensure an adequate measure of revenues and expenditures. These procedures must be in compliance with applicable laws and regulations and comply with generally acceptable accounting practices.
- 10. The Enrollee shall provide adequate capacity to convey base flows and peak flows, including flows related to wet weather events. Capacity shall meet or exceed the design criteria as defined in the Enrollee's System Evaluation and Capacity Assurance Plan for all parts of the sanitary sewer system owned or operated by the Enrollee.
- 11. The Enrollee shall develop and implement a written Sewer System Management Plan (SSMP) and make it available to the State and/or Regional Water Board upon request. A copy of this document must be publicly available at the Enrollee's office and/or available on the Internet. This SSMP must be approved by the Enrollee's governing board at a public meeting.

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- 12. In accordance with the California Business and Professions Code sections 6735, 7835, and 7835.1, all engineering and geologic evaluations and judgments shall be performed by or under the direction of registered professionals competent and proficient in the fields pertinent to the required activities. Specific elements of the SSMP that require professional evaluation and judgments shall be prepared by or under the direction of appropriately qualified professionals, and shall bear the professional(s)' signature and stamp.
- 13. The mandatory elements of the SSMP are specified below. However, if the Enrollee believes that any element of this section is not appropriate or applicable to the Enrollee's sanitary sewer system, the SSMP program does not need to address that element. The Enrollee must justify why that element is not applicable. The SSMP must be approved by the deadlines listed in the SSMP Time Schedule below.

#### Sewer System Management Plan (SSMP)

- (i) Goal: The goal of the SSMP is to provide a plan and schedule to properly manage, operate, and maintain all parts of the sanitary sewer system. This will help reduce and prevent SSOs, as well as mitigate any SSOs that do occur.
- (ii) **Organization**: The SSMP must identify:
  - (a) The name of the responsible or authorized representative as described in Section J of this Order.
  - (b) The names and telephone numbers for management, administrative, and maintenance positions responsible for implementing specific measures in the SSMP program. The SSMP must identify lines of authority through an organization chart or similar document with a narrative explanation; and
  - (c) The chain of communication for reporting SSOs, from receipt of a complaint or other information, including the person responsible for reporting SSOs to the State and Regional Water Board and other agencies if applicable (such as County Health Officer, County Environmental Health Agency, Regional Water Board, and/or State Office of Emergency Services (OES)).
- (iii) **Legal Authority:** Each Enrollee must demonstrate, through sanitary sewer system use ordinances, service agreements, or other legally binding procedures, that it possesses the necessary legal authority to:
  - (a) Prevent illicit discharges into its sanitary sewer system (examples may include I/I, stormwater, chemical dumping, unauthorized debris and cut roots, etc.);

- (b) Require that sewers and connections be properly designed and constructed;
- (c) Ensure access for maintenance, inspection, or repairs for portions of the lateral owned or maintained by the Public Agency;
- (d) Limit the discharge of fats, oils, and grease and other debris that may cause blockages, and
- (e) Enforce any violation of its sewer ordinances.
- (iv) **Operation and Maintenance Program**. The SSMP must include those elements listed below that are appropriate and applicable to the Enrollee's system:
  - (a) Maintain an up-to-date map of the sanitary sewer system, showing all gravity line segments and manholes, pumping facilities, pressure pipes and valves, and applicable stormwater conveyance facilities;
  - (b) Describe routine preventive operation and maintenance activities by staff and contractors, including a system for scheduling regular maintenance and cleaning of the sanitary sewer system with more frequent cleaning and maintenance targeted at known problem areas. The Preventative Maintenance (PM) program should have a system to document scheduled and conducted activities, such as work orders;
  - (c) Develop a rehabilitation and replacement plan to identify and prioritize system deficiencies and implement short-term and longterm rehabilitation actions to address each deficiency. The program should include regular visual and TV inspections of manholes and sewer pipes, and a system for ranking the condition of sewer pipes and scheduling rehabilitation. Rehabilitation and replacement should focus on sewer pipes that are at risk of collapse or prone to more frequent blockages due to pipe defects. Finally, the rehabilitation and replacement plan should include a capital improvement plan that addresses proper management and protection of the infrastructure assets. The plan shall include a time schedule for implementing the short- and long-term plans plus a schedule for developing the funds needed for the capital improvement plan;
  - (d) Provide training on a regular basis for staff in sanitary sewer system operations and maintenance, and require contractors to be appropriately trained; and

(e) Provide equipment and replacement part inventories, including identification of critical replacement parts.

#### (v) Design and Performance Provisions:

- (a) Design and construction standards and specifications for the installation of new sanitary sewer systems, pump stations and other appurtenances; and for the rehabilitation and repair of existing sanitary sewer systems; and
- (b) Procedures and standards for inspecting and testing the installation of new sewers, pumps, and other appurtenances and for rehabilitation and repair projects.
- (vi) Overflow Emergency Response Plan Each Enrollee shall develop and implement an overflow emergency response plan that identifies measures to protect public health and the environment. At a minimum, this plan must include the following:
  - (a) Proper notification procedures so that the primary responders and regulatory agencies are informed of all SSOs in a timely manner;
  - (b) A program to ensure an appropriate response to all overflows;
  - (c) Procedures to ensure prompt notification to appropriate regulatory agencies and other potentially affected entities (e.g. health agencies, Regional Water Boards, water suppliers, etc.) of all SSOs that potentially affect public health or reach the waters of the State in accordance with the MRP. All SSOs shall be reported in accordance with this MRP, the California Water Code, other State Law, and other applicable Regional Water Board WDRs or NPDES permit requirements. The SSMP should identify the officials who will receive immediate notification;
  - (d) Procedures to ensure that appropriate staff and contractor personnel are aware of and follow the Emergency Response Plan and are appropriately trained;
  - (e) Procedures to address emergency operations, such as traffic and crowd control and other necessary response activities; and
  - (f) A program to ensure that all reasonable steps are taken to contain and prevent the discharge of untreated and partially treated wastewater to waters of the United States and to minimize or correct any adverse impact on the environment resulting from the SSOs, including such accelerated or additional monitoring as may be necessary to determine the nature and impact of the discharge.

- (vii) FOG Control Program: Each Enrollee shall evaluate its service area to determine whether a FOG control program is needed. If an Enrollee determines that a FOG program is not needed, the Enrollee must provide justification for why it is not needed. If FOG is found to be a problem, the Enrollee must prepare and implement a FOG source control program to reduce the amount of these substances discharged to the sanitary sewer system. This plan shall include the following as appropriate:
  - (a) An implementation plan and schedule for a public education outreach program that promotes proper disposal of FOG;
  - (b) A plan and schedule for the disposal of FOG generated within the sanitary sewer system service area. This may include a list of acceptable disposal facilities and/or additional facilities needed to adequately dispose of FOG generated within a sanitary sewer system service area;
  - (c) The legal authority to prohibit discharges to the system and identify measures to prevent SSOs and blockages caused by FOG;
  - (d) Requirements to install grease removal devices (such as traps or interceptors), design standards for the removal devices, maintenance requirements, BMP requirements, record keeping and reporting requirements;
  - (e) Authority to inspect grease producing facilities, enforcement authorities, and whether the Enrollee has sufficient staff to inspect and enforce the FOG ordinance;
  - (f) An identification of sanitary sewer system sections subject to FOG blockages and establishment of a cleaning maintenance schedule for each section; and
  - (g) Development and implementation of source control measures for all sources of FOG discharged to the sanitary sewer system for each section identified in (f) above.
- (viii) **System Evaluation and Capacity Assurance Plan**: The Enrollee shall prepare and implement a capital improvement plan (CIP) that will provide hydraulic capacity of key sanitary sewer system elements for dry weather peak flow conditions, as well as the appropriate design storm or wet weather event. At a minimum, the plan must include:
  - (a) Evaluation: Actions needed to evaluate those portions of the sanitary sewer system that are experiencing or contributing to an SSO discharge caused by hydraulic deficiency. The evaluation must provide estimates of peak flows (including flows from SSOs

that escape from the system) associated with conditions similar to those causing overflow events, estimates of the capacity of key system components, hydraulic deficiencies (including components of the system with limiting capacity) and the major sources that contribute to the peak flows associated with overflow events;

- (b) **Design Criteria:** Where design criteria do not exist or are deficient, undertake the evaluation identified in (a) above to establish appropriate design criteria; and
- (c) Capacity Enhancement Measures: The steps needed to establish a short- and long-term CIP to address identified hydraulic deficiencies, including prioritization, alternatives analysis, and schedules. The CIP may include increases in pipe size, I/I reduction programs, increases and redundancy in pumping capacity, and storage facilities. The CIP shall include an implementation schedule and shall identify sources of funding.
- (d) Schedule: The Enrollee shall develop a schedule of completion dates for all portions of the capital improvement program developed in (a)-(c) above. This schedule shall be reviewed and updated consistent with the SSMP review and update requirements as described in Section D. 14.
- (ix) **Monitoring, Measurement, and Program Modifications:** The Enrollee shall:
  - (a) Maintain relevant information that can be used to establish and prioritize appropriate SSMP activities;
  - (b) Monitor the implementation and, where appropriate, measure the effectiveness of each element of the SSMP;
  - (c) Assess the success of the preventative maintenance program;
  - (d) Update program elements, as appropriate, based on monitoring or performance evaluations; and
  - (e) Identify and illustrate SSO trends, including: frequency, location, and volume.
- (x) SSMP Program Audits As part of the SSMP, the Enrollee shall conduct periodic internal audits, appropriate to the size of the system and the number of SSOs. At a minimum, these audits must occur every two years and a report must be prepared and kept on file. This audit shall focus on evaluating the effectiveness of the SSMP and the

Enrollee's compliance with the SSMP requirements identified in this subsection (D.13), including identification of any deficiencies in the SSMP and steps to correct them.

(xi) Communication Program – The Enrollee shall communicate on a regular basis with the public on the development, implementation, and performance of its SSMP. The communication system shall provide the public the opportunity to provide input to the Enrollee as the program is developed and implemented.

The Enrollee shall also create a plan of communication with systems that are tributary and/or satellite to the Enrollee's sanitary sewer system.

14. Both the SSMP and the Enrollee's program to implement the SSMP must be certified by the Enrollee to be in compliance with the requirements set forth above and must be presented to the Enrollee's governing board for approval at a public meeting. The Enrollee shall certify that the SSMP, and subparts thereof, are in compliance with the general WDRs within the time frames identified in the time schedule provided in subsection D.15, below.

In order to complete this certification, the Enrollee's authorized representative must complete the certification portion in the Online SSO Database Questionnaire by checking the appropriate milestone box, printing and signing the automated form, and sending the form to:

> State Water Resources Control Board Division of Water Quality Attn: SSO Program Manager P.O. Box 100 Sacramento, CA 95812

The SSMP must be updated every five (5) years, and must include any significant program changes. Re-certification by the governing board of the Enrollee is required in accordance with D.14 when significant updates to the SSMP are made. To complete the re-certification process, the Enrollee shall enter the data in the Online SSO Database and mail the form to the State Water Board, as described above.

15. The Enrollee shall comply with these requirements according to the following schedule. This time schedule does not supersede existing requirements or time schedules associated with other permits or regulatory requirements.

#### Sewer System Management Plan Time Schedule

Task and Associated Section	Completion Date			
	Population > 100,000	Population between 100,000 and 10,000	Population between 10,000 and 2,500	Population < 2,500
Application for Permit Coverage <b>Section C</b>	6 months after WDRs Adoption			
Reporting Program Section G	6 months after WDRs Adoption <sup>1</sup>			
SSMP Development Plan and Schedule <i>No specific Section</i>	9 months after WDRs Adoption <sup>2</sup>	12 months after WDRs Adoption <sup>2</sup>	15 months after WDRs Adoption <sup>2</sup>	18 months after WDRs Adoption <sup>2</sup>
Goals and Organization Structure <b>Section D 13 (i) &amp; (ii)</b>	12 months after WDRs Adoption <sup>2</sup>		18 months after WDRs Adoption <sup>2</sup>	
Overflow Emergency Response Program <b>Section D 13 (vi)</b> Legal Authority <b>Section D 13 (iii)</b> Operation and Maintenance Program <b>Section D 13 (iv)</b> Grease Control Program <b>Section D 13 (vii)</b>	- 24 months after WDRs Adoption <sup>2</sup>	30 months after WDRs Adoption <sup>2</sup>	36 months after WDRs Adoption <sup>2</sup>	39 months after WDRs Adoption <sup>2</sup>
Design and Performance <b>Section D 13 (v)</b> System Evaluation and Capacity Assurance Plan <b>Section D 13 (viii)</b> Final SSMP, incorporating all of the SSMP requirements <b>Section D 13</b>	36 months after WDRs Adoption	39 months after WDRs Adoption	48 months after WDRs Adoption	51 months after WDRs Adoption

State Water Resources Control Board Order No. 2006-0003-DWQ Statewide General WDR For Wastewater Collection Agencies

 In the event that by July 1, 2006 the Executive Director is able to execute a memorandum of agreement (MOA) with the California Water Environment Association (CWEA) or discharger representatives outlining a strategy and time schedule for CWEA or another entity to provide statewide training on the adopted monitoring program, SSO database electronic reporting, and SSMP development, consistent with this Order, then the schedule of Reporting Program Section G shall be replaced with the following schedule:

Reporting Program Section G	
Regional Boards 4, 8, and 9	8 months after WDRs Adoption
Regional Boards 1, 2, and 3	12 months after WDRs Adoption
Regional Boards 5, 6, and 7	16 months after WDRs Adoption

If this MOU is not executed by July 1, 2006, the reporting program time schedule will remain six (6) months for all regions and agency size categories.

 In the event that the Executive Director executes the MOA identified in note 1 by July 1, 2006, then the deadline for this task shall be extended by six (6) months. The time schedule identified in the MOA must be consistent with the extended time schedule provided by this note. If the MOA is not executed by July 1, 2006, the six (6) month time extension will not be granted.

#### E. WDRs and SSMP AVAILABILITY

1. A copy of the general WDRs and the certified SSMP shall be maintained at appropriate locations (such as the Enrollee's offices, facilities, and/or Internet homepage) and shall be available to sanitary sewer system operating and maintenance personnel at all times.

#### F. ENTRY AND INSPECTION

- 1. The Enrollee shall allow the State or Regional Water Boards or their authorized representative, upon presentation of credentials and other documents as may be required by law, to:
  - a. Enter upon the Enrollee's premises where a regulated facility or activity is located or conducted, or where records are kept under the conditions of this Order;
  - b. Have access to and copy, at reasonable times, any records that must be kept under the conditions of this Order;

- c. Inspect at reasonable times any facilities, equipment (including monitoring and control equipment), practices, or operations regulated or required under this Order; and
- d. Sample or monitor at reasonable times, for the purposes of assuring compliance with this Order or as otherwise authorized by the California Water Code, any substances or parameters at any location.

#### G. GENERAL MONITORING AND REPORTING REQUIREMENTS

- The Enrollee shall furnish to the State or Regional Water Board, within a reasonable time, any information that the State or Regional Water Board may request to determine whether cause exists for modifying, revoking and reissuing, or terminating this Order. The Enrollee shall also furnish to the Executive Director of the State Water Board or Executive Officer of the applicable Regional Water Board, upon request, copies of records required to be kept by this Order.
- 2. The Enrollee shall comply with the attached Monitoring and Reporting Program No. 2006-0003 and future revisions thereto, as specified by the Executive Director. Monitoring results shall be reported at the intervals specified in Monitoring and Reporting Program No. 2006-0003. Unless superseded by a specific enforcement Order for a specific Enrollee, these reporting requirements are intended to replace other mandatory routine written reports associated with SSOs.
- 3. All Enrollees must obtain SSO Database accounts and receive a "Username" and "Password" by registering through the California Integrated Water Quality System (CIWQS). These accounts will allow controlled and secure entry into the SSO Database. Additionally, within 30days of receiving an account and prior to recording spills into the SSO Database, all Enrollees must complete the "Collection System Questionnaire", which collects pertinent information regarding a Enrollee's collection system. The "Collection System Questionnaire" must be updated at least every 12 months.
- 4. Pursuant to Health and Safety Code section 5411.5, any person who, without regard to intent or negligence, causes or permits any untreated wastewater or other waste to be discharged in or on any waters of the State, or discharged in or deposited where it is, or probably will be, discharged in or on any surface waters of the State, as soon as that person has knowledge of the discharge, shall immediately notify the local health officer of the discharge. Discharges of untreated or partially treated wastewater to storm drains and drainage channels, whether man-made or natural or concrete-lined, shall be reported as required above.

Any SSO greater than 1,000 gallons discharged in or on any waters of the State, or discharged in or deposited where it is, or probably will be, discharged in or on any surface waters of the State shall also be reported to the Office of Emergency Services pursuant to California Water Code section 13271.

#### H. CHANGE IN OWNERSHIP

1. This Order is not transferable to any person or party, except after notice to the Executive Director. The Enrollee shall submit this notice in writing at least 30 days in advance of any proposed transfer. The notice must include a written agreement between the existing and new Enrollee containing a specific date for the transfer of this Order's responsibility and coverage between the existing Enrollee and the new Enrollee. This agreement shall include an acknowledgement that the existing Enrollee is liable for violations up to the transfer date and that the new Enrollee is liable from the transfer date forward.

#### I. INCOMPLETE REPORTS

1. If an Enrollee becomes aware that it failed to submit any relevant facts in any report required under this Order, the Enrollee shall promptly submit such facts or information by formally amending the report in the Online SSO Database.

#### J. REPORT DECLARATION

- 1. All applications, reports, or information shall be signed and certified as follows:
  - (i) All reports required by this Order and other information required by the State or Regional Water Board shall be signed and certified by a person designated, for a municipality, state, federal or other public agency, as either a principal executive officer or ranking elected official, or by a duly authorized representative of that person, as described in paragraph (ii) of this provision. (For purposes of electronic reporting, an electronic signature and accompanying certification, which is in compliance with the Online SSO database procedures, meet this certification requirement.)
  - (ii) An individual is a duly authorized representative only if:
    - (a) The authorization is made in writing by a person described in paragraph (i) of this provision; and
    - (b) The authorization specifies either an individual or a position having responsibility for the overall operation of the regulated facility or activity.

#### K. CIVIL MONETARY REMEDIES FOR DISCHARGE VIOLATIONS

- 1. The California Water Code provides various enforcement options, including civil monetary remedies, for violations of this Order.
- 2. The California Water Code also provides that any person failing or refusing to furnish technical or monitoring program reports, as required under this Order, or

falsifying any information provided in the technical or monitoring reports is subject to civil monetary penalties.

#### L. SEVERABILITY

- 1. The provisions of this Order are severable, and if any provision of this Order, or the application of any provision of this Order to any circumstance, is held invalid, the application of such provision to other circumstances, and the remainder of this Order, shall not be affected thereby.
- 2. This order does not convey any property rights of any sort or any exclusive privileges. The requirements prescribed herein do not authorize the commission of any act causing injury to persons or property, nor protect the Enrollee from liability under federal, state or local laws, nor create a vested right for the Enrollee to continue the waste discharge.

#### CERTIFICATION

The undersigned Clerk to the State Water Board does hereby certify that the foregoing is a full, true, and correct copy of general WDRs duly and regularly adopted at a meeting of the State Water Resources Control Board held on May 2, 2006.

- AYE: Tam M. Doduc Gerald D. Secundy
- NO: Arthur G. Baggett
- ABSENT: None
- ABSTAIN: None

Song Her Clerk to the Board

#### STATE WATER RESOURCES CONTROL BOARD

#### MONITORING AND REPORTING PROGRAM NO. 2006-0003-DWQ STATEWIDE GENERAL WASTE DISCHARGE REQUIREMENTS FOR SANITARY SEWER SYSTEMS

This Monitoring and Reporting Program (MRP) establishes monitoring, record keeping, reporting and public notification requirements for Order No. 2006-2003-DWQ, "Statewide General Waste Discharge Requirements for Sanitary Sewer Systems." Revisions to this MRP may be made at any time by the Executive Director, and may include a reduction or increase in the monitoring and reporting.

#### A. SANITARY SEWER OVERFLOW REPORTING

#### **SSO Categories**

- 1. Category 1 All discharges of sewage resulting from a failure in the Enrollee's sanitary sewer system that:
  - A. Equal or exceed 1000 gallons, or
  - B. Result in a discharge to a drainage channel and/or surface water; or
  - C. Discharge to a storm drainpipe that was not fully captured and returned to the sanitary sewer system.
- 2. Category 2 All other discharges of sewage resulting from a failure in the Enrollee's sanitary sewer system.
- 3. Private Lateral Sewage Discharges Sewage discharges that are caused by blockages or other problems within a privately owned lateral.

#### SSO Reporting Timeframes

4. Category 1 SSOs – All SSOs that meet the above criteria for Category 1 SSOs must be reported as soon as: (1) the Enrollee has knowledge of the discharge, (2) reporting is possible, and (3) reporting can be provided without substantially impeding cleanup or other emergency measures. Initial reporting of Category 1 SSOs must be reported to the Online SSO System as soon as possible but no later than 3 business days after the Enrollee is made aware of the SSO. Minimum information that must be contained in the 3-day report must include all information identified in section 9 below, except for item 9.K. A final certified report must be completed through the Online SSO System, within 15 calendar days of the conclusion of SSO response and remediation. Additional information may be added to the certified report, in the form of an attachment, at any time.

The above reporting requirements do not preclude other emergency notification requirements and timeframes mandated by other regulatory agencies (local

County Health Officers, local Director of Environmental Health, Regional Water Boards, or Office of Emergency Services (OES)) or State law.

- 5. Category 2 SSOs All SSOs that meet the above criteria for Category 2 SSOs must be reported to the Online SSO Database within 30 days after the end of the calendar month in which the SSO occurs (e.g. all SSOs occurring in the month of January must be entered into the database by March 1st).
- 6. Private Lateral Sewage Discharges All sewage discharges that meet the above criteria for Private Lateral sewage discharges may be reported to the Online SSO Database based upon the Enrollee's discretion. If a Private Lateral sewage discharge is recorded in the SSO Database, the Enrollee must identify the sewage discharge as occurring and caused by a private lateral, and a responsible party (other than the Enrollee) should be identified, if known.
- If there are no SSOs during the calendar month, the Enrollee will provide, within 30 days after the end of each calendar month, a statement through the Online SSO Database certifying that there were no SSOs for the designated month.
- 8. In the event that the SSO Online Database is not available, the enrollee must fax all required information to the appropriate Regional Water Board office in accordance with the time schedules identified above. In such event, the Enrollee must also enter all required information into the Online SSO Database as soon as practical.

#### Mandatory Information to be Included in SSO Online Reporting

All Enrollees must obtain SSO Database accounts and receive a "Username" and "Password" by registering through the California Integrated Water Quality System (CIWQS). These accounts will allow controlled and secure entry into the SSO Database. Additionally, within thirty (30) days of receiving an account and prior to recording SSOs into the SSO Database, all Enrollees must complete the "Collection System Questionnaire", which collects pertinent information regarding an Enrollee's collection system. The "Collection System Questionnaire" must be updated at least every 12 months.

At a minimum, the following mandatory information must be included prior to finalizing and certifying an SSO report for each category of SSO:

- 9. Category 2 SSOs:
  - A. Location of SSO by entering GPS coordinates;
  - B. Applicable Regional Water Board, i.e. identify the region in which the SSO occurred;
  - C. County where SSO occurred;
  - D. Whether or not the SSO entered a drainage channel and/or surface water;
  - E. Whether or not the SSO was discharged to a storm drain pipe that was not fully captured and returned to the sanitary sewer system;

- F. Estimated SSO volume in gallons;
- G. SSO source (manhole, cleanout, etc.);
- H. SSO cause (mainline blockage, roots, etc.);
- I. Time of SSO notification or discovery;
- J. Estimated operator arrival time;
- K. SSO destination;
- L. Estimated SSO end time; and
- M. SSO Certification. Upon SSO Certification, the SSO Database will issue a Final SSO Identification (ID) Number.

10. Private Lateral Sewage Discharges:

- A. All information listed above (if applicable and known), as well as;
- B. Identification of sewage discharge as a private lateral sewage discharge; and
- C. Responsible party contact information (if known).
- 11. Category 1 SSOs:
  - A. All information listed for Category 2 SSOs, as well as;
  - B. Estimated SSO volume that reached surface water, drainage channel, or not recovered from a storm drain;
  - C. Estimated SSO amount recovered;
  - D. Response and corrective action taken;
  - E. If samples were taken, identify which regulatory agencies received sample results (if applicable). If no samples were taken, NA must be selected.
  - F. Parameters that samples were analyzed for (if applicable);
  - G. Identification of whether or not health warnings were posted;
  - H. Beaches impacted (if applicable). If no beach was impacted, NA must be selected;
  - I. Whether or not there is an ongoing investigation;
  - J. Steps taken or planned to reduce, eliminate, and prevent reoccurrence of the overflow and a schedule of major milestones for those steps;
  - K. OES control number (if applicable);
  - L. Date OES was called (if applicable);
  - M. Time OES was called (if applicable);
  - N. Identification of whether or not County Health Officers were called;
  - O. Date County Health Officer was called (if applicable); and
  - P. Time County Health Officer was called (if applicable).

#### **Reporting to Other Regulatory Agencies**

These reporting requirements do not preclude an Enrollee from reporting SSOs to other regulatory agencies pursuant to California state law. These reporting requirements do not replace other Regional Water Board telephone reporting requirements for SSOs.

1. The Enrollee shall report SSOs to OES, in accordance with California Water Code Section 13271.

Office of Emergency Services Phone (800) 852-7550

- 2. The Enrollee shall report SSOs to County Health officials in accordance with California Health and Safety Code Section 5410 et seq.
- 3. The SSO database will automatically generate an e-mail notification with customized information about the SSO upon initial reporting of the SSO and final certification for all Category 1 SSOs. E-mails will be sent to the appropriate County Health Officer and/or Environmental Health Department if the county desires this information, and the appropriate Regional Water Board.

#### B. Record Keeping

- 1. Individual SSO records shall be maintained by the Enrollee for a minimum of five years from the date of the SSO. This period may be extended when requested by a Regional Water Board Executive Officer.
- 3. All records shall be made available for review upon State or Regional Water Board staff's request.
- 4. All monitoring instruments and devices that are used by the Enrollee to fulfill the prescribed monitoring and reporting program shall be properly maintained and calibrated as necessary to ensure their continued accuracy;
- 5. The Enrollee shall retain records of all SSOs, such as, but not limited to and when applicable:
  - a. Record of Certified report, as submitted to the online SSO database;
  - b. All original recordings for continuous monitoring instrumentation;
  - c. Service call records and complaint logs of calls received by the Enrollee;
  - d. SSO calls;
  - e. SSO records;
  - f. Steps that have been and will be taken to prevent the SSO from recurring and a schedule to implement those steps.
  - g. Work orders, work completed, and any other maintenance records from the previous 5 years which are associated with responses and investigations of system problems related to SSOs;
  - h. A list and description of complaints from customers or others from the previous 5 years; and
  - i. Documentation of performance and implementation measures for the previous 5 years.
- 6. If water quality samples are required by an environmental or health regulatory agency or State law, or if voluntary monitoring is conducted by the Enrollee or its agent(s), as a result of any SSO, records of monitoring information shall include:

- a. The date, exact place, and time of sampling or measurements;
- b. The individual(s) who performed the sampling or measurements;
- c. The date(s) analyses were performed;
- d. The individual(s) who performed the analyses;
- e. The analytical technique or method used; and,
- f. The results of such analyses.

#### C. Certification

- 1. All final reports must be certified by an authorized person as required by Provision J of the Order.
- 2. Registration of authorized individuals, who may certify reports, will be in accordance with the CIWQS' protocols for reporting.

Monitoring and Reporting Program No. 2006-0003 will become effective on the date of adoption by the State Water Board.

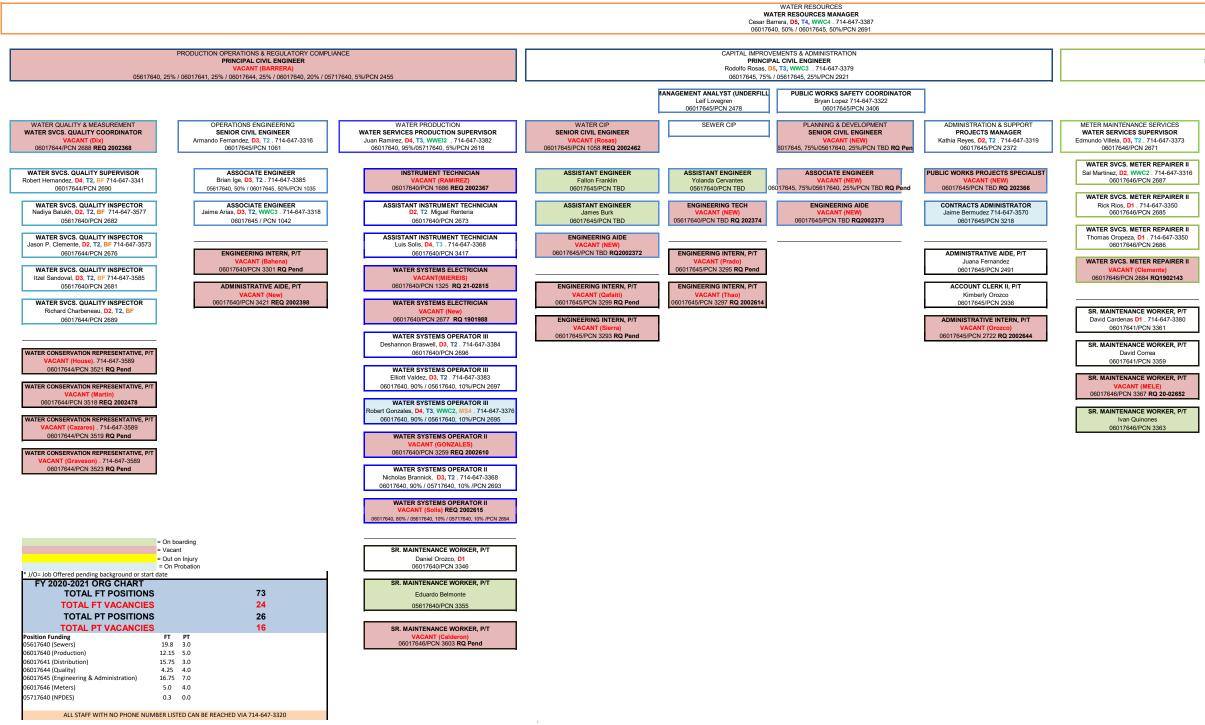
#### CERTIFICATION

The undersigned Clerk to the Board does hereby certify that the foregoing is a full, true, and correct copy of a resolution duly and regularly adopted at a meeting of the State Water Board held on May 2, 2006.

Song Her Clerk to the Board

APPENDIX B ORGANIZATIONAL CHART, THE CITY OF SANTA ANA, PUBLIC WORKS AGENCY

# WATER RESOURCES ORG CHART



FIELD OPERATIONS SENIOR WATER MAINTENANCE SUPERVISOR Michael Murrietta, D4, T2, WWC2 . 714-647-3346 05617645, 50% / 06017641, 50%/PCN 3407

> WATER SVCS. UTILITY INSPECTOR Frank Duarte, D2 . 714-647-3329 06017641/PCN 2659

WATER MAINTENANCE/SERVICES WATER SERVICES SUPERVISOR David Carbajal, D3, T2 WWC2. 714-647-3373 06017641/PCN 2667

WATER SERVICES CREW LEADER Enrique Reynoso D4, T2, WWC2.714-647-3321 06017641/PCN 2663

> EQUIP. OPER. - WATER SVCS. Vincent Lopez, D2, T1 06017641/PCN 1339

EQUIP. OPER. - WATER SVCS. VACANT (Reynoso) 05617640/PCN 1342 RQ1902050

EQUIP. OPER. - WATER SVCS. Jeremy M. Clift, D2, T2 05617640/PCN 1335

EQUIP. OPER. - WATER SVCS. Phillip Ramirez, D2, T1 06017641/PCN 1340

WATER SERVICES WORKER II Jaime Pena, D2, T1 05617640/PCN 3377

WATER SERVICES WORKER II Jonathan Vargas, D2, T1 06017641/PCN 2672

WATER SERVICES WORKER II (Underfill as Water Services Worker I) Adrian Salas, D1 06017641/PCN 2683

WATER SERVICES WORKER II (Underfill as Water Services Worker I) Anthony Mele, D2, T2 05617640/PCN 2674

WATER SERVICES WORKER II VACANT (Loza) 05617640/PCN 3380 RQ Pend

WATER SERVICES WORKER II (Underfill as Water Services Worker I) Jorge Navarro, D2, T2 06017641/PCN 2669

WATER SERVICES WORKER II (Underfill as Water Services Worker I) VACANT (Garcia) 05617640/PCN 2680 RQ Pend

SR. MAINTENANCE WORKER, P/T Victor Montes Ramirez 06017640/PCN 3347

SR. MAINTENANCE WORKER, P/T Brian Conway 06017646/PCN 3365

SR. MAINTENANCE WORKER, P/T Kevin Ramirez 06017640/PCN 3349 WATER SVCS. UTILITY INSPECTOR VACANT (New) 06017641/PCN 3419 RQ 1901989

SEWER MAINTENANCE/SERVICES WATER SERVICES SUPERVISOR ejandro Reyes, D3, T1, WWC2 . 714-647-334 05617640, 75% / 06017641, 25%/PCN 2666

WATER SERVICES CREW LEADER Michael Garcia, D3, T1 . 714-647-3374 05617640, 75% / 06017641, 25%/PCN 2664

> EQUIP. OPER. - WATER SVCS Andy Varela, D2 05617640/PCN 1337

EQUIP. OPER. - WATER SVCS. Armando Morales, D3, T2 06017641/PCN 1338

EQUIP. OPER. - WATER SVCS. George Montez, D2 05617640/PCN 1341

EQUIP. OPER. - WATER SVCS. VACANT (Verduzco) 06017641/PCN 2692 RQ 1902143

WATER SERVICES WORKER II Eric Sanchez, D2, T1, WWC1 05617640/PCN 2675

WATER SERVICES WORKER II Gabriel Avina, D1 05617640/PCN 1761

WATER SERVICES WORKER II VACANT (Gonzalez) 05617640/PO 2670 RQ Pend

WATER SERVICES WORKER II Angel Agosto, D2, T1 . WC2 06017641/PCN 2679

WATER SERVICES WORKER II Zeke Garcia, D2 06017641/PCN 1762

WATER SERVICES WORKER II Mario Camarena, D2, T1 06017641/PCN 1759

WATER SERVICES WORKER II (Underfill as Water Services Worker I) Nicolas De La Torre, D1 05617640/PCN 3378

SR. MAINTENANCE WORKER, P/T Giovani Cuevas 05617640/PCN 3353

SR. MAINTENANCE WORKER, P/T Brandon Gray 06017641/PCN 3357

SR. MAINTENANCE WORKER, P/T Miguel Escalona 05617640/PCN 3351 SENIOR OFFICE ASSISTANT Lucy Castillo . 714-647-3320 06017645/PCN 2489

PW ADMIN SERVICES OTHER DIVISION SUPPORT STAFF

CONTRACTS ADMINISTRATOR Jose Santana 06017641, 50% /PCN 2631

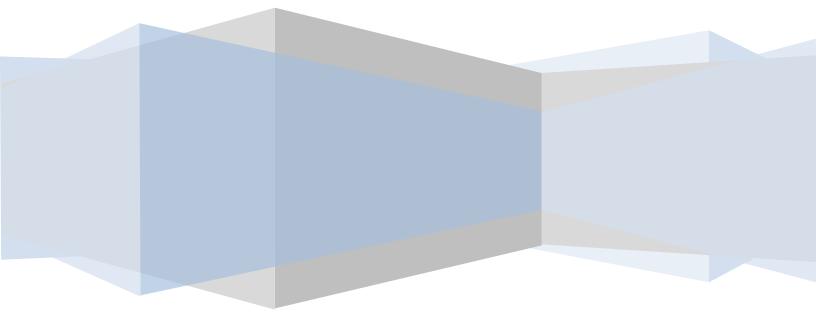
DISPATCHER Billi Lopez . 714-647-3380 06017645, 50%



APPENDIX C CITY OF SANTA ANA SEWAGE SPILL PROCEDURES

## CITY OF SANTA ANA SEWER SYSTEM OVERFLOW (SSO) SEWAGE SPILL PROCEDURES





REVISION 4.0 (4/17)

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## ACRONYMS AND DEFINITIONS

#### **ACRONYMS**

CIWQS – California Integrated Water Quality System GPM – Gallons Per Minute GAL - Gallons LRO – Legally Responsible Officer OCEMA – Orange County Environmental Management Agency OCFA – Orange County Fire Authority OCHCA – Orange County Health Care Agency OCSD – Orange County Sanitary District OES – Office of Emergency Services PWA – Public Works Agency RWQCB – Regional Water Quality Control Board SSO – Sanitary Sewer Overflow

#### **DEFINITIONS**

**Flow Rate –** The amount of fluid that flows in a given time. For the purpose of this manual, flow rate is expressed in gallons per minute (GPM)

**Legally Responsible Official (LRO)** – Is a person who is legally responsible to represent the sewer agency and the information being presented to the State.

**Public right-of-way** – Is a path for public access either meaning a sidewalk or street and is not restricted by private land ownership.

**Sanitary Sewer Overflow (SSO)** – is a condition whereby untreated sewage is discharged into the environment prior to reaching sewage treatment facilities.

**Storm Drain** – Is a drain or drain system that is designed to drain excess rain and ground water from paved streets, parking lots, sidewalks, and roofs.

Waters of the State - Is any creek, river, channel, lake, or ocean.

## GENERAL INFORMATION

The objectives of a sewer system overflow (SSO) sewage spill response procedure are to protect public health, the environment, and public and private property. <u>These objectives are accomplished by notifying, containing, stopping, cleaning up, and reporting the (SSO) to the appropriate authorities.</u>

#### **GENERAL PROCEDURES**

When responding to a sewage spill, the following general procedures should be followed in order:

#### 1st: NOTIFY THE SUPERVISOR AND OR ON-CALL SUPERVISOR

- 2nd: CONTAIN THE SPILL
- 3rd: STOP THE SPILL
- 4th: CLEAN UP THE SPILL
- 5th: REPORT THE SPILL TO APPROPRIATE AUTHORITIES WITHIN 2 HOURS OF BECOMING AWARE OF THE SPILL (Refer to Appendix A, Sanitary Sewer Overflow Reporting Guidelines)

#### **SEWAGE SPILL TYPES**

Any incident in which sewage is discharged onto the surface is considered a sewage spill. There are four types of SSO's; Category 1, Category 2, Category 3 and Private.

#### Category 1:

- A spill of any volume that reaches a drainage channel and/or waters of the State such as a river, creek, or ocean.
- A spill of any volume that enters a storm drain pipe that **is not fully recovered** and returned to the sanitary sewer system.

#### Category 2:

- A spill that is 1,000 gallons or greater:
  - That <u>does not</u> reach a drainage channel and/or waters of the State such as a river, creek, or ocean.
  - That enters a storm drainpipe but **is fully recovered** and returned to the sanitary sewer system.

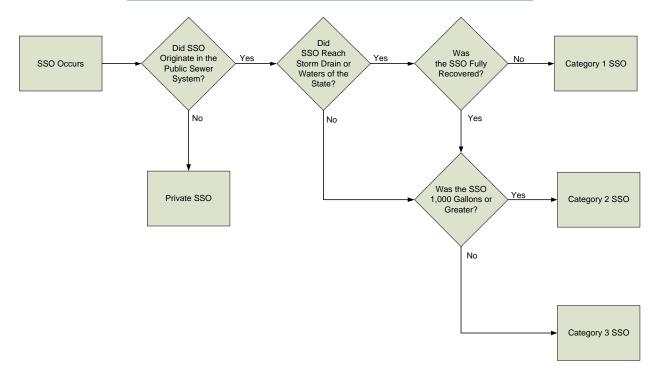
#### Category 3:

- Less than 1,000 gallons.
- Spill that does not reach a drainage channel and/or waters of the State.
- Spill that enters a storm drainpipe but **is fully recovered** and returned to the sanitary sewer system.

#### Private Spills:

• Discharges of untreated or partially treated wastewater resulting from blockages or other problems <u>within a privately owned sewer lateral</u> connection to the enrollee's sanitary sewer system or from other private sewer assets.

#### SSO CATEGORY DETERMINATION DIAGRAM



### NOTIFY THE SUPERVISOR

Upon receiving a call after normal working hours to respond to any sewer spill, the designated primary on-call employee shall immediately contact the on-call water resources maintenance supervisor and inform him of the sewer spill event. The primary on-call employee shall then call the rest of the on-call crew and they shall report directly to the City Yard. They shall retrieve a vacuum truck and a bobtail truck with appropriate sewer spill response equipment to the sewer spill location.

The intent is to reduce the response time required to move the necessary equipment and manpower to the sewer spill location and to minimize the sewer spill time. It is mandatory for the on-call water resources maintenance supervisor to attend the sewer spill site and take over the SSO response operation upon his arrival.

During normal working hours all phone calls and coordination will be handled by a Public Works Agency (PWA) - Water Resources Maintenance Supervisor.

Name	Title	Cell No.
Alex Reyes	Water Services Supervisor	(714) 328-7535
Mike Murrietta	Water Services Supervisor	(714) 328-5233
Edmundo Villela	Water Quality Supervisor	(714) 469-3244
Mike Garcia	Water Services Crew Leader	(714) 402-7042
David Carbajal	Water Services Crew Leader	(714) 328-7617
Rudy Rosas	Senior Civil Engineer	(714) 552-6956

#### **SEWER SYTEM OVERFLOW (EQUIPMENT REQUIRED):**





Vacuum Truck

Bobtail Truck

- Sand
- Traffic Control equipment and devices
- Misc. Equipment (Shovels, sledge hammer, Manhole lift, etc.)

#### **Steps to Take (After Hours):**

- Contact On-call supervisor (Immediately)
   Call the On-call crew to report to City Yard, one to retrieve a vacuum truck and the other to retrieve a bobtail truck, and additional vacuum truck if needed

## CONTAIN THE SPILL

Upon arriving at the spill location, the on-call duty water employee shall call the on-call Supervisor/Crew Leader a second time and report the spill status. He shall then;

- Take immediate action to contain the spill to prevent sewage from entering storm drains, channels or other critical infrastructure.
- Establish perimeters and control zones with cones, barricades, vehicles or terrain. (KEEP OUT ZONE) at all times.
- Collect representative photos of the spill location and flow rates.
- Notify the appropriate authorities. Refer to Appendix A, *Sanitary Sewer Overflow Reporting Guidelines*.

<u>Small spills</u> can often be contained with sand berms. The additional personnel called out to assist the on-call duty water employee with the spill, shall make sure to have shovels and sand available on the bobtail truck used to respond to spills.

Medium spills may be contained with large sand berms, in strategic locations. Medium size spills may also require vacuuming and hauling the sewage or pumping the sewage to a sewer manhole for disposal, to prevent sewage from flowing over dikes. Use plastic sheeting to block storm drain inlets and other critical locations. Call the on-call Supervisor/Crew Leader for direction and support.

<u>Large spills</u> (spills more than a few gallons per minute that are likely to reach a storm drain inlet) in the public right of way may require various actions for containment, as follows:

- Build large sand berms to contain sewage.
- Block storm drains at inlets or at manholes at critical line intersection locations.
- Block sewage flow in channels with berms.
- Call contractor for vacuum trucks to remove sewage off site and for disposal. (At the discretion of the water maintenance supervisor and/or crew leader oncall).
  - Orange County Pumping at (714) 836-6384
  - Houston Harris, PCS at (909) 721-1756
  - Darling International at (714) 556-7867
- Use a sewer pump and hoses to pump to a sewer manhole.
- Contact OCSD maintenance personnel for on-site support with vacuum trucks and other equipment as needed, if contractors are not available.
- Contain the sewage in a low area.
- Estimate the rate of overflow.
- Call the on-call Supervisor/Crew Leader for direction and support.

Private Spills, occur on private property, make all efforts to contain the spill on the private property. Dike the spillage before it enters the public right of way. If it isn't practical to contain it on private property, contain the spill in the public right-of-way, before it enters a storm drain.

## **Steps to Take:**

- 1. Contact callout supervisor a second time (Provide details and up to date information)
- 2. Contain spill
- 3. Establish perimeters and control zones (KEEP OUT ZONE)
- 4. Make the appropriate calls to the required authorities. Refer to Appendix A, *Sanitary Sewer Overflow Reporting Guidelines*.

## STOP THE SPILL

For spills originating in city owned sewer mains (public spills), clear the line blockage using the equipment and methods as you were trained to do using City vacuum trucks. In the event of an unusual situation, call the appropriate Supervisor/Crew Leader for support.

If the sewage spill originates on private property (private spills), contact the responsible person (usually a property manager or owner) and direct them to immediately hire a contractor to correct the problem and perform cleanup work. Take the necessary actions to prevent the sewage from entering the public right of way or storm drain until the contractor corrects the problem such as a sand containment berm.

Determine the name and contact number of the responsible party for the private property (owner, property manager, etc.).

If the spill originates on private property, call the **Orange County Health Care Agency**. If the property owner is not willing to comply, contact the **City of Santa Ana Code Enforcement** division. Call them at (714) 667-2780 (main line) or (714) 667-2789; their hours of operation are 8:00 a.m. to 7:00 p.m. from Monday thru Thursday. <u>The City of</u> <u>Santa Ana Water Resources cannot shut off the water to the property unless</u> <u>directed by a supervisor.</u>

## **REPORT THE SPILL**

It is the on-call water resources maintenance supervisor responsibility to document and report to all agencies of the existence of the SSO.

After the spill is contained, <u>all</u> sewage spills, regardless of size, must be reported as soon as possible by phone to the Environmental Health Division of the Orange County Health Care Agency (OCHCA). During working hours, call OCHCA directly at (714) 433-6419. After working hours and on the weekends, notify OCHCA by calling Orange County Control One (available 24 hours) at (714) 628-7008. Let Orange County Control One know that you are making an official spill notification. If you need assistance from the Orange County Environmental Management Agency (OCEMA) or OCHCA, ask Control One to have OCEMA or OCHCA call you (see Emergency Contractors and Mutual Aid section on page 9).

## Note:

If you see the release of what may be hazardous material from private property, call the **Orange County Fire Authority (OCFA) Hazmat Team** at (714) 573-6250. The Orange County Health Care Agency should also be called at (714) 433-6419 for this type of problem. Public Works Agency employees are **not allowed** to collect and or vacuum any substance other than sewage per OCSD rules and regulations.

Other agencies may also need to be contacted, depending on the conditions present. Ask the on-call Supervisor/Crew Leader for direction.

<u>A mandatory debriefing meeting for the SSO will be held no later than 72 hours after the SSO has occurred</u>. This meeting will be held between Engineering, the Water Resources Maintenance Supervisor in charge during the spill and at least one crew member attending the SSO activities.

Written reports of all public sewer spills must be prepared under the California Integrated Water Quality System (CIWQS) system and by a City authorized user. The Sanitary Sewer Overflow (CIWQS Reporting Form) and authorized City users are provided in Appendix B. All CIWQS reporting must be done via the online reporting system (CIWQS) website. For the on-call duty employee it is very important to write down all relevant information such as dates, times, names of persons contacted, estimated flow rate and volume of sewage spilled, methods used to determine spill flow rate and volume estimates, names of people responding, etc. The on-call duty employee is also required to provide photographs of the sewer spill, complete the attached Sanitary Sewer Overflow (Field Form) (see Appendix C) and turn it in to the appropriate Supervisor. The on-call supervisor shall review and complete the form entirely.

## CATEGORY 1 SPILL REPORTING:

## Category 1 spills include:

- A spill of any volume that reaches a drainage channel and/or waters of the State such as a river, creek, ocean, or
- A spill of any volume that enters a storm drain pipe that <u>was not fully recovered</u> and returned to the sanitary sewer system.

## Reporting

Reporting for all Category 1 spills shall be made by the on-call duty water supervisor/crew leader person and shall be handled as follows:

- 1. If the Category 1 SSO, contact the **California Office of Emergency Services (Cal OES)** at 1-(800) 852-7550 <u>WITHIN 2 HOURS</u> after becoming aware of the spill and wait on the phone for a control number. Cal OES will make a report and fax it to the Regional Water Quality Control Board (RWQCB). **Cal OES will provide a Control Number, be sure to record this number for spill reporting purposes.** If the spill is very large or hazardous, Cal OES will contact RWQCB and County Health Care Agency (HCA) personnel.
- 2. Submit a draft report within 3 business days of becoming aware of the SSO and certify within 15 calendar days of SSO end date. Enter data into the CIWQS Online SSO Database (<u>http://ciwqs.waterboards.ca.gov/</u>).
- 3. Category 1 sewer spill certification will be performed by the City's Legally Responsible Officer (LRO).

## CATEGORY 2 SPILL REPORTING:

## Category 2 spills are:

- 1,000 gallons or greater which:
  - Does not reach a drainage channel and/or waters of the State such as a river, creek, ocean, or
  - Enters a storm drainpipe but **is fully recovered** and returned to the sanitary sewer system.

## Reporting

Reporting for all Category 2 spills shall be made by the on-call duty employee, water maintenance supervisor, and or water maintenance crew leader and shall be handled as follows:

1. Call the Environmental Health Division of the Orange County Health Care Agency (OCHCA). During working hours, call OCHCA directly at (714) 433-6419. After working hours and on the weekends, notify OCHCA by calling Orange County Control One (available 24 hours) at (714) 628-7008.

- 2. Submit a draft report within 3 business days of becoming aware of the SSO and certify within 15 calendar days of SSO end date. Enter data into the CIWQS Online SSO Database (<u>http://ciwqs.waterboards.ca.gov/</u>).
- 3. Category 2 sewer spill certification will be performed by the City's Legally Responsible Officer (LRO).

## CATEGORY 3 SPILL REPORTING:

## Category 3 spills are:

- Less than 1,000 gallons which:
  - Does not reach a drainage channel and/or waters of the State such as a river, creek, ocean, or
  - Enters a storm drainpipe but is fully recovered and returned to the sanitary sewer system.

## Reporting

Reporting for all Category 3 spills shall be made by the on-call duty employee, water maintenance supervisor, and or water maintenance crew leader and shall be handled as follows:

- 1. Call the Environmental Health Division of the Orange County Health Care Agency (OCHCA). During working hours, call OCHCA directly at (714) 433-6419. After working hours and on the weekends, notify OCHCA by calling Orange County Control One (available 24 hours) at (714) 628-7008.
- 2. Category 3 spills must be reported and certified through the California Integrated Water Quality System (CIWQS) within 30 days after the end of the calendar month in which the SSO occurred.
- 3. Category 3 sewer spill certification will be performed by the City's Legally Responsible Officer (LRO).

## **PRIVATE SPILL REPORTING:**

## Private spills are:

• Any spills originating from private property.

Reporting for all Private spills shall be made by the on-call duty employee, water maintenance supervisor, and or water maintenance crew leader and shall be handled as follows:

• Contact Orange County Health Care Agency at (714) 433-6419 as described above within 2 hours after containing the spill.

## SSO TECHNICAL REPORT:

Submit within 45 calendar days after the end of any Category 1 SSO in which 50,000 gallons or greater are spilled to surface waters.

1. Conduct water quality sampling <u>within 48 hours</u> after initial SSO notification for Category 1 SSOs in which 50,000 gallons or greater are spilled to surface waters.

## "NO SPILL" CERTIFICATION:

Certify that no SSOs occurred within 30 calendar days of the end of the month or, if reporting quarterly, the quarter in which no SSOs occurred.

## CLEAN UP THE SPILL

All spills must be cleaned up. Affected areas shall be washed down and the wash water vacuumed and disposed of into the sewer and or hauled off to an appropriate waste facility (i.e.: Orange County Sanitation District, OCSD). For large spills requiring additional equipment and manpower, the contract pumping companies listed below can provide these services. Wet berm material, sandbags, etc. must be removed and disposed of properly. Call the appropriate Supervisor for direction and support.

The on-call Supervisor/Crew Leader will direct any special requirements for spill cleanup, such as disinfection. Do not apply disinfectant until directed to do so by the on-call Supervisor/Crew Leader.

All water used to disinfect shall be vacuumed and disposed of into the sewer and or hauled off to an appropriate waste facility. (i.e.: Orange County Sanitation District, OCSD).

## EMERGENCY CLEAN UP CONTRACTORS

The following contractors may be contacted to provide assistance with spill containment and cleanup:

- Orange County Pumping at (714) 836-6384
- Houston Harris, PCS at (909) 721-1756
- Darling International at (714) 556-7867

These contractors will provide vacuum trucks and other equipment as needed in emergency situations. They can also assist with clean up and disinfection of contaminated and affected spill areas. <u>They are available for emergencies and on special situations at any time.</u> Contact the on-call supervisor and or crew leader for assistance prior to calling the emergency contractors.

## **Orange County Environmental Management Agency (OCEMA)**

The OCEMA is divided into a public works section and a water pollution section. Both sections provide access to OCEMA flood and road facilities, but each section has its own particular responsibilities.

The Public Works section of OCEMA provides equipment and crews as requested for emergency containment of water and waste. This section also provides detailed information regarding OCEMA flood control and road facilities.

The OCEMA Water Pollution section provides information regarding flood control and storm drain systems, and advice regarding characteristics of pollutants, containment measures and cleanup procedures. This section also provides some chemical analysis capabilities for water and waste, directs and monitors cleanup activities where OCEMA jurisdiction and facilities are involved, and provides access to rainfall and other weather data from the ALERT Flood Warning Network.

To contact either OCEMA section, call **Orange County Control One (available 24 hours) at (714) 628-7008** and inform them of the type of assistance that is needed.

## Orange County Sanitation District (OCSD)

OCSD should be contacted whenever a spill involves an OCSD trunk sewer facility. They may provide assistance with vactor trucks and other equipment in emergency situations after attempts to use contract services prove unsuccessful. Contact OCSD at **(714) 962-2411**.

## City of Santa Ana Storm Water Management Division

The City of Santa Ana Storm Water Management Division personnel should be contacted whenever a spill reaches the storm drain system and is not fully recovered by the responding personnel. Contact Carlos Castellanos at (714) 647-5642 or his cell phone at (714) 486-4660, or Thomas Lo at (714) 647-5659.

## **APPROVED VOLUME CALCULATION METHODS**

#### EYEBALL ESTIMATION METHOD (for spills 200 gallons or less)

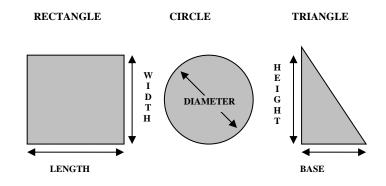
- 1. Position yourself so that you have a vantage point where you can see the entire spill.
- 2. Imagine one or more buckets or barrels of water tipped over. Depending on the size of the spill, select a bucket or barrel size as a frame of reference.
- 3. Estimate the volume of the sewage spill by comparing it to your knowledge of the appearance of a known quantity of water.
- 4. If rainfall is a factor in the spill, estimate what amount of the spill is rainwater and subtract that from your initial estimation.

## PHOTO COMPARISON METHOD

- 1. Refer to the photos in Appendix C to estimate the flow rate in gpm.
- 2. Calculate the gallons based on the flow rate and the total length of time of the spill (GPM X Time = Total Gallons)

#### **AREA/VOLUME PONDED SEWAGE METHOD**

1. Draw an outline of the spill, and then break the footprint down into recognizable shapes. Then calculate the area of each shape



- Rectangle: Area = length X width
- Circle: Area =  $3.14 \text{ X Radius}^2$
- Triangle: Area =  $\frac{1}{2}$  X (Base X Height)
- 2. Measure the depth of the liquid in multiple areas to calculate the average depth.
- 3. Calculate the total volume in gallons. (Area X Depth X 7.48) = Total Gallons

#### MANHOLE COVER FLOW MEASUREMENT

1. Refer to Appendix D for determining volume based on manhole pick holes and vent holes.

# Appendix A

**Document Revision Log** 

## The following is a summary of revisions that have been made to this document.

Revision No.	Section	Description	Date Revised	Ву
0.0	All	Document version 3.0 created	10/12	R. Rosas
1.0		Updated contact information Added "Revision Log"		

# Appendix B

Sanitary Sewer Overflow Reporting Guidelines

## Expanded Form Orange County Santa Ana Region Sanitary Sewer Overflow Reporting Guidelines

Statewide General Waste Discharge Requirements Order No. 2006-0003 finds that all federal and state agencies, municipalities. counties, districts, and other public entities that own or operate sanitary sewer systems greater than one mile in length requires notification and reporting of all sanitary sewer overflows (SSOs). SSOs are defined as any overflow, spill, release, discharge or diversion of wastewater from a sanitary sewer system. (See page 5 of the Order No. 2006-0003 for the complete definition of SSOs).

Type of Spill	Agency(s) to Notify by Phone	Notification Timeframe	Report Timeframe
<ul> <li>Category 1 – Discharges of untreated or partially treated wastewater of <u>any volume</u> resulting from an enrollee's sanitary sewer system failure or flow condition that:</li> <li>A. Reach surface water and/or reach a drainage channel tributary to a surface water; or</li> <li>B. Reach a municipal separate storm sewer system and are not fully captured and returned to the sanitary sewer system or not otherwise captured and disposed of properly. (Any volume of wastewater not recovered from the municipal separate storm sewer system is considered to have reached surface water unless the storm drain system discharges to a dedicated storm water or ground water infiltration basin (e.g., infiltration pit, percolation pond).)</li> </ul>	OES OCHCA per staff request. OC Public Works per staff request.	Within 2 hours of becoming aware of any Category 1 SSO greater than or equal to 1,000 gallons, notify the OES and obtain a notification control number.	Submit Draft report within 3 business days of becoming aware of the SSO. Certify within 15 calendar days of SSO end date. SSO Technical Report: Certify within 45 calendar days after the end date of any Category 1 SSO in which 50,000 gallons or greater is spilled to surface waters.
Category 2 – Discharges of untreated or partially treated wastewater of <u>1,000 gallons or greater</u> resulting from an enrollee's sanitary sewer system failure or flow condition that <u>do not</u> reach surface water, a drainage channel, or a municipal separate storm sewer system unless the entire SSO discharged to the storm drain system is fully recovered and disposed of properly.	OCHCA per staff request.	Immediate	Submit Draft report within 3 business days of becoming aware of the SSO. Certify within 15 calendar days of SSO end date.
Category 3 – All other discharges of untreated or partially treated wastewater resulting from an enrollee's sanitary sewer system failure or flow condition.	OCHCA per staff request.	Immediate	Submit Certified report within 30 calendar days of the end of month in which SSO occurred.
Private lateral – Discharges of untreated or partially treated wastewater resulting from blockages or other problems within a privately owned sewer lateral connected to the enrollee's sanitary sewer system or from other private sewer assets.	Governing city/county. OCHCA per staff request.		PLSDs that the enrollee becomes aware of may be voluntarily reported to the CIWQS Online SSO Database.

#### **SSO NOTIFICATION CONTACTS:**

Normal Hours	After Hours
OCHCA ( <i>Please call down the list until someone has been contacted</i> ) <sup>(1)</sup> (714) 433-6419 (Office Support Staff) <sup>(2)</sup> Mike Fennessy (714) 433-6280 <sup>(3)</sup> Dan Yokoyama (714) 433-6288 <sup>(4)</sup> Larry Brennler (714) 433-6284 <sup>(5)</sup> Larry Honeybourne (714) 433-6015	Control 1: (714) 628-7008 (will contact OCHCA on-call staff).
<u>RWQCB</u> - Santa Ana Region (951) 782-4130 Najah Amin (951) 320-6362	RWQCB: (951) 782-4130 (voice mail) OES: (800) 852-7550
OES (Office of Emergency Services) (800) 852-7550	24 hours
OC Public Works (714) 955-0600 (storm drain/flood channel facility owners) (877) 89-SPILL (897-7455) 24 HR. Hotline	Control 1: (714) 628-7008

Developed by the Orange County Sanitation District with RWQCB, OCHCA and OC Public Works.



## Appendix C

Sanitary Sewer Overflow (Field Form)



## SSO SPILL REPORTING FIELD FORM

**NOTE:** ALL On-Call personnel that are required to respond to sewer spills shall read and understand the complete Sewage Spill Procedures contained in the emergency callout manual. When responding to a sewage spill, the following general procedures should be followed in order:

- 1. NOTIFY SUPERVISOR AND OR ON CALL SUPERVISOR (IMMEDIATELY)
- 2. CONTAIN THE SPILL
- 3. STOP THE SPILL
- 4. CALL AND REPORT TO APPROPIATE AUTHORITIES
- 5. CLEAN UP THE SPILL
- 6. FIELD REPORTS ON CALL SUPERVISOR SHALL VERIFY AND FILL ALL DATA FOR THE SSO.

## **BASIC SPILL INFORMATION:**

1.)	DATE://	
2.)	SPILL LOCATION:	
3.)	Address / Street Intersection TIME SSO STARTED (If known):	Spill Point (MH#, CO, etc.)
4)	TIME CITY WAS NOTIFIED:	
5.)	OPERATOR ARRIVAL TIME:	
6.)	PRIVATE PROPERTY (Y OR N):	
7.)	SPILL END TIME:	
8.)	ESTIMATED SPILL FLOW RATE:	_ (gpm) (See Appendix C)
	(Number of pick holes where water is coming out	Height of water spout
out of	the MHinches)	
9.)	ESTIMATED SPILL VOLUME LOST:	(GAL.)
10.)	ESTIMATED SPILL VOLUME RECOVERED:	(GAL.)
11.)	TOTAL SPILL (VOLUME) (FLOW RATE X MIN):	(GAL.)
12.)	SPILL REASON/CAUSE:	

## SPILL REPORTING

TYPE OF SPILL: \_\_\_\_\_

TYPE OF SPILL		DESCRIPTION	AGENCY(S) TO NOTIFY BY PHONE	NOTIFICATON TIME FRAME
Category 1	1.	Spill that has entered a storm drain inlet or channel and not recovered	1. Cal OES 2. OC Public Works	<ol> <li>Within 2 Hours</li> <li>Immediate</li> </ol>
Category 2	2.	Spill that is greater less than 1,000 gallons and has been contained prior to reaching a storm drain or channel or fully recovered from storm drain	1. OCHCA	1. Within 2 Hours
Category 3	3.	Spill that is less than 1,000 gallons and has been contained prior to reaching a storm drain or channel or fully recovered from storm drain	1. OCHCA	1. Within 2 Hours
Private Lateral	4.	Any spill that originates on private property	1. OCHCA	1. Within 2 Hours

N	IOTIFICATION	LIST	PERSON	TIME	DATE	INITIALS	
Agency	Normal Hours	After Hours	CONTACTED				
OCHCA (Health Care Agency)	(714) 433-6419	(714) 628-7008					
OC Public Works	(714) 955-0600	(714) 628-7008					
Santa Ana NPDES	(714) 647-5074	(714) ???-???					
Cal OES	(800) 852-7550	(800) 852-7550					
Cal OES Co	Cal OES Control Number (if Category 1 and greater than 1,000 gal):						

OPERATOR/MAINTENANCE PERSON RESPONDING TO SPILL:

(Name)

(Signature)

(Date)

## THE FOLLOWING IS TO BE COMPLETED BY THE ON-CALL SUPERVISOR

## **SPILL CERTIFICATION**

	Did the sewer spill enter a storm drain pipe (Y or N)
	Was the sewer spill fully recovered and returned to the sanitary sewer system or disposed of properly (Y or N)
	Did Sewer Spill enter a drainage channel and/or surface water (Y or N) (EX: Creek, River, or Ocean)
	Was Cal OES Contacted (for Category 1 and greater than 1,000 gallons) (Y or N)
	Cal OES Control Number
NA	AME OF ON-CALL SUPERVISOR
SIC	GNED:



## **POST – SEWER SPILL INVESTIGATION**

Spill [	Date:	Spill Lo	ocation:
Spill T		Spill Ca	ategory:
Post-	Spill (Work Plan):		
Existi	ng Sewer Video (Y/N):		
SSO	Cause/Reason (findings):		
Corre	ective Measures (Check Applicable	Box):	
	InfraMAP( Add Spill)		FOG Program (Enforcement)
	Pipe (Spot Replacement)		M.H. Rehabilitation
	Monitoring (Smart Cover)	Other	(Specify)
	Root Control (Foam)		
	Pipe Lining		
	Closed Circuit Television (CCTV)		

# Appendix D

## (Volume Estimation Examples)

## **Attachment D - Sample Templates for SSO Volume Estimation**

## TABLE 'A'

## ESTIMATED SSO FLOW OUT OF M/H WITH COVER IN PLACE

## 24" COVER

Height of			Min. Sewer		
spout above	SSO	FLOW	size in which		
M/H rim	Q		these flows		
H in inches	in gpm	in MGD	are possible		
1/4	1	0.001			
1/2	3	0.004			
3/4	6	0.008			
1	9	0.013			
1 1/4	12	0.018			
1 1/2	16	0.024			
1 3/4	21	0.030			
2	25	0.037			
2 1/4	31	0.045			
2 1/2	38	0.054			
2 3/4	45	0.065			
3	54	0.077			
3 1/4	64	0.092			
3 1/2	75	0.107			
3 3/4	87	0.125			
4	100	0.145			
4 1/4	115	0.166			
4 1/2	131	0.189			
4 3/4	148	0.214			
5	166	0.240			
5 1/4	185	0.266			
5 1/2	204	0.294	0"		
5 3/4	224	0.322	6"		
6	244	0.352			
6 1/4	265	0.382			
6 1/2	286	0.412			
6 3/4	308	0.444			
7	331	0.476			
7 1/4	354	0.509			
7 1/2	377	0.543	0"		
7 3/4	401	0.578	8"		
8	426	0.613			
8 1/4	451	0.649			
8 1/2	476	0.686			
8 3/4	502	0.723			
9	529	0.761			

## 36" COVER

JO COVER					
Height of			Min. Sewer		
spout above	SSO	FLOW	size in which		
M/H rim	Q		these flows		
H in inches	in gpm	in MGD	are possible		
1/4	1	0.002			
1/2	4	0.006			
3/4	8	0.012			
1	13	0.019			
1 1/4	18	0.026			
1 1/2	24	0.035			
1 3/4	31	0.044			
2	37	0.054			
2 1/4	45	0.065			
2 1/2	55	0.079			
2 3/4	66	0.095			
3	78	0.113			
3 1/4	93	0.134			
3 1/2	109	0.157			
3 3/4	127	0.183			
4	147	0.211			
4 1/4 4 1/2	169	0.243			
4 1/2	192 217	0.276 0.312	6"		
4 3/4	243	0.312	0		
5 1/4	243	0.389			
5 1/2	299	0.430			
5 3/4	327	0.471			
6	357	0.514			
6 1/4	387	0.558	8"		
6 1/2	419	0.603	U		
6 3/4	451	0.649			
7	483	0.696			
7 1/4	517	0.744			
7 1/2	551	0.794			
7 3/4	587	0.845	10"		
8	622	0.896			
8 1/4	659	0.949			
8 1/2	697	1.003			
8 3/4	734	1.057			
9	773	1.113			

#### Disclaimer:

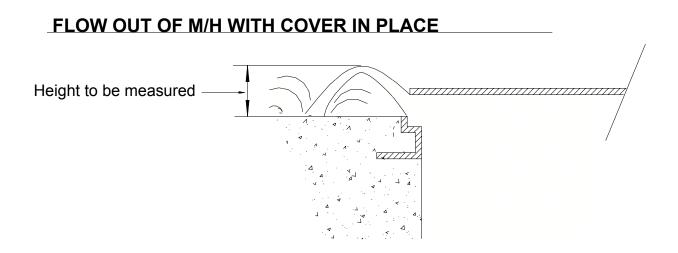
This sanitary sewer overflow table was developed by Ed Euyen, Civil Engineer, P.E. No. 33955, California, for County Sanitation District 1. This table is provided as an example. Other Agencies may want to develop their own estimating tables.

## Collection System Collaborative Benchmarking Group Best Practices for Sanitary Sewer Overflow (SSO) Prevention and Response Plan

The formula used to develop Table A measures the maximum height of the water coming out of the maintenance hole above the rim. The formula was taken from hydraulics and its application by A.H. Gibson (Constable & Co. Limited).

Example Overflow Estimation:

The maintenance hole cover is unseated and slightly elevated on a 24" casting. The maximum height of the discharge above the rim is 5 ¼ inches. According to Table A, these conditions would yield an SSO of 185 gallons per minute.



This sanitary sewer overflow drawing was developed by Debbie Myers, Principal Engineering Technician, for Ed Euyen, Civil Engineer, P.E. No. 33955, California, of County Sanitation District 1.

## TABLE 'B'

#### ESTIMATED SSO FLOW OUT OF M/H WITH COVER REMOVED

#### 24" FRAME

#### 36" FRAME

Water			Min. Sewer
Height above	SSO	FLOW	size in which
M/H frame	Q		these flows
H in inches	in gpm	in MGD	are possible
1/8	28	0.04	
1/4	62	0.09	
3/8	111	0.16	
1/2	160	0.23	
5/8	215	0.31	6"
3/4	354	0.51	8"
7/8	569	0.82	10"
1	799	1.15	12"
1 1/8	1,035	1.49	
1 1/4	1,340	1.93	15"
1 3/8	1,660	2.39	
1 1/2	1,986	2.86	
1 5/8	2,396	3.45	18"
1 3/4	2,799	4.03	
1 7/8	3,132	4.51	
2	3,444	4.96	21"
2 1/8	3,750	5.4	
2 1/4	3,986	5.74	
2 3/8	4,215	6.07	
2 1/2	4,437	6.39	
2 5/8	4,569	6.58	24"
2 3/4	4,687	6.75	
2 7/8	4,799	6.91	
3	4,910	7.07	

Water			Min. Sewer
Height above	SSO	FLOW	size in which
M/H frame	Q		these flows
H in inches	<u>in gpm</u>	in MGD	are possible
1/8	49	0.07	
1/4	111	0.16	
3/8	187	0.27	6"
1/2	271	0.39	
5/8	361	0.52	8"
3/4	458	0.66	
7/8	556	0.8	10"
1	660	0.95	12"
1 1/8	1,035	1.49	
1 1/4	1,486	2.14	15"
1 3/8	1,951	2.81	
1 1/2	2,424	3.49	18"
1 5/8	2,903	4.18	
1 3/4	3,382	4.87	
1 7/8	3,917	5.64	21"
2	4,458	6.42	
2 1/8	5,000	7.2	24"
2 1/4	5,556	8	
2 3/8	6,118	8.81	
2 1/2	6,764	9.74	
2 5/8	7,403	10.66	
2 3/4	7,972	11.48	30"
2 7/8	8,521	12.27	
3	9,062	13.05	
3 1/8	9,604	13.83	
3 1/4	10,139	14.6	
3 3/8	10,625	15.3	36"
3 1/2	11,097	15.98	
3 5/8	11,569	16.66	
3 3/4	12,035	17.33	
3 7/8	12,486	17.98	
4	12,861	18.52	
4 1/8	13,076	18.83	
4 1/4	13,285	19.13	
4 3/8	13,486	19.42	

## Disclaimer:

This sanitary sewer overflow table was developed by Ed Euyen, Civil Engineer, P.E. No. 33955, California, for County Sanitation District 1. This table is provided as an example. Other Agencies may want to develop their own estimating tables.

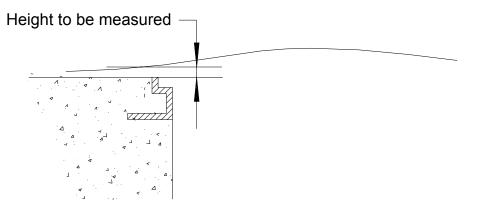
## Collection System Collaborative Benchmarking Group Best Practices for Sanitary Sewer Overflow (SSO) Prevention and Response Plan

The formula used to develop Table B for estimating SSO's out of maintenance holes without covers is based on discharge over curved weir -- bell mouth spillways for 2" to 12" diameter pipes. The formula was taken from hydraulics and its application by A.H. Gibson (Constable & Co. Limited).

Example Overflow Estimation:

The maintenance hole cover is off and the flow coming out of a 36" frame maintenance hole at one inch (1") height will be approximately 660 gallons per minute.

## FLOW OUT OF M/H WITH COVER REMOVED (TABLE "B")



This sanitary sewer overflow drawing was developed by Debbie Myers, Principal Engineering Technician, for Ed Euyen, Civil Engineer, P.E. No. 33955, California, of County Sanitation District 1.

IMATED SSO FLOW OUT OF M/H PICK HOLE					
Height of	SSO	]	Height of	SSO	1
spout above			spout above	FLOW	
M/H cover	Q		M/H cover	Q	
H in inches	in gpm		H in inches	in gpm	
1/8	1.0		5 1/8	6.2	
1/4	1.4		5 1/4	6.3	
3/8	1.7		5 3/8	6.3	
1/2	1.9		5 1/2	6.4	
5/8	2.2		5 5/8	6.5	
3/4	2.4		5 3/4	6.6	
7/8	2.6		5 7/8	6.6	
1	2.7		6	6.7	
1 1/8	2.9		6 1/8	6.8	
1 1/4	3.1		6 1/4	6.8	
1 3/8	3.2		6 3/8	6.9	Unrestraine
1 1/2	3.4		6 1/2	7.0	M/H cover w
1 5/8	3.5		6 5/8	7.0	start to lift
1 3/4	3.6		6 3/4	7.1	
1 7/8	3.7		6 7/8	7.2	
2	3.9		7	7.2	
2 1/8	4.0		7 1/8	7.3	
2 1/4	4.1		7 1/4	7.4	
2 3/8	4.2		7 3/8	7.4	
2 1/2	4.3		7 1/2	7.5	
2 5/8	4.4		7 5/8	7.6	
2 3/4	4.5		7 3/4	7.6	
2 7/8	4.6		7 7/8	7.7	
3	4.7		8	7.7	
3 1/8	4.8		8 1/8	7.8	
3 1/4	4.9		8 1/4	7.9	
3 3/8	5.0		8 3/8	7.9	
3 1/2	5.1		8 1/2	8.0	
3 5/8	5.2		8 5/8	8.0	
3 3/4	5.3		8 3/4	8.1	
3 7/8	5.4		8 7/8	8.1	
4	5.5		9	8.2	
4 1/8	5.6		9 1/8	8.3	
4 1/4	5.6		9 1/4	8.3	
4 3/8	5.7		9 3/8	8.4	
4 1/2	5.8		9 1/2	8.4	
4 5/8	5.9		9 5/8	8.5	
4 3/4	6.0		9 3/4	8.5	
4 7/8	6.0		9 7/8	8.6	
5	6.1		10	8.7	

## TABLE 'C' ESTIMATED SSO FLOW OUT OF M/H PICK HOLE

<u>Note</u>: This chart is based on a 7/8 inch diameter pick hole

<u>Disclaimer</u>: This sanitary sewer overflow table was developed by Ed Euyen, Civil Engineer, P.E. No. 33955, California, for County Sanitation District 1. This table is provided as an example. Other Agencies may want to develop their own estimating tables.

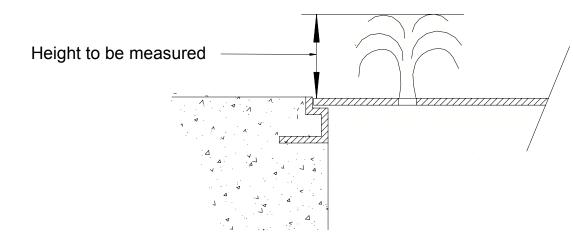
## Collection System Collaborative Benchmarking Group Best Practices for Sanitary Sewer Overflow (SSO) Prevention and Response Plan

The formula used to develop Table C is Q=CcVA, where Q is equal to the quantity of the flow in gallons per minute, Cc is equal to the coefficient of contraction (.63), V is equal to the velocity of the overflow, and A is equal to the area of the pick hole.<sup>2</sup> If all units are in feet, the quantity will be calculated in cubic feet per second, which when multiplied by 448.8 will give the answer in gallons per minute. (One cubic foot per second is equal to 448.8 gallons per minute, hence this conversion method).

Example Overflow Estimation:

The maintenance hole cover is in place and the height of water coming out of the pick hole seven-eighths of an inch in diameter (7/8") is 3 inches (3"). This will produce an SSO flow of approximately 4.7 gallons per minute.

## FLOW OUT OF VENT OR PICK HOLE (TABLE "C")



This sanitary sewer overflow drawing was developed by Debbie Myers, Principal Engineering Technician, for Ed Euyen, Civil Engineer, P.E. No. 33955, California, of County Sanitation District 1.

<sup>&</sup>lt;sup>2</sup> Velocity for the purposes of this formula is calculated by using the formula h = v squared / 2G, where h is equal to the height of the overflow, v is equal to velocity, and G is equal to the acceleration of gravity.

## Collection System Collaborative Benchmarking Group Best Practices for Sanitary Sewer Overflow (SSO) Prevention and Response Plan



## APPENDIX D CITY OF SANTA ANA MUNICIPAL CODE CHAPTER 39

## **ARTICLE I. IN GENERAL**

#### Sec. 39-1. Connections to water or sewer mains outside city--Conditions.

Land adjacent to, but outside of, the city may be permitted temporary connection to the city water mains and/or the city sewerage if such land satisfies all of the following requirements:

(1) Is uninhabited as defined in section 35303 of the state government code.

(2) Is a parcel or parcels of land meeting all of the requirements of the Annexation of Uninhabited Territory Act of 1939 (section 35300 et seq., Government Code) so as to be immediately available for annexation to the city.

(3) Said land is described in a petition for annexation to the city meeting all of the statutory requirements necessary to be a proper petition as referred to in section 35305 of the state government code so that the city council could pass the resolution referred to in said section and carry forward the annexation proceedings in compliance with statutory requirements of said act without the possibility of successful legal action to defeat or terminate said annexation.

(4) Said petition for annexation must be signed by all of the necessary record owners of any land then seeking temporary connection with the city water mains and/or the city sewerage. Said petition must be signed by, the owners of not less than seventy-five (75) percent of all the land in the territory or area described in said petition for annexation, by assessed value as shown on the last equalized assessment roll of the county.

(Code 1952, § 7504; Ord. No. NS-465, § 1, 9-6-60)

## Sec. 39-2. Same--Agreement to be signed.

Before any land referred to in section 39-1 may be connected with the sewerage or water lines of the city, the record owners of the land seeking such connection shall sign an agreement with the director of public works of the city, who is hereby designated as the agent of the city to enter into such agreements, agreeing to comply with all city regulations then existing or that may be thereafter adopted to regulate connections with or service through the city sewerage and/or water lines for any connection and service which may be permitted. The agreement shall further provide that the record owners seeking such connections shall make such deposits as are required to cover city expenses in providing and connecting the service sought, and shall provide that such record owners will pay for any services rendered by reason of connections to land referred to in section 39-1. Said agreement shall provide that if said land is not annexed to the city the connection for the rendering of such temporary service shall be terminated within ten (10) days of the date the annexation proceedings are terminated, and that this termination of service shall be accomplished by a physical disconnection and severance of the lines connecting said land to city water mains and/or sewerage lines. Any service connection provided for under the provisions of this section and section 39-1 are expressly understood to be temporary and to depend upon the completion of the annexation proceedings then pending, and said agreements shall so state.

(Code 1952, § 7505; Ord. No. NS-465, § 1, 9-6-60)

## Sec. 39-3. Same--Temporary water and sewer connection to land barred from annexation.

Land contiguous to the city which is barred from annexation to the city by any provision of the annexation statutes of the state which, by reason of nature of the bar, appears to be, and is declared by the city manager to be, of a temporary nature may be permitted temporary connection to the city water mains and/or sewerage upon meeting all of the following conditions:

(1) The record owner or owners of such land shall enter into an agreement with the city, and the director of public works of the city is designated as the agent of the city to sign such agreement for and on behalf of the city, agreeing to comply with all existing city regulations and all regulations thereafter adopted controlling connections with or service through such city facilities and such temporary connections and service.

(2) Said agreement shall provide that owner will make such deposits as are required to cover city expense in providing, extending, connecting and/or metering of the service sought by owner, and that said owner or his successors in interest, will pay for any services rendered or water delivered through said connections at the rates fixed by the city.

(3) Said agreement shall provide that a violation of the terms of said agreement or a failure of said land to annex to the city within a reasonable time after removal of the condition barring annexation shall result in the discontinuance of sewerage service and water service rendered under said agreement, and that at the end of thirty (30) days' notice said services shall be physically disconnected by removal of a part of the lines through which service had been rendered or water served to the property failing to comply with said agreement or failing to annex as herein provided for.

(4) Said agreement shall refer to this section in its language, and notice of impending termination of service shall be given by registered mail to the owner and/or occupant of the property, if their addresses be known, and by posting a copy of the notice on the property to be affected.

(5) Said agreement shall be acknowledged by record owner or owners of the land seeking such connections.

(Code 1952, § 7506; Ord. No. NS-505, § 1, 2-20-61)

Secs. 39-4--39-14. Reserved.

## **ARTICLE II. WATER\***

\*Cross references: Water pollution control, § 18-151 et seq.; draining water onto streets, abandoned wells to be capped, 10-1, § 18-17.

State law references: For powers of city respecting water supply, see § 38742, Gov. Code.

#### Sec. 39-15. Definitions.

As used in this article:

Applicant means an individual, partnership, association, corporation or agency of government applying for water service.

Backflow preventor means an approved device or means to prevent backflow into the utility's portable water system.

Cost means charges which include the cost to the utility of labor, materials, equipment and overhead.

*Customer* means an individual, partnership, association, corporation or an agency of government receiving water service.

Date of presentation means the date upon which a bill or notice is mailed to the customer.

Department means Department of Public Works, City of Santa Ana.

*Director of public works* means the chief administrative officer of the Department of Public Works, City of Santa Ana.

Domestic service means provision of water for household residential purposes, including water for sprinkling lawns, gardens and shrubbery, watering livestock, washing household vehicles, and other similar and customary residential purposes.

*Fire protection service* means provision of stand-by readiness to serve water to premises through a separate fire service line connection for fire protection only, said fire service lines to be connected to automatic sprinkling system, hose attachments or hydrants.

*Gender* : The masculine includes the feminine and neuter genders.

*Main* means the distribution pipe line located in street, highway, public easement or private right-of-way which is used to serve the general public.

*Meter rate service* means provision of water in measured quantities.

Overhead charges means charges which include those elements of cost necessary to the construction of an item or the performance of a service which do not become an integral part of the finished product or service. These charges may include, but are not limited to, the cost of supervision, insurance, accounting, and electricity. For any current year, these charges shall be based on costs of the past fiscal year as certified by the director of finance.

Parcel means a division of land as shown in the Orange County Assessor's Book.

*Person* means an individual, partnership, association, corporation or an agency of any governmental organization.

*Premises* means the integral property or area, including improvements thereon, to which water service is provided or for which an application for water service is filed.

Service area means all area within the city limits and the area served outside the city limits on September 16, 1968.

Service connection means the tapping connection, pipe, valves, and other facilities by means of which water is conducted from the main to the meter.

*Temporary service* means a service for circuses, bazaars, fairs construction work, irrigation of vacant property, and similar uses which, because of their nature, will not be permanent.

*Theft of water* means the taking of water from any city water main, hydrant, service or facility without a meter or the written permission of the city in the form of a permit or application as provided for in the provisions of this article, or with the intent to avoid payment therefor.

Unit of water means one hundred (100) cubic feet.

Usage : Shall is mandatory; may is permissive.

Utility means the municipal water system of the city.

Waste water means the water allowed to flow without useful purpose.

Well means an excavation for the purposes of extracting water from the underground.

(Code 1952, § 7400; Ord. No. NS-936, § 2, 9-16-68)

#### Sec. 39-16. Application for water service installation.

(a) *Required; form, procedure* : To have water service installed, an application shall be made to the department. The application shall be made on the forms provided by the department and in conformity with the procedure established by the director of public works.

(b) Size and type of installation : The department will endeavor to provide a regular water service installation of such size and at such location as the applicant requests, provided said request is reasonable and complies with this Code. Installation by the utility is neither mandatory nor compulsory and the connection may be discontinued by the utility after reasonable notice for noncompliance with any provision of this Code. The utility reserves the right to make the final determination of the size of the service connection, its location and the number of premises to be served.

(Code 1952, § 7401; Ord. No. NS-936, § 2, 9-16-68)

#### Sec. 39-17. Application for turning on water.

(a) *Required; form, procedures* : Application to have water turned on or to transfer responsibility for water charges shall be made to the department of finance on the form provided by the finance department of the city and in conformity with the procedures established by the director of finance.

(b) *Change in tenants* : Within the meaning of this Article, a change in tenant occurs when the owner or his agent informs the department that there has been a change of tenants or ownership.

(c) *Cash deposit* : Each applicant, except the record owner, who does not have a current water account with the city shall make a cash deposit at the time of filing the application in an amount estimated by the department of finance to be equal to the charges for water or services likely to be supplied to said property during a period of four (4) months, but not in an amount

less than ten dollars (\$10.00). This estimate shall be based upon the size of the meter, the nature of the use of said property, and the experience with other similar users in the city. Said deposit may be refunded if and when all bills rendered have been paid before delinquent date for a period of one year.

(Code 1952, § 7402; Ord. No. NS-936, § 2, 9-16-68)

#### Sec. 39-18. Application for change in service size or location.

(a) *Required; making of change; liabilities* : Any person desiring to change the size or location of any water service that has been installed, shall make application to the department for such a change. The department, if in its judgment the change is necessary or advisable, will make the change. The applicant requesting a change in service size or location shall be liable to the city for all costs, including the cost of special boxes, vaults or equipment where it is determined that the installation of the same is necessary.

(b) *Deposit* : A cash deposit may be requested by the department in an amount estimated to be the cost of the work before any work is started. Any balance of the costs over the deposit is due upon completion of the work. Unless such charges are paid within thirty-five (35) days of the date of presentation, the supply of water will be turned off at the City curb cock and secured and shall remain off and secured until all charges, rates or penalties have been paid.

(Code 1952, § 7403; Ord. No. NS-936, § 2, 9-16-68)

#### Sec. 39-19. Charges for service installations.

(a) *Water service* : For all water services the department shall collect in advance for each tap and attachment made with its water system an amount which the city council shall establish by resolution.

(b) *Fire service* : For all fire protection services the department shall collect in advance for each tap and attachment made with its water system an amount which the city council shall establish by resolution.

(c) *Backflow preventer* : The department shall collect in advance for each service requiring backflow protection an amount equal to the estimated cost.

(d) *Larger size service and special installations* : For all large size services and special installations the department shall collect in advance an amount estimated to cover the cost.

(Code 1952, § 7404; Ord. No. NS-936, § 2, 9-16-68)

#### Sec. 39-20. Facilities declared property of city; cost of repairs.

All facilities, including but not limited to water meters, meter boxes, detector checks, and fittings installed by the city, shall remain at all times the property of the city, and where replacements, repairs, or adjustment of any facility are rendered necessary by the act, omission or negligence of the customer or of any person occupying the premises with the consent of the customer, any expense incurred by the city shall be charged against and collected from the customer. If the customer fails to pay such charges, the water may be shut off until such charges are paid.

(Code 1952, § 7405; Ord. No. NS-936, § 2, 9-16-68)

#### Sec. 39-21. Water rates and service charges.

(a) *Water rates* : Quantitative and minimum consumption rates shall be charged in the amount which the city council shall establish by resolution.

(b) *Service charges* : Charges shall be made for services rendered to provide and maintain a potable water supply and to provide standby readiness in the amounts established by and for the purposes described in the resolution adopted by the city council.

(Code 1952, § 7406; Ord. No. NS-936, § 2, 9-16-68)

#### Sec. 39-22. Water main charges and assessments.

When an applicant orders service to a parcel from a water main for which a water main charge or assessment has not been previously paid, a front foot charge shall be made in the amount which the city council shall establish by resolution. The water main charge shall be based on the length of water main or mains more or less parallel to the boundary of the served parcel. For parcels less than one-half (1/2) acre in area and not requiring a fire service, the charge shall be based on the length of water main more or less parallel to the frontage where the service connection is made.

(Code 1952, § 7407; Ord. No. NS-936, § 2, 9-16-68; Ord. No. NS-1238, § 1, 11-18-74)

#### Sec. 39-23. Payment of water bills and penalties.

(a) Date payment due : Water rates, charges and penalties are due and payable at the department of finance in the city hall on the date of billing and become delinquent fifteen (15) days after the date of such billing. Any charge for water supplied to any customer, together with any penalties or charges due to the city from such customer, or due from any person who has applied for water service, as herein provided for, shall be added to any billing being currently rendered to such person, and the same shall become a part of his current bill for water service and subject to all of the provisions of this article.

(b) *Failure of meter to register correctly* : If a meter fails to register during any period, or is known to have registered inaccurately, the customer shall be charged for an average daily consumption determined when the meter was apparently registering accurately, seasonably adjusted.

(c) *Penalties* : A penalty of ten (10) percent shall be assessed on all unpaid water bills thirty (30) days after the billing date. If the bill remains unpaid thirty-five (35) days after the billing date thereof, the water shall be shut off at the premises and shall remain off until all charges, penalties and fines have been paid, unless the application to have the water turned on is accompanied by evidence satisfactory to the department of finance of change of ownership or change in tenants. Upon the receipt of such evidence, the application for turning on water shall be processed as provided for in section 39-17.

(d) *Turn off and turn on of service* : When the water has been shut off for the violation of any ordinance, regulation or requirement of the city, such water shall not be turned on again unless the violation has been corrected and all charges and penalties have been paid, unless the turn off is exempt from such payment by reason of change of person receiving service. When such turn off is made, a turn on fee of five dollars (\$5.00) shall be made for turning on any water service after the same has once been turned off. A fee of two dollars and fifty cents (\$2.50) shall be payable for each trip to the premises for the purpose of turning on or off a water service that has been turned off for nonpayment. After a water service and meter have been installed and the service has been turned off for a period of seven (7) days, the meter may be removed from the turning on of the water. Fees as herein provided shall be added to the next water bill issued after date of turn off, turn on, reinstallation or trip whichever may be the case, provided the

amount is not collected in advance of the turn off, turn on, reinstallation, or trip.

(e) *Closing bill* : Upon the rendering of the final bill for service, the city shall not refund any credit balance or deposit of less than one dollar (\$1.00); any checks returned that cannot be delivered or are unclaimed shall be forfeited unless the applicant applies for refund at the city hall.

(Code 1952, § 7408; Ord. No. NS-936, § 2, 9-16-68)

#### Sec. 39-24. Testing of meters and adjustment of bills.

(a) *Meter test on customer's request* : A customer may request the utility to test the meter serving his premises.

The customer shall deposit an amount of five dollars (\$5.00) to cover the cost of such test and the deposit shall be returned to the customer if the meter is found to register more than two (2) percent fast.

The customer shall have the right to attend the conduct of the test and a written report of the test will be given to him if he so requests.

(b) Adjustment of bills for meter error : When upon test, a meter is found to be registering more than two (2) percent fast, the city will refund to the customer the amount of the overcharge based on corrected meter readings for the period the meter was in use, but not exceeding a period of six (6) months.

When upon test a meter two (2) inches or less in size is found to be registering more than twenty-five (25) percent slow, the city may bill the customer for the amount of the undercharge based upon corrected meter readings for the period the meter was in service, but not exceeding a period of three (3) months.

When upon test a meter three (3) inches or larger in size is found to be registering more than five (5) percent slow, the city may bill the customer for the amount of the undercharge based upon corrected meter readings for the period the meter was in service, but not exceeding a period of three (3) months.

(Code 1952, § 7409; Ord. No. NS-396, § 2, 9-16-68)

#### Sec. 39-25. General regulations.

(a) *Meter required* : Every water service except a fire service shall have a meter installed in the service line on public property or as close to public right-of-way as possible, if street improvements do not permit installation on public property.

(b) *Maintenance of customer's facilities* : Customers shall prevent all waste of water and keep their service pipes, fixtures, stop cocks and other apparatus (except facilities owned by the city) in good repair and free from leakage and backflow at their own expense. Customers shall be liable for all damages which may result from the customer's failure to maintain said facilities in good repair and free from leakage and backflow.

(c) Vacated premises : Water rates will be charged for vacated premises until the city water service office shall have been notified of the discontinuance of the use of water, and is requested to turn off the water.

(d) Admittance to premises : Any authorized employee of the city shall be admitted at all reasonable hours to all appropriate parts of the premises supplied with water to see that the provisions of this article, resolutions adopted pursuant hereto, and administrative regulations published in accordance herewith are carried out.

(e) Unauthorized turn-on or tampering : No one except an authorized employee of the city shall turn the water on or off from or to any premises at city curb cock, or connect or disconnect, or in any way tamper with, any pipes in the meter boxes or with any other part of the water system of the city.

(f) *Resale or distribution* : No customer supplied by the city shall commercially supply water to any other person on property other than the premises for which the customer has applied for service, except as may be permitted by special agreement with the department. Water used by any customer shall be restricted to that use specified in the application or permit for said service.

(g) *Utility emergency requirements* : All faucets, sprinklers, hose nozzles or other continuous streams must be shut off promptly upon the sounding of an alarm of fire or upon notice of other emergency or major disaster. The water shall not be turned on again until the fire is known to be extinguished or the required repairs have been made.

(h) *Shut-offs for extensions and repairs* : The city reserves the right upon reasonable notice, if possible, at any time to shut off the water in its mains for the purpose of making extensions or repairs, or for other purposes, and all persons having boilers within their premises not supplied with tanks or cisterns, but depending upon the pipes of the city to keep them supplied, are hereby cautioned against the danger of collapse.

(i) *Responsible owner or applicant* : In all cases where water is supplied to several tenants from one connection or tap, the city contracts only with the person designated on the application. Failure by said person to comply with the provisions of this article, or with resolutions or regulations enacted or adopted pursuant hereto shall be sufficient cause to disconnect all service until said ordinances, resolutions or regulations are complied with.

(j) *Right of utility to install facilities* : The city shall have the right at any time, and at any point for good cause, to install or change any water meter, detector check, backflow preventer, and fittings as required by this article and the customer shall bear all costs for work so performed. Failure to pay for these facilities as set forth in this article shall relieve the city of any responsibility to provide any service and the service shall be disconnected until full payment of costs, interest and penalties has been made to the city.

(k) *Curb cocks* : There shall be a curb cock or valve in every attachment just inside the curb at a point to be designated by the city. Said curb cock and box will be supplied by the city and shall be for its exclusive use and under its exclusive control.

(I) Damage to customer's property : The city will not be responsible for damages to buildings or their contents from any break in a water pipe beyond the street service box. Water customers shall, for their own protection, provide at their own expense another valve at the first suitable point beyond the meter.

(m) Unused service connection : Any service connection which has been installed for a period of ten (10) years or more and has not been activated for ten (10) years shall be considered inactive and obsolete. Any person desiring water service for such premises or any portion thereof formerly supplied by the inactive service shall make application for a new service connection and pay the current charge therefor.

(n) Meter box or hydrant obstruction : No person shall place trash, dirt, building materials, or other objects or obstructions on or around meter boxes or on, around, or adjacent to city hydrants, and no person shall allow the said meter boxes or hydrants to become obstructed or obscured by vices, trees shrubs, plants, or in any manner so as to make their location difficult to determine, or so as to interfere with or render difficult free access to, or use of, said meter boxes or fire hydrants. In the event of obstruction or obscuring, notice shall be given by the utility to the property served by such meter, or adjacent to such hydrant; such notice shall contain the requirement that the obstruction be removed within twenty-four (24) hours. Where a meter box is obstructed or obscured so that it cannot be read, a penalty charge of two dollars and fifty

cents (\$2.50) shall be made for returning to read the meter.

(o) *Responsibility of utility* : The utility's responsibility ends at the customer's side of the meter, or, in the case of an unmetered or other special installation, where the city's facilities terminate.

(Code 1952, § 7410; Ord. No. NS-936, § 2, 9-16-68)

### Sec. 39-26. Fire hydrants.

(A) *Location:* Fire hydrants shall be installed in locations specified by the department. If applicant requests, and the department approves, a change in the size, type, or location of specified hydrants may be made. The applicant shall pay any additional costs required to comply with said request.

(B) Use of fire hydrants as temporary water service: City fire hydrants are provided for the primary purpose of extinguishing fire and shall be opened and used only by the utility, fire department, or such persons as may be authorized by permit. No person shall draw water from any fire hydrant without a permit. Water shall be drawn from hydrants by use of a standard fire hydrant wrench, an auxiliary valve, and meter. Such auxiliary valve and meter shall be placed on the fire hydrant outlet with the auxiliary valve closed before any fire hydrant valve is opened. Any person using a fire hydrant without the aforesaid permit, tools and meter may be charged with theft of water.

### (1) Permits :

(a) Permits shall be issued for a period not to exceed six (6) months. Renewals for the same location or permits for a different location may be granted only after the city has inspected the meter for damage or tampering and has determined the amount of water used as recorded by the meter and that all bills due and payable have been paid or that the amount of deposit is adequate to cover all unpaid bills or cost of repairs.

(b) Permits shall not be granted to any individual business or agency known to be in violation of any provision of this Code.

(c) Permits shall show the name and address of the permittee, the date issued, the expiration date, the number and location of each hydrant from which water may be obtained, and the amount of money deposited.

(d) Deposits may be transferred from one permit to another only if all the conditions of (a) and (b) above have been met.

(2) Deposit and fees : Upon granting any permit under this section, the department shall require the applicant to make a deposit sufficient to cover cost of meter with stand, auxiliary valve and hydrant wrench. Deposits will be refunded upon the return of undamaged meter and tools and payment for water used. All or part of the deposit may be forfeited for failure to report the amount of water used monthly, for failure to pay any bill or for failure to return any meter and tools issued to the permittee.

(3) *Rental of meter* : A meter rental rate, in addition to the cost of water used, shall be charged for each day or part of each day the meter and tools are the responsibility of the permittee. A minimum charge equal to the total of the rental fee for five (5) days shall also be established. Said rental may be deducted from the deposit.

All charges, fees and rates for water or facilities or equipment owned or installed by the city under this article shall be established by resolution duly enacted by the city council.

(Code 1952, § 7411; Ord. No. NS-936, § 2, 9-16-68)

## Sec. 39-27. Fire protection service.

Separate fire services shall be limited to servicing fire sprinkler systems, fire hoses and fire hydrants. No such service shall be used for any purpose other than for the extinguishment of fire or for testing. All such services shall be equipped with a detector check valve at the expense of the owner.

(Code 1952, § 7412; Ord. No. NS-936, § 2, 9-16-68)

### Sec. 39-28. Protection of public water supply.

(A) *State regulations adopted.* The regulations of the state department of public health (Title 17, California Administrative Code, "Regulations Relating to Cross-Connections," Sections 7583 through 7605), as they are now in effect or as they may be amended in the future, insofar as the same are applicable to the protection of the water supply of this city, are hereby adopted, incorporated herein and made a part hereof.

- (B) Purpose; applicability.
  - (1) The purpose of this section is:

(a) To protect the public water supply against actual or potential crossconnection by isolating within the premises contamination that may occur because of some undiscovered or unauthorized cross-connection on the premises;

(b) To eliminate existing connections between drinking water systems and other sources of water that are not approved as safe and potable for human consumption;

(c) To eliminate cross-connections between drinking water systems and sources of contamination; and

(d) To prevent the making of cross-connections in the future.

(2) It is unlawful to make or maintain, for any period of time whatsoever, any crossconnection between plumbing pipes or water fixtures being served with water by the city water department and any other source of water supply or to maintain any sanitary fixture or other appurtenances or fixtures which may cause or allow backflow of water or other substances into the water supply system of the city and/or the service of water pipes or fixtures of any customer of the city.

(3) No water service connection to any premises of a type specified in subsection (I) of this section shall be installed or maintained unless the public water supply is protected as required by said state regulations and this section.

(C) Approval.

(1) Each backflow prevention device ("device(s)") required hereunder shall be approved by the department prior to installation, and shall be installed by and at the expense of the customer for continued service or before a new service will be granted.

(2) The department shall approve a device when the device has received approval by the Foundation for Cross-Connection Control Research of the University of Southern California (or other qualified organization as designated by the department), and will provide desired service and reliability. The department shall provide, upon request, to any affected customer, a list of approved devices.

(D) Installation.

(1) Devices shall be installed as close as practical to the customer's service connection and shall be installed above grade in an accessible location approved by the department.

(2) Devices shall have at least the same cross-sectional area as the water meter. In those instances where it is determined that a continuous water supply is necessary, two (2) sets of devices shall be installed in parallel. Where parallel devices are required, the sum of the cross-sectional areas of the devices shall be at least equivalent to the cross-sectional area of the meter.

### (E) Maintenance, testing, and records.

(1) The customer shall test and service such devices at least once a year and immediately after installation, relocation or repair. A report, in a form acceptable to the department, which sets forth the results of such test(s) shall be filed immediately with the department. The department may require a more frequent testing schedule if it is determined to be necessary and all costs shall be borne by the customer.

(2) Devices shall be serviced, overhauled or replaced whenever they are found to be defective and all costs of such service, overhaul or replacement, including testing, repair and maintenance shall be borne by the customer.

(3) The department will supply affected customers with a list of persons acceptable to the department to test devices.

(4) The department will notify affected customers by mail when annual testing of a device is needed. Failure to notify shall not relieve the customer of the obligation to test and service its devices.

### (F) Backflow prevention device removal.

(1) The department must be notified and approval must be obtained from the department before a device is removed.

(a) Removal in general. The use of a device may be discontinued and the device removed from service upon presentation of sufficient evidence to the department to verify that a hazard no longer exists or is not likely to be created in the future.

(b) Removal for relocation. A device may be relocated following confirmation by the department that the relocation will continue to provide the required protection to satisfy installation requirements. A retest will be required, prior to return to service, following the relocation of the device.

(c) Temporary removal for repair. A device may be removed for repair or service, provided water use is either discontinued until repair is completed and the device is returned to service, or the service connection is equipped with backflow protection approved by the department. A retest will be required, prior to return to service, following the repair or service of the device.

(d) Temporary removal for replacement. A device may be removed and replaced provided water use is discontinued until the replacement device is installed. All replacement devices must be approved by the department prior to being put into service and must be commensurate with the degree of hazard involved. A retest will be required, prior to return to service, following the replacement of the device.

### (G) Water system survey.

(1) Plans and specifications must be submitted to the department upon request for review of possible cross-connection hazards for new or existing service connections. If it

is determined that a device is necessary to protect the public water system, the required device must be installed before service will be provided or continued.

(2) The department may conduct an on-premises inspection or reinspection to evaluate cross-connection hazards. Any customer which cannot or will not allow an on-premises inspection of their piping system shall be required to install the device the department considers necessary.

(H) User supervisor. At each premises where it is necessary in the opinion of the department, a user supervisor shall be designated by and at the expense of the customer. This user supervisor shall be responsible for the monitoring of the devices and for avoidance of cross-connections. In the event of contamination or pollution of the drinking water system due to a cross-connection on the premises, the department shall be promptly notified by the user supervisor so that appropriate measures may be taken to overcome the contamination. The customer shall inform the department of the user supervisor's identity on, as a minimum, an annual basis and whenever a change occurs.

(I) Type of protection required.

(1) The type of protection that shall be provided to prevent backflow into the approved water supply shall be commensurate with the degree of hazard that exists on the customer's premises. The type of device shall be one of the following:

- (a) Approved air gap separation (hereinafter "AG"); or
- (b) Approved double check valve assembly (hereinafter "DC"); or
- (c) Approved reduced pressure principle assembly (hereinafter "RP").

(2) The customer may choose a higher level of protection than required by the department. The minimum types of backflow protection required to protect the approved water supply at the customer's water connection to premises with varying degrees of hazard, are given in Table 1 below. Situations which are not covered in Table 1 shall be evaluated on a case-by-case basis and the appropriate backflow protection shall be determined by the department.

(3) In those instances where conditions warrant, the department may modify the minimum installation herein indicated as appropriate to provide a degree of protection commensurate with the degree of hazard.

TABLE 1. TYPE OF BACKFLOW PROTECTION REQUIRED

TABLE INSET:

Degree of Hazard		Minimum Type of Backflow Protection
1.	Aircraft and missile plants	RP
2.	Automotive plants	RP
3.	Auxiliary water systems (interconnected)	RP
4.	Auxiliary water systems (not interconnected)	DC
5.	Beverage bottling plants	DC
6.	Boilers	RP
7.	Breweries	RP
8.	Buildings greater than 3 stories or greater than 34 feet in height from curb level	DC

9.	Buildings with 2 or more service connections (interconnected)	DC
10.	Buildings with house pumps and/or potable water storage tank	DC
11.	Buildings with wastewater pumping and/or treatment plants (not interconnected)	RP
12.	Canneries	RP
13.	Carwash facilities	RP
14.	Centralized heating and air conditioning plants	RP
15.	Chemical plants	RP
16.	Chemically treated potable water systems	RP
17.	Civil works (facilities not subject to city plumbing inspection)	RP
18.	Commercial laundries	DC
19.	Cooling towers	AG
20.	Dairies and cold storage plants	DC
21.	Dye works	RP
22.	Film processing laboratories	RP
23.	Fire protection system with biological or chemical additives	R
24.	Fire protection system with unapproved auxiliary water supply (not interconnected)	DC
25.	Fire protection system with unapproved auxiliary water supply (interconnected)	RP
26.	Fire protection system with storage tanks or private reservoirs	DC
27.	Fire protection systems with 2 or more service connections (interconnected)	DC
28.	Food processing plants	DC
29.	High schools and colleges	DC
30.	Holding tank disposal stations	RP
31.	Hospitals (major complexes)	RP
32.	Irrigation systems	RP

33.	Laboratories using toxic materials	RP
34.	Manufacturing, processing and fabricating plants using toxic materials	RP
35.	Manufacturing, processing and fabricating plants using nontoxic materials	RP
36.	Medical and dental buildings	DC
37.	Mobile home parks	DC
38.	Motion picture studios	RP
39.	Oil and gas production facilities	RP
40.	Paper and paper production plants	RP
41.	Plating plants	RP
42.	Premises where reclaimed water is used (not interconnected)	RP
43.	Radioactive materials processing facilities	RP
44.	Restricted, classified or other closed facilities	RP
45.	Rubber plants	RP
46.	Sand and gravel plants	RP
47.	Sewage and storm drainage facilities	RP
48.	Any premises where there is a repeated history of cross-connections being established or reestablished	RP

(J) Discontinuance of water service.

(1) Service of water to any premises may be discontinued by the department, after notice, if a device is not installed, tested, and maintained as required by this section 39-28, or if any defect is found in an installed device, or it is found that a device has been removed or bypassed, or if unprotected cross-connections exist on the premises or if the department determines a hazard or potential hazard exists. Service will not be restored until such conditions or defects are corrected.

(2) When the department encounters water uses that represent a clear and immediate hazard to the potable water supply, the department shall institute the procedure for discontinuing the city water service.

(3) Conditions or water uses that create a basis for refusal to provide or termination of water service shall include, but are not limited to, the following items:

- (a) Refusal to install a required device.
- (b) Refusal to test a device.

- (c) Refusal to repair a faulty device.
- (d) Refusal to replace a faulty device.

(e) Direct or indirect connection between the public water system and a sewer line.

(f) Unprotected direct or indirect connection between the public water system and a system or equipment containing contaminants.

(g) Unprotected direct or indirect connection between the public water system and an auxiliary water system.

(h) A situation which presents an immediate health hazard to the public water system.

(4) Water service termination procedures shall include the following items:

(a) For conditions (3)(a), (3)(b), (3)(c) or (3)(d) of subsection (J) above, the department will terminate service to a customer's premise after written notice has been sent specifying the corrective action needed and the time period in which it must be done. If no action is taken within the allowed time period water service may be terminated.

(b) For conditions (3)(e), (3)(f), (3)(g) or (3)(h) of subsection (J) above, the department will take the following steps:

1. Make a reasonable effort to advise customer of intent to terminate water service.

2. Terminate water supply and lock service valve. The water service will remain inactive until correction of violations has been approved by the department.

(K) *Information requests.* Upon request, the department will provide interested parties with copies of section 39-28, rules and regulations for the testing and maintenance of devices, and such other advice, information, illustrative sketches, drawings and data as may be necessary to familiarize the customers, engineers, architects and others with department requirements.

(Code 1952, § 74-13; Ord. No. NS-936, § 2, 9-16-68; Ord. No. NS-1624, § 1, 4-5-82; Ord. No. NS-2005, § 1, 5-1-89)

### Sec. 39-29. Water for tracts.

(a) Construction water for residential subdivisions of five or more lots : Water used for construction purposes within residential subdivisions of five or more lots shall be paid for at the charge as established by and for the purposes described in the resolution adopted by the council for each lot in the entire subdivision. This payment shall cover all water needed for curbs, sidewalks, concrete pavement, pavement, sub-grade compaction, plastering, bricklaying, and other normal construction uses with the exception of sewer ditch flooding, and shall be taken from the service connection or fire hydrants within the tract, using meters at no additional cost for water, or from fire hydrants under the provision of section 39-26. The charge per lot shall provide for water from service connections or hydrants within and adjacent to the tract boundaries for the construction activities specified above and for any other use such as developing lawns and watering plantings on the lot for a period of four months from the time service is installed or a fire hydrant permit is issued, whichever occurs first. Thereafter, all water use shall be charged for at the regular rates unless the permittee having the fire hydrant permit requests in writing an extension not to exceed sixty (60) days. Such extension may be granted by the director of public works for periods, during which no construction was possible due to

inclement weather, a strike of construction workers or other good and sufficient reason, uncontrollable by the permittee, which, in the judgment of the director of public works, warrants an extension.

(b) Construction water for commercial or industrial subdivisions of five or more lots : Water used for construction purposes within commercial or industrial subdivisions of five (5) or more lots shall be paid for at the charge as established by the council for water from fire hydrants under the provision of section 39-26.

(c) Application for water mains : Owners of a new tract or of a subdivision of land, who are required to install water mains and hydrants as provided for in the subdivision ordinance, chapter 34 of this Code, shall make application to have said water mains and fire hydrants laid in said tract or subdivision. Water mains and fire hydrants shall be as determined by the department to properly supply said tract or subdivision, having due regard to the requirements of adjacent lands and growth of the city. The department shall charge and collect in advance for such water mains, fittings and hydrants as it seems necessary at the rate which the city council shall establish by resolution. In cases where the applicant requests and is granted a main larger than deemed necessary by the department, the applicant shall pay the entire cost.

(Code 1952, § 7414 ; Ord. No. NS-936, § 2, 9-16-68 ; Ord. No. NS-1084, § 1, 6-21-71)

Amendment note--Ord. No. NS-1084, § 1, amended § 39-29 by applying the charge per lot for service connections or hydrants in (a) to those within and adjacent to the tract in lieu of those within the tract and by adding to (a) the provisions for extensions not to exceed 60 days.

### Sec. 39-30. Private and mutual water companies operating within city limits.

Upon notification in writing by the director of public works a water utility operating within the city limits shall:

(a) Furnish the department a detailed map showing the size, location, and depth for all pipelines, hydrants, valves, meters, pump stations, booster stations and other facilities used for the production, distribution or sale of water. Thereafter, copies of current maps and drawings shall be furnished the department annually.

(b) Notify the fire department and the department of public works at least twenty-four (24) hours before any area is to be taken out of service for construction, inspection and maintenance or, in the case of an emergency, immediately upon occurrence of same.

(c) Install all new facilities to meet the minimum American Insurance Association requirements for fire protection in the same class as the city is rated.

(d) Submit two (2) sets of complete plans and obtain the necessary permits for the inspection of any work performed on or in public rights-of-way and obtain a building permit to perform any plumbing or piping on or in private property or easements.

(Code 1952, § 7415; Ord. No. NS-936, § 2, 9-16-68)

### Sec. 39-31. Certification of water supply.

Before the issuance of any permit or variance or the signing of any tract map, parcel map, lot split, or improvement plans, a certification must be obtained from the department stating that the water system supplying said property meets the requirements for the last classification of the city by the American Insurance Association in supply, distribution facilities and fire hydrants or that the property is or will be served by the city.

(Code 1952, § 7416; Ord. No. NS-1936, § 2, 9-16-68)

### Sec. 39-32. Graywater systems.

No person shall construct or maintain a graywater system, as defined in sections 14876 and 14877 of the Water Code of the State of California. In order to avoid the potential health hazard presented by a graywater system, the public works agency may discontinue water service to any premises on which a graywater system has been installed until such system is removed.

(Ord. No. NS-2233, § 1, 9-19-94)

**Editor's note:** Prior to its reinstatement as "graywater systems" by Ord. No. NS-2233, this section was repealed by Ord. No. NS-1219, § 2, adopted Sept. 16, 1974 and had pertained to drilling and abandoning wells; the section derived from Code 1952, § 7417, and Ord. No. NS-936, § 2, adopted Sept. 16, 1968.

### Sec. 39-33. Wasting water on or over city property.

It is unlawful for any person or agency to waste water by running said water over or upon city curbs, gutters or streets or other city property without a permit from the department. The running of wastewater upon city property shall constitute a hazard to the maintenance of the structural properties of city facilities and to the people for whom the use of said property has been provided.

(Code 1952, § 7418; Ord. No. NS-936, § 2, 9-16-68)

### Sec. 39-34. City acquisition of systems outside city.

Any land outside of the corporate limits where the city may purchase or acquire the water system shall receive water service at such rates as the council shall establish by resolution.

(Code 1952, § 7418 ; Ord. No. NS-936, § 2, 9-16-68)

### Sec. 39-35. Service outside city limits.

No service connections shall be made with the water system of the city for the rendering of water service in any area not within the city limits, and no service to any area within the city limits shall supply water to any area outside of the city limits, even though such areas outside the city limits may stand of record as owned by the same person or persons receiving water service on adjacent land within the city limits. However, when the record owner of any parcel of land has signed a petition requesting that said land be annexed to the city, and filed the same with the clerk of the council, temporary connections may be made with the water lines of the city for use on said land, and water may be provided from the city water lines for use on said land through such temporary connection during the annexation proceeding.

If, for any reason, said land is not annexed to the city, such temporary service shall be terminated upon the termination of annexation proceedings, and the water lines shall be physically disconnected and no further water shall be provided to said land until a further petition has been filed as herein provided.

Any land outside of the corporate limits receiving water service from the city on October 16, 1968, may continue to be served, subject to all of the provisions of this Code. Double the rates, charges and penalties as herein specified for service within the city limits shall be charged for service to customers outside the city limits, except those services receiving city water at regular rates on September 16, 1968.

(Code 1952, § 7419; Ord. No. NS-936, § 2, 9-16-88)

### Sec. 39-36. Reclaimed water--Source of reclaimed water.

(a) For purposes of sections 39-36 through 39-46, reclaimed water shall be defined as treated wastewater supplied by Orange County Water District (OCWD) from the Green Acres Project, or treated wastewater of comparable quality from such other water reclamation system as the city shall designate.

(b) The city has agreed to buy reclaimed water from OCWD and to resell such reclaimed water, as contractor for OCWD, to water users located within the jurisdictional and service boundaries of the city.

(c) Any city obligation to deliver reclaimed water is conditioned upon OCWD's completing and making operational the Green Acres Project, including the distribution pipeline system necessary to provide reclaimed water to users, upon OCWD's making reclaimed water available for sale to users and upon issuance of all necessary permits, certificates and approvals by all federal, state and local regulatory agencies having jurisdiction over the construction and operation of water reclamation facilities and over the production, distribution, sale and use of reclaimed water. Any obligation is further conditioned upon OCWD being able to acquire acceptable right-of-way access from the Green Acres Project facilities to the users' property for distribution pipeline purposes, and upon approval of all federal, state and local agencies having regulatory jurisdiction or grant funding responsibilities with regard to the Green Acres Project facilities.

(d) The city shall have no obligation to supply reclaimed water beyond that usable by the user on the property set forth in any reclaimed water user agreement. Reclamation water furnished by the city shall be provided solely for the user's use, and the user shall not resell any such reclaimed water.

(Ord. No. NS-2045, § 1, 12-4-89)

### Sec. 39-37. Same--Pressure and quality of water purchased by user.

Subject to compliance by OCWD, all reclaimed water delivered to users from Green Acres Project facilities shall conform to the current and future requirements established by the California Regional Water Quality Control Board-Santa Ana Region, state and local health departments, and federal, state and county agencies having jurisdiction to establish minimum standards for the quality of reclaimed water. Reclaimed water shall be delivered on a continuous basis at the minimum and maximum pressures set forth in the user's reclaimed water user agreement.

(Ord. No. NS-2045, § 2, 12-4-89)

#### Sec. 39-38. Same--Ownership of valves and meters.

The city will own, operate and maintain the control valves located on each side of the meter and the metering device installed on the service line to the user's property. At locations where reclaimed water is used exclusively, the city may convert existing service connections (including control valves and meters) from potable to reclaimed water system connections. The user will own and maintain all facilities on the user's side of the customer control valve. The user shall be held responsible and charged for all water passing through meters at its property.

The city reserves the right to determine the size of the reclaimed water pipeline, the type of pipe, the service connection required, and any and all other appurtenances related to reclaimed water

usage which are located on the property location to which reclaimed water will be delivered.

(Ord. No. NS-2045, § 3, 12-4-89)

### Sec. 39-39. Same--Purchase of water by user.

(a) The city will supply reclaimed water to the user, and the user shall purchase reclaimed water for the location(s) and purposes and in the estimated amounts set forth in its reclaimed water user agreement.

(b) The user shall commence taking deliveries of reclaimed water after receiving written notice of availability from the city. To the extent that the user's then-current use of its property necessitates the use of reclaimed water, the user will continue to purchase reclaimed water from the city. In the event that the current use of the property is discontinued or is modified, reclaimed water service may be terminated by mutual agreement in writing by the city and the user.

(c) The city reserves the right to control and schedule the use, distribution and delivery of reclaimed water if, in its reasonable discretion, control and scheduling are necessary to maintain the reclaimed water distribution system in acceptable working condition. Scheduling may include, but is not limited to, varying rates of pressure and programming deliveries to the user and/or to portions of the user's property.

(d) If at any time during the construction or operation of the project facilities real or potential hazards, or evidence of a hazard, are found to exist, the city reserves the right and has the authority to terminate reclaimed water service to the user's property in the interest of protecting the public health. Service shall be reinstated upon abatement of the hazard. If service is terminated pursuant to this section, the city may supply the user with water from its potable water sources or an alternative reclaimed water system at the then-current reclaimed water rate for up to thirty (30) days; after thirty (30) days and until such time as the delivery of reclaimed water is reinstated, the user shall pay the potable water rate if potable water is supplied or the reclaimed water rate if an alternative source of reclaimed water is used.

(e) In the event the lack of delivery of reclaimed water is the result of an operational fault of the city, the rate for the water delivered through the system will be equal to the then-current rate for reclaimed water for a period of up to thirty (30) days; thereafter, the user shall pay the regular potable rate. If the inability to deliver is beyond the control of the city, the city shall charge and the user shall pay the regular potable rate.

(f) In the event that OCWD ceases the production and distribution of reclaimed water or in the event that the treatment criteria imposed by any regulatory authority exceeds or differ significantly from those existing as of the date of the execution of the reclaimed water user agreement and application for water service, the city shall supply potable water at the then-established potable water price. The city shall incur no liability to the user by reason of the temporary cessation of delivery of reclaimed water or by reason of the termination of such delivery.

(Ord. No. NS-2045, § 4, 12-4-89)

## Sec. 39-40. Same--Price of reclaimed water.

The price to be paid by the user for all reclaimed water delivered by the city shall be established by resolution of the city council of the city, subject to the provision of the user's reclaimed water user agreement.

(Ord. No. NS-2045, § 5, 12-4-89)

## Sec. 39-41. Same--Payment.

Reclaimed water accounts shall be subject to section 39-23 of the Santa Ana Municipal Code.

(Ord. No. NS-2045, § 6, 12-4-89)

### Sec. 39-42. Same--Limitation on use.

Reclaimed water delivered from OCWD's Green Acres Project facilities has restricted uses. The user shall use reclaimed water only upon the property of the user and only for those uses and purposes provided for in the reclaimed water user agreement and which are legally permissible under the laws of the state, the rules and regulations adopted by the city, by OCWD and by all regulatory agencies having jurisdiction including, but not limited to, the California Regional Water Control Board-Santa Ana Region, and state and local health departments.

(Ord. No. NS-2045, § 7, 12-4-89)

### Sec. 39-43. Same--Rules and regulations.

The user shall comply with all rules and regulations, including the "Green Acres Project, Project Rules and Regulations for the Use of Reclaimed Water," promulgated now and in the future by OCWD, the city, the State of California or the federal government relative to the sale, distribution, transportation and use of reclaimed water.

(Ord. No. NS-2045, § 8, 12-4-89)

### Sec. 39-44. Same--Responsibility.

(a) The city's responsibility for the reclaimed water delivered to the user ends at the user's side of the meter or, in the case of an unmetered or other special installation, where the city's facilities terminate. Operation, management, maintenance and monitoring with respect to the storage, distribution and other facilities under the control of the user shall be the responsibility of the user.

(b) The user shall allow the city and/or OCWD's representatives to enter the user's premises for monitoring, inspecting, sampling, analysis and observation of the user's reclaimed water facilities at all reasonable times. The user, its personnel, agents, etc., shall cooperate with the city and/or OCWD in said activities and assist in the performance of operational tests as required. If a determination is made that the user's facilities are not in compliance with city and/or OCWD requirements, the user shall promptly initiate and diligently pursue to completion action that will correct the conditions causing the noncompliance. If the user shall fail to comply with its obligations specified herein, the city may make such repairs, improvements, changes, or undertake such other activities as are necessary to comply with the user's obligations at the user's expense. Such expense shall be payable to the city by the user upon demand, or the city may discontinue reclaimed water service until such time as the user makes appropriate repairs and the city inspects the user's system to assure conformance with applicable rules and regulations.

(Ord. No. NS-2045, § 9,12-4-89)

## Sec. 39-45. Same--Applicability of Chapter 39.

Reclaimed water accounts and service shall be subject to and shall comply with all the provisions of Chapter 39 of the Santa Ana Municipal Code, except as specified in sections 39-36 through 39-46. In the event of conflict between sections 39-36 through 39-46 and the other portions of Chapter 39, the provisions of sections 39-36 through 39-46 shall control.

(Ord. No. NS-2045, § 10, 12-4-89)

## Sec. 39-46. Same--Agreement to be signed.

Before any reclaimed water service is provided, the user shall sign a reclaimed water user agreement with the director of public works of the city, who is hereby designated as the agent of the city to enter into such agreements, in addition to filing or obtaining any applications or permits required by Chapter 39.

(Ord. No. NS-2045, § 11, 12-4-89)

Secs. 39-47--39-50. Reserved.

# ARTICLE III. SEWERS

### Sec. 39-51. Mandatory connections.

All buildings or other structures which contain any plumbing fixtures and which are located within any sewer district or district serviced by a public sewer must be connected to a public sewer.

Whenever any property shall be included in a sewer district or area served by a public sewer, every building or other structure located on such property and containing any plumbing fixtures shall, within ninety (90) days after completion of the public sewer in such district or area, have all such fixtures connected to the said public sewer, and all cesspools or septic tanks on such property shall be disconnected and completely filled with good, sound earth at the time the sewer connection is made; provided, however, if the property has been, previous to its inclusion in a sewer district, connected to a public sewer and if such connection is approved by the director of public works, said connection shall be considered as complying with the provisions of this section.

(Code 1952, § 7500)

### Sec. 39-52. Connection outside of a sewer district; permit required.

Any lot or any building or structure on any lot located within the city, but outside of an existing sewer district or area served by a public sewer, may be connected with a public sewer, but no person shall make any such connection unless and until he shall have been granted a sewer permit for such connection and unless and until said person or the owner of said lot or parcel or his duly authorized agent, shall have paid to the director of public works an amount equal to that which would have been assessed to said lot or parcel had it been in the district assessed for the existing sewer to which said connection is to be made. Said amount may be reduced at the discretion of the director of public works to allow for extra length of house sewer or connecting sewer necessary.

(Code 1952, § 7501)

## Sec. 39-53. Connection permit required; determination of fee.

(a) Except as provided in subsection (b) hereinbelow, no person shall make any sewer connection unless a permit therefor shall have been applied for and issued by the director of public works. No permit for such connection shall be issued by the director of public works as provided in this section unless the application therefor is accompanied by the payment of a fee to the city in an amount which the director of public works shall determine to be said applicant's proportionate share of the cost of construction of such public sewer, as prescribed in subsection (c).

(b) Whenever a main sewer line is replaced by a new line, the laterals connected to the former line shall be connected to the new line as part of the installation thereof. In such event no permit shall be required from the owner or occupant of any existing premises thus reconnected.

(c) The sewer connection fee for the applicant's proportionate share of the cost of public sewer construction shall be computed on the following basis:

(1) The fee shall be an amount equal to the assessment per fixture unit, multiplied by the net increase in fixture units on the parcel or parcels for which sewer connection application is made over the total fixture units previously serviced by any sewer line to which such parcel or parcels were connected. The number of fixture units assigned to each plumbing fixture shall be as provided in the plumbing code of the City of Santa Ana.

(2) In all cases of sewer connection application for the servicing of a commercial laundry or restaurant, including any first occupancy unit under subparagraph (b), a fee in the amount of the standard cost per fixture unit multiplied by thirty (30) fixture units per clothes washing or dishwashing machine shall be assessed in addition to other fee assessments pursuant to subparagraph (1) hereinabove.

(3) The city council shall, from time to time, establish by resolution the current assessment per fixture unit and the sewer connection application fees resulting therefrom in accordance with this section.

(4) All fees collected shall be deposited into the sewer connection fee fund pursuant to Article VII of Chapter 13.

(Code 1952, § 7502; Ord. No. NS-1497, § 1, 8-6-79; Ord. No. NS-2065, § 1, 6-18-90)

## Sec. 39-54. Development conditioned upon sewer line construction.

The director of public works shall review building permit applications for the purpose of determining whether the proposed development would result in an overload of existing sewer line capacity. No building permit which would result in such overload shall be approved unless a sewer line of sufficient capacity be first constructed or unless the city and the applicant enter into an agreement for its subsequent construction. In determining the necessary sewer line capacity the director of public works shall take into account the anticipated future development of all parcels that use or will use the sewer line to be constructed. The city may enter into an agreement with any person constructing a sewer line pursuant to this section by which such person, or his successor-in-interest, shall be reimbursed for costs of construction of a sewer line, to the extent they exceed such person's own sewer connection fees due under section 39-53, solely from revenues in the sewer connection fee fund established by Article VII of Chapter 13 of this Code. Any such agreement may provide that any fee that would otherwise be due pursuant to section 39-53 from the contracting party shall be a credit on the contracting party's right to receive reimbursement, in which case no payment of the fee to the city shall be required from the contracting party.

(Ord. No. NS-1497, § 2, 8-6-79)

Sec. 39-55. Reserved.

## Sec. 39-55.1. Sewerage service fee--Purpose.

In order to reimburse the city, in part, for its service in transporting sewerage from a water utility customer or other person using the city-owned sewer system and facilities to Orange County's publicly owned treatment works and related infrastructure, and to operate, maintain, repair and replace said city-owned sewer system and facilities, it is appropriate for the city to charge a sewerage service fee. This fee does not duplicate any existing fee, charge, levy or other toll currently collected by any public agency, and is intended to be, and shall be interpreted as, distinct and separate from any current or future (a) sewer standby or availability charge or assessment; (b) special benefit assessment or special tax imposed pursuant to state or local law; (c) sewer connection charge or sewer capacity charge paid in connection with or as a condition of approving an application for sewer service; or (d) any mitigation fee imposed on new development pursuant to state law (Government Code § 66000 et seq.) or local law. Where appropriate, words and phrases used in sections 39-55.1--39.55.6 shall have the same meaning as given them under article II of this chapter.

(Ord. No. NS-2479, § 2, 9-17-01)

## Sec. 39-55.2. Same--Establishment.

(a) Except as provided in section 39-55.3 of this Code, upon each water utility customer of the city there shall be imposed, in addition to the commodity charge for usage of city water, a sewerage service fee. All sewerage service fees imposed pursuant to this subsection shall be due and payable at the time and in the manner provided in this Code for payment of water utility bills pursuant to article II of this chapter, but shall be listed as a separate line item on the water utility bill. The sewerage service fee shall be charged based upon the volume of usage of the city's sewer system by the water utility customer, as measured by metered water service.

(b) Excepts as provided in section 39-55.3, subsections (1) through (3) of this Code, upon any person who receives potable water service from a municipal water provider other than the city or from a private water provider, and who discharges into the city-owned sewer system and facilities there shall be imposed a sewerage service fee. All sewerage service fees imposed pursuant to this subsection shall be due and payable at the time and in the manner provided in this Code for payment of water utility bills pursuant to article II of this chapter. The sewerage service fee shall be charged based upon the volume of usage of the city's sewer system by the person, as measured by metered water service or other means approved by the director of the public works agency or designee.

(Ord. No. NS-2479, § 2, 9-17-01)

### Sec. 39-55.3. Same--Exceptions.

The following types of connections shall not be liable for payment of the sewerage service fee:

- (1) Fire service connections when separately metered;
- (2) Irrigation service connection when separately metered;

(3) Any individual, partnership, association, corporation or agency of government that is not connected to the city's sewerage system; provided, however, that it shall be the obligation of the individual, partnership, association, corporation or agency of government to present evidence of this fact to the city; or

(4) Any water utility customer who has not received city supplied water during a billing period.

(Ord. No. NS-2479, § 2, 9-17-01)

### Sec. 39-55.4. Same--Setting reasonable fee.

The city council shall, from time to time, set a reasonable sewerage service fee by resolution. All monies collected from the sewerage service fee, including penalties and interest for late payment, shall be deposited into the sewerage enterprise fund established pursuant to chapter 13 of this Code.

(Ord. No. NS-2479, § 2, 9-17-01)

### Sec. 39-55.5. Same--Delinquencies.

Delinquent sewer service fee charges against a water utility customer or person shall constitute a lien against property upon recordation following appropriate action by the city council following substantial compliance with all provisions of Government Code section 54354 et seq., as it may be amended from time to time, including notice and an opportunity to be heard; except as may be provided therein. As a separate and distinct remedy, the city attorney is authorized to bring suit pursuant to Government Code section 54356. The city shall not disconnect water utility service for failure to pay the sewer service fee, unless said failure is accompanied by a customer's failure to pay the water utility service in which case disconnection of water utility service shall be governed by article II of this chapter.

(Ord. No. NS-2479, § 2, 9-17-01)

### Sec. 39-55.6. Variance from payment of sewerage service fee.

Any person subject to the sewerage service fee may request that the director or designee waive the requirement of payment of the sewerage services fee due to individual circumstances that demonstrate, on a case-by-case basis, that the amount of the fee is not reasonably related the cost of the service the city provides in transporting sewerage to the Orange County publicly owned treatment works and related infrastructure. The decision of the director or designee may be appealed pursuant to chapter 3 of this Code.

(Ord. No. NS-2479, § 2, 9-17-01)

### Sec. 39-56. Fats, oils and grease control.

(1) Purpose and policy.

A. The purpose of this section is to allow the maximum beneficial public use of the city'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 FSEs.

B. To comply with federal, state, and local policies regarding ssos and to allow the city to meet applicable standards and provisions for the regulations of wastewater or waste containing FOG discharges to the sewer facilities.

(2) Definitions.

A. Terms not defined herein shall be defined as set forth in the latest adopted applicable editions of the California Codes applicable to building construction.

B. Words used in this section in the singular may include the plural and the plural the singular. Use of masculine shall mean feminine and use of feminine shall mean masculine. Shall is mandatory; may is permissive or discretionary.

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

*Best management practices (BMPs)* means schedules of activities, a prohibition of practices, maintenance procedures and other management practices to prevent or reduce the introduction of FOG to the sewer facilities.

*Change in operations* means 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 FSEs in an amount that alone or collectively causes or creates a potential for SSOs to occur.

City manager means the city manager of the City of Santa Ana or his or her designee.

*Discharger* means any person who discharges or causes a discharge of wastewater directly or indirectly to a public sewer. Discharger shall mean the same as user.

*Effluent* means any liquid outflow from the FSE that is discharged to the sewer.

*Enforcing attorney* means the city attorney or district attorney acting as counsel to the city and his/her designee.

*Executive director* means the executive director of the public works agency or his/her designee.

*Fats, oils, and grease ("FOG")* means 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* means the FOG control program required by and developed pursuant to RWQCB Order No. R8-2002-0014, Section (c)(12)(viii).

*FOG control program manager* means the city manager and persons designated by and under his/her instruction and supervision, which are assigned to administer the FOG control program. A consultant retained under contract by the city may be designated as the FOG control program manager.

*Food service establishment (FSE)* means facilities defined in California Health And Safety Code Section 113785 and any commercial entity, 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.

*Food grinder* means 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 disposing it in the sewer system.

*Grease control device* means 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. A grease control device may also include any other proven method to reduce FOG subject to the approval of the city.

*Grease cleaning fee* is a fee to cover the costs of increased maintenance of the sewer system for inspection and cleaning of FOG and other viscous or solidifying agents that a properly employed grease control device would otherwise prevent from entering the sewer system.

*Grease interceptor* means a multi-compartment device that is constructed in different sizes and is generally required to be located underground between a FSE and the connection to the sewer system. 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* means 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.

*Hot spots* means areas in sewer lines that have experienced sanitary sewer overflows that must be cleaned or maintained frequently to avoid blockages of sewer system, or otherwise require maintenance that would not be necessary.

*Inflow* means 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* means water entering a sewer system, including sewer service connections, from the ground through such means as defective pipes, pipe joints, connections, or manhole walls.

Interceptor means a grease interceptor.

*Interference* means any discharge which, alone or in conjunction with discharges from other sources, inhibits or disrupts the city's sewer system or is a cause of violation of federal or state environmental laws.

*New construction* means any structure planned or under construction for which sewer connection permits has not been issued.

*Public sewer* means a sewer owned and operated by the city, or other local public agency, which is tributary to the city's sewer facilities.

*Person* means any individual, partnership, firm, association, corporation or public agency, including the state and the United States of America.

*Remodeling* means a physical change or operational change causing generation of the amount of FOG that exceeds the current amount of FOG discharged to the sewer system by the FSE in an amount that alone or collectively causes or creates a potential for SSOs to occur; or requires either a discretionary land use approval, building permit, or plumbing permit, and involves any one or combination of the following:

- (1) Under slab plumbing in the food processing area;
- (2) An increase in the net public seating area;
- (3) An increase in the size of the kitchen area; or
- (4) Any change in the size or type of food preparation equipment.

*Rules and regulations* means non-punitive rules and regulations as established by the executive director to implement this section and the FOG control program.

*Sewer facilities or system* means any and all facilities used for collecting, conveying, pumping, and disposing of wastewater.

Sewer lateral means 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.

Sanitary sewer overflow (SSO) means a sewer spill, loss or discharge of sewage from a sanitary sewer system.

*User* means 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* means sewage and any and all other waste substances, liquid, solid, gaseous or radioactive, associated with human habitation or of human and animal nature, including such wastes placed within containers of whatever nature prior to and for the purpose of disposal.

*Wastewater* means 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.

(3) Rules and regulations and interpretations.

A. The executive director is hereby authorized and directed to promulgate rules and regulations consistent with the provisions of this section as may be necessary or desirable to aid in administration of this section and the FOG control program. Any such rule or regulation may be added, modified, or deleted as necessitated by changes in law, increased demands of regulatory agencies, or technological improvements or advances. Said rules and regulations shall be filed in the office of the executive director and maintained in an orderly manner readily accessible to the public. Further, city will provide a copy of said rules and regulations to all FSEs at the time of initial inspection for compliance with this section. The burden to secure and comply with the rules and regulations shall be upon the FSE and in accordance with the goals and purposes of the FOG control program.

B. The city manager, the director of public works, and persons designated and under the instruction and supervision of any of them, may investigate compliance of this chapter.

(4) *Prohibitions.* The following prohibitions shall apply to all FSEs:

A. The discharge into the sewer system of FOG that may accumulate and/or cause or contribute to blockages in the sewer system or at the sewer system lateral except as provided herein.

B. The installation of food grinders in the plumbing system of new constructions of FSEs. All existing food grinders shall be removed from FSEs within one hundred eighty (180) days of the effective date of this section.

C. The introduction of any additives into a FSEs wastewater system for the purpose of emulsifying FOG, unless a specific written authorization from the FOG control program manager is obtained.

D. The disposal of cooking oil into drainage pipes.

E. The discharge of wastewater from dishwashers to any grease trap or grease interceptor.

F. The discharge of wastewater with temperatures in excess of 140°F to any grease control device, including grease traps and grease interceptors.

G. The use of biological additives for grease remediation or as a supplement to interceptor maintenance, without prior authorization from the FOG control program manager.

H. The discharge of waste from toilets, urinals, washbasins, and other fixtures containing fecal materials to sewer lines intended for grease interceptor service.

I. The discharge of any waste including FOG and solid materials removed from the grease control device to the sewer system.

J. Dishwashers and food waste disposal units shall not be connected to or discharged into any grease trap.

(5) Best management practices required. All FSEs shall implement best management practices (BMPs) in their operation to minimize the discharge of FOG to the sewer system. The requirements and guidelines for BMPs are specified in the rules and regulations.

(6) FOG pretreatment required. Waste, which contains FOG, shall be discharged into the sewer system only under the conditions of this section. The following facilities shall discharge all waste from sinks, dishwashers, drains, and any other fixtures through which grease may be discharged, into an adequately sized, properly maintained and functioning grease interceptor before the discharge enters the sewer system, as well as providing a grease interceptor effluent monitoring port:

A. New construction of FSEs.

1. A newly constructed FSE(s) shall install grease interceptors prior to commencing the discharge of wastewater to the sewer system.

2. Existing FSEs undergoing remodeling or a change in operations shall be required to install a grease interceptor prior to commencing the discharge of wastewater to the sewer system.

B. *Existing FSEs.* Existing FSEs are not required to install interceptor unless the FOG control program manager makes a determination that the existing FSE(s) currently are or have the reasonable potential to adversely impact the sewer system by causing or contributing to:

- (1) FOG hot spots;
- (2) Interference;
- (3) SSOs; or

(4) Said FSE is not implementing or complying with BMP's as listed in the rules and regulations.

Said FSE (s) shall install grease interceptors within one hundred eighty (180) days after receipt of official notice to install said interceptor unless said FSE obtains a conditional waiver as discussed below.

C. Conditional waiver ("waiver") of interceptor requirement. The FOG control program manager may provide a written waiver to the requirement to install a grease interceptor, listing the conditions upon which said waiver is granted, upon a finding of one or more of the following:

(1) The FSE can substantively demonstrate that it employs an alternative pretreatment technology that is equivalent or better than a grease interceptor in controlling its FOG discharge.

(2) The FSE provides evidence through downstream visual monitoring of the sewer system for at least three (3) months, at its own expense, that no visible accumulation of FOG in its lateral and/or tributary downstream sewer lines is occurring.

(3) There is no potential for FOG from the FSEs to cause or contribute to SSOs.

(4) The FSE discharges of FOG are negligible and do not cause a significant impact to the sewer system.

(5) The FSE pays a grease cleaning fee in lieu of installation of a grease interceptor. This cleaning fee can be paid in lieu of installation of a grease interceptor when:

(1) Installation of an interceptor can not physically be accomplished,

(2) There is not 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 and

(3) No alternative pretreatment can be installed. Further, the FSE must agree to either:

(a) Hire a contractor to clean and inspect the sewer main as established in rules and regulations; or

(b) Pay a yearly fee (grease cleaning fee) to the city for the

increased cost to clean the sewer mains. The grease cleaning fee shall be established by resolution of the city council, and shall be based on the estimated annual increased cost of maintaining the sewer system for inspection and removal of FOG and other viscous or solidifying agents attributable to the FSE resulting from the lack of a grease interceptor or grease control device.

(6) The FSE may use or may be required to install grease traps, in lieu of installation of a grease interceptor when:

(1) Installation of an interceptor can not physically be accomplished;

(2) There is not 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; and

(3) No alternative pretreatment can be installed. Sizing and installation of grease traps shall conform to the current edition of the California Plumbing Code. Grease traps shall be maintained in efficient operating conditions by periodic removal of their full content, including sewage, FOG, floating materials, sludge and solids. The maintenance frequency for all FSEs with grease traps is specified in FOG Control Program Rules and Regulations.

D. *Revocation of waiver.* The program manager may revoke a waiver upon a determination of one or more of the following:

1. Quantity of FOG discharge as measured or as indicated by the size of FSEs based on seating capacity, number of meals served, menu, water usage, amount of on-site consumption of prepared food and other conditions have changed since the granting of said waiver such that the FSE is contributing to FOG discharges.

- 2. Adequacy of implementation and compliance with BMPs.
- 3. Change in sewer size, grade, and condition based on visual information.
- 4. Changes in operations that significantly affect FOG discharge.
- 5. Failure to comply with any of the conditions set forth in the waiver.

6. Any other condition deemed reasonably related to the generation of FOG discharges by the FOG control program manager.

(7) Grease interceptor requirements.

A. All interceptors shall be of an approved type and adequately sized and shall be installed, operated, and maintained as necessary to maintain compliance with the objectives of this section.

B. Fixtures, equipment, and drain lines located in the food preparation and cleanup areas of FSEs that are sources of FOG discharges shall be connected to the grease interceptor.

C. Grease interceptors shall be constructed in accordance with the design approved by the FOG control program manager and in accordance with applicable UPC design requirements and shall have a minimum of two (2) compartments with fittings designed for grease retention.

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

E. Access manholes, with a minimum diameter of twenty-four (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.

(8) Grease interceptor maintenance requirements. Grease interceptors shall be maintained in efficient operating condition by periodic removal of the full content of the interceptor. The maintenance frequency for all FSEs with a grease interceptor is specified in the rules and regulations.

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 during maintenance activities.

FSEs with grease interceptors are required to maintain data and information necessary to establish the maintenance grease interceptors. Said documentation shall be provided to the program manager as requested.

(9) *Multiple FSEs located on the same property.* Property owners with more than one FSE located on said property shall be responsible for the installation and maintenance of a grease interceptor(s).

(10) *Monitoring for compliance.* In an effort to minimize the discharge of FOG to the sewer system the FOG control program manager may require the FSE to monitor and/or sample wastewater for compliance with the rules and regulations.

(11) *Record keeping requirements.* All FSEs shall be required to keep records in accordance with the rules and regulations established by the city under its FOG control program for no less than two (2) years. Required records include grease interceptor/trap maintenance and cleaning logs, employee-training logs, waste hauling manifest, interceptor sampling data, and facility plumbing and mechanical plans. The FSE shall, upon reasonable request, make the records available to the program manager or his designee.

(12) Inspection and sampling conditions.

A. The FOG control program manager or his designee may inspect or order the inspection and sample the wastewater discharges of any FSE to ascertain whether the FSE is complying with all requirements of this section. The FSE shall allow the city access to the FSE premises, during normal business hours for purposes of inspecting the FSEs grease control devices or interceptor, reviewing the manifests, receipts and invoices relating to the cleaning, maintenance and inspection of the grease control devices or interceptor. Where a FSE has security measures in force, the FSE shall make necessary arrangements so that representatives of the city shall be permitted to enter without delay for the purpose of performing their specific responsibilities/inspections.

B. The FOG control program manager or his designee shall have the right to place or order the placement on the FSEs property such devices as are necessary to conduct sampling or metering operations. The FSE shall make available for inspection and copying by the program manager or his designee all notices, monitoring reports, waste manifests, and records including, but not limited to, those related to wastewater generation, and wastewater disposal without restriction but subject to the confidentiality provision set forth in this section. All such records shall be kept by the FSE a minimum of two (2) years.

(13) *Right of entry.* Persons or occupants of premises where wastewater is created or discharged shall allow the FOG control program manager or his designee, reasonable access to all parts of the wastewater generating and disposal facilities for the purposes of inspection and sampling during all times the discharger's facility is open, operating, or any other reasonable time. No person shall interfere with delay, resist or refuse entrance to city representatives attempting to inspect any facility involved directly or indirectly with a discharge of wastewater to the city's sewer system. If entry is refused, the FOG control manager or his designee shall have

recourse to the remedies provided by law to secure entry.

(14) Emergency notification requirements.

A. In the event a FSE is unable to comply with any section condition due to a breakdown of equipment, accidents, or human error or the FSE has reasonable opportunity to know that his/her/its discharge will exceed the discharge provisions of the this section, the discharger shall immediately notify the program control manager. If the 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 and the city.

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 FSE of any expense, loss, damage or other liability which may be incurred as a result of damage or loss to the city or any other damage or loss to person or property; nor shall such notification relieve the FSE of any fees or other liability which may be imposed by this section or other applicable law.

(15) *Emergency suspension order.* The city may, by order of the city manager, suspend sewer service when the city manager determines that such suspension is necessary in order to stop an actual or impending discharge which presents or may present an imminent or substantial endangerment to the health and welfare of persons, or to the environment, or may cause SSOs, sewer blockages, interference to the city's sewer facilities, or may cause the city to violate any state or federal law or regulation. Any discharger notified of and subject to an emergency suspension order shall immediately cease and design the discharge of all wastewater containing FOG to the sewer system.

(16) *Nuisance.* Any condition that the FOG control manager determines may result in the discharge of waste, which causes or contributes to any sewer blockage, SSOs, obstruction, interference, damage, or any other impairment to the city's sewer facilities or to the operation of those facilities shall constitute a threat to the public health, safety and welfare, and is declared and deemed a public nuisance and may be summarily abated as such.

(17) Violations of other laws. Any person acting in violation of this section also may be acting in violation of the Federal Clean Water Act or the State Porter-Cologne Act and other laws and also may be subject to sanctions including civil liability. Accordingly, the enforcing attorney is authorized to file a citizen suit pursuant to Federal Clean Water Act Section 505(a), seeking penalties, damages, and orders compelling compliance, and other appropriate relief. The enforcing attorney may notify EPA Region IX, the California Regional Water Quality Control Board, or any other appropriate state or local agency, of any alleged violation of this section.

(18) *Other civil remedies.* The enforcing attorney may file an action for civil damages in a court of competent jurisdiction seeking recovery of:

A. All costs incurred in enforcement of the section, including but not limited to costs relating to investigation, sampling, monitoring, inspection, administrative expenses, all other expenses as authorized by law, and consequential damages;

B. All costs incurred in mitigating harm to the environment or reducing the threat to human health; and

C. Damages for irreparable harm to the environment.

The remedies available to the city pursuant to the provisions of this article shall not limit the right of the city to seek any other remedy that may be available by law.

(Ord. No. NS-2670, § 2, 11-15-04)

### Sec. 39-57. Infiltration and inflow into sewer system.

All city-owned sewer lines and private onsite sewer lines and laterals should be constructed and maintained to prevent water infiltration into the sewer system. Private on-site sewer lines and public sewer lines shall be used only to convey raw sewage. Rainfall runoff sources (including, but not limited to roof drains, site drains, inlets, uncovered wash area drains, etc.) are prohibited from connecting to any public or private sanitary sewer pipeline.

(Ord. No. NS-2670, § 2, 11-15-04)

### Sec. 39-58. Introduction prohibited.

No person shall introduce any of the following into the city's sewer system:

A. Pollutants that create a fire or explosion hazard in the sewer collection system or the publicly owned treatment works (POTW), including, but not limited to, waste streams with a closed cup flashpoint of less than 140° Fahrenheit or 60° Centigrade using the test methods specified in 40 CFR 261.21.

B. Pollutants that will cause corrosive structural damage to the sewer collection pipes and structures, but in no case discharges with pH lower than 5.0, unless the works in specifically designed to accommodate such discharges.

C. Solid or viscous substances in amounts which will cause obstruction to the flow in the sewer collection system or the POTW resulting in interference.

D. Any pollutant, including oxygen demanding pollutants (BOD, etc.) released in a discharge at a flow rate and/or pollutant concentration which will cause interference with the POTW.

E. Heat in amounts, which will inhibit biological activity in the POTW resulting in interference, but in no case heat in such quantities that the temperature at the POTW treatment plant exceeds 40° Centigrade (104° Fahrenheit) unless the approval authority, upon request of the POTW, approves alternate temperature limits.

F. Petroleum oil, non-biodegradable cutting oil, or products of mineral oil in amounts that will cause interference or pass through.

G. Pollutants which result in the presence of toxic gases, vapors, or fumes within the sewer collection system or the POTW in a quantity that may cause acute worker health and safety problems.

H. Any trucked or hauled pollutants.

I. Large volume discharges in a short period of time (slug flows) that adversely effect the operational capacity of the sewer.

(Ord. No. NS-2670, § 2, 11-15-04)

Sec. 39-59. Reserved.

# ARTICLE IV. CONSTRUCTION AND ABANDONMENT OF WELLS

### Sec. 39-60. Purpose.

It is the purpose of this article to control the construction and reconstruction of wells to the end that the ground water of this city will not be impaired in quality and that water obtained from such wells will be suitable for the purpose for which used and will not jeopardize the health, safety or welfare of the people of this city and to provide for the destruction of abandoned wells or wells found to be public nuisances to the end that such wells will not impair the quality of ground water or otherwise jeopardize the health, safety or welfare of the people of this city.

(Ord. No. NS-1219, § 1, 9-16-74)

### Sec. 39-61. Definitions.

As used in this article, the following words shall have the meaning provided in this section.

Abandoned and abandonment. The terms "abandoned" or "abandonment" shall apply to a well which has not been used for a period of one (1) year, unless the owner declares in writing to the advisory agency his intention to use the well again for supplying water or other associated purpose (such as an observation well or injection well) and receives approval of such declaration from the advisory agency. All such declarations shall be renewed annually and at such time be resubmitted to the advisory agency for approval. Test holes and exploratory holes shall be considered abandoned twenty-four (24) hours after construction work has been completed, unless otherwise approved by the enforcement officer.

Advisory agency. At all such times as an agreement is in effect between the City of Santa Ana and the County of Orange providing for the enforcement of the provisions of this article by the County of Orange, the advisory agency shall be as set forth in that agreement; otherwise, the advisory agency shall be the city council of the City of Santa Ana.

Agricultural well. A water well used to supply water for irrigation or other agricultural purposes, including so-called stock wells.

*Cathodic protection well.* Any artificial excavation in excess of fifty (50) feet constructed by any method for the purpose of installing equipment or facilities for the protection, electrically, of metallic equipment in contact with the ground, commonly referred to as a cathodic protection well or a deep anode.

*Community water supply well.* A water well used to supply water for domestic purposes in systems subject to Chapter 7 of Part I of Division 5 of the California Health and Safety Code.

*Construct, reconstruct (construction, reconstruction).* To dig, drive, bore, drill or deepen a well, or to reperforate, remove, replace, or extend a well casing.

*Destruction.* The proper filling and sealing of a well that is no longer useful so as to assure that the ground water is protected and to eliminate a potential physical hazard.

*Electrical grounding well.* Any artificial excavation in excess of fifty (50) feet constructed by any method for the purpose of establishing an electrical ground.

*Enforcement officer.* At all such times as an agreement is in effect between the City of Santa Ana and the County of Orange providing for the enforcement of the provisions of this article by the County of Orange, the enforcement officer shall be as set forth in that agreement; otherwise, the

enforcement officer shall be the director of public works of the City of Santa Ana or his designee.

*Individual domestic well.* A water well used to supply water for domestic needs of an individual residence or commercial establishment.

Industrial well. A water well used to supply an industry on an individual basis.

*Observation well.* A well used for monitoring or sampling the conditions of a water-bearing aquifier, such as water pressure, depth, movement or quality.

*Permit.* A written permit issued by the enforcement officer permitting the construction, reconstruction, destruction, or abandonment of a well.

Person. Any person, firm, corporation or governmental agency.

*Public nuisance.* The term "public nuisance," when applied to a well, shall mean any well which threatens to impair the quality of ground water or otherwise jeopardize the health or safety of the public.

Salt water (hydraulic) barrier well. A well used for extracting water from or injecting water into the underground as a means of preventing the intrusion of salt water into a fresh water bearing aquifer.

*Test or exploratory hole.* An excavation used for determining the nature of underground geological or hydrological conditions, whether by seismic investigation, direct observation or any other means.

*Well.* Any artificial excavation constructed by any method for the purpose of extracting water from or injecting water into the underground, for providing cathodic protection or electrical grounding of equipment, for making tests or observations of underground conditions, or for any other similar purpose. Wells shall include, but shall not be limited to, community water supply wells, individual domestic wells, industrial wells, agricultural wells, cathodic protection wells, electrical grounding wells, test and exploratory holes, observation wells and salt water (hydraulic) barrier wells, as defined herein, and other wells whose regulation is necessary to fulfill the purpose of this article as determined by the advisory agency. Wells shall not include:

(a) Oil and gas wells, geothermal wells or other wells constructed under the jurisdiction of the state department of conservation, except those wells converted to use as water wells;

(b) Wells used for the purpose of dewatering excavations during construction, or stabilizing hillsides or earth embankments; or

(c) Other wells whose regulation is not necessary to fulfill the purpose of this article as determined by the advisory agency.

(Ord. No. NS-1219, § 1, 9-16-74)

## Sec. 39-62. Acts prohibited; permit required.

No person shall, within the City of Santa Ana, construct or reconstruct any well unless such construction or reconstruction is carried out pursuant to and in conformance with a written permit issued for that purpose by the enforcement officer as provided in this article.

Nor shall any such person abandon a well unless it has been destroyed pursuant to and in conformance with a written permit issued by the enforcement officer.

Nor shall any such person violate the terms of any order issued by the advisory agency or the enforcement officer, issued pursuant to this article.

(Ord. No. NS-1219, § 1, 9-16-74)

# Sec. 39-63. Applications for permits; contents, fee; term, conditions, cancellation of permit.

Applications for permits shall be made to the enforcement officer containing such information as he shall require.

Each application shall be accompanied by a fee as established by the Orange County Board of Supervisors on the basis of the cost incurred in enforcing the provisions of this article. Fifty (50) per cent of the fee shall be returned to the applicant should the permit be denied or if the permit is cancelled within sixty (60) days after issuance and no work has been done. A permit shall remain in effect for one (1) year from date of issuance.

Permits may be issued subject to any condition or requirement found by the enforcement officer to be necessary to accomplish the purposes of this article.

A permit may be cancelled or the conditions amended by the enforcement officer if he determines that to proceed with the work would result in a public nuisance or the permit holder has violated the terms of the permit or this article.

(Ord. No. NS-1219, § 1, 9-16-74; Ord. No. NS-2145, § 6, 9-16-91)

## Sec. 39-64. Notification of completion of work; inspection.

The permittee shall notify the enforcement officer in writing upon completion of the work and no work shall be deemed to have been completed until such written notification has been received. A final inspection of the work shall be made by the enforcement officer and no permittee shall be deemed to have complied with this article or his permit until such inspection has been performed.

(Ord. No. NS-1219, § 1, 9-16-74)

### Sec. 39-65. Notice of denial or cancellation of permit.

In the event a permit is denied or cancelled, the applicant or permit holder shall be given written notice by the enforcement officer, which notice shall specify the reasons for his action and shall notify the applicant or permit holder of his right to request a hearing before the advisory agency within ten (10) days.

(Ord. No. NS-1219, § 1, 9-16-74)

## Sec. 39-66. Notice that well constitutes public nuisance; posting, contents.

In the event the enforcement officer determines that a well constitutes a public nuisance, he shall mail a written notice to the landowner and the permit holder, if other than the landowner. A copy of the notice shall be posted on the affected property. The notice shall state the specific facts giving rise to such nuisance; the corrective measures deemed necessary; the time, date, and place at which a hearing shall be held by the advisory agency relating thereto, which date shall be not less than ten (10) nor more than thirty (30) days after the date such notice is mailed. The notice shall state that in the event the advisory agency determines that a public nuisance exists a special assessment shall be imposed upon the land for any costs of abatement.

(Ord. No. NS-1219, § 1, 9-16-74)

### Sec. 39-67. Immediate abatement of nuisance.

If the enforcement officer finds that immediate action is necessary to prevent impairment of the ground water or a threat to the health or safety of the public, he may abate the nuisance without giving notice. Within twenty-four (24) hours after initiating such abatement, the enforcement officer shall give notice of a hearing before the advisory agency in the manner prescribed in section 39-66.

(Ord. No. NS-1219, § 1, 9-16-74)

### Sec. 39-68. Board hearing.

At the time fixed for the hearing, the advisory agency shall hear and consider all relevant testimony and evidence offered by the landowner and by any other interested person. In the event the advisory agency finds that a public nuisance exists, it shall direct the enforcement officer to take any necessary action to protect the ground water or the health and safety of the public, unless the situation is corrected by the landowner on or before a date to be specified by the advisory agency. The costs of such corrective work by the enforcement officer shall become a special assessment upon the land pursuant to section 39-69.

If the advisory agency finds that a permit was improperly denied or cancelled, it shall order the enforcement officer to issue or reinstate such permit.

(Ord. No. NS-1219, § 1, 9-16-74)

### Sec. 39-69. Abatement costs a special assessment.

Upon a finding by the advisory agency that a well constitutes a public nuisance, all cost of abatement carried out under the terms of this article shall constitute a charge and special assessment upon the parcel of land involved. If such costs are not paid within sixty (60) days, they shall then be declared a special assessment against that parcel as provided in Government Code, Section 28773.5. Such special assessment shall be collected at the same time and in the same manner as ordinary city taxes are collected and shall be subject to the same penalties and the same procedures and sale in case of delinquency as provided for ordinary city taxes. The city shall retain the additional and independent right to recover its costs by way of civil action against the owner and person in possession or control, jointly or severally.

(Ord. No. NS-1219, § 1, 9-16-74)

### Sec. 39-70. Standards.

Standards for the construction, reconstruction, destruction, or abandonment of wells shall be the standards recommended in the state department of water resources Bulletin No. 74, Chapter II, and future amendments thereto. Standards for the construction, reconstruction, destruction or abandonment of cathodic protection wells and electrical grounding wells shall be the standards recommended in the state department of water resources Bulletin No. 74-1, and future amendments thereto. Well standards may be modified by the enforcement officer, with the advice and concurrence of the advisory agency, where required to cope with the local geological and ground water conditions.

(Ord. No. NS-1219, § 1, 9-16-74)

## Sec. 39-71. Penalty for article violation.

Any person who violates the terms of this article or any permit issued hereunder shall be guilty of a misdemeanor, punishable by a fine not exceeding five hundred dollars (\$500.00) or by imprisonment not exceeding six (6) months, or by both such fine and imprisonment. Such person shall be deemed guilty of a separate offense for each and every day or portion thereof during which any such violation is committed, continued or permitted and shall be subject to the same punishment as for the original offense.

(Ord. No. NS-1219, § 1, 9-16-74)

Secs. 39-72--39-79. Reserved.

## ARTICLE V. MEMORY LANE INTERCEPTOR SEWER DEVELOPMENT FEE

### Sec. 39-80. Definitions.

As used herein, the following words shall have the following meanings:

Agency payment means a payment in the amount of six hundred twenty-eight thousand dollars (\$628,000.00) to be made by the Community Redevelopment Agency of the City of Santa Ana for part of the city allocation as an advance payment of fees which may be required by this article for future development of the MainPlace site.

*City allocation* means that portion of the cost of the Memory Lane Interceptor which has been allocated to the city pursuant to agreement between the city and the sanitation district.

Development project means any proposed construction project which is or will be the subject of a building permit application and which adds fixture units.

*Fixture unit* has the same meaning as it has in the plumbing code of the city. The number of fixture units of a development project is determined as provided in the plumbing code.

*Memory Lane Interceptor* means that certain sewer line designated by the sanitation district as the "Memory Lane Interceptor, Contract No. 2-30," having a proposed route starting on the west side of the Santa Ana River at Memory Lane, proceeding eastward along Memory Lane, under the Santa Ana Freeway (Interstate 5), and along Owens Drive, then northward along Parker Street to La Veta Avenue.

Sanitation district means County Sanitation Districts Nos. 1 and 2 of Orange County.

Service area means all that area in the city to the northeast of the Santa Ana Freeway (Interstate 5) and either (1) north of Santiago Creek and east of Main Street, or (2) west of Main Street.

(Ord. No. NS-2178, § 1, 10-5-92)

### Sec. 39-81. Findings.

In adopting this article, the city council of the city finds and determines:

(1) The sanitation district proposes to construct the Memory Lane Interceptor pursuant to an agreement with the cities of Santa Ana and Orange whereby those cities will be responsible for providing to the sanitation district their respective shares of the cost of such improvement.

(2) Due to the fact that sewers serving the service area are now operating at capacity, no further major development projects can occur in the service area prior to the construction of the Memory Lane Interceptor.

(3) It is necessary and appropriate that the city's portion of the costs of the Memory Lane Interceptor be borne by those persons improving property in the service area with development projects, rather than by the public at large.

(4) The fee imposed by this article is for the purpose of providing funding for that portion of the cost of the Memory Lane Interceptor which is allocated to the city and revenues raised by the fee will be used either (1) directly for that purpose, or (2) to reimburse the city as the source of initial funding of the Memory Lane Interceptor for part of the payments made for the Memory Lane Interceptor by the city as the source of initial funding.

(5) There is a reasonable relationship between the use of the fee imposed by this article for the Memory Lane Interceptor, the need for the Memory Lane Interceptor, and the types of major development projects which are subject to the fee, because major development projects cannot proceed at all in the service area unless additional sewer facilities are provided to service that area, and the Memory Lane Interceptor is the most appropriate means to provide such additional sewer service.

(6) The amount of the fee imposed by this article is reasonable, in that it is based on anticipated development projects in the service area and the portion of the cost of the Memory Lane Interceptor allocated to the city.

(Ord. No. NS-2178, § 1, 10-5-92)

### Sec. 39-82. Imposition of fee.

There is imposed upon each development project in the fee area a development fee in the amount of ninety-eight dollars (\$98.00) per fixture unit. The fee imposed by this section is in addition to any other development fees imposed by this Code, except that it shall be in place of the sewer connection fee established by section 39-53. No building permit shall be issued for any part of a development project in the fee area until the fee imposed by this section has been paid; provided, however, the city may require earlier payment of the fee through conditions imposed on any discretionary approval of the development project by the city or through a development agreement between the city and the developer.

(Ord. No. NS-2178, § 1, 10-5-92)

#### Sec. 39-83. Memory Lane Interceptor fee fund.

All money received by the city pursuant to section 39-82 shall be deposited in a separate account known as the Memory Lane Interceptor fee fund. Money in such account may be invested in the same manner as other city money and any interest earned thereon shall likewise accrue to the Memory Lane Interceptor fee fund. Money in the Memory Lane Interceptor fee fund may be used solely for the purpose of paying the city allocation until the city allocation, exclusive of the agency payment, has been paid in full, except as otherwise provided in section 39-83.5.

(Ord. No. NS-2178, § 1, 10-5-92)

### Sec. 39-83.5. City prepayment of city allocation.

If and to the extent that the city has paid the city allocation to the district (exclusive of the agency payment) with funds other than those paid into the Memory Lane Interceptor fee fund pursuant to section 39-83, then payments into that fund shall be used to reimburse the city for such payment.

(Ord. No. NS-2178, § 1, 10-5-92)

## ARTICLE VI. CONSERVATION OF PUBLIC WATER SUPPLY

## **DIVISION 1. GENERALLY**

### Sec. 39-84. Purpose.

The purpose of this article is to prevent the waste or unreasonable use of water and to provide a mandatory water conservation plan during a proclaimed water shortage. Because of the water supply conditions prevailing in the city and in the area of this state from which the city obtains a portion of its supply, the general welfare requires that the conservation of such water be practiced for the benefit of the people of the city and for the public welfare.

(Ord. No. NS-2073, § 1, 9-4-90)

### Sec. 39-85. Authorization.

The director of public works is authorized and empowered to enforce and administer the provisions of this article.

(Ord. No. NS-2073, § 1, 9-4-90)

### Sec. 39-86. Public health and safety not to be affected.

Nothing in this article shall be construed to require the department to curtail the supply of water to any customer when such water is required by that customer to maintain an adequate level of public health and safety.

(Ord. No. NS-2073, § 1, 9-4-90)

### Sec. 39-87. Environment.

This article and the actions hereafter taken pursuant thereto are exempt from the provisions of the California Environmental Quality Act of 1970 as a project undertaken as immediate action necessary to prevent or mitigate an emergency pursuant to Section 507(c) of the State EIR Guidelines.

(Ord. No. NS-2073, § 1, 9-4-90)

### **DIVISION 2. DEFINITIONS**

### Sec. 39-88. General.

The words and phrases used in this article shall be construed as defined in section 39-15, unless separately defined in this article or the context clearly requires otherwise. Unless a different definition is set forth in section 39-15 or elsewhere in this article, the definitions set forth in the other

provisions of this Code shall likewise apply.

(Ord. No. NS-2073, § 1, 9-4-90)

## Sec. 39-89. Phasing.

Phasing shall refer to the city council action of declaring water conservation Phase I, II or III by resolution.

(Ord. No. NS-2073, § 1, 9-4-90)

Secs. 39-90--39-95. Reserved.

# **DIVISION 3. GENERAL PROHIBITIONS**

### Sec. 39-96. Leaks.

All customers shall repair all leaks from indoor and outdoor plumbing fixtures.

(Ord. No. NS-2073, § 1, 9-4-90)

## Sec. 39-97. Runoff.

No customer shall cause or allow water to run off landscape areas into adjoining streets, sidewalks or other paved surfaces due to incorrectly directed or maintained sprinklers or excessive watering.

(Ord. No. NS-2073, § 1, 9-4-90)

## Sec. 39-98. Washing of vehicles and equipment.

Washing of motor vehicles, trailers, boats and other types of mobile equipment shall be done only with a hand-held bucket or a hose equipped with a positive shutoff nozzle for quick rinses, except that washing may be done at the immediate premises of a commercial car wash.

(Ord. No. NS-2073, § 1, 9-4-90)

Secs. 39-99--39-104. Reserved.

## DIVISION 4. REGULATIONS GOVERNING WATER CONSERVATION PHASES

## Sec. 39-105. Determination of conservation phase.

The city council shall make findings of shortage and declare the applicable water conservation phase by resolution.

(Ord. No. NS-2073, § 1, 9-4-90)

### Sec. 39-106. Water conservation Phase I.

During water conservation Phase I no person shall:

(1) Wash sidewalks, walkways, driveways, parking areas or other paved surfaces, except as is required to dispose of dangerous liquids or substances dangerous to the public health and safety.

(2) Water lawn, landscape or other turf areas except between the hours of 4:00 p.m. and 10:00 a.m.

(3) Use water to clean, fill or maintain levels in decorative fountains, ponds, lakes or other similar aesthetic structures unless such water is part of a recycling system.

(4) Serve drinking water to any customer unless expressly requested. Nor shall any restaurant, hotel, cafe, cafeteria or other public place where food is sold, served or offered for sale serve drinking water to any customer unless expressly requested.

(Ord. No. NS-2073, § 1, 9-4-90)

### Sec. 39-107. Water conservation Phase II.

During water conservation Phase II no person shall:

(1) Violate the provisions of section 39-106, except that the restrictions on watering lawn, landscape or other turf areas shall be modified to prohibit watering more often than every other day and such areas shall only be watered between the hours of 6:00 p.m. and 6:00 a.m. This provision shall not apply to commercial nurseries and golf courses.

(2) Water lawn, landscape or other turf areas of commercial nurseries or golf courses except between the hours of 6:00 p.m. and 6:00 a.m. There shall be no restriction on watering utilizing reclaimed water.

(3) Make, cause, use or permit the use of water for any purpose in an amount in excess of ninety (90) per cent of the amount used on that customer's premises during the corresponding billing period during the prior calendar year.

(Ord. No. NS-2073, § 1, 9-4-90)

### Sec. 39-108. Water conservation Phase III.

During water conservation Phase III no person shall:

(1) Violate the provisions of section 39-106, except that the restrictions on watering lawn, landscape or other turf areas shall be modified to prohibit watering more often than every third day and such areas shall only be watered between the hours of 6:00 p.m. and 6:00 a.m. This provision shall not apply to commercial nurseries and golf courses.

(2) Water lawn, landscape or other turf areas of commercial nurseries or golf courses more often than every other day and shall only water between the hours of 6:00 p.m. and 6:00 a.m. There shall be no restriction on watering utilizing reclaimed water.

(3) Use water from fire hydrants except for fire fighting and related activities. Other uses of water for municipal purposes shall be limited to activities necessary to maintain the public health, safety and welfare.

(4) Make, cause, use or permit the use of water for any purpose in excess of eighty (80) per cent of the amount used on the customer's premises during the corresponding billing period of the prior calendar year.

(Ord. No. NS-2073, § 1, 9-4-90)

### Sec. 39-109. Implementation of water conservation phases.

(a) Each month the department shall monitor and evaluate the demand for water by customers and the projected available supply. Upon determination of potential or actual water shortage, the director of public works shall recommend to the city council the extent of the conservation phase required by customers in order for the department to prudently supply water to customers.

(b) The city council shall make findings of shortage and declare the conservation phase by resolution. Said resolution shall specify the start date of the conservation phase. The resolution shall be published once in a daily newspaper of general circulation within the city and shall become effective immediately upon such publication.

(c) The provisions of sections 39-107(3) and 39-108(4) requiring curtailment in the use of water shall be effective the first full billing period commencing on or after the date of such publication.

(Ord. No. NS-2073, § 1, 9-4-90)

### Sec. 39-110. Exclusivity of penalties.

Notwithstanding any other provision of the Santa Ana Municipal Code, the penalties set forth in section 39-111 shall be exclusive and not cumulative with any other section of this Code.

(Ord. No. NS-2073, § 1, 9-4-90)

### Sec. 39-111. Enforcement of water conservation phases.

Violation by any customer of sections 39-96 through 39-108 shall be penalized as follows:

(1) *First violation.* The director of public works or his designee shall issue a written notice of the fact of a first violation to the customer.

(2) Second violation. For a second violation during any one (1) proclaimed water shortage, the director of public works or his designee shall impose a surcharge in an amount equal to fifteen (15) per cent of the customer's water bill.

(3) Third and subsequent violations. For a third and each subsequent violation during any one (1) proclaimed water shortage, the director of public works or his designee shall install a flow-restricting device of one (1) gallon per minute capacity for services up to one and one-half (1 1/2) inches size, and comparatively sized restrictors for larger services, on the service of the customer at the premises at which the violation occurred for a period of not less than forty-eight (48) hours. The department shall charge the customer the reasonable costs incurred for installing and for removing the flowrestricting devices and for restoration of normal service. The charge for installing and removing a flow-restricting device and any other penalties or charges due the city from the customer or due from any person who has applied for water service, shall be paid before normal service can be restored.

(Ord. No. NS-2073, § 1, 9-4-90)

### Sec. 39-112. Relief from compliance.

(a) A customer may file an application for relief from any provision of this section. The director of public works shall develop such procedures as necessary to determine such application and shall, upon the filing by the customer of an application for relief, take such steps as reasonably necessary to determine the application for relief.

(b) The application for relief may include a request that the customer be relieved, in whole or in part, from the water use curtailment provisions of sections 39-96 through 39-108 and shall contain the basis for such request.

(c) In determining whether to grant relief and the nature of any relief, the director of public works shall take into consideration all relevant factors including, but not limited to:

(1) Whether any additional reduction in water consumption will result in unemployment;

(2) Whether additional members have been added to the household;

(3) Whether any additional landscaped property has been added to the property since the corresponding billing period of the prior calendar year;

- (4) Changes in vacancy factors in multifamily housing;
- (5) Increased number of employees in commercial, industrial and governmental offices;
- (6) Increased production requiring increased process water;
- (7) Water uses during new construction;
- (8) Adjustments to water use caused by emergency health or safety hazards;
- (9) First filling of a permit-constructed swimming pool; and
- (10) Water use necessary for reasons related to family illness or health.

(d) In order to be considered, an application for relief must be filed with the department within fifteen (15) days from the date of publication of the resolution from which relief is sought. No relief shall be granted unless the customer shows that he has achieved the maximum practical reduction in water consumption other than in the specific areas in which relief is being sought. No relief shall be granted to any customer who, when requested by the department, fails to provide any information necessary for resolution of the customer's application for relief.

(e) The decision of the director of public works shall be final.

(Ord. No. NS-2073, § 1, 9-4-90)

### Sec. 39-113. Exemption.

Single-family residential customers shall not be required to reduce consumption below twentyseven (27) billing units per billing period during Phase II or below twenty-four (24) billing units per billing period during Phase III.

(Ord. No. NS-2073, § 1, 9-4-90)

### Sec. 39-114. Notice of violation.

The director of public works or his designee shall give notice of violation to the customer committing the violation as follows:

(1) Notice of violation of the water use curtailment of sections 39-96 through 39-108 shall be given in writing in the following manner:

a. By giving the notice to the customer personally; or

b. If the customer is absent from or unavailable at the premises at which the violation occurred, by leaving a copy with some person of suitable age and discretion at the premises and sending a copy through the regular mail to the address at which the customer is normally billed; or

c. If a person of suitable age or discretion cannot be found, then by affixing a copy in a conspicuous place at the premises at which the violation occurred and also sending a copy through the regular mail to the address at which the customer is normally billed.

(2) The notice shall contain a description of the facts of the violation, a statement of the possible penalties for each violation and a statement informing the customer of his right to a hearing on the merits of the violation pursuant to section 39-115.

(Ord. No. NS-2073, § 1, 9-4-90)

#### Sec. 39-115. Hearing regarding violation.

(a) Any customer receiving notice of a second or subsequent violation shall have a right to a hearing by the director of public works or his designee, provided that a written request for hearing is filed within fifteen (15) days from the date of the notice of violation and the customer deposits with the city a sum equal to the billed surcharge and pays all other outstanding water charges.

(b) The customer's timely written request for a hearing shall automatically stay installation of a flow-restricting device on the customer's premises until the department renders a decision.

(c) If it is determined that the surcharge was wrongly assessed, the city will refund any money deposited to the customer.

(d) The decision of the director of public works or his designee shall be final.

(Ord. No. NS-2073, § 1, 9-4-90)

## **APPENDIX E CITY OF SANTA ANA ORDINANCE NS 26-70**

#### ORDINANCE NO. NS-2670

#### AN ORDINANCE OF THE CITY OF SANTA ANA AMENDING CHAPTER 39 OF THE SANTA ANA MUNICIPAL CODE REGARDING THE PREVENTION OF SANITARY SEWER OVERFLOWS BY RESTRICTING CERTAIN LIQUID AND SOLID MATERIALS FROM ENTERING THE SEWER SYSTEM AND AMENDING SECTION 1-18.2 OF THE CODE ADDING SECTIONS TO PUBLIC WORKS CODE ENFORCEMENT

THE CITY COUNCIL OF THE CITY OF SANTA ANA ORDAINS AS FOLLOWS:

<u>SECTION 1</u>: The City Council of the City of Santa Ana hereby finds, determines and declares as follows:

A. The 2000-2001 Orange County Grand Jury ("Grand Jury") surveyed 35 wastewater collection and treatment agencies in Orange County to help determine the cause of sanitary sewer overflows ("SSOs"). As a result of the survey, the Grand Jury concluded that one of the leading causes of sanitary sewer overflows ("SSOs") is sewer lines becoming clogged from the accumulation of fats, oils and grease ("FOG") discharged from Food Service Establishments ("FSEs").

B. 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.

C. Similar to the Grand Jury findings, the Regional Water Quality Control Board ("RWQCB") also determined that one of the leading causes of SSOs within the Santa Ana Region is "grease blockages" often caused by the discharge of wastewater containing high levels of FOG. The RWQCB found that SSOs cause temporary exceedances of 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 City and the region.

E. As a result, RWQCB enacted Order No. R8-2002-0014 which requires cities to develop a FOG Control Program to eliminate FOG discharges into the sewer system to prevent the harmful effects of SSOs before December 30, 2004.

F. The RWQCB suggest that Cities effective FOG Control Programs will provide cities "legal authority" to regulate FOG as well as other harmful substances entering into the sewer system.

G. The Public Works Agency is responsible for the enforcement of various sections of the Santa Ana Municipal Code that relate to discharges into the public water sewer system as well as provisions related to the public streets and sidewalks.

H. Section 1-18.2 of the Code authorizes the Executive Director of the Public Works Agency and designees to issue citations for specific violations of the Code. This section is in need of amendment to grant the Agency the right to enforce these FOG regulations as well as other provisions of the Code within the purview of the Public Works Agency.

I. During the June 21, 2004 meeting, the City Council was presented a study session detailing the new RWQCB requirements.

<u>SECTION 2</u>: The Article III of Chapter 39 of the Santa Ana Municipal Code is hereby amended such that it reads as follows (additions to existing code shown in bold):

Sec. 39-56 Fats, Oils and Grease Control

Sec. 39-56.1 Purpose and Policy

- A. The purpose of this section is to allow the maximum beneficial public use of the City'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 FSEs.
- B. To comply with Federal, State, and local policies regarding SSOs and to allow the City to meet applicable standards and provisions for the regulations of wastewater or waste containing FOG discharges to the Sewer Facilities.

Sec. 39-56.2 Definitions

- A. Terms not defined herein shall be defined as set forth in the latest adopted applicable editions of the California Codes applicable to building construction.
- B. Words used in this section in the singular may include the plural and the plural the singular. Use of masculine shall mean feminine and use of feminine shall mean masculine. Shall is mandatory; may is permissive or discretionary.
- C. Subject to the foregoing provisions, the following definitions shall apply in this section:

- Best Management Practices (BMPs) Schedules of activities, a prohibition of practices, maintenance procedures and other management practices to prevent or reduce the introduction of FOG to the Sewer Facilities.
- 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 FSEs in an amount that alone or collectively causes or creates a potential for SSOs to occur.
- City Manager The City Manager of the City of Santa Ana or his or her designee.
- Discharger Any person who discharges or causes a discharge of wastewater directly or indirectly to a public sewer. Discharger shall mean the same as User.
- Effluent Any liquid outflow from the FSE that is discharged to the sewer.
- Enforcing Attorney The City Attorney or District Attorney acting as counsel to the City and his/her designee.
- Executive Director Executive Director of the Public Works Agency or his/her designee.
- 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 City Manager and persons designated by and under his/her instruction and supervision, which are assigned to administer the FOG Control Program. A consultant retained under contract by the City may be designated as the FOG Control Program Manager.

- Food Service Facilities defined in California Health And Safety Establishment (FSE) Code Section 113785 and any commercial entity, 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, manufacturing, or 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.
- 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 disposing it in the sewer 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 City.
- Grease Cleaning Fee Grease Cleaning Fee is a fee to cover the costs of increased maintenance of the sewer system for inspection and cleaning of FOG and other viscous or solidifying agents that a properly employed grease control device would otherwise prevent from entering the sewer system.
- Grease Interceptor A multi-compartment device that is constructed in different sizes and is generally required to be located underground between a FSE and the connection to the sewer system. 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.
- Hot Spots Areas in sewer lines that have experienced sanitary sewer overflows that must be cleaned or maintained frequently to avoid blockages of sewer system, or otherwise require maintenance that would not be necessary.
- 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.
- Interceptor A grease interceptor.
- Interference Any discharge which, alone or in conjunction with discharges from other sources, inhibits or disrupts the City's sewer system or is a cause of violation of Federal or State environmental laws.
- New Construction Any structure planned or under construction for which sewer connection permits has not been issued.
- Public Sewer A sewer owned and operated by the City, or other local public agency, which is tributary to the City's Sewer Facilities.
- Person Any individual, partnership, firm, association, corporation or public agency, including the State of California and the United States of America.

- Remodeling A physical change or operational change causing generation of the amount of FOG that exceeds the current amount of FOG discharged to the sewer system by the FSE in an amount that alone or collectively causes or creates a potential for SSOs to occur; or requires either a discretionary land use approval, building permit, or plumbing permit, and involves any one or combination of the following: (1) under slab plumbing in the food processing area, (2) an increase in the net public seating area, or (4) any change in the size or type of food preparation equipment.
- Rules and Regulations Non-punitive rules and regulations as established by the Executive Director to implement this section and the FOG Control Program.
- Sewer Facilities orAny and all facilities used for collecting, conveying,Systempumping, and disposing of wastewater.
- 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.
- Sanitary Sewer Overflow A sewer spill, loss or discharge of sewage from a (SSO) anitary sewer system.
- 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 and animal nature, including such wastes placed within containers of whatever nature prior to and for the purpose of disposal.
- 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.

Sec. 39-56.3 Rules and Regulations and Interpretations

A. The Executive Director is hereby authorized and directed to promulgate Rules and Regulations consistent with the provisions of this section as may be necessary or desirable to aid in administration of this section and the FOG Control Program. Any such rule or regulation may be added, modified, or deleted as necessitated by changes in law, increased demands of regulatory agencies, or technological improvements or advances. Said Rules and Regulations shall be filed in the office of the Executive Director and maintained in an orderly manner readily accessible to the public. Further, City will provide a copy of said Rules and Regulations to all FSEs at the time of initial inspection for compliance with this section. The burden to secure and comply with the Rules and Regulations shall be upon the FSE and in accordance with the goals and purposes of the FOG Control Program.

B. The City Manager, the Director of Public Works, and persons designated and under the instruction and supervision of any of them, may investigate compliance of this chapter.

Sec. 39-56.4 Prohibitions

The following prohibitions shall apply to all FSEs:

- A. The discharge into the sewer system of FOG that may accumulate and/or cause or contribute to blockages in the sewer system or at the sewer system lateral except as provided herein.
- B. The installation of food grinders in the plumbing system of new constructions of FSEs. All existing food grinders shall be removed from FSEs within 180 days of the effective date of this Ordinance.
- C. The introduction of any additives into a FSEs wastewater system for the purpose of emulsifying FOG, unless a specific written authorization from the FOG Control Program Manager is obtained.
- D. The disposal of cooking oil into drainage pipes.
- E. The discharge of wastewater from dishwashers to any grease trap or grease interceptor.
- F. The discharge of wastewater with temperatures in excess of 140°F to any grease control device, including grease traps and grease interceptors.
- G. The use of biological additives for grease remediation or as a supplement to interceptor maintenance, without prior authorization from the FOG Control Program Manager.

- H. The discharge of waste from toilets, urinals, washbasins, and other fixtures containing fecal materials to sewer lines intended for grease interceptor service.
- I. The discharge of any Waste including FOG and solid materials removed from the grease control device to the sewer system.
- J. Dishwashers and food waste disposal units shall not be connected to or discharged into any grease trap.

### Sec. 39-56.5 Best Management Practices Required

All FSEs shall implement Best Management Practices (BMPs) in their operation to minimize the discharge of FOG to the sewer system. The requirements and guidelines for BMPs are specified in the Rules and Regulations.

Sec. 39-56.6 FOG Pretreatment Required

Waste, which contains FOG, shall be discharged into the Sewer System only under the conditions of this section. The following facilities shall discharge all waste from sinks, dishwashers, drains, and any other fixtures through which grease may be discharged, into an adequately sized, properly maintained and functioning grease interceptor before the discharge enters the Sewer System, as well as providing a grease interceptor effluent monitoring port:

A. <u>New Construction of FSEs</u>

1. A newly constructed FSE(s) shall install grease interceptors prior to commencing the discharge of wastewater to the Sewer System.

2. Existing FSEs undergoing Remodeling or a Change In Operations shall be required to install a grease interceptor prior to commencing the discharge of wastewater to the Sewer System.

B. <u>Existing FSEs</u>

Existing FSEs are not required to install interceptor unless the FOG Control Program Manager makes a determination that the existing FSE(s) currently are or have the reasonable potential to adversely impact the sewer system by causing or contributing to: (1) FOG hot spots, (2) interference, (3) SSOs, or (4) said FSE is not implementing or complying with BMP's as listed in the Rules and Regulations. Said FSE (s) shall install Grease Interceptors within 180 days after receipt of official notice to install said interceptor unless said FSE obtains a Conditional Waiver as discussed below.

C. Conditional Waiver ("waiver") of Interceptor Requirement

The FOG Control Program Manager may provide a written waiver to the requirement to install a grease interceptor, listing the conditions upon which said waiver is granted, upon a finding of one or more of the following:

(1) The FSE can substantively demonstrate that it employs an alternative pretreatment technology that is equivalent or better than a grease interceptor in controlling its FOG discharge,

(2) The FSE provides evidence through downstream visual monitoring of the sewer system for at least three months, at its own expense, that no visible accumulation of FOG in its lateral and/or tributary downstream sewer lines is occurring.

(3) There is no potential for FOG from the FSEs to cause or contribute to SSOs.

(4) The FSE discharges of FOG are negligible and do not cause a significant impact to the sewer system.

(5) The FSE pays a Grease Cleaning Fee in lieu of installation of a grease interceptor. This cleaning fee can be paid in lieu of installation of a grease interceptor when: (1) installation of an interceptor can not physically be accomplished, (2) there is not 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 and (3) no alternative pretreatment can be installed. Further, the FSE must agree to either (a) hire a contractor to clean and inspect the sewer main as established in Rules and Regulations or (b) pay a yearly fee (Grease Cleaning Fee) to the City for the increased cost to clean the sewer mains. The Grease Cleaning Fee shall be established by resolution of the City Council, and shall be based on the estimated annual increased cost of maintaining the sewer system for inspection and removal of FOG and other viscous or solidifying agents attributable to the FSE resulting from the lack of a grease interceptor or grease control device.

(6) The FSE may use or may be required to install grease traps, in lieu of installation of a grease interceptor when (1) installation of an interceptor can not physically be accomplished, (2) there is not 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 and (3) no alternative pretreatment can be installed. Sizing and installation of grease traps shall conform to the current edition of the California Plumbing Code. Grease traps shall be maintained in efficient operating conditions by periodic removal of their full content, including sewage, FOG, floating materials, sludge and solids. The maintenance frequency for all FSEs with grease traps is specified in FOG Control Program Rules and Regulations.

D. <u>Revocation of Waiver</u>

The Program Manager may revoke a waiver upon a determination of one or more of the following:

- 1. Quantity of FOG discharge as measured or as indicated by the size of FSEs based on seating capacity, number of meals served, menu, water usage, amount of on-site consumption of prepared food and other conditions have changed since the granting of said waiver such that the FSE is contributing to FOG discharges.
- 2. Adequacy of implementation and compliance with BMPs.
- 3. Change in sewer size, grade, and condition based on visual information.
- 4. Changes in operations that significantly affect FOG discharge.
- 5. Failure to comply with any of the conditions set forth in the waiver.
- 6. Any other condition deemed reasonably related to the generation of FOG discharges by the FOG Control Program Manager.
- Sec. 39-56.7 Grease Interceptor Requirements
  - A. All Interceptors shall be of an approved type and adequately sized and shall be installed, operated, and maintained as necessary to maintain compliance with the objectives of this section.
  - B. Fixtures, equipment, and drain lines located in the food preparation and cleanup areas of FSEs that are sources of FOG discharges shall be connected to the grease interceptor.
  - C. Grease Interceptors shall be constructed in accordance with the design approved by the FOG Control Program Manager and in accordance with applicable UPC design requirements and shall have a minimum of two compartments with fittings designed for grease retention.
  - D. The grease interceptor shall be installed at a location where it shall be at all times easily accessible for inspection, cleaning, and removal of accumulated grease.
  - E. 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.

Sec. 39-56.8 Grease Interceptor Maintenance Requirements

Grease Interceptors shall be maintained in efficient operating condition by periodic removal of the full content of the interceptor. The maintenance frequency for all FSEs with a Grease Interceptor is specified in the Rules and Regulations.

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 during maintenance activities.

FSEs with grease interceptors are required to maintain data and information necessary to establish the maintenance grease interceptors. Said documentation shall be provided to the Program Manager as requested.

Sec. 39-56.9 Multiple FSEs Located on The Same Property

Property owners with more than one FSE located on said property shall be responsible for the installation and maintenance of a grease interceptor(s).

#### Sec. 39-56.10 Monitoring for Compliance

In an effort to minimize the discharge of FOG to the sewer system the FOG Control Program Manager may require the FSE to monitor and/or sample wastewater for compliance with the Rules and Regulations.

Sec. 39-56.11 Record Keeping Requirements

All FSEs shall be required to keep records in accordance with the Rules and Regulations established by the City under its FOG Control Program for no less than two years. Required records include grease interceptor/trap maintenance and cleaning logs, employee-training logs, waste hauling manifest, interceptor sampling data, and facility plumbing and mechanical plans. The FSE shall, upon reasonable request, make the records available to the Program Manager or his designee.

Sec. 39-56.12 Inspection and Sampling Conditions

A. The FOG Control Program Manager or his designee may inspect or order the inspection and sample the wastewater discharges of any FSE to ascertain whether the FSE is complying with all requirements of this section. The FSE shall allow the City access to the FSE premises, during normal business hours for purposes of inspecting the FSEs grease control devices or interceptor, reviewing the manifests, receipts and invoices relating to the cleaning, maintenance and inspection of the grease control devices or interceptor. Where a FSE has security measures in force, the FSE shall make necessary arrangements so that representatives of the City shall be permitted to enter without delay for the purpose of performing their specific responsibilities/inspections.

B. The FOG Control Program Manager or his designee shall have the right to place or order the placement on the FSEs property such devices as are necessary to conduct sampling or metering operations. The FSE shall make available for inspection and copying by the Program Manager or his designee all notices, monitoring reports, waste manifests, and records including, but not limited to, those related to wastewater generation, and wastewater disposal without restriction but subject to the confidentiality provision set forth in this section. All such records shall be kept by the FSE a minimum of two (2) years.

#### Sec. 39-56.13 Right of Entry

Persons or occupants of premises where wastewater is created or discharged shall allow the FOG Control Program Manager or his designee, reasonable access to all parts of the wastewater generating and disposal facilities for the purposes of inspection and sampling during all times the Discharger's facility is open, operating, or any other reasonable time. No person shall interfere with delay, resist or refuse entrance to City representatives attempting to inspect any facility involved directly or indirectly with a discharge of wastewater to the City's sewer system. If entry is refused, the FOG Control Manager or his designee shall have recourse to the remedies provided by law to secure entry.

#### Sec. 39-56.14 Emergency Notification Requirements

- A. In the event a FSE is unable to comply with any section condition due to a breakdown of equipment, accidents, or human error or the FSE has reasonable opportunity to know that his/her/its discharge will exceed the discharge provisions of the this section, the Discharger shall immediately notify the Program Control Manager. If the material discharged to the sewer has the potential to cause or result in sewer blockages or SSOs, the Discharger shall immediately notify the Iocal Health Department and the City.
- 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 FSE of any expense, loss, damage or other liability which may be incurred as a result of damage or loss to the city or any other damage or loss to person or property; nor shall such notification relieve the FSE of any fees or other liability which may be imposed by this section or other applicable law.

#### Sec. 39-56.15 Emergency Suspension Order

The City may, by order of the City Manager, suspend sewer service when the City Manager determines that such suspension is necessary in order to stop an actual or impending discharge which presents or may present an imminent or substantial endangerment to the health and welfare of persons, or to the environment, or may cause SSOs, sewer blockages, interference to the City's Sewer Facilities, or may cause the City to violate any State or Federal Law or Regulation. Any Discharger notified of and subject to an Emergency Suspension Order shall immediately cease and desist the discharge of all wastewater containing FOG to the sewer system.

Sec. 39-56.16 Nuisance

Any condition that the FOG Control Manager determines may result in the discharge of waste, which causes or contributes to any sewer blockage, SSOs, obstruction, interference, damage, or any other impairment to the city's Sewer Facilities or to the operation of those facilities shall constitute a threat to the public health, safety and welfare, and is declared and deemed a public nuisance and may be summarily abated as such.

Sec. 39-56.17 Violations of Other Laws

Any person acting in violation of this section also may be acting in violation of the Federal Clean Water Act or the State Porter-Cologne Act and other laws and also may be subject to sanctions including civil liability. Accordingly, the enforcing attorney is authorized to file a citizen suit pursuant to Federal Clean Water Act Section 505(a), seeking penalties, damages, and orders compelling compliance, and other appropriate relief. The enforcing attorney may notify EPA Region IX, the California Regional Water Quality Control Board, or any other appropriate state or local agency, of any alleged violation of this section.

Sec. 39-56.18 Other Civil Remedies

The enforcing attorney may file an action for civil damages in a court of competent jurisdiction seeking recovery of:

A. All costs incurred in enforcement of the section, including but not limited to costs relating to investigation, sampling, monitoring, inspection,

administrative expenses, all other expenses as authorized by law, and consequential damages;

B. All costs incurred in mitigating harm to the environment or reducing the threat to human health; and

C. Damages for irreparable harm to the environment.

The remedies available to the City pursuant to the provisions of this article shall not limit the right of the City to seek any other remedy that may be available by law.

Sec. 39-57 Infiltration and Inflow into Sewer System

All City owned sewer lines and private onsite sewer lines and laterals should be constructed and maintained to prevent water infiltration into the sewer system. Private on-site sewer lines and public sewer lines shall be used only to convey raw sewage. Rainfall runoff sources (including, but not limited to roof drains, site drains, inlets, uncovered wash area drains, etc.) are prohibited from connecting to any public or private sanitary sewer pipeline.

Sec. 39-58 No person shall introduce any of the following into the City's sewer system:

- A. Pollutants that create a fire or explosion hazard in the sewer collection system or the Publicly Owned Treatment Works (POTW), including, but not limited to, waste streams with a closed cup flashpoint of less than 140° Fahrenheit or 60° Centigrade using the test methods specified in 40 CFR 261.21.
- B. Pollutants that will cause corrosive structural damage to the sewer collection pipes and structures, but in no case Discharges with pH lower than 5.0, unless the works in specifically designed to accommodate such Discharges.
- C. Solid or viscous substances in amounts which will cause obstruction to the flow in the sewer collection system or the POTW resulting in interference.
- D. Any pollutant, including oxygen demanding pollutants (BOD, etc.) released in a Discharge at a flow rate and/or pollutant concentration which will cause interference with the POTW.
- E. Heat in amounts, which will inhibit biological activity in the POTW resulting in interference, but in no case heat in such quantities that the temperature at the POTW Treatment Plant exceeds 40° Centigrade (104° Fahrenheit) unless the Approval Authority, upon request of the POTW, approves alternate temperature limits.

~<sup>14~</sup> 11A-14

- F. Petroleum oil, non-biodegradable cutting oil, or products of mineral oil in amounts that will cause interference or pass through.
- G. Pollutants which result in the presence of toxic gases, vapors, or fumes within the sewer collection system or the POTW in a quantity that may cause acute worker health and safety problems.
- H. Any trucked or hauled pollutants.
- I. Large volume discharges in a short period of time (slug flows) that adversely effect the operational capacity of the sewer.

<u>SECTION 3</u>: That Article I of Chapter 1 of the Santa Ana Municipal Code is hereby amended such that it reads as follows: (additions to existing code shown in bold deletions in strikeout)

Sec. 1-18.2 Public Works Agency Authority to Issue Citations

The Executive Director of Public Works Agency or his designee has the duty to enforce the provisions of sections 10-26, 10-27, 10-71 and 10-100, 16-1 through 16-4, 16-30, 16-31, 16-33 through 16-37.5, 16-39, 16-48, 18-17, 18-155, 18-156, 36-148, 33-30, 33-60, 33-62, 33-152, 33-157, 33-162, 33-188, 33-36, 33-189 through 33-192, 33-193 36-45, 36-46, 39-26, 39-32, 39-33, 39-56 through 39-58, 39-106 through 39-111, and provisions of article IV of chapter 18 of this Code. The Executive Director of the Public Works Agency or his designee is authorized to arrest persons without a warrant whenever they have reasonable cause to believe that the person to be arrested has committed a violation of said provisions in their presence. In any case in which a person is arrested pursuant to this section and the person arrested does not demand to be taken before a magistrate, said officer or employee making the arrest shall prepare a written notice to appear and release the person on his or her promise to appear as prescribed by Chapter 5C, Title III, of part 2 of the Penal Code of the State of California.

<u>SECTION 4</u>: If any section, subsection, sentence, clause, phrase or portion of this ordinance is for any reason held to be invalid or unconstitutional by the decision of any court of competent jurisdiction, such decision shall not affect the validity of the remaining portions of this ordinance. The City Council of the City of Santa Ana hereby declares that it would have adopted this ordinance and each section, subsection, sentence, clause, phrase or portion thereof irrespective of the fact that any one or more sections, subsections, sentences, clauses, phrases, or portions be declared invalid or unconstitutional.

ADOPTED this \_\_\_\_\_ day of \_\_\_\_\_, 2004.

Miguel A. Pulido Mayor

APPROVED AS TO FORM: Joseph W. Fletcher, City Attorney

By:

Michael Vigliotta Deputy City Attorney

AYES:	Councilmembers:	
NOES:	Councilmembers:	
ABSTAIN:	Councilmembers:	
NOT PRESENT:	Councilmembers:	

### CERTIFICATE OF ATTESTATION AND ORIGINALITY

I, PATRICIA E. HEALY, Clerk of the Council, do hereby attest to and certify that the attached Ordinance No. NS<u>-2670</u> to be the original ordinance adopted by the City Council of the City of Santa Ana on \_\_\_\_\_\_ and that said ordinance was published in accordance with the Charter of the City of Santa Ana.

-	
Date:	
Date.	

Clerk of the Council City of Santa Ana

## APPENDIX F CITY OF SANTA ANA STANDARD PLANS (FOR SEWER)

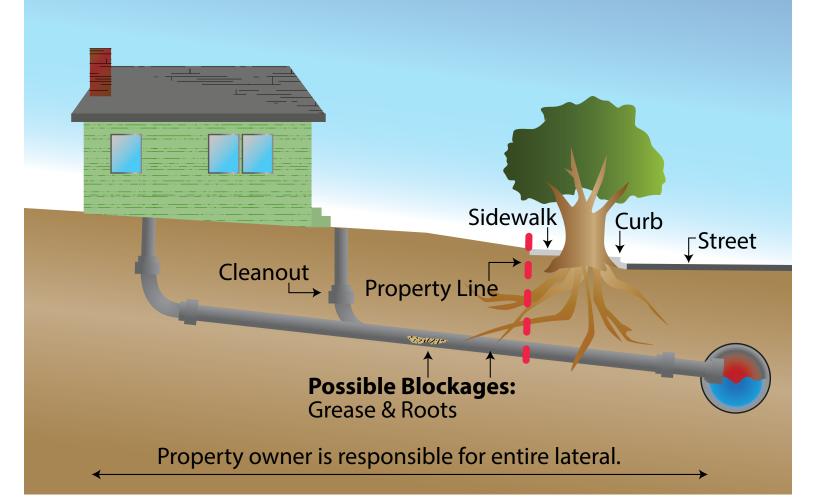
### APPENDIX G THE CITY OF SANTA ANA STANDARD SPECIFICATIONS OF SEWER CONSTRUCTION

## APPENDIX H SEWER LATERAL MAINTENANCE FLYER

## **SEWER LATERAL MAINTENANCE**

City of Santa Ana Public Works Agency

## **Private Property Sewer Lateral**



Wastewater from your residence is carried to the City's sewer main through a sewer lateral pipe. As a property owner you are responsible for the maintenance, operation, cleaning, repair, and reconstruction of your lateral. In some cases, if warranted, the City can assist property owners with sewer lateral repairs or replacement. Read the following FAQs for more information.

SEWER LATERAL REPAIR/REPLACEMENT SUPPORT (714) 647-3320



City of Santa Ana Public Works Agency

### What is a private sanitary sewer lateral?

A private sanitary sewer lateral is an underground pipe that is part of your home's plumbing. It conveys wastewater from your home to the City's sewer system.

### What is a cleanout?

A cleanout is a vertical pipe from an underground lateral to the surface. If your home doesn't have a cleanout, you may want to add one near your house.

# Who is responsible for the maintenance of the private sewer lateral?

Property owners are solely responsible for maintenance, operation, cleaning, repair and reconstruction for the entire length of the private sewer lateral from their house to the point of connection with the City's public sewer main.

# Does the city have a lateral assistance program?

The City has established a program that, when possible, allows the City to provide assistance in the replacement or repair of severely damaged private sewer laterals. Where City resources are available, the program uses City crews to repair or replace the portion of your private lateral within the public right-of-way. This can be a significant cost savings to you. For more information about the City's Sewer Lateral Repair or Replacement Program please call (714) 647-3320.

### Who is eligible for the program?

Property owners whose private sewer laterals connect to the City's sewer system are eligible for the program. However, the lateral must have a cleanout to allow access for inspection equipment. The lateral must also be free of debris (roots, grease, etc.) that could prevent City inspection equipment access through the entire length of the lateral.

# What do I need to do before I ask the City for lateral assistance?

Ensure that your lateral has been cleaned (or jetted) by a professional plumber. Ask your plumber to provide evidence that lateral was properly cleaned (i.e. CD/DVD). If an inspection identifies damage to your private lateral (within the public right-of-way) that warrants repairs or replacement, please contact the City at (714) 647-3320 for further assistance. If your plumber provides an inspection video, the City can assist with your review of it.

### Why are defective laterals a problem?

Broken sewer laterals can allow roots or debris into the pipe, which may cause blockages, backups, or overflows. Leaking pipes can also allow wastewater to reach groundwater, which may contribute to water pollution or cause sinkholes. Sewer laterals should be routinely maintained and inspected to assess its condition and identify the need for repairs or replacement. This is not a service provided by the City and is the homeowner's responsibility.

# Why is it important to keep rainwater from entering sanitary laterals?

Defects and prohibited connections to private sanitary laterals allow rain and surface water to enter the City's sewers. This extra water increases treatment costs and may overload the public sewer system causing overflows. Prohibited connections include roof downspouts, groundwater sump pumps, foundation drains, and drains from window wells, driveways, etc.

# How can I protect my property from a sewer overflow?

Help protect your property and the environment by following these tips:

- Routinely clear roots, grease, debris, or blockages in the lateral all the way to the connection to the sewer main.
- Routinely inspect your lateral to assess its condition and identify the need for repairs or replacement.
- Maintain/repair your private sewer lateral to meet current regulations and area plumbing codes.
- Remove any prohibited storm water connections.
- Know where your cleanout is located for quick access to clear blockages or stop backups.
- Keep your cleanout cap on and in good shape. This keeps out rain and debris that can cause blockages, back-ups or overflows.



## APPENDIX I SAMPLE VIDEO INSPECTION LOG AND INSPECTION REPORT

			1		n	-				INTRUDING			
					MSLINK	Pipe Diam.	Мар	Length		CONNECTION			
Operator	Date	Project Name	UMAP-MH	DMAP-MH	ID	(in.)	Length (ft.)	Inspected (ft.)	DATABASE #	(S)	Comments/Red Flags	Date Cleaned	Length Cleaned (ft.)
James James	5/23/2007 5/23/2007	NORTH WEST QUADRANT NORTH WEST QUADRANT	B08-001 B08-002	B08-003 B08-003	13538 13307	8	32.00 143.00	62.06 137.08	1373 1373			5/23/2007 5/23/2007	62.06 137.08
James	5/23/2007	NORTH WEST QUADRANT	B08-002	B08-004	13309	8	179.00	187.07	1373			5/23/2007	187.07
James	5/23/2007	NORTH WEST QUADRANT	B08-004	B08-005	13306	8	261.00	263.19	1373			5/23/2007	263.19
James	5/23/2007	NORTH WEST QUADRANT	B08-005	B08-006	13536	8	28.00	26.04	1373			5/23/2007	26.04
James	5/23/2007	NORTH WEST QUADRANT	B08-006	B08-008	13305	12	330.00	331.14	1373			5/23/2007	331.14
James James	5/18/2007 5/23/2007	NORTH WEST QUADRANT NORTH WEST QUADRANT	B08-007 B08-008	B08-009 C07-015	13303 13537	8	170.00	172.00 302.10	1372			5/18/2007 5/23/2007	172.00 302.10
James James	5/23/2007	NORTH WEST QUADRANT	B08-008	B08-010	13537	8	140.00	302.10	1373			5/23/2007	302.10
James	5/18/2007	NORTH WEST QUADRANT	B08-010	C07-016	15347	8	250.00	251.02	1372			5/18/2007	251.02
James	4/4/2007	NORTH WEST QUADRANT	B08-019	C08-001	15356	8	361.00	373.04	1368			4/4/2007	373.04
James	4/4/2007	NORTH WEST QUADRANT	B08-020	B08-019	15337	8	78.00	78.02	1368			4/4/2007	78.02
Sergio	12/6/2005	OLD MAINS NORTHCENTRAL	B08-021 B08-022	B08-006 B08-021	13302 13310	8	368.00 368.00	0.00	1313		B08-054 is an undocumented manhole.		
James James	12/1/2005 12/1/2005	OLD MAINS NORTHCENTRAL OLD MAINS NORTHCENTRAL	B08-022 B08-023	B08-021 B08-022	13310	8	353.00	322.01 366.02	1312 1312			12/1/2005 12/1/2005	322.01 366.02
James	12/1/2005	OLD MAINS NORTHCENTRAL	B08-024	B08-022	13329	8	240.00	242.08	1312			12/1/2005	242.08
James	4/4/2007	NORTH WEST QUADRANT	B08-024	B08-020	15336	8	273.00	274.07	1368			4/4/2007	274.07
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-025	B08-023	13320	8	267.00	269.89	1308			10/28/2005	269.89
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-026	B08-025	13319	8	260.00	263.09	1308			10/27/2005	263.09
James	10/28/2005	OLD MAINS NORTHCENTRAL OLD MAINS NORTHCENTRAL	B08-027 B08-028	B08-026 B08-026	13318 13317	8	123.00 300.00	130.94	1308 1308			10/27/2005	130.94
James James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-028	B08-026 B08-028	13316	8	300.00	302.70 303.10	1308	+		10/27/2005 10/27/2005	302.70 303.10
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-030	B08-029	13315	8	306.00	306.20	1308	1		10/27/2005	306.20
			B08-031	B08-030	13314	8	125.00						
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-032	B08-025	13323	8	377.00	381.23	1308			10/27/2005	381.23
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-032	B08-032	13322	8	377.00	380.12	1308			10/27/2005	380.12
James James	10/28/2005	OLD MAINS NORTHCENTRAL OLD MAINS NORTHCENTRAL	B08-034 B08-035	B08-031 B08-033	13313 13321	8	238.00 377.00	238.08 380.02	1308 1308			10/27/2005 10/27/2005	238.08 380.02
James James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-035 B08-036	B08-033	13321	8	238.00	240.08	1308	1		10/27/2005	240.08
James	11/22/2005	OLD MAINS NORTHCENTRAL	B08-037	B08-042	13539	8	176.00	177.05	1311	1		11/22/2005	177.05
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-038	B08-024	15335	8	90.00	81.13	1308			10/28/2005	81.13
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-039	B08-038	13327	8	320.00	322.01	1308			10/28/2005	322.01
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-040	B08-039	13326	8	320.00	324.71	1308			10/28/2005	324.71
James James	10/28/2005 11/22/2005	OLD MAINS NORTHCENTRAL OLD MAINS NORTHCENTRAL	B08-041 B08-042	B08-040 B08-049	13325 13341	8	309.00 291.00	321.61 293.00	1308 1311			10/28/2005 11/22/2005	321.61 293.00
James	4/4/2007	NORTH WEST QUADRANT	B08-042	B08-020	13338	8	265.00	265.09	1368			4/4/2007	265.09
James	4/4/2007	NORTH WEST QUADRANT	B08-044	B08-043	13337	8	266.00	268.08	1368			4/4/2007	268.08
James	4/4/2007	NORTH WEST QUADRANT	B08-045	B08-044	16192	8	8.00	7.08	1368			4/4/2007	7.08
James	4/4/2007	NORTH WEST QUADRANT	B08-046	B08-045	13334	8	244.00	252.22	1368			4/4/2007	252.22
James	4/3/2007	NORTH WEST QUADRANT	B08-047 B08-048	B08-048 B08-046	13331 13332	8	108.00 258.00	113.04	1367			4/3/2007	113.04
James James	4/4/2007	NORTH WEST QUADRANT OLD MAINS NORTHCENTRAL	B08-048 B08-049	C08-046	13540	8	344.00	262.00 345.21	1368 1311			4/4/2007 11/22/2005	262.00 345.21
James	4/4/2007	NORTH WEST QUADRANT	B08-050	B08-045	13335	8	272.00	274.07	1368			4/4/2007	274.07
James	10/28/2005	OLD MAINS NORTHCENTRAL	B08-051	B08-041	13324	8	185.00	187.36	1308			10/28/2005	187.36
James	4/3/2007	NORTH WEST QUADRANT	B08-052	B08-048	13330	8	344.00	345.01	1367			4/3/2007	345.01
James	4/4/2007	NORTH WEST QUADRANT	B08-053	B08-046	13333	8	345.00	344.01	1368			4/4/2007	344.01
James James	11/3/2008	The Retreat The Retreat	B08-058 B08-058	B08-060 B08-055		8	287.15 299.08	287.15	1424 1424			11/3/2008	287.15 299.08
James	11/3/2008	The Retreat	B08-058	B08-055 B08-059		8	258.11	258.11	1424			11/3/2008	258.11
James	11/3/2008	The Retreat	B08-056	B08-057		8	281.18	281.18	1424			11/3/2008	281.18
James	11/3/2008	The Retreat	B08-056	B08-055		8	215.09	215.09	1424			11/3/2008	215.09
James	11/3/2008	The Retreat	B08-055	C08-055		8	131.01	131.01	1424			11/3/2008	131.01
<u> </u>			B11-002 B11-003	B11-001 B11-002	13344 13345	12	350.00 350.00						
			B11-003 B11-008	B11-002 B11-011	13345	12	350.00						
	<u> </u>		B11-008 B11-009	B11-008	13341	4	236.00			1		1	
			B11-010	C10-057	15396	30	361.00	İ		İ		1	
			B11-011	B11-003	13346	12	353.00						
			B11-012	B11-011	13347	10	174.00						
	$\vdash$		B11-013 B11-014	B11-012 B11-013	15340 15339	10 10	205.00 204.00						
			B11-014 B11-017	B11-013 B11-014	13348	10	409.00			1		1	
<u> </u>			B11-019	B11-020	13001	8	181.00	1		1		1	
			B11-020	B11-023	13002	8	280.00					1	
			B11-021	B11-020	13000	8	349.00						
			B11-022 B11-022	B11-021	12999	8	341.00						
	<u>├</u>		B11-023 B11-024	C11-001 B11-023	15490 13003	8	150.00 175.00					1	
			B11-024 B11-024	B11-023 B11-025	13003	8	205.00			1		1	
			B11-025	C11-002	15492	8	222.00			1		1	
			B11-026	B11-022	12998	8	284.00						
James	7/21/2008	Northeast City Limits	B11-027	C11-008	15459	8	323.00	325.05				7/21/2008	325.05
James	7/21/2008	Northeast City Limits	B11-028 B11-020	B11-027	15338	8	99.00	108.35	4000			7/21/2008	108.35
James James	3/7/2007 3/7/2007	NORTH EAST QUADRANT NORTH EAST QUADRANT	B11-029 B11-030	B11-030 B11-031	12512 11295	8	190.00 240.00	191.06 243.04	1363 1363			3/7/2007 3/7/2007	191.06 243.04
James	3/7/2007	NORTH EAST QUADRANT	B11-030 B11-031	C11-037	13555	8	329.00	334.03	1363	1		3/7/2007	334.03
James	1/31/2007	NORTH EAST QUADRANT	B12-001	C12-014	15503	8	282.00	283.05	1357	1		1/31/2007	283.05
James	1/31/2007	NORTH EAST QUADRANT	B12-002	C12-017	15502	8	315.00	325.05	1357			1/31/2007	325.05
James	1/31/2007	NORTH EAST QUADRANT	B12-003	C12-018	15500	8	200.00	200.04	1357			1/31/2007	200.04
James	1/31/2007	NORTH EAST QUADRANT	B12-004 B12-005	C12-020 B12-006	15498 13350	8	285.00 230.00	286.04	1357	ł		1/31/2007	286.04
James	1/31/2007	NORTH EAST QUADRANT	D12-005	D12-000	10000	ð	200.00	232.07	1357	I	1	1/31/2007	232.07

James	1/23/2009	Southwest Industrial	M04-018	M05-041	8	83.01	83.01	1436	M04-018 is an undocumented manhole.	1/23/2009	83.01
James	1/23/2009	Southwest Industrial	M05-001	M04-018	8	188.18	188.18	1436	M04-018 is an undocumented manhole.	1/23/2009	188.18
James	1/23/2009	Southwest Industrial	M05-001	M05-042	8	355.59	355.59	1436	Camera blocked due to pipe change to 4". Cannot access MH M05-042.	1/23/2009	355.59
James	1/23/2009	Southwest Industrial	M04-017	M05-040	8	80.12	80.12	1436	M04-017 is an undocumented manhole.	1/23/2009	80.12
James	1/23/2009	Southwest Industrial	M04-017	M05-041	8	166.01	166.01	1436	M04-017 is an undocumented manhole.	1/23/2009	166.01
James	1/23/2009	Southwest Industrial	M05-040	M04-006	8	398.04	398.04	1436		1/23/2009	398.04
James	1/23/2009	Southwest Industrial	M04-004	M05-040	8	305.09	305.09	1436		1/23/2009	305.09
James	1/23/2009	Southwest Industrial	L05-003	M05-045	8	307.08	307.08	1436		1/23/2009	307.08
James	1/23/2009	Southwest Industrial	L04-005	L04-003	8	231.72	231.72	1436		1/23/2009	231.72
James	1/29/2009	Southwest Industrial	O05-006	P05-015	12	92.15	92.15	1437	P05-015 is an undocumented manhole.	1/29/2009	92.15
James	1/29/2009	Southwest Industrial	P05-015	P05-001	12	264.13	264.13	1437	P05-015 is an undocumented manhole.	1/29/2009	264.13
James	1/30/2009	Southwest Industrial	N05-055	N05-076	12	110.15	110.15	1437		1/30/2009	110.15
James	1/30/2009	Southwest Industrial	N05-076	N05-049	12	244.05	244.05	1437		1/30/2009	244.05
James	2/2/2009	Southwest Industrial	O04-006	004-056	8	302.11	302.11	1437		2/2/2009	302.11
James	2/2/2009	Southwest Industrial	O04-056	O04-005	8	18.09	18.09	1437		2/2/2009	18.09

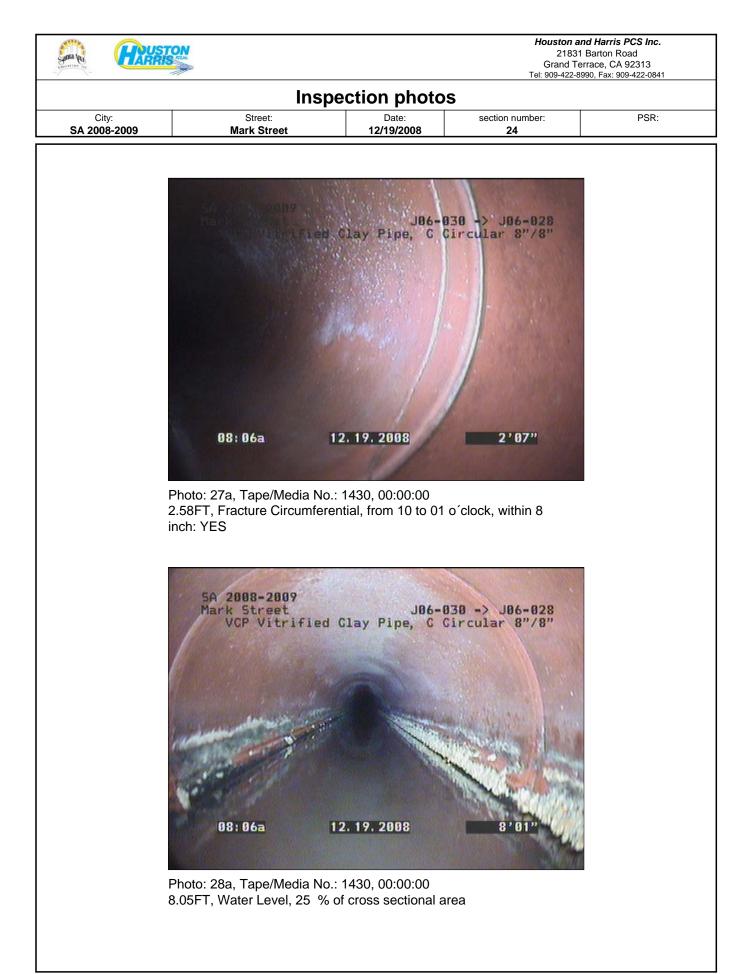


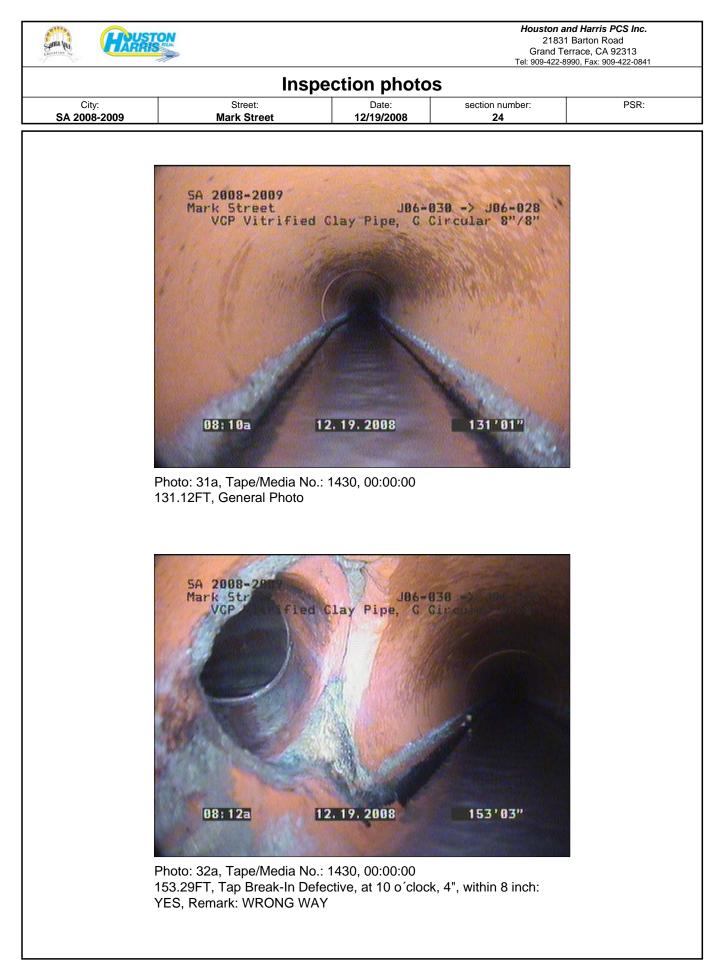
Line not inspected all the way, cleaning footage is greater than tv'd footag Line Not Cleaned



Houston and Harris PCS Inc. 21831 Barton Road Grand Terrace, CA 92313 Tel: 909-422-8990. Fax: 909-422-0841

	1-	1				Tel: 90	09-422-8990, Fax: 909	9-422-0841
				Inspecti	on report			
	Date: 12/19/2008		P.O.#	Weather: 1 Dry	Surveyed By: JAMES	section n 24		PSR:
To	otal Pipe Length 256		/ Customer: DN & HARRIS	System Owner: SANTA ANA	Clean Date:	Pre-Cle J Jett		Map Grid #: <b>J06</b>
Stree	et: Marl	k Street		Flow Control:		Start MH:	J06-030	
City:	SA 2	2008-2009		Year Renewed		End MH:	J06-028	
Loca	tion Code: 5249	)		Tape/Media #: 14	30	pipe length:	258.07 ft	
Reas	on for inspection	on: <b>F Routin</b>	e Asseessment		Dia/Height: C	Circular 8"/8"		
Use	of Sewer:	Bella Vis	ta West		Material: VC	P Vitrified Clay Pipe	Pipe Length: 4	lft
Drair	n. Area:				Category:			
Rem	ark::							
	1:650	position	code	observation		grade	•	
	2222 Mark	Street	АМН	Upstream Manhole, St	urvey Begins		and they P	Martin - Grazi
	000-030	2.58		Fracture Circumferenti		lock within 8 S 2	08:06s 12:19:21	2'07-
			i	inch: YES			2.58 FT // (	00:00:00
		<u>8.05</u> 35.09		Water Level, 25 % of Tap Factory Made Act			SA 2008-2007	J06-030 -> J06-020
							01.05 FT // 0	1 100
		108.65		Tap Factory Made Act inch: YES	ive, at 10 o´clock, 4'	, within 8	SA 2008-2009 Mark Street VCP Vitrified Clay Pi	J84-836 -> J964-838
2		131.12	MGP	General Photo			1	
		<u> 153.29</u>	TBD	Tap Break-In Defective YES, Remark: WRON	e, at 10 o´clock, 4", v G WAY	within 8 inch: M3	131.12 FT //	No. 10
		227.45	TFA i	Tap Factory Made Act inch: YES	ive, at 10 o´clock, 4'	, within 8	ини и и и и и и и и и и и и и и и и и и	HE 153'93"
	J06-028	258.07	AMH	Downstream Manhole,	Survey Ends			
	2318 Mark S	Street						
	QSR	QMR	SPR	MPR	OPR	SPRI	MPRI	OPRI
_		3100	2	3	5	2	3	2.5

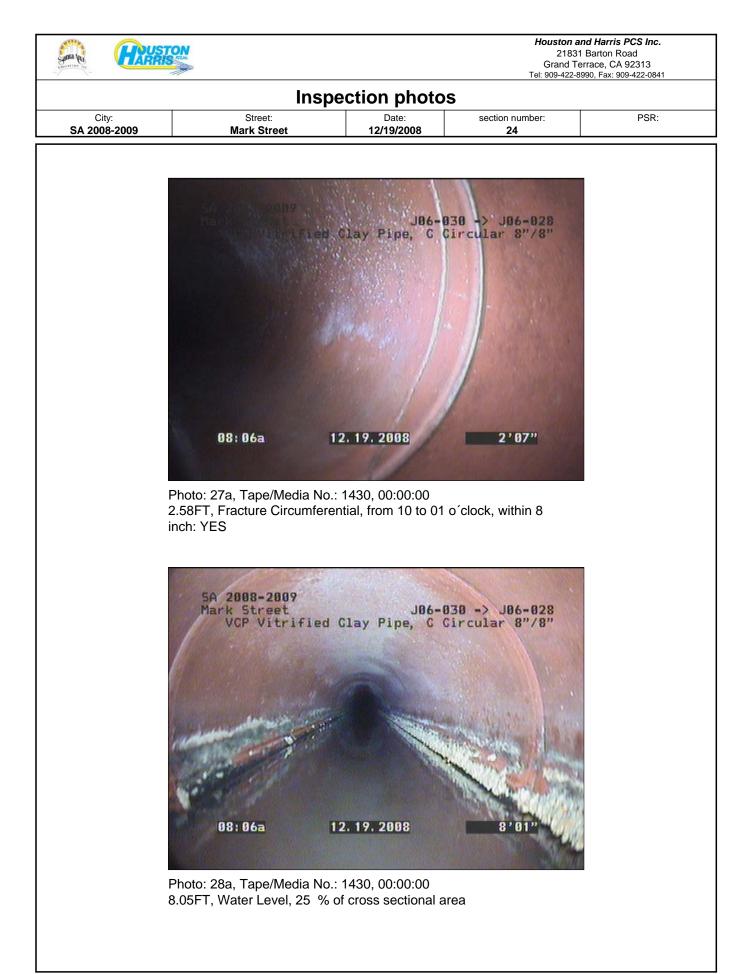


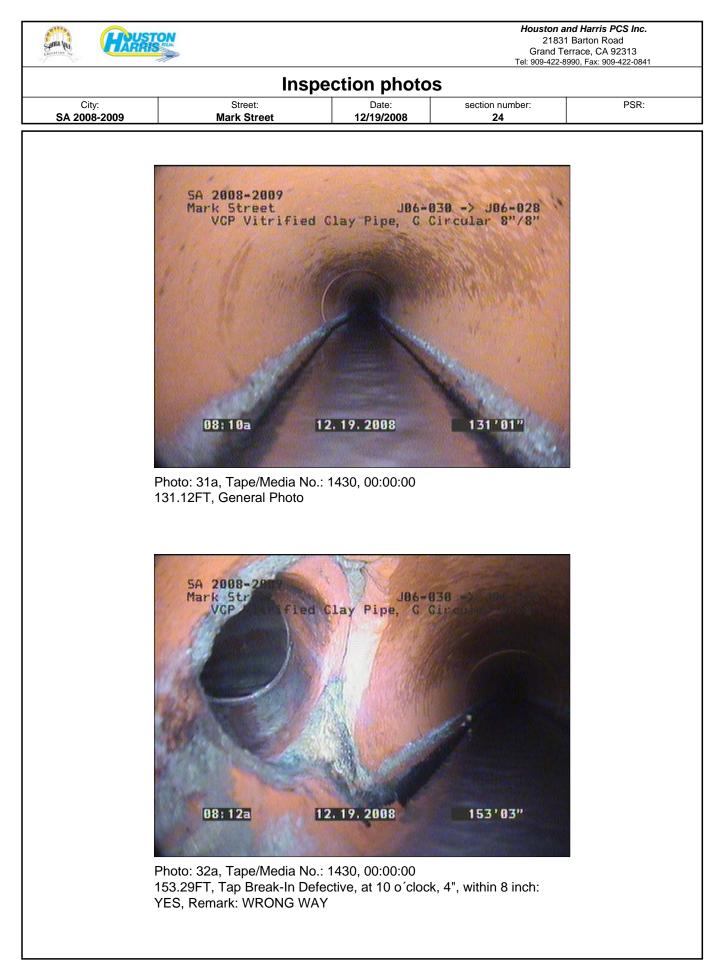




Houston and Harris PCS Inc. 21831 Barton Road Grand Terrace, CA 92313 Tel: 909-422-8990. Fax: 909-422-0841

	1-	1				Tel: 90	09-422-8990, Fax: 909	9-422-0841
				Inspecti	on report			
	Date: 12/19/2008		P.O.#	Weather: 1 Dry	Surveyed By: JAMES	section n 24		PSR:
To	otal Pipe Length 256		/ Customer: DN & HARRIS	System Owner: SANTA ANA	Clean Date:	Pre-Cle J Jett		Map Grid #: <b>J06</b>
Stree	et: Marl	k Street		Flow Control:		Start MH:	J06-030	
City:	SA 2	2008-2009		Year Renewed		End MH:	J06-028	
Loca	tion Code: 5249	)		Tape/Media #: 14	30	pipe length:	258.07 ft	
Reas	on for inspection	on: <b>F Routin</b>	e Asseessment		Dia/Height: C	Circular 8"/8"		
Use	of Sewer:	Bella Vis	ta West		Material: VC	P Vitrified Clay Pipe	Pipe Length: 4	lft
Drair	n. Area:				Category:			
Rem	ark::							
	1:650	position	code	observation		grade	•	
	2222 Mark	Street	АМН	Upstream Manhole, St	urvey Begins		and they P	Martin - Grazi
	000-030	2.58		Fracture Circumferenti		lock within 8 S 2	08:06s 12:19:21	2'07-
			i	inch: YES			2.58 FT // (	00:00:00
		<u>8.05</u> 35.09		Water Level, 25 % of Tap Factory Made Act			SA 2008-2007	J06-030 -> J06-020
							01.05 FT // 0	1 100
		108.65		Tap Factory Made Act inch: YES	ive, at 10 o´clock, 4'	, within 8	SA 2008-2009 Mark Street VCP Vitrified Clay Pi	J84-836 -> J964-838
2		131.12	MGP	General Photo			1	
		<u> 153.29</u>	TBD	Tap Break-In Defective YES, Remark: WRON	e, at 10 o´clock, 4", v G WAY	within 8 inch: M3	131.12 FT //	No. 10
		227.45	TFA i	Tap Factory Made Act inch: YES	ive, at 10 o´clock, 4'	, within 8	ини и и и и и и и и и и и и и и и и и и	HE 153'93"
	J06-028	258.07	AMH	Downstream Manhole,	Survey Ends			
	2318 Mark S	Street						
	QSR	QMR	SPR	MPR	OPR	SPRI	MPRI	OPRI
_		3100	2	3	5	2	3	2.5





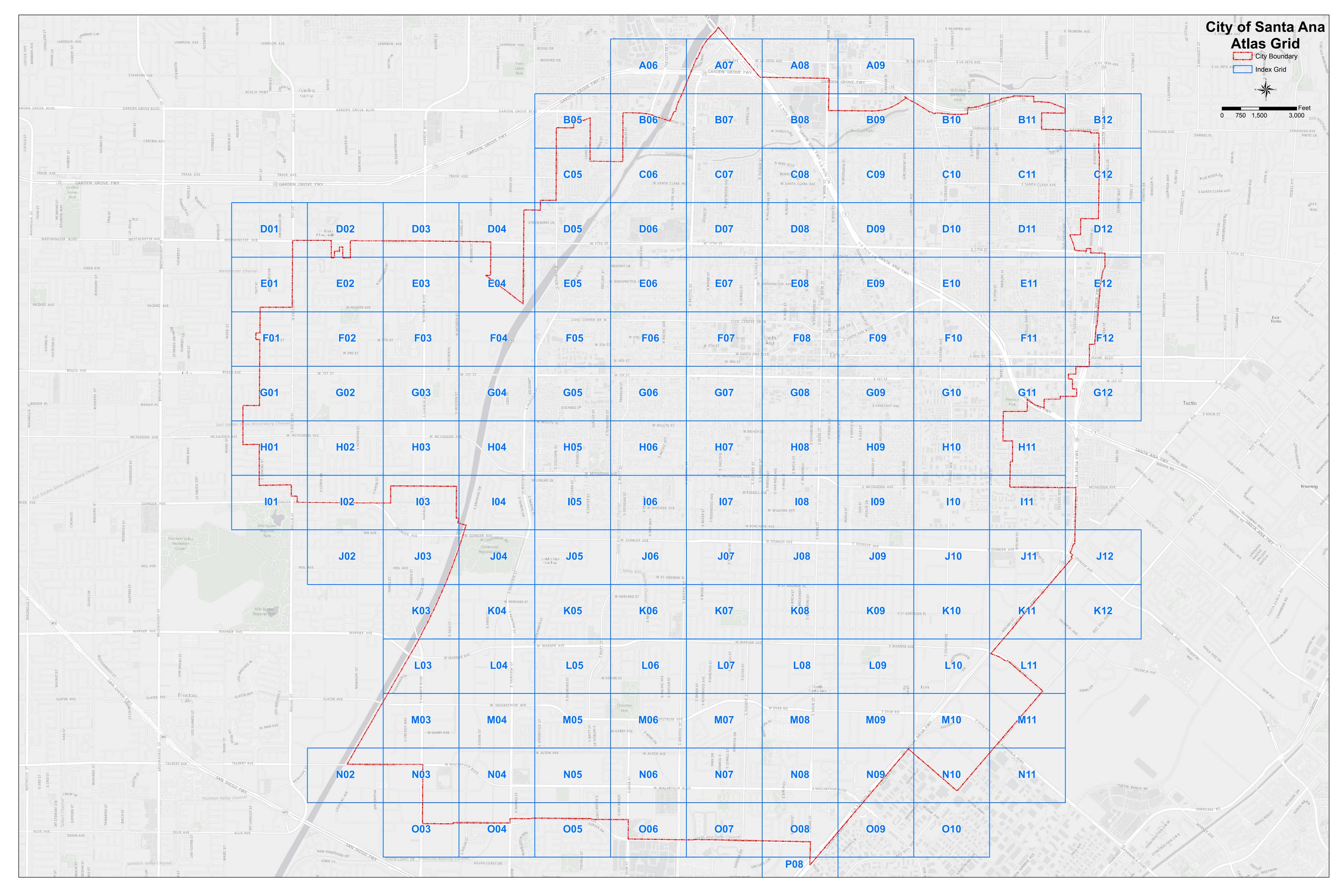
## APPENDIX J CITY'S SAMPLE SEWER CLEANING REPORT

#### r Main

<select activity="" an=""> 👽 Clear</select>						
Date	Description 🔶					
10/20/2020	TV Inspection					
10/20/2020	Clean/Jet Main					
3/25/2020	Clean/Jet Main					
4/19/2018	Clean/Jet Main					
1/25/2018	TV Inspection					
10/22/2015	Clean/Jet Main					
2/21/2014	Clean/Jet Main					
Save	e 😵 Exit					
2219 2202	2206 2206					
- 2215						
- 2211 2136	12 12 12 12 12 12 12 12 12 12 12 12 12 1					
- 2207 2130	146 2128 0, 990 2125					
- 2203	222 2122					
2115 2120 27 2114 E08						
Map						



## APPENDIX K SAMPLE OF THE CITY'S SANITARY SEWER SYSTEM ATLAS MAPS



### APPENDIX L THE CITY OF SANTA ANA FOG CONTROL PROGRAM MANUAL

# Fats, Oils, and Grease (FOG) Control Program Manual



## **City of Santa Ana**

March 12, 2019

Prepared by EEC Environmental



Under the Supervision of: Nabil Saba, P.E.

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#### **1.0 INTRODUCTION**

City of Santa Ana's (City) Fats, Oils, and Grease (FOG) Control Program has been developed to prevent FOG-related sanitary sewer overflows (SSOs) as required by the Santa Ana Regional Water Quality Control Board (SARWQCB) *General Waste Discharge Requirements* (WDR), Order No. 2006-0003-DWQ. This order was issued in response to a State SSO problem and was issued to all sewer agencies in California with a public sewer system greater than 1 mile, which included local agencies, such as cities and special districts, in the northern and central portions of Orange County.

The FOG Control Program's goal is to eliminate all FOG-related SSOs. These SSOs are usually attributable to cooking grease in wastewater discharged from Food Service Establishments (FSEs)<sup>1</sup>, multi-family housing, and single family homes that create FOG (or grease) blockages in sanitary sewer collection systems. These grease blockages, located in either the property owner's sewer lateral or the sanitary sewerage system, lead to SSOs, which can cause untreated sewage to flow onto streets and travel to storm drains, creeks, and other surface waters. Untreated sewage on private property or in the street poses an obvious human health risk. If this sewage reaches the ocean, it often results in coastal contamination, beach closures, and the associated potential human health risks.

To achieve this goal of eliminating FOG-related SSOs, the WDR has identified key requirements for a FOG Control Program, which are as follows:

- Limit grease discharges that may cause blockages;
- Prohibit FOG discharges that may cause sewer overflows;
- Adopt and enforce a FOG ordinance;
- Require implementation of kitchen best management practices (BMPs);
- Require installation of grease removal equipment, as necessary;
- Inspect FSEs; and
- Implement source control measures for sewer line "enhanced maintenance locations<sup>2</sup>".

These requirements are the key issues that were addressed in the development of the City's FOG Control Program.

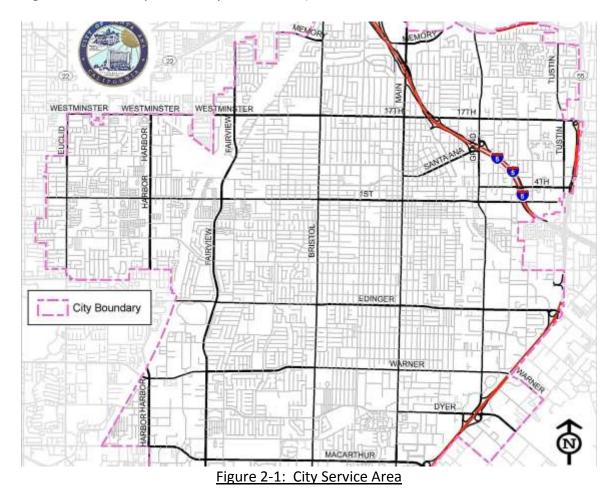
<sup>&</sup>lt;sup>1</sup> Food Service Establishments (FSEs) are those establishments primarily engaged in preparing or serving food to the public such as restaurants, hotels, commercial kitchens, bakeries, caterers, schools, prisons, correctional facilities, and care institutions.

<sup>&</sup>lt;sup>2</sup> Known problem areas in the sanitary sewer system that requires more frequent cleaning and maintenance.

#### 2.0 FOG CONTROL PROGRAM BACKGROUND AND OVERVIEW

#### 2.1 Service Area

The City provides water and sewer service to a population of 349,000 customers, and the service area includes approximately 17,400 acres (27.2 square miles) (Refer to Figure 2-1 for a map of the City service area).



#### 2.2 Sanitary Sewer Overflows

The City has, as part of the SSMP, adopted a Sewer System Overflow Emergency Response Plan (SSOERP) to ensure that any reported spill is responded immediately to protect the public health and safety, and to protect the beneficial uses of the waters of the United States. The SSOERP identifies the response procedures, the notification and reporting requirements, and follow-up requirements for the City associated with SSOs.

#### 2.3 Historical FOG Control Activities

The City conducted an initial FOG Characterization Study (Study) in 2003/2004 to provide key information and program recommendations for the development of the City's FOG Control Program. The Study consisted of four tasks:

- Enhanced Maintenance Location Characterization identifying and mapping the known problem areas in the sanitary sewer system that requires more frequent cleaning and maintenance (referred to as "enhanced maintenance locations"). Key information was obtained from staff to identify the factors that cause or may contribute to the areas identified as enhanced maintenance locations.
- FOG Source Characterization physically inspecting the enhanced maintenance locations through the use of closed circuit television (CCTV) equipment to further assess the critical enhanced maintenance locations identified by the City's staff to confirm known or to identify unknown problems in the sanitary sewer system and to identify potential sources of FOG.
- FSE Characterization physically inspecting and educating the FSEs. FSEs located within the City's service area were inspected to identify and classify each FSE's potential to generate and discharge FOG to the sanitary sewer system.
- Data Integration and Program Recommendations mapping the enhanced maintenance location and FSE locations, development of databases for the information collected from the FSE Characterization, and for the information collected during enhanced maintenance location and FOG Source Characterization. Correlations and recommendations for the development of the City's FOG Control Program were then developed utilizing these resources.

The Study's preliminary results concluded that FOG Source Characterization (CCTV inspection of enhanced maintenance locations) is extremely beneficial at identifying the potential sources, determining the cleaning effectiveness, defining the contributing issues (e.g., structural issues, roots, other), and assisting in defining the approach for resolving and/or controlling the grease blockage issues for FOG related enhanced maintenance locations. Additionally, the Study concluded that FSE Characterization activities are beneficial in identifying potential grease producing equipment, identifying the removal equipment and maintenance practices, and kitchen best management practices.

The Study recommended inspections to ensure that the grease removal equipment (GRE) is maintained properly and that kitchen best management practices (BMPs) are followed to minimize the accumulation of grease and blockages in the sanitary sewer system. Additionally, the Study recommended: cleaning of enhanced maintenance locations be continued and the cleaning effectiveness and frequency be evaluated (through the judicious use of CCTV) on an ongoing basis for City staff and cleaning contractors; and structural repairs that may minimize grease accumulation and potentially resolve the enhanced maintenance location be considered as a factor in prioritizing repairs to the sewer system.

#### 2.4 Overview of FOG Control Program

The FOG Control Program is based on the City's FOG Characterization Study activities and the requirements of the WDR. This program integrates various elements into the program to accomplish the goal of preventing SSOs. These key elements of the program are: sewer line maintenance activities associated with the FOG-related enhanced maintenance locations; a FOG Control Ordinance and inspection process to minimize the discharge of FOG from FSEs; an educational outreach program to minimize the discharge of FOG from multi-family housing and single family homes; and the Orange County Sanitation District's (OCSD) Waste Discharge Pretreatment and Source Control Program for discharge of FOG from industry.

#### 3.0 SEWER LINE – ENHANCED MAINTENANCE LOCATION PREVENTATIVE MAINTENANCE

#### 3.1 Overview of Sewage Collection System and Mapping

The City's sewage collection system consists of a network of sewer mains, manholes, and lift stations, which conveys approximately 36 million gallons per day of sewage generated within the City's service area to the Orange County Sanitation District's (OCSD) trunk sewers for treatment at OCSD's Water Treatment Plants. The City's system consists of approximately 400 miles of collection system mainline piping ranging in size from 6 inches to 24 inches. The system includes 2 sewage lift stations, 8,200 manholes and approximately 45,000 individual service connections. The City is responsible for repairs to the sewer laterals from the public sewer main to the property line in the public right of way.

Historically the collection system was documented with 186 hand-drawn, atlas sheets, which included property and right of way boundaries, sewer mains, manholes and service laterals. Subsequently, the City transferred all of the information contained in the hand-drawn sheets to a single CAD (computer aided design) based map, and then to a Geographic Information System (GIS) based mapping system that can be accessed by maintenance staff and FOG inspectors in the field to evaluate an FSEs proximity to an enhanced maintenance location or recent SSO or FOG blockage.

#### 3.2 Routine Sewer Line Cleaning and CCTV

The entire collection system is cleaned in accordance with the cycle established in the SSMP. The line cleaning operation is accomplished utilizing hydro-combination units, each operated by a crew of two trained operators. The general process consists of hydrojetting the sewer line and vacuuming excessive debris from downstream manholes. The program is typically performed in a progressive manner (i.e., the system is cleaned from manhole to manhole continuing on each successive day at the manhole following the manhole last completed on the previous day). If significant FOG is

identified during the line cleaning operation, the area is then evaluated for potential further analysis utilizing closed circuit television (CCTV) inspection.

Visual inspection, utilizing CCTV, of the entire collection system is conducted at the frequency established in the SSMP, prioritized on older and more problematic sections of the sewer pipe. Any problems identified during the video inspection are evaluated for repairs, depending on defect severity. Video recordings are made by the contractor and supplied to the City.

#### 3.3 Enhanced Maintenance Location Sewer Line Identification, Prioritization and Cleaning

Specific reaches of sewer mainlines that require more frequent than normal cleaning, based on a history of FOG-related issues or higher than normal risk for a FOG related SSO, are termed "enhanced maintenance locations". New enhanced maintenance locations are identified during routine collection system maintenance activities by staff when they observe conditions that warrant more frequent cleaning, as well as by City contractors during routine CCTV inspections. Additionally, if necessary, locations experiencing an SSO may be designated as an enhanced maintenance location and cleaned on a more frequent basis as a precautionary measure. The frequency of cleaning for these enhanced maintenance locations are typically quarterly but can range from bi-monthly to annually depending on the severity of the problem and the cleaning effectiveness. Enhanced maintenance locations are evaluated (through the judicious use of CCTV) on an ongoing basis. Additionally, the list of enhanced maintenance locations are periodically reviewed to assess the necessity to maintain high frequency cleaning at each location. Refer to Appendix B for an example enhanced maintenance location Report and Appendix A for an example of a Composite Sewer & Enhanced Maintenance Location Map.

## 3.4 Enhanced Maintenance Location Characterization and FOG Source Identification Activities

Many issues in the sanitary sewer system can contribute to an enhanced maintenance location, each with varying degrees of severity. Management of this information for each enhanced maintenance location is necessary to identify effective solutions and to prioritize resources. Sewer line characterization is the process of classification and prioritization of these enhanced maintenance locations in the City's sanitary sewer system. It is important to note that while there are many reasons and causes for enhanced maintenance locations in the sanitary sewer system, the focus of the FOG Control Program is the FOG-related locations.

The characterization process consists of collecting all known (or perceived) factors associated with each enhanced maintenance location from the sewer maintenance staff to identify the critical information. Factors related to pipe conditions and potential sources are identified, documented and mapped. Relationships between the various factors are then developed to define each enhanced maintenance location. Visual inspections, utilizing CCTV, of the enhanced maintenance location and the sewer pipe upstream of the enhanced maintenance location is conducted: to confirm known or to identify unknown problems in the sanitary sewer system; and to identify the potential sources of FOG. This information is critical to the FOG Control Program to enable identification and implementation of the appropriate mitigation solutions.

The potential solutions include the evaluation of structural issues that impact enhanced maintenance locations. The resolution of the structural issue is evaluated to determine if repair may minimize grease accumulation and potentially resolve the enhanced maintenance location. Additionally, the laterals (and associated discharger[s]) identified as potential sources of FOG during these CCTV inspections will be documented and the information will be provided to the FOG Control Program Manager for appropriate source reduction and enforcement activities (refer to Sections 4.7 and 4.8).

Ultimately, this information will help to guide the focus of the FOG Control Program to those enhanced maintenance locations that present the greatest potential for SSOs.

#### 3.5 Enhanced Maintenance Location Data Management

Sewer line enhanced maintenance location cleaning is the responsibility of the Water Maintenance Supervisor and the data management is the responsibility of the FOG Control Program Manager.

The enhanced maintenance location data management process consists of:

- The identification and documentation of enhanced maintenance locations, and employee access to the locations through the City's computerized maintenance management software. (Refer to the Appendix B for an example Enhanced Maintenance Location Report)
- Digital Composite Map displaying the location of the enhanced maintenance locations (Refer to Appendix A for an example section of the Map)

#### 4.0 FSE FOG CONTROL PROGRAM

#### 4.1 Legal Authority

In 2017, the City adopted, Ordinance No. NS-2921 which updates Article III, Chapter 39, Section 39-56 of the City's Municipal Code, as well as Grease Control Regulations adopted by the City Council, to specify appropriate FOG discharge requirements for food service establishments (FSEs) to prevent blockages of sewer lines resulting from discharges of FOG. The discharge requirement prohibits FSEs from "the discharge into the sewer system of FOG that may accumulate and/or cause or contribute to blockages in the sewer system or at the sewer system lateral." Refer to the City's website www.santa-ana.org, Section 39-56 for Fats, Oils and Grease Control.

The key elements of these regulations are the requirement of FSEs to:

- Implement best management practices (BMPs); and
- Install, operate and maintain an approved type and adequately sized grease interceptor.

#### 4.2 Food Service Establishments (FSEs)

This ordinance is applicable to all Food Service Establishments, and any commercial entity, 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.

The FSEs identified within the City are establishments ranging from sandwich shops to full service restaurants, including major kitchens in retirement homes or hospital facilities. These FSEs are listed in Appendix C.

#### 4.3 FOG Wastewater Discharge Requirements

Pursuant to the ordinance, the City has developed Rules and Regulations specifying wastewater discharge requirements for FSEs (Appendix D). The City may also impose specific requirements on individual FSEs depending upon unique conditions that exist at that FSE.

#### 4.3.1 RULES AND REGULATIONS

The Rules and Regulations detail the technical requirements of the FOG ordinance. These requirements are segregated into sections and are summarized as follows (Refer to the City's website www.santa-ana.org or Appendix D for the Rules and Regulations):

#### 4.3.1.1 Rule 1 - FOG Program Notice

The Notice informs the FSEs of the requirements of the Ordinance and identifies any specific requirements that a FSE must follow (Refer to Appendix E for an example Notice).

#### 4.3.1.2 Rule 2 - General Waste Discharge Prohibitions

- Waste discharge of FOG into the sewer system will not accumulate and/or cause or contribute to a blockage
- Food grinders (garbage disposal units) are prohibited for new FSEs. Existing FSEs are required to remove food grinders.

- No emulsifying additives for the purpose of emulsifying FOG without the written approval of the FOG Control Manger
- No disposal of waste cooking oil into drains
- No discharge of wastewater in excess of 140 degrees Fahrenheit into grease removal equipment
- No biological additives for grease remediation or use as a supplement to interceptor maintenance without approval of FOG Control Manager (Appendix F, Additive Request Form)
- No toilet discharge into grease interceptor
- No waste removed from the interceptor shall be discharged into the sewer system
- Dishwashers shall not discharge to, or be connected to, any grease interceptor or grease trap
- Grease interceptors cannot be operated (must be pumped out) with FOG or solids accumulation exceeding 25%

#### 4.3.1.3 Rule 3 - Kitchen Best Management Practices (BMP) Requirements

- Installation of drain screens
- Segregation and collection of waste cooking oils
- Disposal of food waste into trash or garbage, and not into sinks
- Employee training and refresher training every 6 months
- Frequent cleaning of exhaust filters and appropriate disposal of the waste
- Kitchen signage
- Absorbent material placed under areas susceptible to FOG spills
- Covered conveyance devices to transport FOG
- Emptying of FOG containers before they are full
- Spill kits

## 4.3.1.4 Rule 4 – Gravity Grease Interceptor Operation and Maintenance Requirements

- Requirement for the installation of a grease interceptor
- Requirement for grease interceptor maintenance (FOG and/or solids cannot exceed 25% of the capacity of the interceptor)
- Frequency of grease interceptor maintenance (minimum quarterly [once every 3 months])

## 4.3.1.5 Rule 5 – Hydromechanical Grease Interceptor (HGI) Operation and Maintenance Requirements

- Operation in accordance with manufactures requirements
- Requirement for HGI maintenance to ensure efficient operation (removal of accumulated FOG, as needed)
- Frequency of HGI maintenance (minimum monthly)

- Frequency of HGI inspections to check for leaking and for proper operation (minimum monthly)
- Dishwashers or food grinders shall not discharge to or be connected to any HGI

#### 4.3.1.6 Rule 6 - Notification Requirements

- Notification of a spill
- Notification regarding planned changes

#### 4.3.1.7 Rule 7 - Record Keeping Requirements

- Logbook of grease control equipment cleaning activities
- Logbook of employee training
- Copies of grease control equipment records or waste hauling receipts
- Records of sampling data and height monitoring of FOG and solid accumulation in the interceptor

#### 4.3.1.8 Rule 8 - Drawing Submittal Requirements

- Proposed or existing FSEs may be required to submit facility site plans, mechanical or plumbing plans, and other details to identify sewer locations or connections
- Drawings may be required to be prepared by a California Registered Civil, Mechanical, or Electrical Engineer

#### 4.3.1.9 Rule 9 - Monitoring Facilities Requirements

- Flow monitoring, constituent monitoring and/or sampling facilities may be required
- Location of monitoring and/or sampling facilities subject to approval of City
- FSE will provide immediate access to monitoring and/or sampling facilities during regular business hours
- Waste analysis, contingency plans, and other necessary information may be requested by the City to verify compliance
- FSEs shall not increase the use of water to dilute the discharge to achieve compliance

#### 4.3.1.10 Rule 10 - Monitoring and Reporting Conditions Requirements

- FSEs may be required to submit periodic reporting of the status of kitchen BMPs (Rule 3)
- Visual monitoring of the FSEs sewer lateral or downstream sewer lines at the FSEs expense may be required by the City
- Reports for self-monitoring of sewage constituents and FOG characteristics may be required by the City

#### 4.3.2 SPECIFIC REQUIREMENTS

Specific requirements can be required or authorized by the FOG Control Program Manager for individual FSEs. These specific requirements can be segregated into two categories: 1) grease interceptor installation requirements for FSEs; and 2) other requirements or Rule modifications.

#### 4.3.2.1 Grease Interceptor Installation Requirements

The requirement for the installation of a grease interceptor is a key requirement of the City's FOG Regulations. However, this requirement has many options for FSEs that may delay or potentially negate this requirement. The below flow chart generally describes the evaluation process that will be utilized for the grease interceptor installation requirement. A full-sized flow chart is available in Appendix G. Each facility is evaluated by the Water Resources Department and a FOG Program Memorandum is generated for the facility to document the requirement to either install a grease interceptor or receive a waiver from the requirement (Appendix H, FOG Program Memorandum Example).

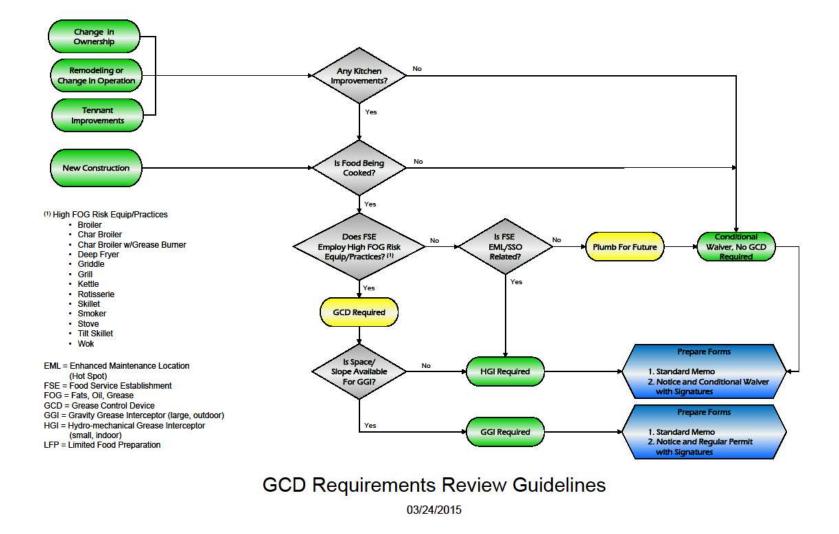


Figure 1: GCD Requirements Review Guidelines

Based on the process flow chart, the majority of existing FSEs that do not have grease interceptors installed have been issued a "Conditional Waiver" from the requirement to install a grease interceptor. However, if the FSE has continued program violations or if the FSE is identified as a significant contributor of FOG (i.e., causes or contributes to blockage or SSO) to the sewer system, the "Conditional Waiver" may be revoked requiring the installation of a grease interceptor. An example Conditional Waiver Approval is available as Appendix I.

#### 4.3.2.2 Other Requirements or Modifications

There are other situations where specific requirements may be required by the FOG Control Program Manager. For example:

- Authorization for the utilization of an additive
- Requirement for increased maintenance frequency of the grease interceptor
- Authorization for decreased maintenance frequency of the grease interceptor
- Requirement to submit records (grease interceptor maintenance log and waste hauling manifests and other logs) to the City on a semi-annual basis

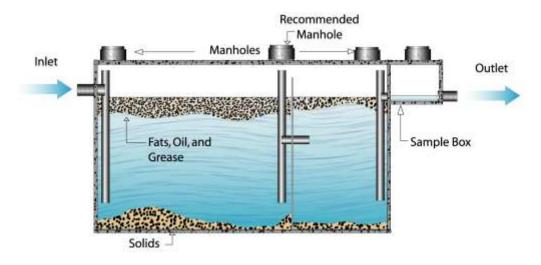
#### 4.4 Grease Interceptors

#### 4.4.1 OVERVIEW

Grease interceptors are grease collection devices that separate FOG (or grease), solids, and water based on the principle of Stoke's Law. Stoke's Law describes the rising or settling of a particle in a fluid (water in this case). Simply put, under non-turbulent conditions in an interceptor, given enough time, particles that are lighter than water (e.g., grease) will rise to the surface and particles that are heavier than water (e.g., solids) will settle to the bottom. The facility's grease waste lines must be separated from the sanitary waste lines (Appendix J, Plumbing Segregation Example, provides an example of the plumbing that is required to be segregated from a grease interceptor. Facilities receiving conditional waivers must separate their grease waste lines from the sanitary waste lines in-case a grease interceptor is required to be installed at a future date. The different types of grease interceptors are discussed below.

#### 4.4.2 GRAVITY GREASE INTERCEPTORS

Gravity grease interceptors (GGI) are larger, volume-based grease-control devices that are typically installed outside and underground. GGIs can range in volume from 300 to 15,000 gallons. The flow of water through the GGI is controlled by the baffle tubes; therefore, it is critical that the baffle tubes are installed properly and kept in good condition for the GGI to function properly. A conceptual view or a typical GGI configuration is illustrated in Figure 4-2, *Typical Conceptual Gravity Grease Interceptor Design – Side View*, and in Appendix K, Grease Interceptor Standard Plan.



#### Figure 4-2: Typical Conceptual Gravity Grease Interceptor Design – Side View

The proper plumbing and placement of baffles will provide the non-turbulent conditions. The proper dimensions and volume of the interceptor will provide sufficient retention time to allow the particles to fully rise or settle before they pass-through to the outlet of the interceptor. Over time, the grease and solids layers thicken and will eventually fill the first chamber if they are not removed. If the grease and solids are not removed regularly, the interceptor no longer functions for its intended purpose, and FOG will be carried into the sewer system. Emulsified or partially emulsified particles will rise or settle slower, which is why soaps and other emulsifiers may cause some grease or solids to pass-through an interceptor and collect downstream of the interceptor.

Since an interceptor is not self-cleaning or free of maintenance, it is critical that an interceptor be suitably designed with manholes in the right locations to facilitate maintenance and that it be cleaned and pumped at a frequency that maintains its design removal efficiency.

#### 4.4.2.1 Sizing Reviewed and Approved by City's Building Division

The City's Building Division will review and approve the sizing and installation of GGIs. This is accomplished by requirement of the permittee, by the appropriate Building Department, for the City's approval prior to issuance of the building permit. Refer to Appendix L, New FSE FOG Program Requirements Review Process, for the process utilized to refer the permittee to the City for grease interceptor installation and sizing approval. Appendix M also includes the FOG Program Application Form that a facility completes prior to the grease interceptor installation decisions are made.

The Building Division will base the design and sizing of the grease interceptors on the current version of California Plumbing Code. Chapter 10 of the California Plumbing Code

sizes GGIs based on the number of drainage fixture units within the FSE connected to the grease waste line. The FOG Control Program Manager will also consider the potential for large grease interceptors to become septic (which may create nuisance odors and corrosive conditions) due to excessively long retention times. Thus, the Code will be utilized with the following general considerations:

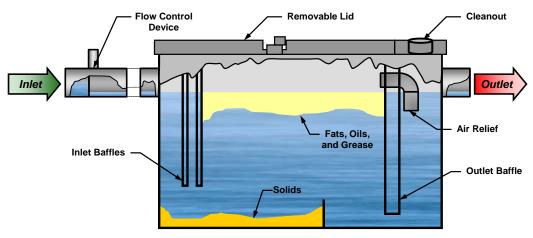
- If the California Plumbing Code sizing calculation exceeds 1,500 gallons, the FOG Control Program Manager will use utilize his/her best judgment based on other factors at the FSE (e.g., cooking equipment, menu, frequency of use of the drainage fixture units) to determine the final size of the interceptor.
- 2) The floor of the interceptor should not be too deep to allow for proper cleaning and/or the interceptor should not be larger than 3,000 gallons for most installations.
- 3) An FSE calculation of 375 to 750 gallons should require an interceptor of 750 gallons.

#### 4.4.2.2 Maintenance Requirements

The City requires that GGIs be cleaned (pumped) out completely as required to maintain the GGI's efficient operation and prevent excessive accumulation of floating FOG and settled solids. A complete pump-out means that all of the contents of the interceptor are removed and no liquids are returned to the interceptor unless specific permission has been granted in writing by the City (Appendix N, Pumping Frequency Variance Request Form). Some GGIs may need to be pumped out more frequently than once every 90 days if the accumulation of floating FOG and settled solids exceeds 25% of the overall capacity of the interceptor (i.e., 25% rule).

#### 4.4.3 HYDROMECHANICAL GREASE INTERCEPTORS

A hydromechanical grease interceptor (HGI) (also known as a *grease trap*) is a flowbased grease interceptor that is usually installed in ground or above ground, inside or outside of the facility, and has a typical capacity of less than 250 gallons. FSEs generally prefer HGIs over gravity grease interceptors (GGIs) because HGIs are less expensive to install, can fit in smaller spaces, and can be easier to maintain. A typical conceptual HGI design is illustrated in Figure 4-3, *Conceptual Design of a Typical Hydromechanical Grease Interceptor*.



#### Figure 4-3 - Conceptual Design of a Typical Hydromechanical Grease Interceptor

#### 4.4.3.1 Sizing Reviewed and Approved by City's Building Division

The City's Building Division will review and approve the sizing and installation of HGIs. This is accomplished by requirement of the permittee, by the appropriate Building Department, for the City's approval prior to issuance of the building permit. Refer to Appendix L, New FSE FOG Program Requirements Review Process, for the process utilized to refer the permittee to the City for grease interceptor installation and sizing approval. Appendix M also includes the FOG Program Application Form that a facility completes prior to the grease interceptor installation decisions are made.

The sizing requirements for HGIs are established in Chapter 10, section 1014.2 of the California Plumbing Code. Regardless of the sizing method, HGIs are sized based on flow rate and the pounds of FOG that they can store. Typically, HGIs have a flow capacity of 20 to 50 gallons per minute (gpm), store 40 to 100 pounds of FOG, and are 15 to 60 gallons in volume. Flow-control fittings/devices must be installed upstream of HGIs to control the wastewater flow to match the certified flow rate of the HGI. If this flow-control device is not installed, the HGI may not perform properly when the flow exceeds the certified flow rate.

HGIs are tested and certified to ASME A112.14.3 or PDI-G101 standards at the HGI's specified maximum flow rate. The City requires that HGIs be certified to these standards before HGIs can be approved for use in the City's service area. Plan-check approvals are required to ensure that one or more HGIs are connected to the significant grease-waste drains (e.g., pot sink, pre-rinse sink, work station).

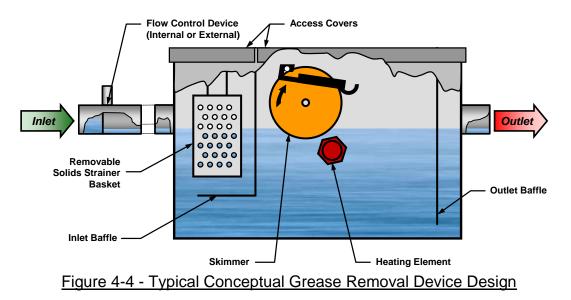
#### 4.4.3.2 Maintenance Requirements

HGIs should be cleaned before the accumulation of floating FOG and settled solids exceeds 25% of the HGI's overall capacity (this is known as the 25% rule). In order to prevent excessive accumulation, daily to weekly cleaning of the HGI by kitchen staff or pumping contractors may be required. At a minimum, HGIs must be cleaned monthly. If

cleaning is performed by kitchen staff, solids and FOG should be dewatered (e.g., mixed with cat litter) and discarded in the trash. All FSEs with HGIs must keep logs of the maintenance events. Log sheets are provided to each FSE during the initial or follow-up inspections.

#### 4.4.4 GREASE REMOVAL DEVICES

Grease removal devices (GRD) are HGIs which automatically remove the floating FOG contents of the device. GRDs are typically installed indoors and connect to one to four sinks in the kitchen. Floating FOG is separated from the water within the GRD and is discharged into a relatively small tank connected to the side of the GRD. The containers are then emptied into a designated container. If space is available, a 55 gallon drum can replace the small tank in order to eliminate the need to empty the container on a daily basis. A typical conceptual GRD design is illustrated below in Figure 4-4, *Typical Conceptual Grease Removal Device Design*.



The GRD shown in Figure 3 has a skimmer wheel which skims the floating FOG into the small container. Other styles of GRDs are available without the skimmer wheel and use hydrostatic pressure or pumps to remove the floating FOG from the device. Some FSEs prefer GRDs without the skimmer wheel because there are fewer moving parts requiring maintenance. It is important that the FSEs understand how their GRD works and what maintenance is required for their device. Proper GRD maintenance is further discussed in Section 3.6.2.

#### 4.4.4.1 Sizing Reviewed and Approved by City's Building Division

GRDs are sized to the same standards as HGIs which was previously discussed in Section 4.4.3.1. They are sized according to the established sizing criteria in Chapter 10 Section 1014.2 of the California Plumbing Code. Flow control devices must be installed inside

and outside the GRDs to control the wastewater flow in order to match the certified flow rate of the GRD.

#### 4.4.4.2 Maintenance Requirements

In order to function properly, GRDs may require quarterly, monthly, weekly and sometimes, even daily maintenance. The solids basket must be emptied daily and the solids must be disposed of with the trash. The FOG waste container, which collects the skimmed oils, must be emptied into a larger FOG waste container for proper disposal or recycling. Because many GRDs have heaters and skimmers and other critical mechanical equipment, they must be maintained by the FSE and cleaned or replaced, as needed. The entire device should be emptied and cleaned thoroughly at least once every 90 days to remove the silt and sediments which can accumulate within the device.

#### 4.5 Waste Hauling Requirements

Proper disposal of waste grease collected either from interceptors or through kitchen practices is essential to a successful FOG control program. To ensure that FSEs properly dispose of their waste FOG and that haulers and disposal/recycling sites are properly operated, the City requires that all hauler documentation be completed and that the hauler provide the FSE a copy prior to departing the FSE. The FSE is required to maintain copies of the hauling documentation. The minimum information requirements to be documented on the hauler's record are (Refer to Appendix O for copy of the City's Waste Hauling Documentation requirements) (Refer to Appendix P for a list of certified grease waste hauling companies):

- 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 Settled 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

#### 4.6 **FSE Education**

The City has developed FSE FOG Control educational material for the FSEs. The initial education to the FSEs was through FOG Characterization Study inspections conducted in 2003 and 2004 and continue via mailings and ongoing inspection activities. In this process, FSEs are provided the General Requirements, a Kitchen BMP Poster, Record Keeping Logs and other Educational Material. This information, in addition to a digital training video, are also available to FSEs by downloading it from the City's website www.santa-ana.org. Refer to Appendix Q for examples of Kitchen BMP Signage, Record

Keeping Logs, and other Educational Material. Currently, educational materials are provided to FSEs during Initial Inspections immediately after the FSE is opened, and as requested during routine FSE FOG inspections.

#### 4.7 FSE Inspections

To ensure compliance with the FOG Control Program requirements, the City has developed a few types of FSE Inspections. These inspections and their purpose are as follows:

- Initial Inspections These inspections are conducted to identify and classify each FSE's potential to generate FOG and its potential to discharge the FOG to the sanitary sewer system. If not adequately controlled, this FOG can lead to sewer blockages and, potentially, SSOs. The inspection identifies the type of food, equipment, and kitchen practices that contribute to FOG discharges and the equipment (e.g., grease interceptors, grease traps) that may reduce the discharge of FOG to the sewer. These initial inspections also provides the opportunity to educate the FSEs on the impact of their grease discharges, what they can do to minimize grease discharges, and how the City's Regulation could potentially impact them. Refer to Appendix R for an example of the inspection form.
- BMP Inspections These inspections are conducted to evaluate compliance with the facility's best management practices requirements. Refer to Appendix R for an example of the inspection form.
- GRE Inspections These inspections are conducted to evaluate compliance with the facility's grease removal equipment requirements. Refer to Appendix R for an example of the inspection form.
- Compliance Inspections These inspections are conducted where it is determined by the FOG Control Program Manager that a follow-up inspection is required for a Non-Compliance issue that has been identified in previous BMP, GRE or FOG Source Sewer Line Inspections.
- Enforcement Inspections These inspections are conducted when elevated enforcement of the Ordinance requirements are required or when the revocation of the FSE's grease interceptor installation Conditional Waiver, Waiver or Variance is required.

The inspection strategy is to focus the City's resources on FSEs in the vicinity and upstream of enhanced maintenance locations and on FSEs that have been identified

with a greater potential to generate FOG and discharge FOG to the sanitary sewer system. Generally, BMP and GRE inspections are conducted on an annual basis.

#### 4.8 FSE Enforcement

The City has developed an enforcement response plan to respond to Non-Compliance issues identified during the inspection processes. The enforcement response will be based on the severity of the non-compliance and the history of non-compliance at the FSE. The general approach utilized is displayed below in Figure 4-8. Appendix S, Sample Enforcement Letter, provides an example of an enforcement letter that can be sent to facilities for non-compliances.

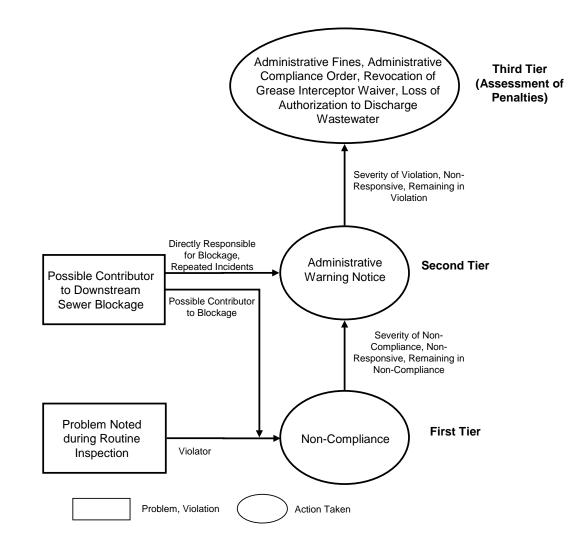


Figure 4-8: FOG Control Program General Enforcement Response Plan

#### 4.8.1 BMP NON-COMPLIANCE

Issues identified as deficient during the BMP inspection process will be documented and the FSE will be issued a Notice of Non-Compliance. The Notice will identify the area of non-compliance and the required action. Issues identified as deficient during the inspection will compromise the effectiveness of the FOG BMP Program, which will increase the FSEs potential to discharge FOG into the sanitary sewer. Therefore, the overall impact of each of the deficient issues will need to be evaluated individually and in relationship to the other reported deficiencies to determine the projected impact and severity of the combined deficient issues. Generally, for a single deficient issue (not considered as a serious non-compliance individually), no further enforcement action will be taken after correction of the deficiency. For multiple deficient issues, an Administrative Warning Notice and/or an Administrative Fine are issued.

For FSE's that repeatedly fail to comply, the enforcement process may become more severe: For example, a repeated non-complaint FSE may no longer receive an Administrative Warning Notice and be directly issued an Administrative Fine; further, the FSE's Conditional Waiver may be revoked.

#### 4.8.2 GRE NON-COMPLIANCE

Issues identified as deficient during the GRE inspection process will be documented and the FSE will be issued a Notice of Non-Compliance. The Notice will identify the area of non-compliance and the required action. The majority of the issues on the GRE inspection form, if identified as deficient, will compromise the effectiveness of the GRE and would likely have resulted in a direct discharge of FOG into the sanitary sewer. Therefore, for these items it is considered a serious non-compliance issue and an Administrative Warning Notice with the potential assessment of an Administrative Fine may be issued.

For FSE's that repeatedly fail to comply, the enforcement process may become more severe: For example, a repeated non-complaint FSE may no longer receive an Administrative Warning Notice and be directly issued an Administrative Fine; further, the potential loss of the FSE's right to discharge wastewater into the City's sewer collection system.

#### 4.8.3 FOG SOURCE SEWER LINE NON-COMPLIANCE

FSEs identified as sources of FOG to the City's sewer system during FOG Source Sewer Line inspections will be issued Notices of Non-Compliance. This Notice will inform the FSE that FOG discharges from their lateral has impacted the City's sewer line. This is considered a serious non-compliance issue and an Administrative Warning Notice and/or an Administrative Fine may be issued.

- If the FSE does not have a grease interceptor, the FSE will be informed that they have been identified as a significant FOG discharger, that a likely cause is that their BMP practices do not appear to be effective and that more stringent adherence to BMPs is required. Additionally, they will be informed that if their facility is identified as a source of FOG to the City's sewer during any future FOG Source Sewer Line inspections, the FSE's grease interceptor "Conditional Waiver" may be revoked requiring the installation of a grease interceptor.
- If the FSE has a grease interceptor, the FSE will be informed that they have been identified as a significant FOG discharger, and that the likely cause is that the maintenance of their grease interceptor has not been effective. The FSE may be required to: 1) pump their grease interceptor on a more frequent basis; 2) conduct a functional integrity test of their grease interceptor; and/or 3) have their kitchen drain lines dye tested to ensure that the appropriate drains are connected to the interceptor.

For repeated non-compliance, the enforcement process may involve increased fines and/or termination of the FSE's right to discharge wastewater into the City's sewer collection system. Appendix S, Santa Ana Enforcement/Lateral Evaluation Process Flow, provides an example of the enforcement flow for sewer line non-compliances.

#### 4.9 FSE FOG Program and Data Management

The FOG Control Program is managed by the FOG Control Program Manager and the inspection and enforcement activities are conducted by City staff or by outside contractors under his/her supervision. The program is well integrated with the collection system maintenance program, specifically the enhanced maintenance location sewer cleaning and video inspection activities.

The FSE data management process consists of:

- Database that is utilized to identify the FSEs in the FOG Control Program and the specific details and inspection history of each facility. (Refer to Appendix C for a report of FSEs in the Program)
- Composite Map displaying the location of the FSEs (Appendix A)

Additionally, the City utilizes their internal Customer Service Records, business licenses, Orange County Health Care Agency's (OCHCA) website, building departments' new construction or tenant improvement reviews for commercial or industrial property, and input from City field personnel to identify new FSEs or modifications to existing FSEs.

#### 5.0 MULTI-FAMILY HOUSING, AND SINGLE FAMILY HOME FOG CONTROL PROGRAM

The multi-family housing, and single family home FOG Control Program will utilize education as the primary method for controlling the discharge of the FOG to the sewer system. Educational information concerning FOG will be provided periodically in the City's Newsletter, and FOG education brochures will be mailed with utility bills on an annual basis to educate City customers. Additionally, FOG education videos will be televised periodically during the City's Community Access television broadcast.

For areas identified as potential upstream sources of FOG in the sewer system, more frequent mailing of FOG brochures will be conducted. Additionally, FOG brochures and other educational material will be provided to multi-family housing for posting in common areas. Refer to Appendix T for FOG educational material.

#### 6.0 INDUSTRIAL FOG PROGRAM

Orange County Sanitation District's source control program is utilized to regulate the wastewater discharged from Industrial users into the City's sewer collection system. The City will coordinate with OCSD for regulation and enforcement for those industrial discharges that are identified as significant FOG discharges.

#### APPENDIX A

#### City of Santa Ana Example Section of the Composite Sewer, Enhanced Maintenance Location, and FSE Map





S10-016

### APPENDIX B

City of Santa Ana Sewer Enhanced Maintenance Location Report

OBJECTID Diameter	Notes	Text	OperatedBy	Material	PipelineID	UpstreamManhole	DownstreamManhole
879 8"			J. Rodriguez	Vitrified Clay		H10-052	H10-053
1417 8"	EML caused by slope issues. Look into redesign, alot of hair and alot of grease		A. Morales	Vitrified Clay		N08-024	N08-025
1425 12"			J. Rodriguez	Vitrified Clay		N09-022	N09-020
1426 12"			J. Rodriguez	Vitrified Clay		N09-065	N09-022
1794 8"			J. Rodriguez	Vitrified Clay		N09-042	N09-043
1907 4"	Roots	Roots	G. Montez	Vitrified Clay		C10-076	C10-075
2361 8"	alot of debrea		J. Rodriguez	Vitrified Clay		E10-001	E10-002
2371 6"	-owner problem at1712 n. spurgeon		J. Rodriguez	Vitrified Clay		E10-011	E10-010
2980 8"	90% sag from 270 to 290 feet intruding taps		J. Rodriguez	Vitrified Clay		F08-005	F08-006
3018 6"	Sag at 322' downstream of MH F09-013 causes EML, Grease Cleared		J. Rodriguez	Vitrified Clay		F09-013	F09-014
3941 6"			J. Rodriguez	Vitrified Clay		H10-056	H10-052
3960 6"	EML caused by hard change in pipe slope. Design issue. Need to look into relaying run.,heavy grease		J. Rodriguez	Vitrified Clay		H11-007	H11-014
4654 6"	bad sag hole in lateral red flag		J. Rodriguez	Vitrified Clay		J09-050	J09-049
5120 6"			J. Rodriguez	Felt Liner		K09-032	K09-031
5121 6"	lined around 10/29/2010		J. Rodriguez	Felt Liner		K09-033	K09-032
5169 6"	multipule cracks in line grease and debris; pushed debris to Mcfadden		J. Rodriguez	Vitrified Clay		K10-038	K10-037
5177 6"	Sag in pipe or flat line at intersection of McFadden causes FOG accumulation		J. Rodriguez	Vitrified Clay		K10-051	K10-050
7339 6"	Very flat line, almost reverse slope. Need to raise starter and redesign segment / severe sag in pip		J. Rodriguez	Vitrified Clay		N08-032	N08-021
8964 8"	USED GRENADE AND FORWARD SPINNER HEAD , large sag in line near dwnstrm mh used vactor to reduce water		J. Rodriguez	Vitrified Clay		C08-030	C08-029
8975 6"	sag in line at ~174' downstream of starter causes EML		J. Rodriguez	Vitrified Clay		H08-016	H08-057
8979 8"	Heavy FOG accumulation from FSEs.		J. Rodriguez	Vitrified Clay		J08-027	J08-028
8980 6"			J. Rodriguez	Vitrified Clay		H08-057	H08-014
9334 6"			J. Rodriguez	Vitrified Clay		J09-055	J09-054

118 10"       O. Moriel       Vitrified Clay       UNK         1021 8"       O. Moriel       ABS       J02-009         1117 8"       O. Moriel       Vitrified Clay       K03-016         1153 8"       O. Moriel       Vitrified Clay       K07-031         1209 8"       cleaned 12-29-2011       O. Moriel       Vitrified Clay       L05-048         1210 8"       cleaned 12-29-2011       O. Moriel       Vitrified Clay       L05-047         1517 12"       forward thrust       O. Moriel       Vitrified Clay       004-032         1518 12"       O. Moriel       Vitrified Clay       004-032	5       K03-017         1       K07-004         3       L05-047         7       L05-046         2       O04-033         1       O04-032         0       G04-021         1       G04-022         5       H05-032         3       H06-032         5       H06-034
1117 8"       O. Moriel       Vitrified Clay       K03-016         1153 8"       O. Moriel       Vitrified Clay       K07-031         1209 8"       cleaned 12-29-2011       O. Moriel       Vitrified Clay       L05-048         1210 8"       cleaned 12-29-2011       O. Moriel       Vitrified Clay       L05-047         1517 12"       forward thrust       O. Moriel       Vitrified Clay       004-032	5       K03-017         1       K07-004         3       L05-047         7       L05-046         2       O04-033         1       O04-032         0       G04-021         1       G04-022         5       H05-032         3       H06-032         5       H06-034
1153 8"     O. Moriel     Vitrified Clay     K07-031       1209 8"     cleaned 12-29-2011     O. Moriel     Vitrified Clay     L05-048       1210 8"     cleaned 12-29-2011     O. Moriel     Vitrified Clay     L05-047       1517 12"     forward thrust     O. Moriel     Vitrified Clay     004-032	K07-004           K07-004           L05-047           L05-046           O04-033           1         O04-032           0         G04-021           1         G04-022           5         H05-032           3         H06-032           5         H06-034
1209 8"       cleaned 12-29-2011       O. Moriel       Vitrified Clay       L05-048         1210 8"       cleaned 12-29-2011       O. Moriel       Vitrified Clay       L05-047         1517 12"       forward thrust       O. Moriel       Vitrified Clay       004-032	B         L05-047           V         L05-046           2         O04-033           1         O04-032           0         G04-021           1         G04-022           5         H05-032           3         H06-032           5         H06-034
1210 8"         cleaned 12-29-2011         O. Moriel         Vitrified Clay         L05-047           1517 12"         forward thrust         O. Moriel         Vitrified Clay         O04-032	L05-046           2         004-033           1         004-032           0         G04-021           1         G04-022           5         H05-032           3         H06-032           5         H06-034
1517 12" forward thrust O. Moriel Vitrified Clay O04-032	2 004-033 1 004-032 0 G04-021 1 G04-022 5 H05-032 3 H06-032 5 H06-034
	1         O04-032           0         G04-021           1         G04-022           5         H05-032           3         H06-032           5         H06-034
1518 12" O. Moriel Vitrified Clav O04-031	0 G04-021 1 G04-022 5 H05-032 3 H06-032 5 H06-034
	1 G04-022 5 H05-032 3 H06-032 5 H06-034
3312 8" O. Moriel Vitrified Clay G04-020	5 H05-032 3 H06-032 5 H06-034
3313 8" O. Moriel Vitrified Clay G04-021	3 H06-032 5 H06-034
3766 10" O. Moriel Vitrified Clay H05-015	5 H06-034
3797 6" J. Rodriguez Vitrified Clay H06-033	
3799 6" O. Moriel Vitrified Clay H06-035	5 H06-035
3800 6" O. Moriel Vitrified Clay H06-036	
3806 8" J. Rodriguez Vitrified Clay H06-062	2 H06-043
3813 8" white milky colloidal solids O. Moriel Vitrified Clay H06-052	2 H06-069
3824 6" O. Moriel Vitrified Clay H07-007	7 H07-008
4849 8" dirt O. Moriel Vitrified Clay J03-017	K03-017
4885 8" O. Moriel Vitrified Clay K04-010	D K04-011
5709 8" O. Moriel Vitrified Clay M07-05	9 M07-056
5712 8" O. Moriel Vitrified Clay M07-06	62 M07-059
5993 8" O. Moriel Vitrified Clay 004-023	3 004-026
5994 8" grease from pie factory 004-028 A. Agosto Vitrified Clay 004-028	8 004-027
5995 8" O. Moriel Vitrified Clay 004-026	6 004-027
5996 8" O. Moriel Vitrified Clay 004-025	9 004-028
5997 8" O. Moriel Vitrified Clay 004-027	7 004-030
6280 8" O. Moriel Vitrified Clay 004-030	0 P04-018
6281 8" O. Moriel Vitrified Clay P04-018	8 P04-019
6282 8" forward thrust O. Moriel Vitrified Clay P04-019	9 P04-020
6331 8" . O. Moriel Vitrified Clay Q07-034	4 P07-013
6496 12" I O. Moriel Vitrified Clay Q03-011	1 Q03-010
6497 12" O. Moriel Vitrified Clay Q03-012	2 Q03-011
6498 12" O. Moriel Vitrified Clay Q03-013	3 Q03-012
6499 10" O. Moriel Vitrified Clay Q03-015	9 Q03-013
7617 8" O. Moriel Vitrified Clay H06-022	2 H06-063
7618 8"flate lineO. MorielVitrified ClayH06-063	3 H06-062
7809 8"         forward thrust         O. Moriel         ABS         J02-008	J02-007
7836 12" used forward thrust head to push to macarthur O. Moriel Vitrified Clay Q03-010	0 Q03-006
8649 8" O. Moriel Vitrified Clay E07-003	B E07-005
8683 12"heavy grease along troughO. MorielVitrified ClayL05-069	e L05-073
8684 12" heavy grease unable to video high flow O. Moriel Vitrified Clay L05-073	B L05-074
8687 12" O. Moriel Vitrified Clay L05-074	L05-025
9051 8" yearly O. Moriel Vitrified Clay I06-001	
9053 6" O. Moriel Vitrified Clay I06-002	
9057 6" multiple passes unable to completely remove grease unable to complete cctv inspection O. Moriel Vitrified Clay I06-004	106-013
9282 8" call out on bad smell O. Moriel Vitrified Clay E07-005	
9283 8" J. Rodriguez Vitrified Clay E07-007	7 E07-008

### APPENDIX C

City of Santa Ana Food Service Establishment (FSE) List

Street Address	Name
509 W 17TH ST	17TH & ROSS
2800 N MAIN PKWY STE 938	BASKIN ROBBINS
1802 N MAIN ST	BOWERS MUSEUM KIDSEUM
2800 N MAIN ST STE 908	CHARLEYS PHILLY STEAKS^
3647 W MCFADDEN AVE	CHEF'S PHO & RESTURANT
922 S LYON ST	CONFETTI PARTY RENTALS
8 MACARTHUR PL	COURTYARD MARRIOTTKITCHEN
14211 EUCLID ST STE E	DIEN ANH COFFEE SHOP
602 N FLOWER ST	DOWNTOWN STADIUM GRILL
2800 N MAIN ST STE FC17	FRESH HEALTHY CAFE^ WAREHOUSE - SF1C4
14291 EUCLID ST UNIT D101	HOA AN QUAN LLC
1215 N ROSS ST	ILLUMINATION FOUNDATION SANTA ANA CHILDRENS RESOURCE CENTER
691 MAIN ST 90	JAMBA JUICE #161^
2327 S BRISTOL AVE	LA MICHOACANA PREMIUM DE SANTA ANA^
14291 EUCLID ST STE D102	LIEN HUE FOOD TO GO #1
14291 EUCLID ST STE D102	MON AMI CAFE RESTAURANT
3960 S MAIN ST UNIT D	
500 W SANTA ANA BLVD	NOVA ACADEMY EARLY COLLEGE HIGH SCHOOL ^
2800 N MAIN ST STE 100	PARADIS ^
2428 N GRAND AVE STE L	
2800 N MAIN ST	SEES CANDY SHOP INC
14211 N EUCLID ST STE D	SMOKING RIBS, THE
1722 W 1ST ST	SUPER SALE
2800 N MAIN ST STE 308	SWEETNESS DELIGHT^
1441 W MACARTHUR BLVD STE C	TAPIOCA EXPRESS^
630 S EUCLID ST STE C	TAQUERIA LA MEXICANA^
117 W 4TH ST	THE PIZZA PRESS
601 W 17TH ST STE C	VEGGIE LEAVES INC - PLAN CHECK PENDING
2609 W 5TH ST	VISTA HERITAGE CHARTER MIDDLE SCHOOL
431 E FIRST ST STE 4F	WABA GRILL ^
CHUNK N CHIP^ 4TH STREET MARKET	Cookies
2429 N TUSTIN AVE	ADALBERTOS
2210 E 1ST ST	ADVANCED REHAB CTR OF TUSTIN
1425 E EDINGER AVE	ALBERTO'S MEXICAN FOOD
625 S SANTA FE ST	ALLEN FOODS INC
2729 N BRISTOL ST STE B1	ALOHA HAWAIIAN BBQ
3814 S BRISTOL ST STE B	ALOHA HAWAIIAN BBQ
1008 S HATHAWAY ST STE N	ALVAROS TACOS LLC
801 N MAIN ST	AMBROSIA
1404 N GRAND AVE	AMERICAN LEGION POST #131
1804 N TUSTIN AVE STE C	AMI SUSHI
2221 W 2ND ST	ANAS
2317 W 1ST ST STE A	ANITA'S RESTAURANT
210 W 1ST ST STE 111	ANTOJITO'S CLEMENTE
1611 W SUNFLOWER AVE	ANTONELLO RISTORANTE
751 S HARBOR BLVD	ARSENIO'S MEXICAN FOOD
3601 W SUNFLOWER AVE	ART INSTITUTE OF CALIFORNIA
2350 PULLMAN ST	ARYZTA
715 N HARBOR BLVD STE 106	ASIA SANWICHES AND CAFETERIA
207 W 2ND ST	B P O ELKS #794^
3664 S BRISTOL ST	BAJA FISH TACOS
202A 204 W 4TH ST	BAR MODA RESTAURANT
1640 E FIRST ST STE A	BARI PASTA/PIZZA

324 W 4TH ST STE B	BARREL ROOM, THE
2500 N MAIN ST	BEAN SPROUTS
1501 MACARTHUR BLVD STE A	BELLA COCINA
3940 S BRISTOL ST STE 114	BELLA CUBA CUBAN CUISINE
630 N BROADWAY ST STE 318	BELLA'S KITCHEN TOO!
1828 N TUSTIN AVE	BENJIE'S RESTAURANT
2700 HOTEL TER	BEST WESTERN ORANGE COUNTY
901 S EUCLID ST	BETHEL BAPTIST CHURCH & SCHOOL
1320 W 1ST ST	BIG K'S BURGERS DRIVE IN
2800 N MAIN ST STE 2140	BILLY BEES RESTAURANT
404 N GRAND AVE STE A	BIRRERIA JALISCO
1628 S STANDARD AVE	BIRRIERIA NOCHISTLAN
1840 S STANDARD AVE STE 101	BK'S DONUTS
2800 N MAIN ST STE 196B	BLAZE PIZZA MAIN KITCHEN
802 E WASHINGTON	BLINKING OWL DISTILLERY LLC
1620 E 1ST ST STE A	BORREGO SAGRADO 2
2800 N MAIN ST STE 1038	BOUDIN SF
1724 W 17TH ST	BOY'S HAMBURGERS #6
3940 S BRISTOL ST STE 111	BRASA ROSTISSERIE
2 HUTTON CENTRE DR STE 204	Bright Night
122 E 17TH ST STE 101	BRITOS TAQUERIA & RESTAURANT
122 E 17TH ST STE 104	BRIZIO PIZZA
2262 E 17TH ST	BRUEGGERS BAGEL BAKERY/Z PIZZA
2841 W MACARTHUR BLVD STE 3E	BRUEGGER'S BAGELS
3811 S BRISTOL ST	BUFFALO WILD WINGS
120 S HARBOR BLVD STE H	BUN BO HUE
1766 E MCFADDEN AVE	BURGER KING
2850 S BRISTOL ST	BURGER KING #2253
701 N MAIN ST	BURGER KING #4309
601 E DYER RD	BURGER KING #4552
200 N HARBOR BLVD	BURGER KING #4991
2800 N MAIN ST STE FC6	BURGER LAB
200 N BROADWAY	C4 DELICATESSEN
3130 S HARBOR BLVD STE 120	CAFE 201
1 E MACARTHUR PL	CAFE 201
420 S HARBOR BLVD STE D	CAFE 365
324 W 4TH ST STE A	CAFE CALACAS
2800 N MAIN ST STE FC9 (916)	CALIFORNIA PLATE
2102 W CHESTNUT AVE	CALIFORNIA SAUSAGES
123 S HARBOR BLVD	
	CALIFORNIA TERIYAKI
1504 W EDINGER AVE	CALIFORNIA TERIYAKI CALIFORNIA TERIYAKI GRILL
1504 W EDINGER AVE 3800 S FAIRVIEW ST	
	CALIFORNIA TERIYAKI GRILL
3800 S FAIRVIEW ST	CALIFORNIA TERIYAKI GRILL CALVARY CHAPEL OF COSTA MESA
3800 S FAIRVIEW ST 3835 W 1ST ST	CALIFORNIA TERIYAKI GRILL CALVARY CHAPEL OF COSTA MESA Cancun Juice CANCUN JUICE
3800 S FAIRVIEW ST 3835 W 1ST ST 2302 S BRISTOL ST STE D	CALIFORNIA TERIYAKI GRILL CALVARY CHAPEL OF COSTA MESA Cancun Juice
3800 S FAIRVIEW ST 3835 W 1ST ST 2302 S BRISTOL ST STE D 1026 S MAIN ST	CALIFORNIA TERIYAKI GRILL CALVARY CHAPEL OF COSTA MESA Cancun Juice CANCUN JUICE CAPRICHOS JUICE
3800 S FAIRVIEW ST 3835 W 1ST ST 2302 S BRISTOL ST STE D 1026 S MAIN ST 1800 OLD TUSTIN AVE	CALIFORNIA TERIYAKI GRILL CALVARY CHAPEL OF COSTA MESA Cancun Juice CANCUN JUICE CAPRICHOS JUICE CAREHOUSE HEALTHCARE CENTER
3800 S FAIRVIEW ST 3835 W 1ST ST 2302 S BRISTOL ST STE D 1026 S MAIN ST 1800 OLD TUSTIN AVE 1809 E EDINGER AVE	CALIFORNIA TERIYAKI GRILL CALVARY CHAPEL OF COSTA MESA Cancun Juice CANCUN JUICE CAPRICHOS JUICE CAREHOUSE HEALTHCARE CENTER CARL'S JR #123
3800 S FAIRVIEW ST 3835 W 1ST ST 2302 S BRISTOL ST STE D 1026 S MAIN ST 1800 OLD TUSTIN AVE 1809 E EDINGER AVE 1720 E DYER RD 3325 S HARBOR BLVD	CALIFORNIA TERIYAKI GRILL CALVARY CHAPEL OF COSTA MESA Cancun Juice CANCUN JUICE CAPRICHOS JUICE CAREHOUSE HEALTHCARE CENTER CARL'S JR #123 CARL'S JR #132 CARL'S JR #245
3800 S FAIRVIEW ST 3835 W 1ST ST 2302 S BRISTOL ST STE D 1026 S MAIN ST 1800 OLD TUSTIN AVE 1809 E EDINGER AVE 1720 E DYER RD 3325 S HARBOR BLVD 1943 E 17TH ST	CALIFORNIA TERIYAKI GRILL CALVARY CHAPEL OF COSTA MESA Cancun Juice CANCUN JUICE CAPRICHOS JUICE CAREHOUSE HEALTHCARE CENTER CARL'S JR #123 CARL'S JR #132 CARL'S JR #245 CARL'S JR #277
3800 S FAIRVIEW ST 3835 W 1ST ST 2302 S BRISTOL ST STE D 1026 S MAIN ST 1800 OLD TUSTIN AVE 1809 E EDINGER AVE 1720 E DYER RD 3325 S HARBOR BLVD 1943 E 17TH ST 1830 N BRISTOL ST STE 18	CALIFORNIA TERIYAKI GRILL CALVARY CHAPEL OF COSTA MESA Cancun Juice CANCUN JUICE CAPRICHOS JUICE CAREHOUSE HEALTHCARE CENTER CARL'S JR #123 CARL'S JR #132 CARL'S JR #245 CARL'S JR #245 CARL'S JR #277 CARL'S JR #628
3800 S FAIRVIEW ST 3835 W 1ST ST 2302 S BRISTOL ST STE D 1026 S MAIN ST 1800 OLD TUSTIN AVE 1809 E EDINGER AVE 1720 E DYER RD 3325 S HARBOR BLVD 1943 E 17TH ST 1830 N BRISTOL ST STE 18 2511 S BRISTOL ST	CALIFORNIA TERIYAKI GRILL CALVARY CHAPEL OF COSTA MESA Cancun Juice CANCUN JUICE CAPRICHOS JUICE CAREHOUSE HEALTHCARE CENTER CARL'S JR #123 CARL'S JR #132 CARL'S JR #245 CARL'S JR #245 CARL'S JR #277 CARL'S JR #628 CARLS JR #628
3800 S FAIRVIEW ST 3835 W 1ST ST 2302 S BRISTOL ST STE D 1026 S MAIN ST 1800 OLD TUSTIN AVE 1809 E EDINGER AVE 1720 E DYER RD 3325 S HARBOR BLVD 1943 E 17TH ST 1830 N BRISTOL ST STE 18	CALIFORNIA TERIYAKI GRILL CALVARY CHAPEL OF COSTA MESA Cancun Juice CANCUN JUICE CAPRICHOS JUICE CAREHOUSE HEALTHCARE CENTER CARL'S JR #123 CARL'S JR #132 CARL'S JR #245 CARL'S JR #245 CARL'S JR #277 CARL'S JR #628

2120 W EDINGER AVE	CARR INTERMEDIATE SCHOOL
230 W WARNER AVE STE 101	CASA DEL REY
2929 S HALLADAY ST	CATER TOTS, INC
3522 W 1ST ST	CAY DUA
2900 W EDINGER AVE	CENTENNIAL EDUCATION CENTER
2677 N MAIN ST STE 115	CENTER CAFE^
140 S GRAND AVE	CHARLIE'S BEST
5401 W 1ST ST	CHELO'S BAKERY
1301 E CHESTNUT STE A	CHICHARRONES J & J
3332 S BRISTOL ST	CHICKEN MAISON
3601 S BRISTOL ST	CHICK-FIL-A
2800 N MAIN ST STE 1140	CHICK-FIL-A
2343 W 1ST ST	CHICO LANDIA
3420 S BRISTOL ST	CHINA OLIVE
1714 E MCFADDEN AVE STE F&G	CHINA RUN
2050 N GRAND AVE STE 109	CHINATOWN EXPRESS # 26
2413 S FAIRVIEW ST STE S	CHINESE FOOD EXPRESS
629 S HARBOR BLVD	CHIPOLTLE
1945 E 17TH ST STE 109	CHIPOTLE
2773 N MAIN ST	CHIPOTLE
3705 S BRISTOL ST	CHIPOTLE MEXICAN GRILL
1212 S BRISTOL ST STE 1	CHRISTY'S DONUTS
2800 N MAIN ST STE 568 124 W MACARTHUR BLVD	CINNABON #165 CLEMENTE SEAFOOD RESTAURANT
3751 HARBOR BLVD STE F	
2701 S BRISTOL ST	
130 N FAIRVIEW ST	COLIMA MEXICAN
2050 N GRAND AVE #110	CONDE CAKES & BAKERY
1111 S MAIN ST	
1621 W SUNFLOWER AVE STE D50	CORNER BAKERY CORNER BAKERY CAFE
2789 N MAIN ST	
800 W 17TH ST	
2401 S FAIRVIEW ST	COSTA AZUL RESTAURANT
719 N MAIN ST	
	COUNTRY VILLA PLAZA
3002 S HARBOR BLVD	COURTYARD BY MARRIOTT SANTA
1720 S GRAND AVE	COWGIRL'S CAFE
426 N HARBOR BLVD	
700 CIVIC CENTER DR	CRAIGS CAFETERIA-COURTHOUSE
410 W 4TH ST	
312 W 4TH ST	CREM DE LA CREAM
2800 N MAIN ST STE 9100	
2701 HOTEL TERRACE DR	CW SUITES
511 N HARBOR BLVD STE A	D K'S DONUTS
1002 E 17TH ST STE F	D.F.'S BAKERY
1611 W SUNFLOWER AVE	DARYA RESTAURANT
2300 N TUSTIN AVE	DEL TACO #130
1740 E DYER RD	DEL TACO #169
3329 S HARBOR BLVD	DEL TACO #172
2900 S MAIN ST	DEL TACO #26
2841 W WARNER AVE	DEL TACO #72
2701 S GRAND AVE	DEL TACO #731
2320 E 4TH ST	DEL TACO #9
2530 S BRISTOL ST	DENNY'S

5126 WESTMINSTER AVE	DINH THIENG RESTAURANT	
2217 W 1ST ST	DINOS BURGERS #2	
2610 W EDINGER AVE STE A	DK'S DONUTS	
901 W CIVIC CENTER DR STE 150	DO LUNCH DELI	
2800 N MAIN ST STE 197	DOG HAUS	
1015 S MAIN ST STE B	DOMINO'S PIZZA	
934 S HARBOR BLVD	DOMINO'S PIZZA	
2841 W MACARTHUR BLVD STE B	DOMOYA GRILL AND SUSHI	
2710 W EDINGER AVE STE D	DON CHEPES MEXICAN FOOD	
2413 S FAIRVIEW ST STE H	DON JACINTO POLLO GRILL	
1601 S MAIN ST	DONUT STAR	
902 W 1ST ST	DONUT STAR	
404 N GRAND AVE STE E	DONUT STAR	
2509 S HARBOR BLVD	DONUT STAR & STAR WOK EXPRESS	
1430 E MCFADDEN AVE	DONUT STAR & STAR WOK EXPRESS	
801 N FAIRVIEW ST	DONUT VILLA	
3119 S MAIN ST	DONUTS DEPOT	
201 E 4TH ST STE 139	DOS CHINOS @ 4TH STREET MARKET	
7 HUTTON CENTER DR	DOUBLETREE CLUB HOTEL	
201 E MACARTHUR BLVD	DOUBLETREE HOTEL/ORANGE COUNTY	
600 W ALTON AVE	DOUGLAS MACARTHUR SCHOOL	
701 S HARBOR BLVD STE B	DRAGON BOWL	
2307 S BRISTOL ST STE A	DUCKS DONUTS	
2900 W WARNER AVE	DUKE'S CHARBROILER	
313 N BUSH ST	EAT CHOW RESTAURANT	
733 S MAIN ST	EL AMANECER CAFE	
1307 S MAIN ST	EL BORREGO SAGRADO	
1604 W FIRST ST	EL CABRITO	
819 S MAIN ST	EL CANGREJO NICE	
803 S MAIN ST	EL CARBONERO RESTAURANTE	
2026 W 5TH ST	EL CARNAVAL	
1459 S MAIN ST	EL CHARRITO MEAT MARKET	
2217 N FAIRVIEW ST	EL CHILANGO # 1	
1904 S MAIN ST	EL CHILE PICANTE	
2202 W EDINGER AVE	EL COMEDOR	
1442 S BRISTOL ST	EL GALLO GIRO	
1502 W 5TH ST	EL INDIO	
3317 W 1ST ST	EL MESTIZO RESTAURANT	
838 E 1ST ST	EL METATE FOODS RESTAURANT	
1338 W 1ST ST	EL METATE PANADERIA	
1220 N BRISTOL ST STE D	EL MICHOACANO RESTAURANT	
809 N FAIRVIEW ST	EL MICHOACANO RESTAURANT	
3622 W 5TH ST	EL NUEVO ENSENADA SEAFOOD RESTAURANT	
601 N HARBOR BLVD	EL NUEVO MONTEREY	
716 E 1ST ST	EL NUEVO PERICO	
1840 S STANDARD AVE STE 109	EL PANADERO BAKERY	
2223 W 5TH ST STE F G H	EL PICANTE	
901 W 17TH ST	EL PICO DE GALLO	
1241 W MEMORY LN	EL PIRATA SEAFOOD AND GRILL^	
1909 N MAIN ST	EL POLLO LOCO	
2501 S BRISTOL ST	EL POLLO LOCO #5327	
1702 E 17TH ST	EL POLLO LOCO #5550	
1720 E EDINGER AVE	EL POLLO LOCO #5982	
1327 E 1ST ST	EL POLLO NORTENO	
1027 L 101 01		

1525 W 1ST ST STE A	EL POLLO NORTENO	
413 W 17TH ST STE 107	EL PORTIJO GRILL	
1717 S MAIN ST	EL SAHUAYO MEXICAN FOOD	
1214 E POMONA ST	EL SALMERON'S EL TAPATIO	
3700 W MCFADDEN AVE	EL SUPER	
2445 S BRISTOL ST	EL SUPER	
3700 W WARNER AVE STE B	EL TAPATIO GRILL	
1338 W 1ST ST	EL TORO TORTILLERIA	
2509 W MCFADDEN AVE STE A	ELIANA'S BAKERY	
1325 E DYER RD	EMBASSY SUITES HOTEL	
903 S BRISTOL ST STE D	ESMERALDA BAKERY	
3950 S BRISTOL ST	EURO CAFFE	
2800 N MAIN ST STE FC12 (932)	EXPRESS JAPAN	
419 N FAIRVIEW ST	FAIRVIEW CHAR-BROILER	
2610 W EDINGER AVE STE D	FANTASTIX	
2205 E 17TH ST	FARMER BOY	
1640 E 1ST ST STE G	FASAI THAI CUISINE	
3502 W 1ST ST	FAVORI RESTAURANT	
224 E 3RD ST	FESTIVAL RESTAURANT	
1 FIRST AMERICAN WAY	FIRST AMERICAN FINANCIAL CORP	
122 E 17TH ST STE 103	FLAME BROILER	
3322 S BRISTOL ST	FLAME BROILER	
1538 E WARNER AVE STE A	FLAME BROILER	
2031 E 1ST ST STE B	FLAME BROILER, THE	
1212 S BRISTOL ST STE 18 19	FLOR DE MEXICALI	
3412 W WESTMINSTER AVE STE W-16	FONDA LOS HERMANOS MATA SWAP MALL	
1212 S BRISTOL ST STE 13	FONDA MANZO MEXICAN FOOD	
2140 S BRISTOL ST	FOOD 4 LESS #340	
1749 CARNEGIE AVE	FOOD 4 THOUGHT	
600 E WASHINGTON AVE	FRENCH PARK CARE CENTER	
2502 WESTMINSTER AVE STE F	FRIEND'S DONUTS	
2096 S GRAND AVE	GAIL'S GRAND AVE. LUNCH CO.	
2321 E 4TH ST STE A	GD BRO BURGER	
2800 N MAIN ST STE 1040	GENKI SUSHI	
3732 S BRISTOL ST	GEORGE'S THAI BISTRO	
1526 S FLOWER ST	GIOVANNI'S PIZZA	
3002 W CENTENNIAL RD	GODINEZ HIGH SCHOOL	
1590 E ST GERTRUDE PL	GOLD COAST BAKING COMPANY	
2800 N MAIN ST STE 284	GOLDEN CORRAL RESATURANT	
423 E 1ST ST STE 3B	GOLDEN GATE CHINESE FAST FOOD	
2217 S GRAND AVE	GOURMET CATERERS	
1704 S GRAND AVE	GRAND SUB	
2222 S GRAND AVE	GREAT WALL CHINESE FOOD	
2035 N MAIN ST	GREEN PARROT VILLA	
6 HUTTON CENTER DR STE 150	GRIFFIN GRILL	
125 N BROADWAY STE D	GYPSY DEN, THE	
2771 N MAIN ST STE C	HABIT BURGER	
4504 W 1ST ST	HAI KY MI GIA	
2158 S BRISTOL ST	HAPPY BUFFET	
2927 S GREENVILLE ST	HEART OF JESUS RETREAT CETNER	
409 N BROADWAY ST	HECTORS ON BROADWAY	
1111 W CIVIC CENTER DR	HEROES ELEMENTARY SCHOOL	
1111 W CIVIC CENTER DR 2525 W WESTMINSTER AVE STE H	HEROES ELEMENTARY SCHOOL HIEN VUONG RESTAURANT	

2015 W 1ST ST STE C	HONG KONG EXPRESS RESTAURANT INC	
	HON'S WOK	
5423 W 1ST ST	HUONG QUAN	
2717 W MCFADDEN AVE	HUSKY BOY	
3001 S BRISTOL ST	I HEART PANCAKES	
3361 S BRISTOL ST	IN N OUT BURGER #133	
3930 S BRISTOL ST STE 107-108	INKA MAMAS	
1740 E EDINGER AVE	INTERNATIONAL HOUSE OF PANCAKES	
400 N BROADWAY	IRENIA	
2704 W EDINGER AVE	J&J BAKERY COOKIES BOUQUET	
720 E DYER RD	JACK IN THE BOX	
1502 S MAIN ST	JACK IN THE BOX #157-1	
820 N HARBOR BLVD	JACK IN THE BOX #3158	
601 N MAIN ST	JACK IN THE BOX #3180	
1300 W EDINGER AVE	JACK IN THE BOX #3198	
2502 S HARBOR BLVD	JACK IN THE BOX #3241	
3710 S BRISTOL ST	JACK IN THE BOX #3527	
1730 E EDINGER AVE	JACK IN THE BOX #3545	
719 N BRISTOL ST	JACK IN THE BOX #397	
1021 S FAIRVIEW ST	JAX DONUTS	
1303 N MAIN ST	JIMENEZ MARKET	
611 W CIVIC CENTER DR	JOES PLACE	
2029 E 1ST ST	JOHHNY'S BURGERS	
1700 E SAINT ANDREW PL	JOHNSON & JOHNSON VISION	
1231 W MEMORY LN STE I1	JUAN POLLO #24	
2003 W 1ST ST STE A	JUGO'S ACAPULCO	
307 E 1ST ST STE B	JUGO'S ACAPULCO	
1312 W 1ST ST STE B	JUGO'S VALLARTA	
120 S HARBOR BLVD STE D	JUGOS VALLARTA RESTAURANT	
3855 S BRISTOL ST	KAITEN^	
2102 S MAIN ST	KD'S DONUTS	
1345 S MAIN ST	KENTUCKY FRIED CHICKEN	
2600 S BRISTOL ST	KFC	
1325 E 17TH ST	KFC LONG JOHN SILVERS	
762 S HARBOR BLVD	KFC/A & W	
1901 N COLLEGE AVE	KINDRED HOSPITAL	
1801 E CHESTNUT AVE	KNOWLWOOD CAFE	
633 S MAIN ST	KONAN HAWAIIAN BBQ	
1606 S STANDARD AVE STE 101	LA BAHIA ACAPULCO MARKET # 2	
2429 W MCFADDEN AVE STE 109	LA BAHIA DE ACAPULCO MARKET	
519 S MAIN ST	LA CEMITA POBLAMA	
906 E WASHINGTON AVE	LA CHIQUITA RESTAURANT	
3321 W 1ST ST	LA COPA DE ORO (TORTILLERIA)	
2513 W EDINGER AVE	LA PACHANGA CANTINA & GRILL	
2429 W MCFADDEN AVE STE 116	LA PIZZA LOCA	
300 E 4TH ST STE 103	LA PIZZA LOCA	
1228 E EDINGER AVE	LA POBLANA	
3047 S BRISTOL ST	LA PRADERA CARNICERIA	
4406 W 5TH ST	LA RANCHERITA	
2709 WESTMINSTER AVE STE B	LA RANCHERITA BAKERY	
1959 S MAIN ST	LA REYNA	
2029 W 1ST ST STE 107	LA REYNA SNACK BAR	
2031 E 1ST ST STE A4	LA TORTA LOCA	
1633 S STANDARD AVE	LA VAQUITA	
2031 E 1ST ST STE A4	LA TORTA LOCA	

1722 W 1ST ST STE G	LANTERN GRILL	
2736 N BRISTOL ST	LAS 3 PRINCESAS BAKERY	
1524 S FLOWER ST	LAS BRISAS DE APATZINGAN	
719 E 1ST ST STE A	LAS BRISAS OSTIONERIA	
312 N BUSH ST	LAS DRISAS OSTIONERIA LAS CASUELAS RESTAURANT	
230 W WARNER AVE STE 107	LAS GUERITAS	
3350 S BRISTOL ST STE A	LEE'S SANDWICHES	
710 E DYER RD	LFP	
1730 E 17TH ST STE A1	LITTLE CAESARS #5739	
1442 S BRISTOL ST STE 2C	LITTLE CAESAR'S #5747	
804 S HARBOR BLVD	LITTLE CAESAR'S #5761	
431 E 1ST ST STE 3A	LITTLE CAESARS PIZZA	
423 E 1ST ST STE 3A	LITTLE CAESAR'S PIZZA #5796	
110 W MACARTHUR BLVD	LITTLE ONION ENTERPRISES	
3760 W MCFADDEN AVE STE A	LOADED CAFE	
451 E 1ST ST STE B	LOADED CAFE	
1414 W EDINGER AVE	LOS ARCOS RESTAURANT	
2629 W WESTMINSTER AVE STE B	LOS CORALES	
1638 S STANDARD AVE	LOS CONALES	
1400 W MCFADDEN AVE STE 5	LOS PORTALES	
2800 N MAIN ST STE 2160	LUCILLES SMOKEHOUSE BAR B QUE	
2509 W MCFADDEN AVE STE F	LUCKY CHINESE FOOD	
401 S MAIN ST	LUCKY GUYS BURGERS	
2729 N BRISTOL ST STE B4	LUV'N DONUTS	
1421 W MACARTHUR BLVD STE D	LUV'N DONUTS	
410 N BRISTOL ST STE E	LUV'N DONUTS	
806 S MAIN ST	MAIN CHARBROILED BURGER	
5015 W EDINGER AVE STE V	MAJESTY RESTAURANT	
1821 N GRAND AVE	MARIE CALLENDER #40	
1180 S BRISTOL ST STE 108	MARISCOS "EL CAMERON LOCO"	
1714 E MCFADDEN AVE	MARISCOS CENTENARIO	
315 W 17TH ST	MARISCOS EL CALAMAR	
1801 S MAIN ST	MARISCOS HECTOR	
1701 E MCFADDEN AVE STE K	MARISCOS HECTOR GRILL & NIGHTCLUB <sup>^</sup>	
1208 E MCFADDEN AVE	MARISCOS HECTOR SPORTS GRILL	
515 S MAIN ST	MARISCOS LA SIRENA	
1515 E 1ST ST	MARISCOS PUERTO NUEVO	
1128 S STANDARD AVE STE A	MARISCOS VALENCIA	
3701 W MCFADDEN AVE STE H	MARISCOS ZAMORA	
2 HUTTON CENTER DR STE 103	MASALA CRAFT	
1202 W EDINGER AVE	MATER DEI HIGH SCHOOL (STUDENT CAFETERIA)	
2701 S RAITT ST	MC FADDEN JUNIOR HIGH SCHOOL	
1100 S GRAND AVE	MCDONALDS	
301 E 1ST ST	MCDONALD'S	
2300 S MAIN ST	MCDONALD'S	
3810 S BRISTOL ST	MCDONALD'S	
1526 W EDINGER AVE	MCDONALD'S	
2701 W MACARTHUR BLVD	MCDONALD'S	
666 S HARBOR BLVD	MCDONALDS #5806	
3600 W MCFADDEN AVE	MCDONALD'S (INSIDE WALMART)	
2216 S GRAND AVE	MEGA SUBS	
2000 N BRISTOL ST	MENDEZ INTERMEDIATE SCHOOL	
1851 E 1ST ST STE A	METRO BEAN CAFE	
2323 W 1ST ST	MEXICANISIMO	

4412 W 5TH ST	MICHOACAN RESTAURANT
3220 HALLADAY ST STE B	MIDNIGHT MUNCHIES
320 W 5TH ST	MIL JUGOS
312 S MAIN ST	MILL BAKERY
116 W MACARTHUR BLVD	MILL BAKERY
2370 N TUSTIN AVE STE C	MINI CAFE
2800 N MAIN ST STE 924	MIXABOWL^
5111 W EDINGER AVE	MOM SUPERMARKET
2218 S GRAND AVE	MOMS DONUTS
1641 W SUNFLOWER AVE	MORTONS THE STEAKHOUSE
1933 W 17TH ST	MOS 2
221 S GRAND AVE	MOS 2
151 E MEMORY LN	MOTHER'S MARKET
2800 N MAIN ST STE 672	MRS FIELD'S COOKIES
2901 W MACARTHUR BLVD	MURASAKI SUSHI
2775 N MAIN ST	MUSCLE MAKER GRILL
3960 S MAIN ST STE C	NATES KORNER
4419 W REGENT DR	NEWHOPE ELEMENTARY
4411 W 1ST ST	NEWPORT SEAFOOD CHINESE
2031 E 1ST ST STE A2	NIKI'S INDIAN FOOD
318 W 5TH ST	NINJAS WITH APPETITE^
3500 W MOORE AVE STE A	NO LONGER A FSE
2801 S BRISTOL ST	NO LONGER FSE
1382 E EDINGER AVE STE C	NORDIC PRINCESS CHEESECAKE
102 E 17TH ST	NORMS RESTAURANT
1010 S MAIN ST	NORTH GATE MARKET
770 S HARBOR BLVD	NORTHGATE #18
230 N HARBOR BLVD	NORTHGATE GONZALEZ #9
1120 S BRISTOL ST	NORTHGATE MARKET
1623 W 17TH ST	NORTHGATE MARKET #7
1010 W 17TH ST	NOVA ACADEMY
1206 S STANDARD AVE	NUNO BROS. MARKET
1214 S STANDARD AVE	NUNO BROS. TORTILLERIA &
320 S MAIN ST	OHH WAA LA TACOS
136 W MACARTHUR BLVD	OLE! SPAIN DELISHOP
204 E WARNER AVE STE 101	OLI'S BAKERY
2710 W EDINGER AVE STE G	ONO SEAFOOD MARKET
825 N BROADWAY ST	ORANGE COUNTY EDUCATION ARTS ACADEMY
1001 N TUSTIN AVE	ORANGE COUNTY GLOBAL MEDICAL CENTER
1010 N MAIN ST	ORANGE COUNTY HIGH SCHOOL OF THE ARTS
3301 S HARBOR BLVD STE 111	ORANGE GRILL 2
100 S MAIN ST	ORIGINAL MIKE'S
1180 S BRISTOL ST STE 107	PACIFIC BAKERY
2521 W MCFADDEN AVE STE E2	PALETERIA Y NIEVERIA RESTAURANT
1701 E MCFADDEN AVE STE J	PALOZA BAKERY
227 E 17TH ST	PAN DULCE BAKERY
2230 W EDINGER AVE	PANADERIA LA CHAPINA
2130 S BRISTOL ST STE B	PANDA EXPRESS #696
2270 E 17TH ST	PANDA EXPRESS #860 (2270-2272)
1601 W 17TH ST # I	PANDA EXPRESS ^
802 S HARBOR BLVD	PANDA STIX
3941 S BRISTOL ST STE H I	PANERA BAKERY
2726 S GRAND AVE	PANINI (INSIDE HOLIDAY INN)
2810 N MAIN ST STE 1180	PANINI CAFE

3316 S BRISTOL ST	PAPA JOHN'S PIZZA
3770 W MCFADDEN AVE STE A	PAPA JOHN'S PIZZA
111 E OXFORD ST	PASTELERIA RANCHO LA ILUSION
1331 E 1ST ST STE A	PASTELES PANDERIA
413 W 17TH ST STE 101	PEKING KITCHEN CHINESE RESTAURANT
2435 N GRAND AVE	PERYAM AND KROLL MARKETING
1804 N TUSTIN ST STE B	PHILLYS BEST
2801 W MACARTHUR BLVD STE A-2	PHILLY'S BEST
120 S HARBOR BLVD STE M	PHO & CHE CALI RESTAURANT BAKERY
2709 WESTMINSTER AVE STE I	PHO CO HA NOI
3037 S BRISTOL ST	PHO CRYSTAL NOODLE HOUSE
3708 WESTMINSTER AVE	Pho Moc
3610 W 1ST ST STE C	PHO TAU BAY L T T
1610 S STANDARD AVE	PICANTE'S
2801 W MACARTHUR BLVD STE D	PICK UP STIX #7107
3017 S HARBOR BLVD	PINEHILL SANDWICHES
2003 W 1ST ST STE B	PIZZA HUT
1036 S MAIN ST STE 104	
	PIZZA HUT
3317 S BRISTOL ST	PIZZA HUT #116037
2390 N TUSTIN AVE	PIZZA HUT #705421
715 N HARBOR BLVD STE 104	PIZZA HUT #705426
806 W 17TH ST	PIZZA HUT #705428
2541 S FAIRVIEW ST	PIZZA HUT #705434
1714 E MCFADDEN AVE STE O	PIZZA HUT INC
3605 S BRISTOL ST STE D	PIZZA REV
220 E 4TH ST STE 102	PLAY GROUND
600 W SANTA ANA BLVD STE 103	PLAZA CAFE & DELI
3941 S BRISTOL ST STE F1	РОКЕ ВОМВ
2800 N MAIN ST SPC 1048	POKE-RIA
2 HUTTON CENTRE DR STE 203	Poketeria
1180 S BRISTOL ST STE 105	POLLO AMIGO
1227 W 1ST ST STE A	POLLO RANCHERO RESTAURANT
3825 W 1ST ST	POPEYES
112 E 9TH ST	POP'S CAFE
1003 S BRISTOL ST	POTZOLCANO
1734 W 1ST ST STE D	PRONTO PIZZA
1236 W CIVIC CENTER DR STE F	PT MARIPOSAS^
1225 W 17TH ST	PUERTO MADERO MARKET
128 W MACARTHUR BLVD	RAFAELS PIZZA
2008 S YALE ST	RASPADOS ESTILO GUERRO
420 E DYER RD	RED HILL CAFE
1307 W SUNFLOWER AVE	RED ROBIN BURGER & SPIRITS
1819 S MAIN ST	RESTAURANT MARY
902 W MCFADDEN AVE	REYNA'S MARKET
3500 W MOORE AVE STE K	RICHARD JONES BBQ CTRNG
3500 W MOORE AVE STE L	RICHARD JONES PIT BBQ CATERING
3401 W SEGERSTROM AVE	RICHS
1421 W MACARTHUR BLVD STE G	RITTERS STEAM KETTLE COOKING
413 N BROADWAY ST STE A	RIVAS FOOD
1800 W 22ND ST	RIVER VIEW GOLF SNACK SHOP
207 W 2ND ST UNIT B	ROBBINS NEST WINE BAR & BISTRO
1945 E 17TH ST STE 104	ROCKFIRE GRILL
2231 W 5TH ST STE A B	ROSARIOS BAKERY
1011 S FAIRVIEW ST	ROSA'IOS BAKENI ROSA'S BAKERY
TOTT 3 LAUVIL M 31	

2810 N MAIN ST STE 1100	ROUND 1
2860 S BRISTOL ST STE C	ROUND TABLE PIZZA
1621 W SUNFLOWER AVE STE D53	ROYAL KHYBER
2521 W MCFADDEN AVE	R-RANCH MARKET
2 HUTTON CENTER DR STE 200	RUBIO'S BAJA GRILL
2841 W MACARTHUR BLVD STE A	RUBIO'S COASTAL GRILL
2220 E 17TH ST	RUBIOS RESTAURANT
2802 S FLOWER ST	SADDLEBACK HIGH SCHOOL
165 W POMONA ST	SAHUAYO TAQUERIA
2800 N MAIN ST STE 1030	SAIGON DE PHO RESTAURANT
1706 W 5TH ST	SAN ANTONIO BAKERY
3940 S BRISTOL ST STE 112	SANKAI JAPANESE RESTAURANT
2421 S BROADWAY ST	SANTA ANA CATERING (32 TRUCKS)
1216 W 1ST ST	SANTA ANA FOOD MARKET
520 W WALNUT ST	SANTA ANA HIGH SCHOOL
2321 S BRISTOL ST	SANTA BUFFET
1021 N NEWHOPE ST	SANTA CLARA DAY NURSERY CENTER
2218 W 5TH ST	SARINANA'S TAMALE FACTORY
1200 S STANDARD AVE	SAVY DONUTS
940 S HARBOR BLVD	SAVY DONUTS
2800 N MAIN ST STE FC15 (940)	SBARRO
1945 E 17TH ST STE 108	SHABU SHABU BAR
1406 S FAIRVIEW ST	SHAKEY'S PIZZA PARLOR
1701 E MCFADDEN AVE STE B	SINALOA LIQUOR MARKET
1308 W EDINGER AVE	SMART & FINAL EXTRA
1530 W 17TH ST	SODEXHO SERVICES (SANTA ANA COLLEGE)
132 E DYER RD	SOHO TACO
610 E 1ST ST	SOLTANI RESTAURANT
1180 S BRISTOL ST STE 103	SOMBOON THAI FOOD
3531 S FAIRVIEW ST 1030 W WARNER AVE	SONIC DRIVE-IN
3531 S FAIRVIEW ST 1030 W WARNER AVE	
3531 S FAIRVIEW ST	SONIC DRIVE-IN SOUTH COAST ACUTE CARE
3531 S FAIRVIEW ST 1030 W WARNER AVE 1180 S BRISTOL ST STE 101	SONIC DRIVE-IN SOUTH COAST ACUTE CARE SOUTH COAST PIZZA
3531 S FAIRVIEW ST 1030 W WARNER AVE 1180 S BRISTOL ST STE 101 2800 N MAIN ST STE 900	SONIC DRIVE-IN SOUTH COAST ACUTE CARE SOUTH COAST PIZZA SPICE TRADERS INDIAN KITCHEN SPICY NOODLE HOUSE
3531 S FAIRVIEW ST 1030 W WARNER AVE 1180 S BRISTOL ST STE 101 2800 N MAIN ST STE 900 3314 S BRISTOL ST 2601 HOTEL TER	SONIC DRIVE-IN         SOUTH COAST ACUTE CARE         SOUTH COAST PIZZA         SPICE TRADERS INDIAN KITCHEN         SPICY NOODLE HOUSE         SPOONS RESTAURANT
3531 S FAIRVIEW ST 1030 W WARNER AVE 1180 S BRISTOL ST STE 101 2800 N MAIN ST STE 900 3314 S BRISTOL ST	SONIC DRIVE-IN SOUTH COAST ACUTE CARE SOUTH COAST PIZZA SPICE TRADERS INDIAN KITCHEN SPICY NOODLE HOUSE
3531 S FAIRVIEW ST 1030 W WARNER AVE 1180 S BRISTOL ST STE 101 2800 N MAIN ST STE 900 3314 S BRISTOL ST 2601 HOTEL TER 2701 W 5TH ST	SONIC DRIVE-IN         SOUTH COAST ACUTE CARE         SOUTH COAST PIZZA         SPICE TRADERS INDIAN KITCHEN         SPICY NOODLE HOUSE         SPOONS RESTAURANT         SPURGEON INTERMEDIATE SCHOOL
3531 S FAIRVIEW ST 1030 W WARNER AVE 1180 S BRISTOL ST STE 101 2800 N MAIN ST STE 900 3314 S BRISTOL ST 2601 HOTEL TER 2701 W 5TH ST 730 S EUCLID ST	SONIC DRIVE-IN         SOUTH COAST ACUTE CARE         SOUTH COAST PIZZA         SPICE TRADERS INDIAN KITCHEN         SPICY NOODLE HOUSE         SPOONS RESTAURANT         SPURGEON INTERMEDIATE SCHOOL         ST BARBARA SCHOOL CAFETERIA
3531 S FAIRVIEW ST 1030 W WARNER AVE 1180 S BRISTOL ST STE 101 2800 N MAIN ST STE 900 3314 S BRISTOL ST 2601 HOTEL TER 2701 W 5TH ST 730 S EUCLID ST 1929 N FAIRVIEW ST	SONIC DRIVE-IN         SOUTH COAST ACUTE CARE         SOUTH COAST PIZZA         SPICE TRADERS INDIAN KITCHEN         SPICY NOODLE HOUSE         SPOONS RESTAURANT         SPURGEON INTERMEDIATE SCHOOL         ST BARBARA SCHOOL CAFETERIA         ST EDNA SUBACUTE REHABILITATE
3531 S FAIRVIEW ST 1030 W WARNER AVE 1180 S BRISTOL ST STE 101 2800 N MAIN ST STE 900 3314 S BRISTOL ST 2601 HOTEL TER 2701 W 5TH ST 730 S EUCLID ST 1929 N FAIRVIEW ST 2630 W EDINGER AVE	SONIC DRIVE-IN         SOUTH COAST ACUTE CARE         SOUTH COAST PIZZA         SPICE TRADERS INDIAN KITCHEN         SPICY NOODLE HOUSE         SPOONS RESTAURANT         SPURGEON INTERMEDIATE SCHOOL         ST BARBARA SCHOOL CAFETERIA         ST EDNA SUBACUTE REHABILITATE         STATER BROS MARKET #29
3531 S FAIRVIEW ST 1030 W WARNER AVE 1180 S BRISTOL ST STE 101 2800 N MAIN ST STE 900 3314 S BRISTOL ST 2601 HOTEL TER 2701 W 5TH ST 730 S EUCLID ST 1929 N FAIRVIEW ST 2630 W EDINGER AVE 1230 E MCFADDEN AVE	SONIC DRIVE-IN         SOUTH COAST ACUTE CARE         SOUTH COAST PIZZA         SPICE TRADERS INDIAN KITCHEN         SPICY NOODLE HOUSE         SPOONS RESTAURANT         SPURGEON INTERMEDIATE SCHOOL         ST BARBARA SCHOOL CAFETERIA         ST EDNA SUBACUTE REHABILITATE         STATER BROS MARKET #29         STATER BROS. MARKET #38
3531 S FAIRVIEW ST 1030 W WARNER AVE 1180 S BRISTOL ST STE 101 2800 N MAIN ST STE 900 3314 S BRISTOL ST 2601 HOTEL TER 2701 W 5TH ST 730 S EUCLID ST 1929 N FAIRVIEW ST 2630 W EDINGER AVE 1230 E MCFADDEN AVE 4600 W MCFADDEN AVE	SONIC DRIVE-IN         SOUTH COAST ACUTE CARE         SOUTH COAST PIZZA         SPICE TRADERS INDIAN KITCHEN         SPICY NOODLE HOUSE         SPOONS RESTAURANT         SPURGEON INTERMEDIATE SCHOOL         ST BARBARA SCHOOL CAFETERIA         ST EDNA SUBACUTE REHABILITATE         STATER BROS MARKET #29         STATER BROS. MARKET #38         STEPHEN R FITZ SCHOOL
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3531 S FAIRVIEW ST 1030 W WARNER AVE 1180 S BRISTOL ST STE 101 2800 N MAIN ST STE 900 3314 S BRISTOL ST 2601 HOTEL TER 2701 W 5TH ST 730 S EUCLID ST 1929 N FAIRVIEW ST 2630 W EDINGER AVE 1230 E MCFADDEN AVE 4600 W MCFADDEN AVE 4600 MCFADDEN AVE 201 E 4TH ST STE 138	SONIC DRIVE-IN         SOUTH COAST ACUTE CARE         SOUTH COAST PIZZA         SPICE TRADERS INDIAN KITCHEN         SPICY NOODLE HOUSE         SPOONS RESTAURANT         SPURGEON INTERMEDIATE SCHOOL         ST BARBARA SCHOOL CAFETERIA         ST EDNA SUBACUTE REHABILITATE         STATER BROS MARKET #29         STATER BROS. MARKET #38         STEPHEN R FITZ SCHOOL         STEPHEN R FITZ SCHOOL         STOCKYARD SANDWICH COMPANY
3531 S FAIRVIEW ST 1030 W WARNER AVE 1180 S BRISTOL ST STE 101 2800 N MAIN ST STE 900 3314 S BRISTOL ST 2601 HOTEL TER 2701 W 5TH ST 730 S EUCLID ST 1929 N FAIRVIEW ST 2630 W EDINGER AVE 1230 E MCFADDEN AVE 4600 W MCFADDEN AVE 4600 MCFADDEN AVE 201 E 4TH ST STE 138 4041 GARRY AVE	SONIC DRIVE-INSOUTH COAST ACUTE CARESOUTH COAST PIZZASPICE TRADERS INDIAN KITCHENSPICY NOODLE HOUSESPOONS RESTAURANTSPURGEON INTERMEDIATE SCHOOLST BARBARA SCHOOL CAFETERIAST EDNA SUBACUTE REHABILITATESTATER BROS MARKET #29STATER BROS. MARKET #38STEPHEN R FITZ SCHOOLSTEPHEN R FITZ SCHOOLSTOCKYARD SANDWICH COMPANYSTOUFFER'S BAKERY
3531 S FAIRVIEW ST 1030 W WARNER AVE 1180 S BRISTOL ST STE 101 2800 N MAIN ST STE 900 3314 S BRISTOL ST 2601 HOTEL TER 2701 W 5TH ST 730 S EUCLID ST 1929 N FAIRVIEW ST 2630 W EDINGER AVE 1230 E MCFADDEN AVE 4600 W MCFADDEN AVE 4600 MCFADDEN AVE 201 E 4TH ST STE 138 4041 GARRY AVE 3305 S BRISTOL ST	SONIC DRIVE-INSOUTH COAST ACUTE CARESOUTH COAST PIZZASPICE TRADERS INDIAN KITCHENSPICY NOODLE HOUSESPOONS RESTAURANTSPURGEON INTERMEDIATE SCHOOLST BARBARA SCHOOL CAFETERIAST EDNA SUBACUTE REHABILITATESTATER BROS MARKET #29STATER BROS. MARKET #38STEPHEN R FITZ SCHOOLSTEPHEN R FITZ SCHOOLSTOCKYARD SANDWICH COMPANYSTOUFFER'S BAKERYSUPER ANTOJITOS
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3531 S FAIRVIEW ST 1030 W WARNER AVE 1180 S BRISTOL ST STE 101 2800 N MAIN ST STE 900 3314 S BRISTOL ST 2601 HOTEL TER 2701 W 5TH ST 730 S EUCLID ST 1929 N FAIRVIEW ST 2630 W EDINGER AVE 1230 E MCFADDEN AVE 4600 W MCFADDEN AVE 4600 M CFADDEN AVE 201 E 4TH ST STE 138 4041 GARRY AVE 3305 S BRISTOL ST 1002 E 17TH ST UNIT A 1720 E 17TH ST	SONIC DRIVE-INSOUTH COAST ACUTE CARESOUTH COAST PIZZASPICE TRADERS INDIAN KITCHENSPICY NOODLE HOUSESPOONS RESTAURANTSPURGEON INTERMEDIATE SCHOOLST BARBARA SCHOOL CAFETERIAST EDNA SUBACUTE REHABILITATESTATER BROS MARKET #29STATER BROS. MARKET #38STEPHEN R FITZ SCHOOLSTOCKYARD SANDWICH COMPANYSTOUFFER'S BAKERYSUPER ANTOJITOSSUPER ANTONIO'S MEXICAN GRILLSUPERIOR SUPER WAREHOUSE
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3531 S FAIRVIEW ST 1030 W WARNER AVE 1180 S BRISTOL ST STE 101 2800 N MAIN ST STE 900 3314 S BRISTOL ST 2601 HOTEL TER 2701 W 5TH ST 730 S EUCLID ST 1929 N FAIRVIEW ST 2630 W EDINGER AVE 1230 E MCFADDEN AVE 4600 W MCFADDEN AVE 4600 W CFADDEN AVE 201 E 4TH ST STE 138 4041 GARRY AVE 3305 S BRISTOL ST 1002 E 17TH ST 1720 S MAIN ST 2610 S HARBOR BLVD 2720 W EDINGER AVE 2910 S BRISTOL ST	SONIC DRIVE-INSOUTH COAST ACUTE CARESOUTH COAST PIZZASPICE TRADERS INDIAN KITCHENSPICY NOODLE HOUSESPOONS RESTAURANTSPURGEON INTERMEDIATE SCHOOLST BARBARA SCHOOL CAFETERIAST EDNA SUBACUTE REHABILITATESTATER BROS MARKET #29STATER BROS. MARKET #38STEPHEN R FITZ SCHOOLSTOCKYARD SANDWICH COMPANYSTOUFFER'S BAKERYSUPER ANTOJITOSSUPER ANTONIO'S MEXICAN GRILLSUPERIOR SUPER WAREHOUSESUZY'S CAFETACO BELLTACO BELLTACO BELLTACO BELL
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5015         W EDINGER AVE STE G         TAN HOANG HUONG FODD TO GO           3940 S BRISTOL ST STE 111A         TANDORI INDIAN CUISINE         2002           2002 N MAIN ST         TANGATA         2012           1441         W MACARTHUR BLVD         TAPIOCA EXPRESS RESTAURANT         202           2709         WESTMINSTER AVE STE E         TAQUERIA ACAPULCO         242           2429         M KICADDEN AVE STE ID         TAQUERIA ACAPULCO         242           2429         M KICADDEN AVE STE ID         TAQUERIA ACAPULCO         242           2429         M KICADDEN AVE STE ID         TAQUERIA ACAPULCO         242           2429         M KICADDEN AVE STE ID         TAQUERIA LE CARNUCRIA TAPATIA         2610           2610 W EDINGER AVE STE B         TAQUERIA LE GARDITO         1013         5415           120 S ERISTOL ST STE H         TAQUERIA EL AGORDITO         1013         1020         2502         WESTMINSTER AVE STE B         TAQUERIA EL TRIUNFO         2903         581570L ST STE H         TAQUERIA EL TRIUNFO         2902         2903         581570L ST STE H         TAQUERIA EL ZAMORANO         2052         WESTMINSTER AVE STE B         TAQUERIA EL TRIUNFO         2925         WARANER AVE         TAQUERIA EL ZAMORANO         2052         2052         S015         1020 <td< th=""><th>2330 W EDINGER AVE STE A</th><th>TACOS Y BIRRIA EL GUERO</th></td<>	2330 W EDINGER AVE STE A	TACOS Y BIRRIA EL GUERO	
2002 N MAIN STTANGATA1441 W MACARTHUR BLVDTAPIOCA EXPRESS RESTAURANT2709 WESTMINSTER AVE STE ETAQUERIA ACAPULCO2429 W MCFADDEN AVE STE 108TAQUERIA ACAPULCO1118 W JST STTAQUERIA ACAPULCO1118 W JST STTAQUERIA CARNICERIA TAPATIA2610 W EDINGER AVE STE BTAQUERIA DE ANDA902 N HARBOR BLVDTAQUERIA DE ANDA1029 E JTH STTAQUERIA DE ANDA1203 E JTH STTAQUERIA EL GORDITO1013 S FARRIEW STTAQUERIA EL GORDITO1033 S FARRIEW STTAQUERIA EL TRIUNFO903 S BRISTOL ST STE HTAQUERIA EL TRIUNFO903 S BRISTOL ST STE HTAQUERIA EL TRIUNFO903 S BRISTOL ST STE HTAQUERIA EL TRIUNFO925 W WARNER AVE STE 107TAQUERIA EL ZAMORANO926 W WARNER AVE STE 101TAQUERIA GUADALAJARA #4938 S HARBOR BLVDTAQUERIA GUADALAJARA #4938 S HARBOR BLVDTAQUERIA JALAPENO1180 S BRISTOL ST STE 106TAQUERIA JALAPENO120 W WARNER AVE STE ATAQUERIA JALAPENO1180 S BRISTOL STTAQUERIA LA MEXICANA121 S MAIN ST EL ATAQUERIA ZAMORA #3205 S BRISTOL STTAQUERIA ZAMORA #3205 S BRISTOL STTAQUERIA ZAMORA #32055 S MAIN STTAQUERIA ZAMORA #32050 S BRISTOL ST STTARGET STORES #2501330 S BRISTOL ST STTHE HOUNG CRAB2302 S BROADAY STTHE BURG	5015 W EDINGER AVE STE G		
1441 W MACARTHUR BLVDTAPIOCA EXPRESS RESTAURANT2709 WESTMINSTER AVE STE ETAQUERIA ACAPULCO2429 W MCFADDEN AVE STE 108TAQUERIA ACAPULCO1118 W IST STTAQUERIA ACAPULCO1118 W IST STTAQUERIA ACAPULCO2610 W EDINGER AVE STE BTAQUERIA CARNICERIA TAPATIA2610 W EDINGER AVE STE BTAQUERIA DE ANDA1029 E 4TH STTAQUERIA DE ANDA1023 F ARTNEW STTAQUERIA DE ANDA103 S FARIVIEW STTAQUERIA DE ANDA2502 W WESTMINSTER AVE STE BTAQUERIA EL GODITO103 S FARIVIEW STTAQUERIA EL CALITO2502 WESTMINSTER AVE STE BTAQUERIA EL TRIUNFO903 S BRISTOL ST STE HTAQUERIA EL TRIUNFO925 W WARNER AVETAQUERIA EL TRIUNFO928 S HARBOR BLVDTAQUERIA EL ARMORANO305 E 4TH ST STE 101TAQUERIA EL ARMORANO305 E 4TH ST STE 101TAQUERIA CUERIRA CUERRERO1200 W WARNER AVE STE ATAQUERIA AUERRARO1200 W WARNER AVE STE ATAQUERIA LA FIESTA303 S BRISTOL ST STE 106TAQUERIA LA MEXICANA123 S MARBOR BLVDTAQUERIA LA MEXICANA124 S WISTOL ST TTAQUERIA LA MEXICANA125 S MAIN STTAQUERIA LA MEXICANA126 S MAIN ST E ATAQUERIA LA MEXICANA202 S BRISTOL STTAQUERIA TAPATIA3121 S MAIN ST E ATAQUERIA TAPATIA3121 S MAIN ST E ATAQUERIA TAPATIA3130 S BRISTOL STTARGET STORES #2501330 S BRISTOL STTARGET STORES #2863300 S BRISTOL ST STE 109TAST Y 20NE224 E WARNER AV	3940 S BRISTOL ST STE 111A	TANDORI INDIAN CUISINE	
2709 WESTMINSTER AVE STE E         TAQUERIA ACAPULCO           2429 W MCFADDEN AVE STE 108         TAQUERIA ACAPULCO           118 W JST ST         TAQUERIA ACAPULCO           2610 W EDINGER AVE STE B         TAQUERIA CARNICERIA TAPATIA           2610 W EDINGER AVE STE B         TAQUERIA DE ANDA           902 N HARBOR BLVD         TAQUERIA DE ANDA           1013 S FAIRVIEW ST         TAQUERIA DE ANDA           2502 WESTMINSTER AVE STE B         TAQUERIA EL GRODITO           1013 S FAIRVIEW ST         TAQUERIA EL CITUNFO           2502 WESTMINSTER AVE STE B         TAQUERIA EL TRIUNFO           903 S BISTOL ST STE H         TAQUERIA EL TRIUNFO           250 WESTMINSTER AVE STE 107         TAQUERIA EL TRIUNFO           903 S BINSTOL ST STE H         TAQUERIA GUADALAJARA #4           938 S HARBOR BLVD         TAQUERIA GUADALAJARA #4           938 S HARBOR BLVD         TAQUERIA GUADALAJARA #4           938 S HARBOR BLVD         TAQUERIA GUADALAJARA #4           1200 W WARNER AVE STE A         TAQUERIA GUADALAJARA #4           1200 W WARNER AVE STE A         TAQUERIA LA INEXCANA           1200 W WARNER AVE STE A         TAQUERIA LA MEXCANA           1200 W WARNER AVE STE A         TAQUERIA LA MEXCANA           1200 W WARNER AVE STE A         TAQUERIA LA MEXCANA           1	2002 N MAIN ST	TANGATA	
2429 W MCFADDEN AVE STE 108         TAQUERIA ACAPULCO           1118 W 1ST ST         TAQUERIA DEANDA           610 W EDINGER AVE STE B         TAQUERIA DE ANDA           902 N HARBOR BLVD         TAQUERIA DE ANDA           1129 E ATH ST         TAQUERIA DE ANDA           120 W EDINGER AVE STE B         TAQUERIA DE ANDA           121 S NGRAND AVE         TAQUERIA EL GODITO           1013 S FAIRVIEW ST         TAQUERIA EL ACALITO           2502 WESTMINSTER AVE STE B         TAQUERIA EL TRIUNFO           903 S BRISTOL ST STE H         TAQUERIA EL TRIUNFO           925 W WARNER AVE STE 107         TAQUERIA EL TRIUNFO           926 STE TIST STE 101         TAQUERIA EL ZAMORANO           930 S BRISTOL ST STE H         TAQUERIA EL ZAMORANO           930 S FAITS STE 101         TAQUERIA GUADALAJARA #4           1180 S BRISTOL ST STE 106         TAQUERIA GUADALAJARA #4           1200 W WARNER AVE STE A         TAQUERIA GUARALAJARA #4           1305 S EVILID ST         TAQUERIA ALA FIESTA           1300 S BRISTOL ST STE 106         TAQUERIA ALA FIESTA           1302 S BRISTOL ST T         TAQUERIA ALAS FIESTA           1302 S BRISTOL ST T         TAQUERIA ALAS FIESTA           1300 S BRISTOL ST T         TAQUERIA ALAS FIESTA           1300 S BRISTOL ST T         TAQUE	1441 W MACARTHUR BLVD	TAPIOCA EXPRESS RESTAURANT	
2429 W MCFADDEN AVE STE 108         TAQUERIA ACAPULCO           1118 W 1ST ST         TAQUERIA DEANDA           610 W EDINGER AVE STE B         TAQUERIA DE ANDA           902 N HARBOR BLVD         TAQUERIA DE ANDA           1129 E ATH ST         TAQUERIA DE ANDA           120 W EDINGER AVE STE B         TAQUERIA DE ANDA           121 S NGRAND AVE         TAQUERIA EL GODITO           1013 S FAIRVIEW ST         TAQUERIA EL ACALITO           2502 WESTMINSTER AVE STE B         TAQUERIA EL TRIUNFO           903 S BRISTOL ST STE H         TAQUERIA EL TRIUNFO           925 W WARNER AVE STE 107         TAQUERIA EL TRIUNFO           926 STE TIST STE 101         TAQUERIA EL ZAMORANO           930 S BRISTOL ST STE H         TAQUERIA EL ZAMORANO           930 S FAITS STE 101         TAQUERIA GUADALAJARA #4           1180 S BRISTOL ST STE 106         TAQUERIA GUADALAJARA #4           1200 W WARNER AVE STE A         TAQUERIA GUARALAJARA #4           1305 S EVILID ST         TAQUERIA ALA FIESTA           1300 S BRISTOL ST STE 106         TAQUERIA ALA FIESTA           1302 S BRISTOL ST T         TAQUERIA ALAS FIESTA           1302 S BRISTOL ST T         TAQUERIA ALAS FIESTA           1300 S BRISTOL ST T         TAQUERIA ALAS FIESTA           1300 S BRISTOL ST T         TAQUE			
1118 W 1ST STTAQUERIA CARNICERIA TAPATIA2610 W EDINGER AVE STE BTAQUERIA DE ANDA202 N HARBOR BLVDTAQUERIA DE ANDA1029 E 4TH STTAQUERIA DE ANDA1013 S FAIRVIEW STTAQUERIA DE LACAUTO2502 WESTMINSTER AVE STE BTAQUERIA EL LACAUTO2502 WESTMINSTER AVE STE BTAQUERIA EL TRIUNFO903 S BRISTOL ST STE HTAQUERIA EL TRIUNFO1840 S STANDARD AVE STE 107TAQUERIA EL TRIUNFO925 W WARNER AVETAQUERIA EL TRIUNFO938 S HARBOR BLVDTAQUERIA GUERIA GUERRERO1200 W WARNER AVE STE ATAQUERIA GUERRERO1200 W WARNER AVE STE ATAQUERIA GUERRERO1200 W WARNER AVE STE ATAQUERIA LA MEXICANA138 S HARBOR BLVDTAQUERIA LA MEXICANA1305 S ENISTOL ST STE 106TAQUERIA LA MEXICANA1320 S BRISTOL ST STE 106TAQUERIA LA MEXICANA1320 S WARNER AVE STE ATAQUERIA LA MEXICANA1320 S BRISTOL STTAQUERIA LA MEXICANA1321 S MAIN ST STE 106TAQUERIA LA MEXICANA202 S BRISTOL STTAQUERIA TAPATIA3121 S MAIN ST STE ATAQUERIA TAPATIA3121 S MAIN ST TTAQUERIA TAPATIA3300 S BRISTOL STTARGET STORES #2503301 S BRISTOL ST STE 109TASTY ZONE1224 E WARNER AVETEXTRON CAFETERIA131 S LUCLIN STTHERST AMERICAN CORPORATION302 S BRISTOL ST TTHANN NOI RESTAURANT1500 W MACARTHUR BLVDTHE BOLLING CRAB2302 S BRADOL ST TTHAHANN NOI RESTAURANT303 S BRISTOL ST STE CTHE HANN NOI RESTAURANT<			
2610 W EDINGER AVE STE BTAQUERIA DE ANDA902 N HARBOR BLVDTAQUERIA DE ANDA903 F NARNEW STTAQUERIA DE ANDA415 N GRAND AVETAQUERIA DE ANDA1013 S FAIRVIEW STTAQUERIA DE LACALITO2020 WESTMINSTER AVE STE BTAQUERIA EL TRIUNFO903 S BRISTOL ST STE HTAQUERIA EL TRIUNFO1840 S STANDARD AVE STE 107TAQUERIA EL TRIUNFO925 W WARNER AVETAQUERIA EL TRIUNFO926 SW WARNER AVE STE 101TAQUERIA EL ZRIUNFO927 SW WARNER AVE STE ATAQUERIA EL ZRIUNFO928 SW WARNER AVE STE ATAQUERIA EL ZRIMORANO305 E 4TH ST STE 101TAQUERIA GUADALAJARA #4938 S HARBOR BLVDTAQUERIA GUARALAJARA #4938 S HARBOR BLVDTAQUERIA GUARALAJARA #4938 S HARBOR BLVDTAQUERIA LA FIESTA630 S EUCLID STTAQUERIA LA FIESTA1300 S WARNER AVE STE ATAQUERIA LA MEXICANA1326 S STH STTAQUERIA LA SGRANDES202 S BRISTOL STTAQUERIA LAS GRANDES202 S BRISTOL STTAQUERIA ZAMORA #3205 S MAIN STTAQUERIA ZAMORA #3205 S MAIN STTAQUERIA ZAMORA #3205 S MAIN STTARGET STORES #2501330 E 17TH STTARGET STORES #2501330 E STTH STTARGET STORES #2501330 E STTH STTARGET STORES #2501330 E JSTH ST THE HEND NOI RESTAURANT1500 W MACARTHUR BLVDTHE BOLLING CRAB2302 S BROJOWAY STTHE BURGER STOP124 E WARNER AVETEXTON CAFETERIA131 E LUCLID STTHANNOIREST AURANT <trr>1300</trr>			
902 N HARBOR BLVD       TAQUERIA DE ANDA         1029 E ATH ST       TAQUERIA DE ANDA         1013 S FAIRVIEW ST       TAQUERIA EL GROITO         1013 S FAIRVIEW ST       TAQUERIA EL ACALITO         2502 WESTMINSTER AVE STE B       TAQUERIA EL TRIUNFO         903 S BRISTOL ST STE H       TAQUERIA EL TRIUNFO         1840 S STANDARD AVE STE 107       TAQUERIA EL TRIUNFO         925 W WARNER AVE       TAQUERIA EL TRIUNFO         926 W WARNER AVE       TAQUERIA EL ZAMORANO         305 E 4TH ST STE 101       TAQUERIA GUERRERO         1200 W WARNER AVE STE A       TAQUERIA GUERRERO         1200 W WARNER AVE STE A       TAQUERIA LA FIESTA         630 S EUCLO ST       TAQUERIA LA FIESTA         630 S EUCLO ST       TAQUERIA LA FIESTA         630 S EUCLO ST       TAQUERIA LA MEXICANA         1736 W STH ST       TAQUERIA LA MEXICANA         1736 W STH ST       TAQUERIA LA MEXICANA         1737 W STE A       TAQUERIA ZAMORA MEXICANA         1738 S MINST STE A       TAQUERIA ZAMORA MEXICANA         1738 W STST ST       TAQUERIA ZAMORA MEXICANA	2610 W EDINGER AVE STE B		
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	1804 N TUSTIN AVE STE A		
	1502 E 1ST ST	TIERRA BLANCA SPORT BAR FAMILY RSTAURANT	
701 N HARBOR BLVD TITO'S LA ESPECIAL	701 N HARBOR BLVD	TITO'S LA ESPECIAL	
503 W 17TH ST TITO'S LA ESPECIAL	503 W 17TH ST		
1725 COLLEGE AVE TIVOLI TERRACE HACIENDA	1725 COLLEGE AVE		
3751 S HARBOR BLVD STE B TOMMY PASTRAMI NY DELI (TOMMY PASTRAMI )	3751 S HARBOR BLVD STE B		
1431 W WARNER AVE TORI NICK RESTAURANT	1431 W WARNER AVE	TORI NICK RESTAURANT	
222 E WARNER AVE TORTAS & BIONICOS NICE	222 E WARNER AVE	TORTAS & BIONICOS NICE	
701 S HARBOR BLVD STE A2 TORTAS SINALOA	701 S HARBOR BLVD STE A2	TORTAS SINALOA	
555 E MEMORY LN TOWN AND COUNTRY MANOR	555 E MEMORY LN	TOWN AND COUNTRY MANOR	
4401 W 1ST ST TRIEU CHAU RESTAURANT	4401 W 1ST ST	TRIEU CHAU RESTAURANT	

1473 S MAIN ST	TRIO PIZZA
1808 N TUSTIN AVE	TUTTO FRESCO
2525 W WESTMINSTER AVE STE I	UNO FREE PIZZA
201 N SULLIVAN ST	USA CANNING FOOD
1801 S GREENVILLE ST	VALLEY HIGH SCHOOL
416 W 4TH ST	VELVET LOUNGE^
709 N BRISTOL ST STE J	VICTORIA BAKERY
2345 W 1ST ST	VIEN DONG SEAFOOD MARKET
2720 S HARBOR BLVD STE B	WABA GRILL
1215 E WARNER AVE	WABA GRILL
1703 E MCFADDEN AVE	Waba Grill
3750 W MCFADDEN AVE STE B	WABA GRILL
431 E 1ST ST STE 4F	WABA GRILL
1268 E 17TH ST STE A	WABA GRILL TERIYAKI HOUSE
1130 W WARNER AVE	WABA GRILL^
3600 W MCFADDEN AVE	WAL-MART
2430 CAPE COD WAY	WEST LAKE FOOD CORP
2723 N BRISTOL ST STE D3	WHAT A LOT A PIZZA
752 E DYER RD	WIENERSCHNITZEL
1401 W MACARTHUR BLVD	WIENERSCHNITZEL #348
1700 E MCFADDEN AVE	WIENERSCHNITZEL #710
1342 N ROSS ST	WILLARD INTERMEDIATEKITCHEN
3017 W 5TH ST	WILLOWICK COFFEE SHOP
2801 W MACARTHUR BLVD STE C	WING STOP
1411 N BROADWAY ST	WISE PLACE
305 E 4TH ST STE 106	WURSTHAUS
1430 E EDINGER AVE	YELLOW BASKET
2860 S MAIN ST	YELLOW BASKET OF SANTA ANA
1701 N BROADWAY ST STE C	YES DONUTS & YOGURT
2639 W EDINGER AVE	YO! SUSHI
2413 S FAIRVIEW ST STE R	YOGI'S TERIYAKI
1701 N BROADWAY ST STE A	YOSHINOYA BEEF BOWL #153
2441 N TUSTIN AVE STE A	YUM YUM DONUTS
2735 W EDINGER AVE	YUN KATZ TORTILLERIA
3941 S BRISTOL ST STE F2	ZPIZZA

# APPENDIX D

City of Santa Ana FOG Control Rules and Regulations

### FATS, OILS AND GREASE ("FOG") CONTROL PROGRAM RULES AND REGULATIONS APPLICABLE TO FOOD SERVICE ESTABLISHMENTS

#### OF THE

CITY OF SANTA ANA Public Works Agency 220 S. Daisy Avenue Santa Ana, CA 92703

Effective December 15, 2004, the City of Santa Ana adopted Ordinance Number NS 26-70 amending Chapter 39 of the Santa Ana Municipal Code adding fats, oils and grease (FOG) control regulations applicable to Food Service Establishments (FSEs). The ordinance requires all new and remodeled FSEs to install and maintain grease interceptors. Existing FSEs without grease interceptors will be issued a conditional waiver and routinely inspected to evaluate the effectiveness of their grease control measures. Existing FSEs that discharge FOG and are out of compliance with the Ordinance provisions will be required to install grease interceptors. All FSEs must implement Kitchen Best Management Practices (BMPs) to remove FOG from the waste stream entering the sewer system.

Violations of the FOG Control Program Regulations may result in the issuance of warnings, correction notices, and/or Administrative Citations. Administrative Citations carry a penalty of up to \$500 per occurrence.

Any person acting in violation of this code section also may be acting in violation of the Federal Clean Water Act or the State Porter-Cologne Act and other laws and also may be subject to enforcement procedures pursuant to said statutes.

Pursuant to Ordinance Number NS 26-70 the Executive Director of the Public Works Agency hereby establishes the following Rules and Regulations related to the FOG Control Program. Said Rules and Regulations shall take effect immediately.

The Executive Director of the City of Santa Ana may add, modify or delete these Rules and Regulations.

Food Service Establishments (FSEs) must conform to these Rules and Regulations.

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#### FOG Program Notice and Conditional Waiver

#### FOG Program Notice:

All FSEs will be issued a FOG Program Notice. The notice will contain the current FOG Control Program Rules and Regulations as well as site specific requirements for each FSE. The FSE is required to comply with all of the applicable Rules and Regulations as well as site specific requirements.

### **Conditional Waiver of Interceptor Requirement:**

Existing FSEs that do not have a grease interceptor installed will be issued a Conditional Waiver. The Conditional Waiver will specify requirements that the FSE must comply with to operate without an interceptor. The City's FOG Control Program Manager will continually review FSE compliance with the Conditional Waiver requirements. A Conditional Waiver may be revoked at any time for any of the following reasons:

- Quantity of FOG discharge as measured or as indicated by the size of FSEs based on seating capacity, number of meals served, menu, water usage, amount of on-site consumption of prepared food and other conditions have changed since the granting of said waiver such that the FSE is contributing to FOG discharges.
- Identification of the FSE as a significant contributor of FOG into the Sewer System, which is based on inspection or sampling of the FOG discharged from the FSE's sewer lateral to the Sewer System.
- Adequacy of implementation and compliance with Kitchen Best Managements Practices (BMPs).
- Change in sewer size, grade, and condition based on visual information.
- Changes in operations that significantly affect FOG discharge.
- Failure to comply with any of the conditions set forth in the waiver.
- Any other condition deemed reasonably related to the generation of FOG discharges by the FOG Control Program Manager.

#### General Waste Discharge Prohibitions

All FSE's are prohibited from the following:

- 1. The discharge into the sewer system of FOG that may accumulate and/or cause or contribute to blockages in the sewer system or at the sewer system lateral except as provided herein.
- 2. The iInstallation of food grinders in the plumbing system of new constructions of FSEs. All existing food grinders shall be removed from FSEs by June 15, 2005.
- 3. The introduction of any additives into a FSEs wastewater system for the purpose of emulsifying FOG, unless a specific written authorization from the FOG Control Program Manager is obtained.
- 4. The disposal of cooking oil into drainage pipes. All waste cooking oils shall be collected, stored and labeled properly in receptacles such as barrels or drums for recycling or other acceptable methods of disposal.
- 5. The discharge of wastewater from dishwashers to any grease trap or grease interceptor.
- 6. The discharge of wastewater with temperatures in excess of 140°F to any grease control device, including grease traps and grease interceptors.
- 7. The use of biological additives for grease remediation or as a supplement to interceptor maintenance, without prior authorization from the FOG Control Program Manager.
- 8. The discharge of waste from toilets, urinals, washbasins, and other fixtures containing fecal materials to sewer lines intended for grease interceptor service.
- 9. The discharge of any Waste including FOG and solid materials removed from the grease control device to the sewer system. Grease removed from grease interceptors shall be waste hauled periodically as part of the operation and maintenance requirements for grease interceptors.
- 10. Dishwashers and food waste disposal units shall not be connected to or discharged into any grease trap.
- 11. Operation of grease interceptors with FOG and solids accumulation exceeding 25% of the design hydraulic depth of the grease interceptor (25% rule).

#### Kitchen Best Management Practices (BMP) Requirements

Kitchen Best Management Practices (BMPs) Requirements

All FSEs shall be required, at a minimum to implement and comply with the following Kitchen BMPs, whenever applicable:

- 1. Drain screens shall be installed on all drainage pipes in food preparation areas.
- 2. All waste cooking oil shall be collected and stored properly in recycling receptacles such as barrels or drums. Such recycling receptacles shall be maintained properly to ensure that they do not leak. Licensed waste haulers or an approved recycling facility must be used to dispose of waste cooking oil.
- 3. All garbage and food waste shall be disposed of directly into trash bins or containers, and not in sinks. Double-bagging food wastes that have the potential to leak in trash bins is highly recommended.
- 4. Employee Training:

Employees of the FSEs shall be trained by June 15, 2005 and twice each calendar year thereafter in the following areas:

- a) How to "dry wipe/scrape" pots, pans, dishware and work areas before washing to remove FOG.
- b) How to properly dispose of garbage, 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 FOG may be spilled or accumulated.
- d) How to properly dispose of FOG from cooking equipment into a FOG receptacle such as a barrel or drum without spilling.

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 the FOG Control Program Manager, Orange County Health Care Agency (OCHCA) or their designees.

- 5. Exhaust filters shall be maintained in good operating condition utilizing frequent cleaning practices. The sewage generated from cleaning the exhaust filter shall be disposed properly.
- 6. Kitchen BMP and "NO GREASE" signs, posters or similar information in appropriate language(s) shall be prominently displayed in the food preparation and dishwashing areas at all times.

- 7. Absorbent materials (e.g., kitty litter or paper towels) shall be placed under the fryers or other areas where FOG typically or frequently drips or spills.
- 8. Covered conveyance devices shall be used in order to transport FOG without spilling.
- 9. FOG containers shall be emptied before they are full to avoid accidental or incidental spills.
- 10. "Spill Kits" (e.g., absorbent materials, kitty litter) shall be created and shall be well marked and readily accessible in the event a spill does occur.

### Grease Interceptor Operation and Maintenance Requirements

All existing and newly constructed grease interceptors shall be operated in accordance with the manufacturer's specifications.

The maintenance frequency for all FSEs with a grease interceptor shall be determined in one of the following methods:

- 1. Grease Interceptors shall be maintained in efficient operating condition by periodic removal of the full content of the interceptor. 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 design hydraulic 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.
- 2. ALL FSEs with a grease interceptor shall fully pump out contents of the grease interceptor at a minimum quarterly frequency (at least once every 3 months) unless the frequency is changed based on procedures described in 3. and 4. below.
- 3. The FOG Control Program Manager or his/her designee may mandate a more frequent cleaning schedule if it finds that the FSE is not maintaining a grease interceptor in a manner in compliance with 1. above. The maintenance frequency may be adjusted when sufficient data has been obtained to establish an average frequency that will ensure compliance with 1. above. Based on the actual generation of FOG from a FSE, the maintenance frequency may increase or decrease; however, the minimum pumping frequency shall be 6 months.
- 4. A FSE may submit a request at any time to the FOG Control Program Manager requesting a change in the maintenance frequency of its grease interceptor. The FSE has the burden of responsibility to demonstrate that the requested change in frequency reflects actual operation conditions based on the average FOG accumulation over time and meets the requirements described in 1. above and that it is in full compliance with Santa Ana Municipal Code, Section 39-56.8 and the FOG Control Program. Upon determination by the FOG Control Program Manager that the requested revision is justified, the FSE shall be notified in writing of the revised maintenance frequency.
- 5. If the grease interceptor, at any time contains FOG and solids accumulation that does not meet the requirements described in 1. above, the FSE shall be required to have the grease interceptor serviced as soon as possible, but not more than 24 hours later, such that all FOG, sludge, and other materials are completely removed from the grease interceptor.

### Grease Trap Operation and Maintenance Requirements

- 1. A FSE may use or may be required to install grease traps, in lieu of installation of a grease interceptor when (1) installation of an interceptor can not physically be accomplished, (2) there is not adequate slope for gravity flow between kitchen plumbing fixtures and a proposed grease interceptor and/or between the grease interceptor and the private collection lines or the public sewer and (3) no alternative pretreatment can be installed. Sizing and installation of grease traps shall conform to the current edition of the California Plumbing Code.
- 2. Grease traps shall be operated in accordance with the manufacturer's specifications.
- 3. Grease traps shall be maintained in efficient operation conditions by removing accumulated grease on an as needed basis, or the frequency specified by the manufacturer, but no less than on a weekly basis.
- 4. Grease traps shall be maintained free of all food residues and any FOG waste removed during the cleaning and scraping process.
- 5. Grease traps shall be inspected periodically, but in no event less than once a month, 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.
- 6. Dishwashers and food waste disposal units shall not be connected to or discharged into any grease trap.

#### Notification Requirements

A FSE shall comply with notification requirements:

### 1. Notification of **Spill and/or SSOs**

a. In the event a FSE is unable to comply with Santa Ana Municipal Code Section 39-56 and/or the FOG Control Program due to a breakdown of equipment, accidents, or human error or the FSE has reasonable belief that its discharge will violate Chapter 39-56 and/or the FOG Control Program, the FSE or its representative shall immediately notify the FOG Control Manager by telephone at:

FOG Control Manager (714) 647-3380

b. If the material discharged has the potential to cause or results in sewer blockage or a Sanitary Sewer Overflow (SSO), the FSE shall immediately notify the Orange County Health Care Agency (OCHCA) and the FOG Control Program Manager by telephone at:

FOG Source Control Manager	(714) 647-3380
OCHCA	(714) 667-3600

c. Confirmation of this notification shall be made in writing to the FOG Control Program Manager no later than five (5) workings days from the date of the incident at the following address:

FOG Control Program Manager City of Santa Public Works Agency 220 S. Daisy Ave. Santa Ana, CA 92703

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 a recurrence.

d. Such notification shall not relieve the FSE of any expense, loss, damage or other liability that may be incurred as a result of damage or otherwise arising out of a violation of Section 39-56 of the Santa Ana Municipal Code or any other chapter of the Santa Ana Municipal Code, or other applicable law.

# 2. Notification Regarding Change in Operations

The FSE shall notify the FOG Control Manager in writing at least 60 days prior to any facility expansion and/or Remodeling or process modifications that may result in new or substantially increased FOG discharges or a change in the nature of the discharge. The FSE shall submit any information requested by the FOG Control Program Manager for evaluation of the effect of such expansion and/or Remodeling or process modifications on the FSEs FOG discharge to the sewer system.

The address to use to notify the FOG Control Program Manager is as follows:

FOG Control Program Manager City of Santa Ana Public Works Agency 220 S. Daisy Ave. Santa Ana, CA 92703

The written notification shall state the FSE name, name the title of the FSEs contact person or person most knowledgeable concerning the facility expansion and/or remodeling or process modifications, address and telephone number of the FSE, date of the proposed facility expansion and/or Remodeling or process modifications and the reasons for the same.

# Record-Keeping Requirements

The following records shall be maintained for no less than two (2) years and the FSE shall make them available to FOG Control Program Manager, OCHCA, or their designees:

- 1. A record or logbook of grease interceptor or grease trap cleaning and maintenance practices and activities. The record or logbook shall include:
  - a. Dates inspected;
  - b. Name of inspector;
  - c. Inspector's observations concerning the effectiveness of the grease interceptor or grease trap in controlling FOG;
  - d. Dates cleaned; and
  - e. Dates and nature of maintenance.
- 2. A record or logbook of Kitchen BMPs being implemented including employee training as described more fully in Rule 2.
- 3. Any other information deemed appropriate by the FOG Control Program Manager to ensure compliance with Section 39-56 of the Santa Ana Municipal Code and the FOG Source Control Program.

For FSEs with Grease Interceptors:

- 4. Copies of records and manifests of waste hauling grease 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 Settled 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 vs. slug height monitoring for FOG and solids accumulation in the grease interceptors.
- 6. Records of any spills and/or cleaning of the lateral or sewer system.

### Drawing Submittal Requirements

Upon request by the Fog Control Program Manager or his designee:

- 1. A proposed or existing FSE may be required to submit facility site plans, mechanical and plumbing plans, and other details to show the sewer locations and connections for its facility or premises. The submittal shall be in a form and content acceptable to the City for review of an existing or proposed grease interceptor, grease trap, monitoring facilities, metering facilities, and operating procedures. The review of the plans and procedures shall in no way relieve a FSE of the responsibility of modifying the facilities or procedures in the future, as necessary to meet the requirements of Section 39-56, the FOG Control Program or any requirements of other Regulatory Agencies.
- 2. The City may require drawings to be prepared by a California Registered Civil, Mechanical, or Electrical Engineer.

#### Monitoring Facilities Requirements

- 1. The City may require a FSE to construct and maintain in proper operating condition at a FSEs sole expense, flow monitoring, constituent monitoring and/or Sampling Facilities.
- 2. The location of the monitoring or metering facilities shall be subject to approval by the FOG Control Program Manager.
- 3. FSEs shall, during regular business hours provide immediate and safe access to the FOG Control Program Manager, OCHCA, or their designees to the FSEs' monitoring and metering facilities.
- 4. FSE shall, upon request submit to the FOG Control Program Manager waste analysis plans, contingency plans, and other necessary information to verify it is in compliance with Section 39-56 of the Santa Ana Municipal Code and this FOG Control Program.
- 5. No FSE shall increase the use of water or in any other manner attempt to dilute a discharge as a way of achieving compliance with Section 39-56 of the Santa Ana Municipal Code and the FOG Control Program.

### Monitoring and Reporting of Conditions Requirements

- 1. The FOG Control Program Manager may require periodic reporting of the status of implementation of the Kitchen BMP (Rule 3), in accordance with the FOG Control Program.
- 2. The FOG Control Program Manager may require visual monitoring at the sole expense of the FSE to observe the actual conditions of the FSEs sewer lateral and sewer lines downstream.
- 3. The FOG Control Program Manager may require reports for self-monitoring of sewage constituents and FOG characteristics of the FSE needed for determining compliance with any conditions or requirements as specified in Section 39-56 of the Santa Ana Municipal Code and the FOG Control Program. The FOG Control Manager shall in a manner and form approve monitoring reports of the analyses of sewage constituents and FOG characteristics. Failure by the FSE to perform any required monitoring or to submit monitoring reports required by the FOG Control Program Manager constitutes a violation of Section 39-56. The FSE shall be responsible for any and all expenses of the City in undertaking such monitoring analyses and preparation of reports required of the FSE.

# APPENDIX E

City of Santa Ana FOG Control Example "Notice"

MAYOR Miguel A. Pulido MAYOR PRO TEM Claudia c. Alvarez COUNCILMEMBERS David Benavides Carlos Bustamante Michele Martinez Vincent F. Sarmiento Sal Tinajero



CITY MANAGER David N. Ream CITY ATTORNEY Joseph W. Fletcher CLERK OF THE COUNCIL Patricia E. Healy

#### CITY OF SANTA ANA PUBLIC WORKS AGENCY M-85 P.O. Box 1988 Santa Ana, California 92702

- TO: Owners and Managers of Food Service Establishments
- FROM: FOG Control Program Manager
- DATE: August 22, 2006

SUBJECT: FOG Control Program and Issuance of Notice

#### **IMPORTANT ANNOUNCEMENT**

The City of Santa Ana (City) is responsible for keeping the sewer system in Santa Ana functioning properly and has implemented a Fats, Oils, and Grease (FOG) Control Program to prevent blockages in the sewer lines that can cause overflows and spills. This program is required by the State of California and was initiated in the spring of 2005.

City inspectors have visited the food service establishments (FSEs) in the City during this past year to inform personnel of the program requirements, review the facility's Food Service Establishment Wastewater Discharge Notice (identifying FOG Program requirements), and to provide education material. The City would like to thank all of the FSEs for cooperating with the City inspectors and for the efforts that have been taken to make the program a success.

To verify the effectiveness of the FOG program and as required by the State of California, the City will continue inspecting FSEs to ensure that they are in compliance with the requirements of the program. These inspections will include adherence to Kitchen Best Management Practices (BMPs), proper maintenance of grease removal devices, as appropriate, and review of FOG Program records. All FSE documents/records, which may be located in a binder, must be readily available for review by the inspector during the inspection. Additionally, the Orange County Health Care Agency (OCHCA) inspectors will also be reviewing a portion of the FOG Program requirements during their inspections to verify compliance. Food service establishments that are identified as non-compliant with the FOG program requirements during these inspections will be re-educated on the requirements of the FOG Program and will also have enforcement actions initiated, which may result in significant fines for non-compliance.

Your cooperation and assistance in this vital program is greatly appreciated. If you have questions please call me at (714) 647-3317, or visit the City's website at www.santa-ana.org for the following information:

Municipal Code Chapter 39 Rules and Regulations Program Resources (poster, brochures, record-keeping forms, etc.)

Sincerely,

Brond L. Duk

Ray Burk City Principal Civil Engineer/FOG Control Program Manager

MAYOR Miguel A. Pulido MAYOR PRO TEM Claudia c. Alvarez COUNCILMEMBERS David Benavides Carlos Bustamante Michele Martinez Vincent F. Sarmiento Sal Tinajero



CITY MANAGER David N. Ream CITY ATTORNEY Joseph W. Fletcher CLERK OF THE COUNCIL Patricia E. Healy

#### CITY OF SANTA ANA PUBLIC WORKS AGENCY M-85 P.O. Box 1988 Santa Ana, California 92702

A: Dueños y Encargados de los Establecimientos del Servicio de Alimento

DE: Encargado De Programa De Control de FOG

FECHA: Agosto 22, 2006

TEMA: Programa de Control y Emisión del Aviso FOG

#### **AVISO IMPORTANTE**

La Ciudad de Santa Ana es responsible de que el sistema de alcantarilla este funcionando adecuadamente y ha implementado un programa del control de Aceites y Grasas (FOG), para prevenir obstrucciones en las lineas de alcantarilla que pueden causar desbordamientos y derramamientos. Este programa es requerido por el Estado de California y fue iniciado en 2005.

Durante este ultimo año, inspectores de la ciudad han visitado establecimientos de servicio de comida para informar al personal de requisitos del programa, revisar el Aviso del Desperdicio de agua de el establecimiento de servicio de comida, y para proveer material educativo. La ciudad quisiera agradecerle a todos los establecimientos de servicio de comida por cooperar con los inspectores de la ciudad y por los esfuerzos que han tomado para que el program sea un exito.

Para verificar la efectividad de el programa de aceites y grasas (FOG), y por requisitos de el Estado de California, la Ciudad continuara inspeccionando establecimientos de servicio de comida para asegurar que se mantengan conforme a los requisitos de el programa. Estas inspecciones incluiran adherencia a las practicas mejores en el manejo de la cocina, mantenimiento correcto de los aparatos de eliminacion de grasa. Adicionalmente, los inspectores de la Agencia de Salud de el Condado Orange también estaran revisando una porción de los requisitos del programa de aceites y grasas (FOG) durante inspecciones para verificar cumplimiento. Establecimientos de servicio de comida que no están en cumplimiento con los requisitos del programa de aceites y grasas (FOG) durante estas inspecciones seran re-educados sobre los requisitos de el programa y acciones de aplicación seran iniciadas, cual puede dar lugar a multas significantes por el incumplimiento.

Su cooperación y ayuda en este programa vital se aprecia grandemente. Si usted tiene preguntas favor de Llamar al (714) 647-3317, o visitar el Web site de la ciudad en www.santa-ana.org para la información siguiente:

Capitulo Municipal Del Codigo 39 Reglas y Regulaciones Recursos del programa (cartel, folletos, formas del mantenimiento de Registros, etc.)

Sinceramente,

Brond L. Duk

Ray Burk Encargado De Programa Civil Principal De Control De la Ciudad Engineer/FOG

# APPENDIX F

**Additive Request Form** 

# WASTEWATER ADDITIVE USE VARIANCE REQUEST FORM CITY OF SANTA ANA Fats, Oils, and Grease (FOG) Control Program

City of Santa Ana's (City) Fats, Oils, and Grease (FOG) Control Regulations, (Article III, Chapter 39, Section 39-56 of the City's Municipal Code) - prohibits the introduction of additives into a Food Service Establishment's (FSE) wastewater system for the purpose of emulsifying FOG, for grease remediation, or as a supplement to interceptor maintenance unless specific written authorization from the City's FOG Control Program Manager is obtained. <u>ANY REQUEST WILL BE DENIED IF THE FSE IS FOUND TO BE, OR HAS BEEN, IN VIOLATION OF ANY FOG PROGRAM REQUIREMENTS WITHIN THE 12 MONTH PERIOD PRIOR TO THE DATE OF THE REQUEST.</u>

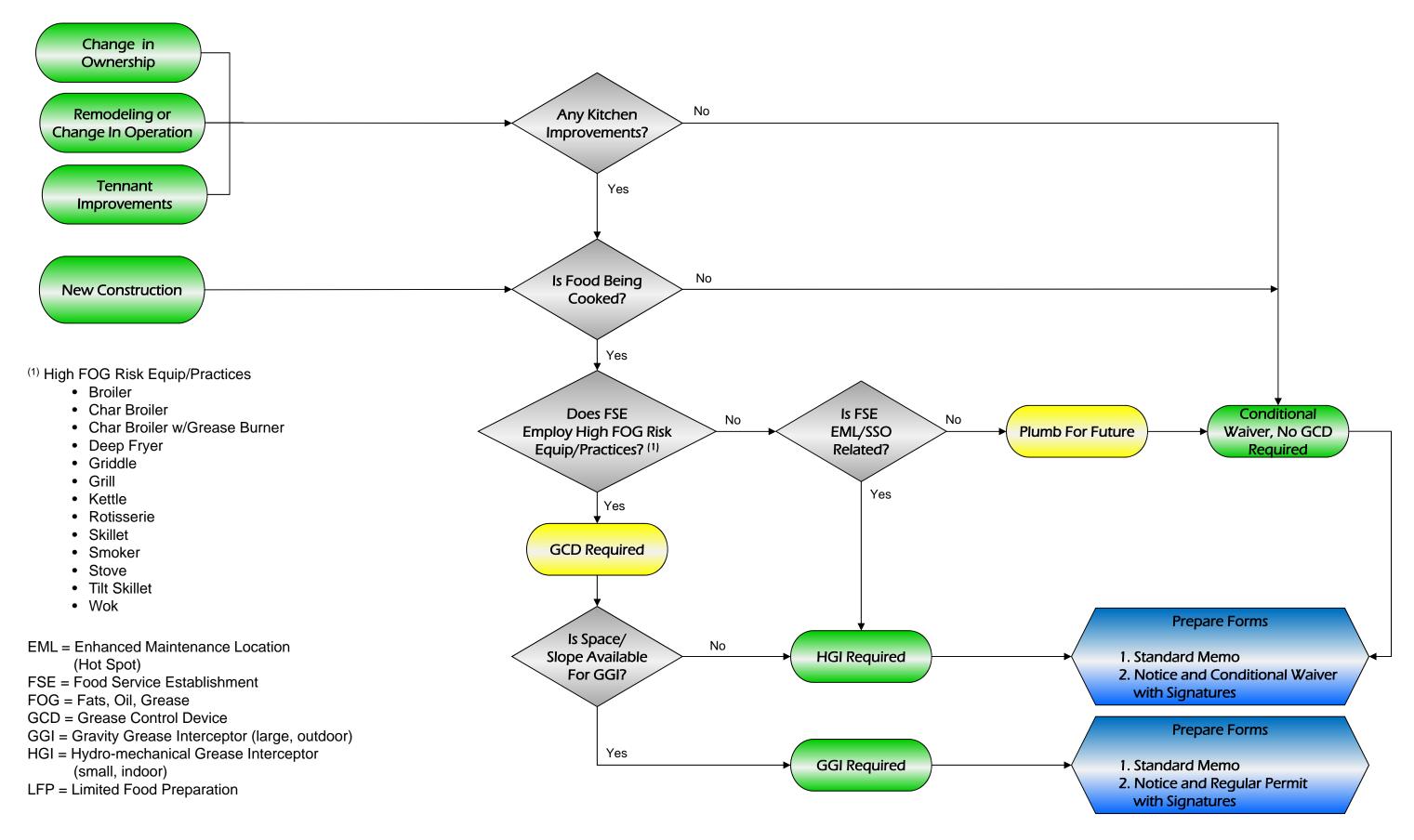
Food Service Establishment Requesting Variance:

Permit No:	Rev No:	Business License No:
Facility Address:		
Owner Name:	Auth	norized Agents Name:
Additive:		
Product Name:		
Product Description:		
Product Key Constitue	ents (attach a copy of the M	(SDS):
Product Supplier/Distr Company Name:		
Contact Name:		
Contact Phone No.	.:	
Purpose for additive up	se:	
(including potential F	st include discussion of pr OG accumulation and hyd Sanitation District's Was	roduct's potential impact to the City's sewer system lrogen sulfide concentrations [H <sub>2</sub> S]), potential impact tewater Reclamation Facility, and potential impact to
this request is true:		d additive and certify that all information contained in Date:
Submit Variance Request	to: FOG Control Program	Manager, City of Santa Ana

220 South Daisy Avenue, Santa Ana, California 92702

# APPENDIX G

**Grease Interceptor Installation Flow Chart** 



# GCD Requirements Review Guidelines

03/24/2015

# **APPENDIX H**

# FOG PROGRAM MEMORANDUM EXAMPLE

# **GREASE INTERCEPTOR**



# **MEMORANDUM**

То:	Date:	
From:		
Location:		

The above referenced food service establishment (FSE) must comply with the FOG Control Program Rules and Regulations established in Ordinance NS-2921 and as follows:

# A gravity grease interceptor is required at this FSE for the following reason(s):

This is a new FSE, or;

This is an existing FSE undergoing remodeling, or;

This is an existing FSE involving a change of ownership that will result in an increase of FOG discharged to the sewer system or is likely to continue discharging a high level of FOG.

C/c: Water Resources Division Planning & Building Agency OC Health Care Agency Public Works Agency (Development) EEC Environmental Applicant

# **APPENDIX I**

# **CONDITIONAL WAIVER APPROVAL**

# CITY OF SANTA ANA FOOD SERVICE ESTABLISHMENT WASTEWATER DISCHARGE NOTICE AND CONDITIONAL WAIVER

FSE ID:	Effective Date:
FSE Owner:	
FSE Name:	
FSE Address:	
FSE City, State, Zip:	
FSE Owner/Rep Email:	FSE Owner/Rep Phone:

A gravity grease interceptor is **NOT** required at this FSE:

Effective August 1, 2017, the City of Santa Ana adopted Ordinance Number NS 2921 amending Chapter 39 of the Santa Ana Municipal Code adding fats, oils and grease (FOG) control regulations applicable to Food Service Establishments (FSEs). The ordinance requires all new and remodeled FSEs to install and maintain grease interceptors. FSEs without grease interceptors and that meet certain criteria are hereby issued a conditional waiver under the terms of this Notice and Conditional Waiver.

FSEs will be routinely inspected to evaluate the effectiveness of their grease control measures. Existing FSEs that discharge FOG and are out of compliance with the Ordinance provisions will be required to install grease interceptors. All FSEs must implement Kitchen Best Management Practices (BMPs) to remove FOG from the waste stream entering the sewer system.

#### Program Rules and Regulations

The City has established Rules and Regulations for the FOG Program. Refer to the City website at <u>http://www.santa-ana.org/pwa/fog/documents/fog\_rules\_and\_regulations.pdf</u> or contact the FOG Control Program Manager at (714) 647-3320 for copies of the Rules and Regulations. Also refer to these sources for the Fats, Oils, and Grease Control Regulations (Section 39-56 of the City's Municipal Code) and for copies of forms and educational material.

#### **Conditional Waiver**

A Conditional Waiver to the requirement to install a grease interceptor is hereby granted. This waiver may be revoked at any time upon a determination of one or more of the following:

- 1. Quantity of FOG discharge as measured or as indicated by the size of the FSE based on seating capacity, number of meals served, menu, water usage, amount of on-site consumption of prepared food and other conditions have changed since the granting of said waiver such that the FSE is contributing to FOG discharges.
- 2. Any tenant or facility modification, addition or alteration of cooking or food preparation equipment
- 3. Identification of the FSE as a significant contributor of FOG into the Sewer System, which is based on inspection or sampling of the FOG discharged from the FSE's sewer lateral to the Sewer System.
- 4. Adequacy of implementation and compliance with Kitchen Best Management Practices (BMPs).
- 5. Change in sewer size, grade, and condition based on visual information.
- 6. Failure to comply with any of the specific requirements set forth below in this Conditional Waiver.
- 7. Any other condition deemed reasonably related to the generation of FOG discharges by the FOG Control Program Manager.

#### Specific Conditional Waiver Requirement(s)

- The developer/owner shall install a Hydro-mechanical Grease Interceptor (HGI), in accordance with the UPC and with the Orange County Health Care Agency requirements.
- The developer/owner shall design the plumbing system to separate all kitchen drains, floor drains and fixtures from other domestic drain fixtures to facilitate the future installation of a grease interceptor.

#### **FOR HGI Installations**

- 1. The HGI is installed pursuant to all manufacturer requirements including flow control devices and proper space for maintenance access:
- 2. The HGI is maintained pursuant to all manufacturers recommendations including, but not limited to:
  - a. Under no circumstances will the settled solids and/or floating fats, oils and grease (FOG) contained in the HGI exceed 25% of the hydraulic depth of the device;
  - b. The full contents of the unit(s) are removed prior to settled solids and/or floating FOG reaching 25% of the hydraulic depth of the device, or at maximum, on a quarterly basis (when in use)
  - c. A log is maintained of all HGI service and maintenance activities;

#### **Notice and Conditional Waiver Amendment Notice**

The Developer/owner acknowledges that no tenant improvements that include change of kitchen equipment, expansion of dining area, and or change in type of operations or use, are being performed at this time. The developer/owner has been notified that any improvements, that include what is mentioned above, will result in the revocation of this waiver to install a grease interceptor. The City may amend this Notice and/or Conditional Waiver at any time. Compliance with the requirements contained in this Notice and Conditional Waiver does not relieve the FSE of its obligation to comply with the Fats, Oils, and Grease Control Regulations, any applicable pretreatment regulations, standards or requirements under local, State, and Federal laws, including any such regulations, standards, requirements or laws that may become effective during the term of this Conditional Waiver. Non-compliance with any term or condition of this Notice and Conditional Waiver constitutes a violation of the Fats, Oils and Grease Control Regulation and may result in revocation of the Conditional Waiver.

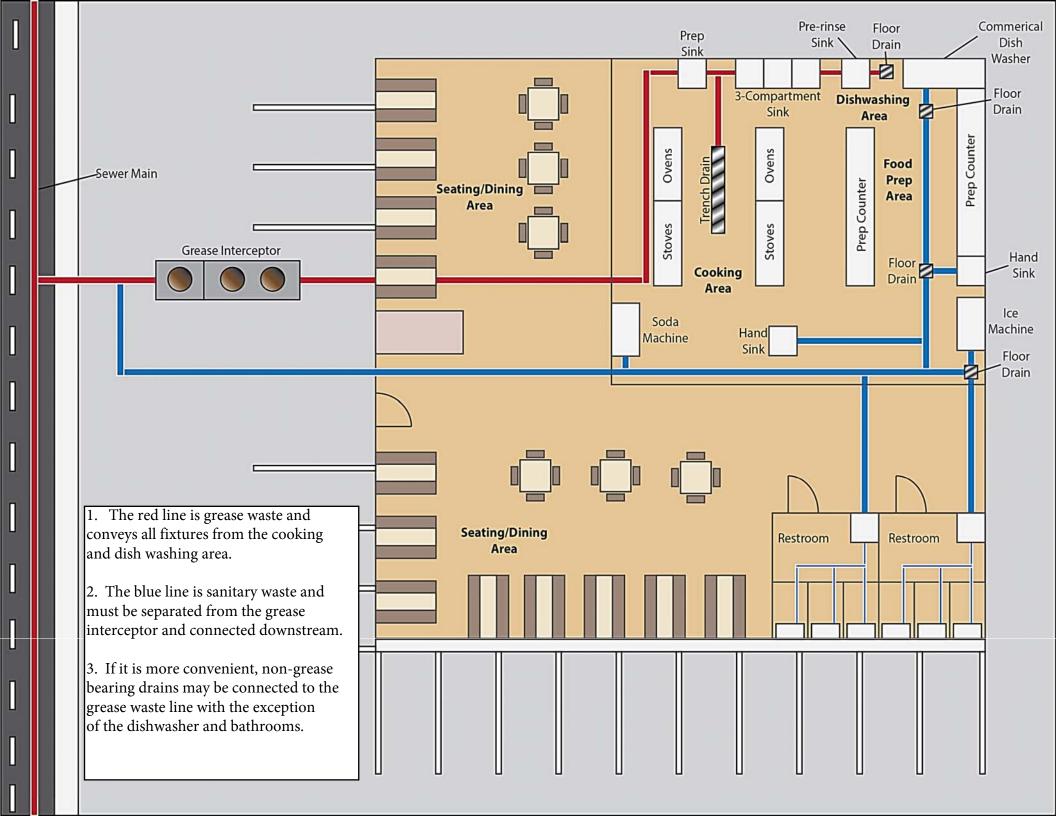
Print Name (FSE Owner/Representative)	Sign Name (FSE Owner/Representative)	Date

BY signing, FSE owner agrees to all terms and conditions of this Notice and Conditional Waiver.

Nabil Saba, P.E. Water Resources Manager

# **APPENDIX J**

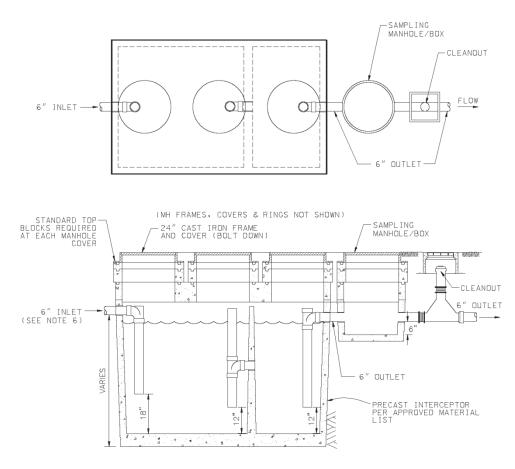
# PLUMBING SEGREGATION EXAMPLE



# APPENDIX K

# **GREASE INTERCEPTOR STANDARD PLAN**

Gravity Grease Interceptor Installation Specifications



#### Installation Requirements:

- New construction
- Remodel/change in operation
- Under-slab plumbing
- Causing or contributing to an accelerated line maintenance location
- Interceptors are not intended for the introduction of domestic sewage
- Sample Box Required
- Manhole lid access over each baffle tube required
- Interceptor located in an area subject to traffic must be HS-20 traffic rated
- Alternative materials considered (e.g., HDPE or fiberglass)
- Interceptor must have IAPMO approval
- Use of cast iron pipe for grease interceptor applications is prohibited
- Installed on exterior of building
  - Avoid drive-thru lanes
  - Accessible for inspection and maintenance
  - Minimum 2% gravity flow

#### Maintenance Requirements:

- At a frequency to meet the 25% Rule
- Quarterly pump-out (more frequently/less frequently when appropriate)
- Full pump-out of 100% of the contents required
- Additives that supplement pumping requirements are prohibited

#### **Required Fixture Connections:**

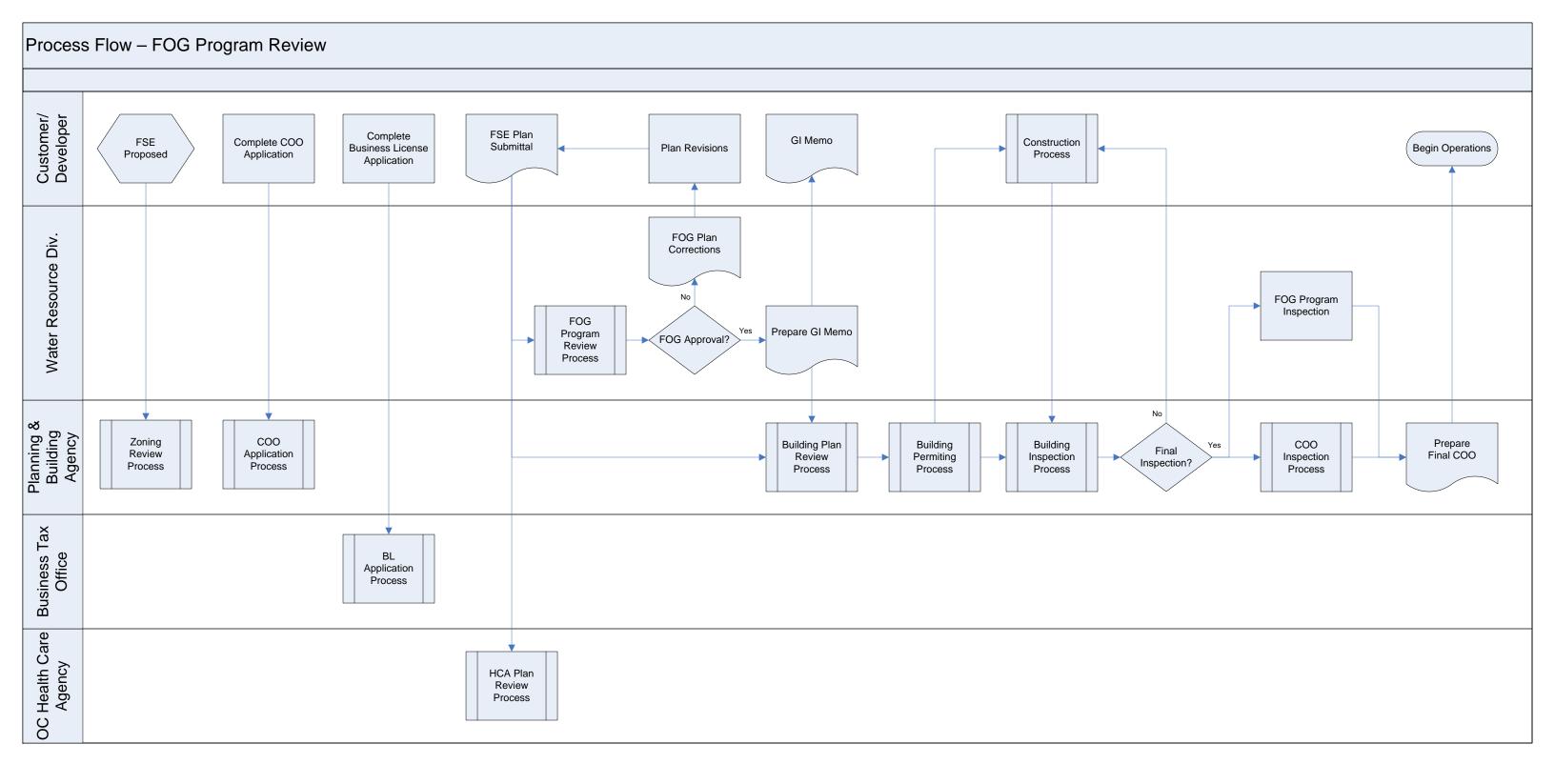
Fixture	Typical Location	Typical DFU per CPC	Potential for FOG	Pretreatment Connection
3-Compartment Sink	Dish Wash Area	3-6	High	Required
Pre-rinse Sink	Dish Wash Area	2-4	High	Required
Floor Sinks/Floor Dish Wash Area Drains/trench drains		2-4	Moderate	Required
Trench Drain	Cooking Area (Kettles)	2-4	High	Required
Floor Sinks	Cooking Area (Woks)	2-3	High	Required
Mop Sink	Anywhere	3-6	Moderate	Required
Commercial Dishwasher	Dish Wash Area	3-6	Moderate or Low	Not Recommended
Prep-Sinks	Food Prep/Cooking Area	2-4	Moderate or Low	Optional
Floor Sinks/Floor Drains	Food Prep/Cooking Area	2-3	Moderate or low	Optional
Hand Sinks	Anywhere	2-3	Low	Not necessary
Drains for Ice Machines	Anywhere	1-2	Low	Not necessary
Toilets and Hand Sinks	Restrooms	N/A	N/A	Never

#### CPC Table 1014.3.6

DFUs (Max)	GGI Volume (Gallons)
8	500
21	750
35	1,000
90	1,250
172	1,500
216	2,000
307	2,500
342	3,000
428	4,000

# APPENDIX L

# NEW FSE FOG PROGRAM REQUIREMENTS REVIEW PROCESS



# APPENDIX M

# FOG PROGRAM APPLICATION FORM



#### FOOD SERVICE ESTABLISHMENT FATS, OILS, GREASE APPLICATION FORM

#### • <u>THE FOLLOWING INFORMATION TO BE PROVIDED BY FOOD SERVICE</u> <u>ESTABLISHMENT APPLICANTS:</u>

- 1. THE FOOD SERVICE ESTABLISHMENT'S (FSE) <u>NAME</u>:
- 2. THE FOOD SERVICE ESTABLISHMENT'S <u>ADDRESS</u>, UNIT #, AND ZIP CODE:

3. THE OWNER / APPLICANT/ REPRESENTATIVE'S NAME:

4. THE OWNER / APPLICANT/ REPRESENTATIVE PHONE NUMBER:



#### 5. PLEASE <u>CHECK</u> WHICH OF ONE THE FOLLOWING STATEMENTS APPLY:

THIS IS A NEW FSE.

THIS IS AN EXISTING FSE GOING THROUGH CHANGE OF OWNNERSHIP.

THIS IS AN EXISTING FSE GOING THROUGH REMODELING.

THIS IS AN EXISTING FSE GOING THROUGH CHANGE OF USE.

THIS IS AN OUT OF SERVICE FSE, GOING TO BE REUSED.

\*Note: If a tenant improvement or other remodeling/improvements are planned, include a digital copy of the facility plans with this application.

# 6. <u>CHECK</u> THE FOOD SERVICE ESTABLISHMENT TYPE THAT BEST REPRESENTS YOUR FACILITY?

□American-Burger □Bagel □Bakery □Barbecue □Cafeteria/Buffet □Chicken □Chinese □Coffee Shop □Cookie □Deli/Sandwich □Doughnut □French □Greek □Ice Cream
□Indian
□Italian
□Japanese/Sushi
□Korean
□Meat/Carniceria
□Mexican
□Pizza
□Seafood
□Steakhouse
□Vegetarian
□Vietnamese
□Other

# APPENDIX N

# PUMPING FREQUENCY VARIANCE REQUEST FORM

#### GREASE INTERCEPTOR PUMPING-INTERVAL-REQUIREMENT INCREASE REQUEST FORM CITY OF SANTA ANA Fats, Oils, and Grease (FOG) Control Program

City of Santa Ana's (City) Fats, Oils, and Grease (FOG) Control Regulations, (Article III, Chapter 39, Section 39-56.8 of the City's Municipal Code) – states that grease interceptors shall be maintained in efficient operating condition by periodic removal of the full content of the interceptor. Food Service Establishments (FSEs) shall fully pump out and clean grease interceptors within a pumping interval such that the combined FOG and solids accumulation does not exceed 25% of the design hydraulic 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. All FSEs with a grease interceptor shall fully pump out contents of the grease interceptor at a minimum quarterly pumping interval (at least once every 3 months) unless the interval is increased based on procedures described below.

The pumping interval may be adjusted when sufficient data has been obtained to establish an acceptable interval that will ensure compliance with the 25% rule. Based on the actual generation of FOG from an FSE the pumping interval may be increased; however, the maximum pumping interval shall be no greater than 6 months. An FSE may submit this request form to the FOG Control Program Manager requesting a change in the pumping interval of its grease interceptor. <u>ANY REQUEST WILL BE DENIED IF THE FSE IS FOUND TO BE, OR HAS BEEN, IN VIOLATION OF ANY FOG PROGRAM REQUIREMENTS WITHIN THE 12 MONTH PERIOD PRIOR TO THE DATE OF THE REQUEST.</u> The FSE has the burden of responsibility to demonstrate that the requested change in its pumping interval reflects actual operation conditions based on the typical FOG accumulation over time without exceeding the 25% rule, and that it is in full compliance with Santa Ana Municipal Code, Section 39-56.8 and the FOG Control Program. Upon determination by the FOG Control Program Manager that the requested increase is justified, the FSE shall be notified in writing of the revised pumping interval.

#### Procedures for variance request:

- 1. FSE shall fill out and return this form.
- 2. A review of the FSEs program compliance history will be conducted.
  - a. If the FSE is found to be, or has been, in violation of any FOG program requirements within the 12 month period prior to the date of the request, the request will be denied.
- 3. Once contacted by a City Inspector, the FSE shall coordinate an inspection schedule with the City Inspector.
  - a. Inspection schedule may include a monthly, exhaustive inspection of the grease interceptor for a 3 to 6 month period.
- 4. As required by Article III, Chapter 39, Section 39-56 of the City's Municipal Code, the FSE shall maintain all records and receipts of service regarding the grease interceptor.

NOTE: Once an FSE is granted an increase of its grease interceptor's pumping interval, if at any time the FSE is found to be in violation of any FOG program requirements, the pumping interval shall revert to its prior length of time.

Food Service Establi	shment Requesting Variance:
	Rev No: Business License No:
Owner Name:	Authorized Agents Name:
	ber: Current pumping interval:
I request an increase contained in this requ	in my grease interceptor's pumping interval requirement and certify that all information lest is true:
Signature:	Date:
Printed Name:	
Submit Request to:	FOG Control Program Manager, City of Santa Ana
	220 South Daisy Avenue, Santa Ana, California 92702

# APPENDIX O

# WASTE HAULING DOCUMENTATION REQUIREMENTS

# WASTE HAULER RECEIPT DOCUMENTATION REQUIREMENTS

The minimum information requirements to be documented on the hauler's receipt are:

- 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 Settled 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

# APPENDIX P

# **CERTIFIED GREASE WASTE HAULING COMPANIES**

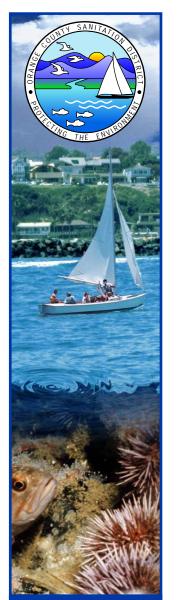
### Grease Service Companies

				Interceptor/Trap	Recyclable
Service Providers				Pumping?	Grease Pick-Up
A-1 Septic Pumping	(714) 779-0775	5452 S. Mountain View	Yorba Linda, CA	Yes	No
Co-West Commodities	(909) 383-8341	2586 Shenandoah Way	San Bernardino, CA	Yes	Yes
CSC Construction Services	(714) 210-3609	913 E. 4 <sup>th</sup> Street, Santa /	Santa Ana, CA	Yes	No
Darling International Inc	(323) 583-6311	2626 E 25th St	Los Angeles, CA	yes	yes
Darling International Inc.	(714) 556-7867	2624 S. Hickory Drive	Santa Ana, CA	Yes	Yes
Eco Fry Solutions	(714) 547-2508	1415 E. McFadden #H	Santa Ana, CA	No	Yes
Grease Company (Baker Commodities Inc.)	(323) 268-2801	4020 Bandini Boulevard	Los Angeles, CA	Yes	Yes
Harbor Bio	(714) 204-5393	12851 Nelson St.,	Garden Grove, CA	Yes	Yes
Inland Pumping Co.	(951) 734-8816	341 N. Grant	Corona, CA	Yes	No
J N Grease Svc	(951) 343-1221	6227 Rutland Ave	Riverside, CA	Yes	Yes
Jimini Systems, Inc.	(949) 770-7654	11161 Jeffery Rd., Irvine	Irvine, CA	Yes	No
LSW Enterprises	(714) 240-1141	1215 N. Grove	Anaheim, CA	No	Yes
Major Cleanup Inc	(800) 669-2783	1963 Mt. Vernon	Pomona, CA	Yes	Yes
MC Nottingham Company, Inc.	(714) 953-6700	2926 W. First Street	Santa Ana, CA	Yes	No
Orange County Pumping	(714) 505-9662	630 S. Hathaway	Santa Ana, CA	Yes	Yes
Orange County Vacuum Lift	(714) 744-8912	442 S. Montgomery Way	Orange, CA	Yes	No
Shoemaker's Enviro-Tech	(661) 296-2394	14111 Soledad Canyon	Santa Clarita, CA	Yes	No
Southern California Biofuel	(888) 888-4121	1006 E. South St.,	Anaheim, CA	Yes	Yes
Southwest Processors Inc	(323) 269-9876	4120 Bandini Blvd	Los Angeles, CA	Yes	Yes
Tony's Waste Cooking Oil Recycling	(714) 401-6870	13331 Montagne Drive	Santa Ana, CA	No	Yes
Triple A Pumping Svc	(949) 855-7836	P.O. Box 3655	Mission Viejo, CA	Yes	Yes

This listing is for information only, and does not constitute endorsement of service provider.

# APPENDIX Q

# FSE RECORD KEEPING LOGS AND EDUCATIONAL MATERIAL



#### Orange County Sanitation District

Mission –

We protect public health and the environment by providing effective wastewater collection, treatment, and recycling.

10844 Ellis Avenue Fountain Valley, CA 92708-7018

for more information call (714) 962-2411 or visit our web site www.ocsd.com

# **Answers** to questions about...

# Fats, Oils and Grease (FOG) Public Education Outreach Program

• Background The Orange County Sanitation District (OCSD) is the third largest publicly owned wastewater treatment agency west of the Mississippi River. OCSD treats an average of 243 million gallons of sewage per day from 2.5 million people and approximately 1,000 businesses and industries in central, north and west Orange County. OCSD operates two treatment plants, one in Fountain Valley and one in Huntington Beach, California.

In OCSD's 471 square mile service area, sewage from 21 cities, three special districts and some unincorporated areas of Orange County are transported to OCSD through 12,000 miles of sewer pipelines.

• Problem When large volumes of fats, oils or grease (FOG) enter sewer pipes, they solidify and accumulate, resulting in narrowing of the pipe's internal opening. Eventually the inside of the pipe can become completely clogged, causing sewage to back up into homes and businesses, or onto the streets and into storm drains that lead to the ocean.

Such spills are unhealthy, harm the environment, and can be expensive to clean up. In the case of food service establishments such as restaurants, they can also lead to fines and business closures.

The problem is simply that people have been putting fats, oils and grease down their drains and garbage disposals. That has to stop. The drain is not a dump.

FOG Public Education Outreach Program The State of California's Regional Water Quality Control Board for the Santa Ana Region has issued an order (No. R8-2002-0014) to local cities and sewer districts to begin controlling the release of fats, oils and grease (FOG) into the sewer system from food service establishments, homes and businesses.

This FOG Public Education Outreach Program is a joint effort undertaken by 22 cities and districts to inform food service establishments, residents and businesses about the problems fats, oils and grease can cause in the sewer system, and to teach better ways to dispose of these materials. The Orange County Sanitation District coordinated the production of the educational materials.

#### Program Participants:

City of Anaheim City of Brea City of Buena Park City of Cypress El Toro Water District City of Fullerton Garden Grove Sanitary District City of Huntington Beach Irvine Ranch Water District City of La Habra Midway City Sanitary District City of Newport Beach City of Orange County of Orange Orange County Sanitation District City of Placentia Rossmoor/Los Alamitos Area Sewer District City of Santa Ana City of Seal Beach City of Stanton City of Yorba Linda Yorba Linda Water District

...continued on other side

• Food Service Establishments Restaurants and other food service establishments are the primary sources of fats, oils and grease in the sewer system. There are two preferred ways for food service establishments to collect fats, oils and grease:

Grease Interceptors – large underground devices connected to the outgoing sewer system. When full, they must be emptied and cleaned by permitted waste pickup and disposal companies. Installation of a grease interceptor ranges from \$8,000 for new construction to \$10,000 to \$15,000 for a retrofit.

Grease Barrels – covered barrels for higher quality cooking grease are collected by commercial companies for recycling. This solution alone may not adequately prevent grease from entering the sewer system from sinks unless other kitchen best management practices are followed.

 General Public Residential sewer users, not just restaurants, are also sources of FOG problems, especially residents in multifamily buildings. That's why this FOG education program addresses residents as well as businesses.

Residents can avoid such sewer problems by mixing fats, oils and grease with absorbent materials such as paper towels or kitty litter and putting them where they belong—in the trash.

- For More Information Please contact Ingrid Hellebrand, Senior Public Information Specialist with the Orange County Sanitation District, at (714) 593-7115 or ihellebrand@ocsd.com.
- Resources/Links:

Orange County Sanitation District www.ocsd.com General FOG information.

Orange County Grand Jury www.ocgrandjury.org/reports.asp An April 25, 2001 grand jury report shows what the relationship between FOG and sewer spills was thought to be at that time.

Orange County Health Care Agency, Ocean Water Protection Program www.ocbeachinfo.com/downloads/index.htm Information on sewer spills and beach closures, and annual reports on ocean and bay water quality.

Orange County Health Care Agency, Food Protection Program www.ocfoodinfo.com/closures.htm Information on restaurant closures.

United States Environmental Protection Agency http://cfpub1.epa.gov/npdes/home.cfm?program\_id=4 The "home page" for sewer spill information but also data on discharge permits, etc.

California Regional Water Quality Control Board, Santa Ana Region www.waterboards.ca.gov/santaana/ Information on our Region 8's water quality control board.



# The drain is not a dump.



Put fats, oils and grease where they belong. Mix them in your trash with absorbent waste like paper, co?ee grounds or kitty litter.



### Kitchen Best Management Practices (BMP's)

#### Sinks and Drains

Drain Screens

- Be installed on all drains
- Have openings between 1/8" and 3/16"
- Be removable for ease of cleaning
- Be frequently cleaned (dispose of the screened solids to the trash)

#### Grease Container Usage

- Pour all liquid oil and grease from pots, pans, and fryers into a waste grease container
- Prior to washing, scrape solidified fats and grease from pots, pans, fryers, utensils, screens, and mats into a container
- Use recycling barrels or bins with covers for onsite collection of grease and oil
- Empty grill top scrap baskets or boxes into a container

#### <u>Dishwashing</u>

- Use rubber scrapers, squeegees, or towels to remove food and all visible fats, oils and grease from cook and serving ware prior to dishwashing
- Dry wipe remaining food and fats, oils and grease into trash can prior to dishwashing

#### Spill Prevention and Clean-up

Proactive Spill Prevention and Clean-Up Procedure BMPs

- Develop and post spill procedures
- Develop schedule for training employees about procedures
- Designate a key employee who monitors clean-up

#### Spill Prevention BMPs

- Empty containers before they are full to avoid accidental spills
- Provide proper portable container to transport materials without spilling
- Use a cover to transport grease materials to a recycling barrel

Spill Clean-up BMPs

- Block off sink and floor drains near the spill
- Clean spills with towels and absorbent material
- Use wet cleanup methods only to remove trace residues

#### Absorbent Materials and Towel Usage

- Use disposable absorbent materials to clean areas where grease may be spilled or dripped
- When using paper towels, use food grade paper to soak up oil and grease under fryer baskets
- Use towels to wipe down work areas
- Use absorbent materials under colanders in sinks when draining excess meat fat

#### Food Waste Disposal/Recycling

• Used or spent oil and grease generated from fryers and other cooking equipment can be recycled through a rendering or recycling company.

#### Food Grinders

 Food grinders should not be used in FSEs because the resulting large volume of food solids may clog drain pipes and/or fill grease traps and interceptors.

#### Employee Education

- An Education Program on the BMPs should be implemented consisting of:
  - New employee training program
  - Frequent refresher training program
  - Kitchen BMP signage



### Practicas Mejores en el Manejo de la Cocina

#### Fregaderos y Desague

#### Coladeras del Desague

- Deben ser instaladas en todos los desagues.
- Deben tener aberturas dentro de 1/8" and 3/16"
- Deben ser removidas para facilitar limpieza.
- Deben ser limpiadas frecuentemente (deseche los residuos de comida visibles en el bote de basura.)

#### Uso del Contenido de Grasa

- Heche todo aceite liquido y grasa de las ollas, cazuelas, y freidoras en un recipiente de grasa.
- Antes de lavar, raspe la manteca y grasas de las ollas, cazuelas, utensilios, coladeras, y tapetes en un recipiente.
- Use barriles de reciclar con tapas cuando colecta para colectar grasas y aceites.
- Vacie los restos de las canastas o cajas de las parrillas en un recipiente.

#### Lavando los Trastes

- Use raspadores de jebe, enjugadores, o toallas para quitar la comida y toda la grasa, aceite y manteca que es visible en los trastes y de servir antes de lavarlos.
- Usando una toalla seca, limpie los residuos de comida y de grasas, aceites, y manteca en un bote de basura antes de lavarlos.

#### Prevención de Derrames y Limpieza

Prevención Proactiva de Derrames y Procedimiento de Limpieza

- Desarrolle un procedimiento de limpieza de derrames y pongalo en un lugar visible.
- Desarolle un programa de entrenamiento para los empleados acerca de los procedimientos.
- Designe un empleado quien supervise la limpieza.

Prevención de Derrames

- Vacíe los recipientes antes que se llenen para evitar derrames accidentales.
- Proveer recipientes adecuados y portables para transportar materiales sin derramar.
- Use una tapa para transportar materiales de grasa al barril de reciclo.

Limpieza de Derrames (BMP's)

- Tape el fregadero y los desagues del piso cerca del derrame.
- Limpie los derrrames con toallas y materiales absorbentes.
- Use métodos de limpieza con agua solo para quitar los residuos.

#### Uso de Materiales Absorbentes y Toallas

- Use materiales absorbentes y desechables para limpiar areas donde la grasa puede ser derramada o puede gotear.
- Cuando use toallas de papel, use papel de grado para comidas para absorber la grasa debajo de las canastas de freir.
- Use toallas para limpiar areas de trabajo.
- Use materiales absorbentes debajo de colanderas en fregaderos cuando exprima el exceso de grasa de las carnes.

#### Deshaciendose de los Residuos de Comida/Reciclar

 Aceites usados y grasa generada de los aparatos de freir y otros aparatos de cocina pueden ser reciclados a traves de una compañia recicladora.

#### Moledores de Comidas

 Moledores de comidas no deben ser usados en los establecimientos de servicios de comida ya que el gran volumen de comidas solidas pueden obstruir las cañerias del desague o llenar los interceptores y bloqueadores de grasa.

#### Educación de los Empleados

- Un Programa de Educación en las Mejores Practicas en la Cocina debe ser implementado.
- Programa para entrenar a nuevos empleados.
- Programa frecuente de repaso, de entrenamiento.
- El cartel indicando las reglas de las Mejores Practicas en la Cocina.

# **EMPLOYEE BMP TRAINING LOG**

FACILITY NAME:					
EMPLOYEE NAME INITIAL TRAINING DATE			REFRESHER TRAINING		
	INITIAL TRAINING DATE           I		LOCATION:           INITIAL TRAINING DATE         REFRESHE           Image: Imag		

# RECYCLABLE GREASE (YELLOW GREASE) PICKUP / DISPOSAL LOG

#### FACILITY NAME:

DATE	PICKED UP BY WHOM	SERVICE COMMENTS (volume collected, etc.)

# GREASE TRAP / INTERCEPTOR MAINTENANCE LOG

FACILITY NAME:			LOCATION:			
DATE	SERVICED BY WHOM	TYPE OF SERVICE (pumping/hauling, repair, etc.)	Disposal Site (if known)	Volume Pumped	SERVICE COMMENTS (volume pumped, problems, etc.)	

# LATERAL SEWER LINE MAINTENANCE LOG

FACILITY N	IAME:	LOCATION:			
DATE	SERVICED BY WHOM	TYPE OF SERVICE (rodding, jetting, repair, etc.)	SERVICE COMMENTS (problems, observations, etc.)		

# WASTE HAULER RECEIPT DOCUMENTATION REQUIREMENTS

The minimum information requirements to be documented on the hauler's receipt are:

- 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 Settled 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

# APPENDIX R

# **INSPECTION FORMS**

# Food Service Establishment Survey Inspection Form

Inspector Name	Date	
Inspector Signature		
Interviewee Name	Interviewee Title	
Comments/Notes/Potential Concerns:		
I. Establishment Information		
Facility Name Street Address		
City	Zip Code	
Doing Business As (DBA) Facility Phone Number Email	Facility Fax Number	
Facility Owner		
Owner Name Owner Address	Owner Phone Number	
CityEmail	Zip Code	
Property Owner		
Owner Name Owner Address	Owner Phone Number	
City Email	Zip Code	
<u>Operation</u>		
☐Mon ☐Wed ☐Fri ☐Sun ☐Tue ☐Thurs ☐Sat	<u>Time Open</u> 4 5 6 7 8 9 10 11 12 1 2 3 4 5 6 7 8 9 10 11 12 Time Close	□ :30
	4 5 6 7 8 9 10 11 12 1 2 3 4 5 6 7 8 9 10 11 12 □ 24 hours/day	□ :30
III. Photos		
Image # □ Grease Tra Image #	ap	
☐ Grease Int Image # ☐ Other Image #	erceptor or Suitable Location	

#### **Information**

Location Information (Check One)	<u>Specialty Type</u> (Check One)		<u>Seating</u> (Check One)
□Catering □Hospital	□American-Burger □Bagel	⊡lce Cream ⊡Indian	⊟Sit-down ⊟Take-out
□Hotel	⊟Bakery	□Italian	
□Mall/Food Court	□Barbecue	□Japanese/Sushi	
□Nightclub/Bar	□Cafeteria/Buffet	□Korean	
□Prison	□Chicken	☐Meat/Carniceria	Chain Status(Check
□School	□Chinese	□Mexican	<u>One)</u>
□Stadium/Amusement Park	□Coffee Shop	□Pizza	□Chain
□Stand-alone Restaurant	□Cookie	□Seafood	
□Strip-Mall/Attached	□Deli/Sandwich	☐Steakhouse	□Independent
□Supermarket	□Doughnut	□Vegetarian	
□Other	□French	□Vietnamese	
	□Greek	□Other	

#### V. FOG Sources

#### VI. UPC

<u>Oils</u>	Meats	Inside Seating Capacity
(One or More)	(One or More)	Outside Seating Capacity
Butter	Beef	During Peak Hours: # of Meals Served per Hour
Lard	Chicken	# of Employees working
Margarine	Pork	Non-Disposable Dish Usage 🗆 Yes 🗆 No
Peanut Oil	Seafood	Significant Use of Pots and Pans□ Yes □ No
Shortening		-
Vegetable Oil		

#### VII. Lateral Line

#### Clean Out

Lateral Cleanout Location _	
-----------------------------	--

#### Additives Used

Is an additive being used? □ Yes □ No	Type: ⊟Biological ⊟Chemical ⊟Unknown
If Yes, List product name	MSDS 🗆 Yes 🗆 No
Purpose (One or More):  ☐ Odor Contr	rol □ Line Cleaning □Grease Interceptor □Other
Laterals	
Lateral Cleaning Frequency	□Twice a month □Monthly □Quarterly □Semi-Annually □Annually □Other
Contractor Name	

#### VIII. Yellow Grease Disposal (Waste Hauling)

Recycler Name	
Drum Bin 5 Gallon Container	]Other
Approximate Gallons	<u> </u>
Pick-up Frequency	Twice a month Monthly Quarterly Semi-Annually

#### Yellow Grease Disposal Documentation

Date of Last Pick-up

#### **IX. Kitchen Equipment**

Туре	<u>Quantity</u>	Catch Pan for Grease
Deep Fryers		□Yes □No □N/A
Char Broiler	□1□2□3□4	□Yes □No □N/A
Char Broiler w/Grease Burner	□1□2□3□4	□Yes □No □N/A
Griddles	□1□2□3□4	□Yes □No □N/A
Grills	□1□2□3□4	□Yes □No □N/A
Kettles	□1□2□3□4	□Yes □No □N/A
Oven	□1□2□3□4	□Yes □No □N/A
Rotisserie	□1□2□3□4	□Yes □No □N/A
Stoves	□1□2□3□4	□Yes □No □N/A
🗌 Woks	□1□2□3□4	□Yes □No □N/A
Other	□1□2□3□4	□Yes □No □N/A

#### X. Fixtures

<u>Type</u>	<u>Screen</u>	<u>Compartm</u> <u>ents</u>	Pipe Diameter	Direct Plumbing/ Floor Sink/Shared Floor Sink	<u>Connected</u> <u>To Grease</u> <u>Trap</u>
☐ Hand Sink	□Yes □No	□1□2□3	□3/4" □1" □1¼"□ 1½"□2"		□Yes □No
☐ Hand Sink	□Yes □No	□1□2□3	□3/4" □1" □1¼"□ 1½"□2"		□Yes □No
☐ Mop Sink Floor Mounted ☐Yes ☐No	□Yes □No	□1□2□3	□3/4" □1" □1¼"□ 1½"□2"		□Yes □No
☐ Mop Sink Floor Mounted ☐Yes ☐No	□Yes □No	□1□2□3	□3/4" □1" □1¼"□ 1½"□2"		□Yes □No
☐ Pot Sink Grinder ☐Yes ☐No	□Yes □No	□1□2□3	□3/4" □1" □1¼"□ 1½"□2"		□Yes □No
☐ Pot Sink Grinder □Yes □No	□Yes □No	□1□2□3	□3/4" □1" □1¼"□ 1½"□2"		□Yes □No
Prep-Sink	□Yes □No	□1□2□3	□3/4" □1" □1¼"□ 1½"□2"		□Yes □No
Prep-Sink	□Yes □No	□1□2□3	□3/4" □1" □1¼"□ 1½"□2"		□Yes □No
☐ Pre-Rinse Sink Grinder ⊡Yes ⊡No	□Yes □No	□1□2□3	□3/4" □1" □1¼"□ 1½"□2"		□Yes □No
Other	□Yes □No	□1□2□3	□3/4" □1" □1¼"□ 1½"□2"		□Yes □No
Commercial Dishwasher	□Yes □No		□3/4" □1" □1¼"□ 1½"□2"		□Yes □No

#### <u>Hoods</u>

Qty.\_\_\_\_ Maint Documented? □Yes □No Date of Last Cleaning Cleaned By □FSE □Contractor Contractor Name: Cleaning Method Wash Solvent Other\_\_\_\_ Clean Freq Monthly Quarterly Annually Other

Water Disposal Mop Sink General Drain Off Site Disposal Other\*

#### Floor Sinks With Cooking Equipment

Type	Location	Qty / Qty Missing Screens
□ Floor Sinks With Wok(s)	Cooking Area	/
☐ Floor Sinks With Kettle(s)	Cooking Area	/
Floor Sinks With Other Cooking Equipment	Cooking Area	/

#### Floor Drains and Other Floor Sinks

<u>Type</u>	Location	Qty / Qty Missing Screens
Common Drains	Food Prep/Rinse/Dish-wash Area	/
Common Drains	Cooking Area	/
Floor Sinks without Equip	Food Prep/Rinse/Dish-wash Area	/
Floor Sinks without Equip	Cooking Area	/
Floor Sinks without Equip	Other Areas	/

#### X. Grease Removal Devices

#### XII. Closing

#### Requests

Request a copy of the facility menu, inspection logs, training logs, and manifests.

Request a copy of the water bill if available, ideally from the months of January or February, to determine water usage.

#### Interviewee Information

Primary Language 
\_English 
\_Spanish 
Chinese 
Japanese 
Vietnamese 
Other \_\_\_\_\_
Perceived Language Comprehension 
Fluent 
Partial 
Unsure
How successful was the communication with the Interviewee? (1-10) \_\_\_\_\_

#### City Of Santa Ana FSE Best Management Practices (BMP) Inspection Report

\_\_\_\_\_

Permit No:	
Name of Facility:	
Address:	

Name and Title of Facility Contact:

Inspection Type: \_\_\_\_\_\_ Inspector: \_\_\_\_\_\_ Citation Type: \_\_\_\_\_\_

#### FACILITY INSPECTION

FA	CILITY INSPECTION	
1.	Removal of food grinder	Installation/usage prohibited per ordinance
2.	Drain Screens Installed/Maintained	Must be present and in working condition
3.	Kitchen Signage (BMP Poster) posted	BMP Poster visible in food prep/dishwashing areas
4.	Scraping practices	Pots, pans, and plates to be scraped of food debris prior to washing
5.	Food Waste Practices	Food waste to be placed in plastic bags for trash, not in sink(s)
6.	Emergency Spill Response Materials	Grease absorbent materials present and accessible in event of a spill
7.	Utilization of Additives	Additives for emulsifying or biological/chemically treating Fats, Oils, and Grease (FOG)
		prohibited – unless approval by FOG Control Program Manager
8.	Waste cooking oil and properly stored	Waste cooking oil not disposed of in drains; and waste grease container present, not
		leaking, and properly labeled
9.	Grease Collection Log Maintained	Must be kept current and accessible at all times
10.	Employee Training Log Maintained	Must be kept current and accessible at all times
11.	Lateral Cleaning and Spill Log Maintained	Must be kept current and accessible at all times
	mments:	
INS	SPECTION RESULTS	
	Facility is in <b>COMPLIANCE</b> . No correct	ive action is required at this time.
	NOTICE OF NONCOMPLIANCE	
$\Box$	NOTICE OF NONCOMPLIANCE	
	Facility is in noncompliance	Required corrective action includes
Υ	N of the items checked below: E CC	DUNTY any or all of the following:
	🗌 Eagel ar <mark>tin</mark> der (agrip <mark>e</mark> rie diemogel) insta	llod Demove food grinder (gerhage dispace)

ΥN	of the items checked below: BE COUNTY		any or all of the following:
$\Box$	Food grinder (garbage disposal) installed		Remo <mark>v</mark> e food <mark>g</mark> rinder (gar <mark>b</mark> age dispo <mark>sa</mark> l)
	Drain screens missing/damaged/clogged		Install/repair/clean drain screen(s)
$\Box\Box$	BMP poster missing/obscured/damaged, etc.		Post/repair/replace BMP poster
$\Box\Box$	Employees observed not following scraping practices		Train employees on scraping practices
	Food waste in sink(s) and not in		Train employees on proper disposal of food waste
	enclosed plastic bag or garbage		
$\Box\Box$	Missing/inadequate or inaccessible		Make available/accessible grease absorbent grease
	absorbing materials		material for spills
	Additives utilized without approval of FOG Program Manager		Discontinue Additive use or obtain approval
	Grease container leaking, not		Provide, properly label, & maintain waste grease
	present, or improperly labeled		container Container
	Evidence of waste cooking oils in drains		Train employees on proper disposal of FOG
	Grease Collection Log missing or not current		Make availa <mark>ble</mark> /acces <mark>sibl</mark> e a <mark>n</mark> d
	THE GOLDE	N	update Grease Collection Log
	Employee Training Log missing or not current	186	Train employees on all BMPs & update Training Log
	Lateral Cleaning and Spill Log missing or not current		Make available/accessible and Lateral
			Cleaning and Spill Log
	Other:		Other:
The a	bove checked item(s) must be corrected within		days of receipt of this Notice of Noncompliance.
AKN	OWLEDGEMENT OF RECIEPT OF BMP INSPECTION R	EP	ORT

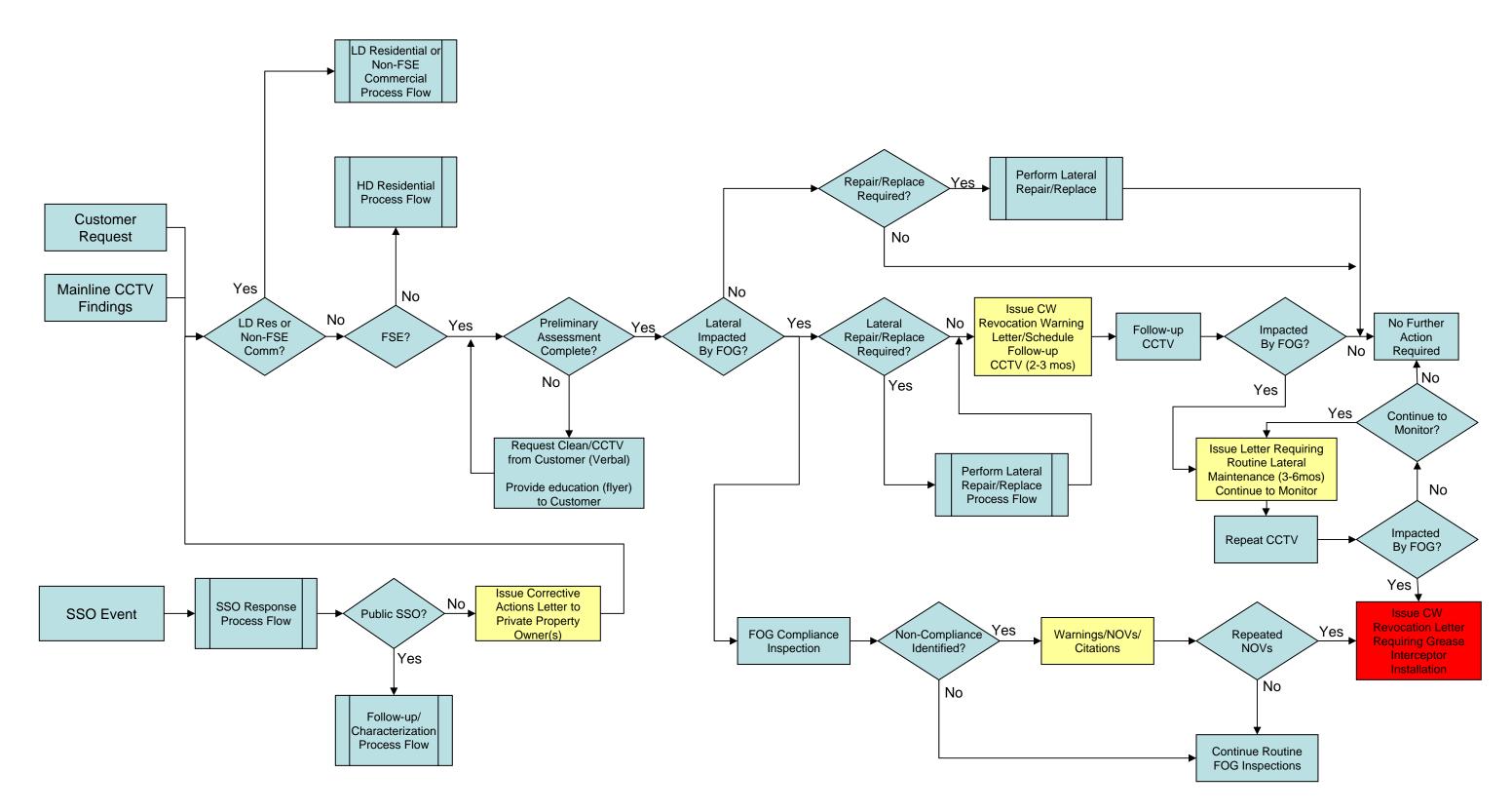
Signature of Facility Contact	Date	
Signature of Inspector	Date	
	FOR OFFICE USE ONLY	

### City of Santa Ana FSE Interceptor/Trap Inspection Report

Permit No: Name of Facility: Address: Required Pumping Frequency: Name and Title of Facility Contact:	Inspector:            Photo #:            Citation Type:
Interceptor/Trap Location:inches	
<b>FACILITY INSPECTION: Grease Removal Equipm</b> 1. Floating Fats, Oils, and Grease (FOG) Layer -(FI	
<ol> <li>Settable Solids (SS) Thickness:inches</li> <li>Total FF and SS Thickness:inches</li> <li>A Last cleaning/pump-out date:</li> <li>Mechanical Condition: See Results for Deficiencies</li> <li>GRE Pumping Record Keeping: See Results for E</li> </ol>	Accumulated FOG and SS:%
INSPECTION RESULTS	
<ul> <li>Facility is in COMPLIANCE. No corrective action is re</li> <li>NOTICE OF NONCOMPLIANCE</li> <li>Y N Facility is in noncompliance of the items checked below:</li> <li>Interceptor/Trap is inaccessible for inspection</li> <li>Interceptor/Trap FOG and settable solids capacity exceeded</li> <li>Excessive FOG in the sample box</li> <li>Discharge (Effluent Line) restricted</li> <li>Baffle tubes plugged, submerged, damaged or missing</li> <li>Insufficient GRE record keeping</li> <li>Pumping Frequency not within required interval</li> <li>Other</li> </ul>	Acquired at this time         Required corrective action includes any or all of the following:         Promptly remove obstructions that do not allow access to interceptor/trap         Pump out Interceptor/Trap completely         Pump out sample box completely when GRE is serviced         Clean effluent line (Hydro-jet)         Repair or replace baffle tubes         Maintain GRE records (log and/or hauling/pumping records)         Pump interceptor/trap within required frequency interval
The above checked item(s) must be corrected within	days of receipt of this Notice of Noncompliance.
Signature of Facility Contact	Date
Signature of Inspector	Date
FOR OF	FICE USE ONLY

### **APPENDIX S**

### SANTA ANA ENFORCEMENT / LATERAL EVALUATION PROCESS FLOW



Santa Ana Enforcement/Lateral Evaluation Process Flow – Draft

7/15/2009

### APPENDIX T

#### MULTI-FAMILY HOMES AND SINGLE FAMILY HOME EDUCATIONAL MATERIAL

# Think TRASH .. NOT TOILET!!!!



### ATTENTION !!!

#### Toilet Papers do not clog the sewer system but Flushable Wipes DO!!!

To avoid sewer overflows due to clogging of sewer pipes, do not flush the flushable wipes into the toilet; instead, place them in a trash can.

# What NOT to Flush! Toilet is NOT a Trash Can!!

- Flushable wipes are not dispersible products
  - "Dispersible" means products dissolve in the water and become part of water flow. Toilet paper is dispersible.
  - Personal Cleansing products, such as flushable wipes are not "flushable" or "dispersible."
  - Instead, they will clog your toilets.



- Never FLUSH the flushable wipes. Place them in a trash can.
- Following items belong in the trash can:
  - Cleaning wipes ("disposable" wipes or flushable wipes, facial wipes, baby wipes, moist towelettes, disinfecting wipes), etc.
  - Condoms, Cotton balls, Swabs and pads, Dental Floss, Tampons and Applicators, Maxi-pads, Paper Towels, etc.
  - Flammable or explosive substances such as paints, turpentine, nail polish and polish remover, motor oil, transmission fluids, etc.

## What Happens Without Your Help

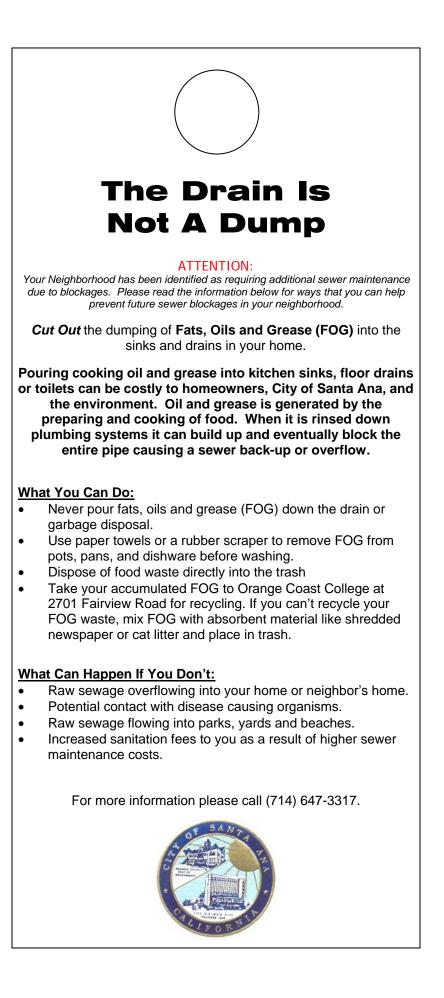


Maintenance crew removing wipes from clogged pumps.

- If you flush non-dispersible items down the toilet, you may unintentionally cause a messy sewer overflow in your house, your neighborhood, or someone else's neighborhood.
- During stormy weather, the wipes can clog the sewer pumps and a sewer overflow could result.
- Your health.. Money...??
- For more information, please visit the website:



(or) Call: 1-xxx-xxx-xxxx





# APPENDIX M A COLLECTION OF REGULATIONS AND LOGS WHICH SUPPORT THE CITY'S FOG CONTROL PROGRAM

#### Kitchen Best Management Practices (BMP's)

#### Sinks and Drains

Drain Screens

- Be installed on all drains
- Have openings between 1/8" and 3/16"
- Be removable for ease of cleaning
- Be frequently cleaned (dispose of the screened solids to the trash)

#### Grease Container Usage

- Pour all liquid oil and grease from pots, pans, and fryers into a waste grease container
- Prior to washing, scrape solidified fats and grease from pots, pans, fryers, utensils, screens, and mats into a container
- Use recycling barrels or bins with covers for onsite collection of grease and oil
- Empty grill top scrap baskets or boxes into a container

#### **Dishwashing**

- Use rubber scrapers, squeegees, or towels to remove food and all visible fats, oils and grease from cook and serving ware prior to dishwashing
- Dry wipe remaining food and fats, oils and grease into trash can prior to dishwashing

#### Spill Prevention and Clean-up

Proactive Spill Prevention and Clean-Up Procedure BMPs

- Develop and post spill procedures
- Develop schedule for training employees about procedures
- Designate a key employee who monitors clean-up

#### Spill Prevention BMPs

- Empty containers before they are full to avoid accidental spills
- Provide proper portable container to transport materials without spilling
- Use a cover to transport grease materials to a recycling barrel

#### Spill Clean-up BMPs

- Block off sink and floor drains near the spill
- Clean spills with towels and absorbent material
- Use wet cleanup methods only to remove trace residues

#### Absorbent Materials and Towel Usage

- Use disposable absorbent materials to clean areas where grease may be spilled or dripped
- When using paper towels, use food grade paper to soak up oil and grease under fryer baskets
- Use towels to wipe down work areas
- Use absorbent materials under colanders in sinks when draining excess meat fat

#### Food Waste Disposal/Recycling

 Used or spent oil and grease generated from fryers and other cooking equipment can be recycled through a rendering or recycling company.

#### Food Grinders

 Food grinders should not be used in FSEs because the resulting large volume of food solids may clog drain pipes and/or fill grease traps and interceptors.

#### Employee Education

- An Education Program on the BMPs should be implemented consisting of:
  - New employee training program
  - Frequent refresher training program
  - Kitchen BMP signage

#### Practicas Mejores en el Manejo de la Cocina

#### Fregaderos y Desague

#### Coladeras del Desague

- Deben ser instaladas en todos los desagues.
- Deben tener aberturas dentro de 1/8" and 3/16"
- Deben ser removidas para facilitar limpieza.
- Deben ser limpiadas frecuentemente (deseche los residuos de comida visibles en el bote de basura.)

#### Uso del Contenido de Grasa

- Heche todo aceite liquido y grasa de las ollas, cazuelas, y freidoras en un recipiente de grasa.
- Antes de lavar, raspe la manteca y grasas de las ollas, cazuelas, utensilios, coladeras, y tapetes en un recipiente.
- Use barriles de reciclar con tapas cuando colecta para colectar grasas y aceites.
- Vacie los restos de las canastas o cajas de las parrillas en un recipiente.

#### Lavando los Trastes

- Use raspadores de jebe, enjugadores, o toallas para quitar la comida y toda la grasa, aceite y manteca que es visible en los trastes y de servir antes de lavarlos.
- Usando una toalla seca, limpie los residuos de comida y de grasas, aceites, y manteca en un bote de basura antes de lavarlos.

#### Prevención de Derrames y Limpieza

Prevención Proactiva de Derrames y Procedimiento de Limpieza

- Desarrolle un procedimiento de limpieza de derrames y pongalo en un lugar visible.
- Desarolle un programa de entrenamiento para los empleados acerca de los procedimientos.
- Designe un empleado quien supervise la limpieza.

Prevención de Derrames

- Vacíe los recipientes antes que se llenen para evitar derrames accidentales.
- Proveer recipientes adecuados y portables para transportar materiales sin derramar.
- Use una tapa para transportar materiales de grasa al barril de reciclo.

Limpieza de Derrames (BMP's)

- Tape el fregadero y los desagues del piso cerca del derrame.
- Limpie los derrrames con toallas y materiales absorbentes.
- Use métodos de limpieza con agua solo para quitar los residuos.

#### Uso de Materiales Absorbentes y Toallas

- Use materiales absorbentes y desechables para limpiar areas donde la grasa puede ser derramada o puede gotear.
- Cuando use toallas de papel, use papel de grado para comidas para absorber la grasa debajo de las canastas de freir.
- Use toallas para limpiar areas de trabajo.
- Use materiales absorbentes debajo de colanderas en fregaderos cuando exprima el exceso de grasa de las carnes.

#### Deshaciendose de los Residuos de Comida/Reciclar

 Aceites usados y grasa generada de los aparatos de freir y otros aparatos de cocina pueden ser reciclados a traves de una compañia recicladora.

#### Moledores de Comidas

 Moledores de comidas no deben ser usados en los establecimientos de servicios de comida ya que el gran volumen de comidas solidas pueden obstruir las cañerias del desague o llenar los interceptores y bloqueadores de grasa.

#### Educación de los Empleados

- Un Programa de Educación en las Mejores Practicas en la Cocina debe ser implementado.
- Programa para entrenar a nuevos empleados.
- Programa frecuente de repaso, de entrenamiento.
- El cartel indicando las reglas de las Mejores Practicas en la Cocina.

# Managing FATS, OIL and GREASE "It's Easier than YOU Think!"



2

# THE RGHTWAY La Forma Correcta



Do not pour cooking residue directly into the drain.

No vierta residuos de cocinar directamente en el desague.







No ponga desperdicios de comida en el triturador de comida.

# 3

4

Do not pour waste oil directly into the drain.

No ponga desperdicio de aceite directamente en el







Wipe pots, pans, and work areas prior to washing.

Limpie con una toallita las ollas, cazuelas, y areas de trabajo antes de la varlos.

2 Dispo

Dispose of food waste directly into the trash.

Deseche los desperdicios de comida en el bote de basura.



Collect waste oil and store for recycling.

Junte el desperdicio de aceite y guardelo para que sea reciclado.



# desague.



Do not wash floor mats where water will run off directly into the storm drain.

No lave tapetes de piso en un lugar donde el agua corra hacia el desague.



<mark>4</mark>,

Clean mats inside over a utility sink.

Limpie los tapetes de piso detro de un lavabo o fregador.



California Restaurant Association and the City of Santa Ana For more information (para mas informacion llame a) (714)647-3320



# RECYCLABLE GREASE (YELLOW GREASE) PICKUP / DISPOSAL LOG

#### FACILITY NAME:

DATE	PICKED UP BY WHOM	SERVICE COMMENTS (volume collected, etc.)

# LATERAL SEWER LINE MAINTENANCE LOG

FACILIT	Y NAME:	LOCATION:					
		TYPE OF SERVICE	SERVICE COMMENTS				
DATE	SERVICED BY WHOM	(rodding, jetting, repair, etc.)	(problems, observations, etc.)				

# GREASE TRAP / INTERCEPTOR MAINTENANCE LOG

FACILITY NAME:			LOCATION			
DATE	SERVICED BY WHOM	TYPE OF SERVICE (pumping/hauling, repair, etc.)	Disposal Site (if known)	Volume Pumped	SERVICE COMMENTS (volume pumped, problems, etc.)	

# **EMPLOYEE BMP TRAINING LOG**

	LOCATION:				
EMPLOYEE NAME	REFRESHER TRAINING				
EMPLOTEE NAME	INITIAL TRAINING DATE	Date	Date	Date	Date
				1	