



Dear Food Service Establishment Owner / Operator:

Jurupa Community Services District (District) requires the completion of a Food Service Establishment Survey Form by all food service establishments that operate within the District's service area. Submission of the form and the required attachments is the first step in the plan check process. Please complete and return the attached form. Please also submit a single copy of the proposed building layout and plumbing blueprints with the completed form for our records.

If no wastewater containing grease is to be discharged, please also submit a Grease Interceptor Waiver Request for consideration by the Pretreatment Department. Generally speaking any food service establishment that fries, deep fries, stir fries, charbroils, uses a rotisserie, or cuts and prepares meat onsite is required to install a minimum of a 750 gallon grease interceptor. However, each food service establishment is considered on a case-by-case basis.

The District's Pretreatment Department will review the form and the attachments to verify compliance with the District's Pretreatment Ordinance. After reviewing the forms and plans, the District's Pretreatment Department will contact you regarding approval of the submission or changes that need to be made.

Please be advised any work or equipment performed or installed related to the discharge of wastewater to the District's sewerage system is subject to review and approval by the District. Conditions or equipment found to be inadequate will be subject to review and modifications in order to comply with the District's Pretreatment Ordinance.

You will also find other information items attached to this letter including District regulations that pertain to restaurants, the District's standard grease interceptor drawings and a calculation sheet for grease interceptor sizing. **Please note the grease interceptor sizing formula used by the District is the version adopted by the UPC in late 2005 and it differs significantly from the old UPC formula. The new formula is based on drainage fixture units connected to the grease interceptor, not meal counts and operating hours.**

If you have any questions please contact me at 951-685-7434 extension 173 or via email at mbillings@jcsd.us. Thank you for your cooperation.

Sincerely,

Marce M. Billings
Source Control Supervisor

**PRETREATMENT PROGRAM
 OFFICIAL SURVEY REPORT
 FOR SPECIFIC CATEGORIES:**

FOOD SERVICE ESTABLISHMENTS

FACILITY NAME	PHONE	FAX
FACILITY ADDRESS	CITY	ZIP CODE
RESPONSIBLE PARTY	PHONE	FAX
RESPONSIBLE PARTY ADDRESS (Put "same" if same as above)	CITY	ZIP CODE

TOTAL NUMBER OF EMPLOYEES: Full Time: _____ Part Time _____
 (All Shifts, including Management)

DAYS AND HOURS OF OPERATION: _____

MAXIMUM SEATING CAPACITY: _____

A. EQUIPMENT

1. DISHWASHER: ___ Yes If Yes, give Specifications for Unit.
 ___ No Gallons per Cycle _____ Cycles Per Day _____
2. NUMBER OF GARBAGE GRINDERS: _____
 HORSEPOWER RATING FOR EACH: _____
3. NUMBER OF ICE MACHINES: _____
 POUNDS OF ICE PRODUCED PER DAY: _____
4. DEEP FRYERS: ___ Yes If Yes, give Grease Capacity (lbs): _____
 ___ No
5. GRIDDLE: ___ Yes If Yes, give Surface Area Dimensions: _____
 ___ No
6. WOK: ___ Yes ___ No
7. CHARBROILERS: ___ Yes ___ No
8. ROTISSERIES: ___ Yes ___ No
9. MICROWAVES: ___ Yes ___ No

11. If Yes, to # 4, 5, 6, 7, or 8, Describe Grease Waste Disposal Method:

B. SOFTWATER

1. ION EXCHANGE RESIN TANK SERVICE: _____ Yes
_____ No

C. RESTAURANT CLEANING PRACTICES

1. ARE KITCHEN FLOORS: ___ MOPPED ___ SCRUBBED AND HOSED DOWN?
2. HOW ARE KITCHEN EXHAUST FILTERS CLEANED? _____

3. ARE KITCHEN FLOOR MATS USED? ___ YES ___ NO IF YES, HOW AND WHERE ARE THEY
CLEANED? _____

D. GREASE INTERCEPTOR

IS A GREASE INTERCEPTOR PROPOSED FOR THE FACILITY YES NO

PROPOSED GREASE INTERCEPTOR SIZE: _____ GALLONS Please attach the calculation of the
grease interceptor size to this form. Please also include a description of the calculation method used.

WHAT FREQUENCY OF CLEANING OF THE INTERCEPTOR IS PROPOSED: EVERY _____
MONTHS. NAME OF CONTRACTOR TO BE USED FOR INTERCEPTOR CLEANING:

E. MENU

1. ATTACH A COMPLETE MENU
2. IF MEATS, FISH, POULTRY OR PROCESSED MEATS ARE USED, INDICATE
WHETHER IT IS DELIVERED: _____ PRE-COOKED _____ PREPARED AND COOKED ON SITE

F. MEAT-CUTTING

1. POUNDS OF MEAT CUT PER DAY: _____ Pounds
2. METHODS OF CLEANING AND
DISPOSAL OF MEAT-CUTTING WASTES:

G. Construction Information

1. Is this an existing building Yes No
2. If no, when is construction expected to begin? _____
3. What is the target date for food service to begin? _____
4. Who is coordinating the construction of this Food Service Establishment?

Name of Company: _____

Name of Person: _____

Title: _____

Address: _____

City / State / Zip: _____

Phone Number: _____

Fax Number: _____

E-mail: _____

Name and Phone Number of General Contractor: _____

Name and Phone Number of Plumbing Contractor: _____

Submit application and complete set of plumbing and building layout blueprints to:

Jurupa Community Services District
11201 Harrel Street
Jurupa Valley, CA 91752
(951) 685-7434 FAX (951) 727-3519

I CERTIFY UNDER THE PENALTY OF PERJURY THAT ALL THE FOREGOING STATEMENTS, FACTS AND INFORMATION ARE TRUE AND CORRECT TO THE BEST OF MY KNOWLEDGE.

BY: _____
(Signature) Name Title

Company Date



PRETREATMENT PROGRAM

**GREASE INTERCEPTOR
WAIVER REQUEST**

I, _____, representing
(Proprietor Name)

_____ at _____
(Facility Name) (Facility Address)

do hereby confirm that at no time shall any greases, fats, oils, solids, or any wastewater or material be discharged to the District's sewer collection system to impair the functional operations of same. If at any time non-compliance with the discharge limitations outlined in the District's Pretreatment Ordinance is detected, I do hereby consent to install, within ninety (90) days, an oil/grease separator of sufficient size to be acceptable to the District. The minimum size of the interceptor shall not be less than 750 gallons in capacity and shall be equipped with a monitoring station.

In lieu of an oil/grease separator, I consent to install a monitoring station for purposes of sampling the industrial wastewater discharged from my facility. Furthermore, I agree to install the kitchen plumbing in such manner to keep future potential sources of grease waste separate from domestic wastes and direct it to a location suitable for the installation of a grease interceptor.

The District's oil/grease interceptor waiver, if issued, is issued to the proprietor stated herein, and is not transferable.

SIGNED _____

DATE _____

APPROVED _____ DATE _____

DENIED _____ DATE _____

JCSD Pretreatment Regulations Pertaining to Food Service Establishments

2.11 GRAVITY SEPARATION INTERCEPTOR. Any person that operates or maintains a facility for the servicing or repair of roadway machinery, industrial transportation equipment, motor vehicles, public or private transportation vehicles, and any other facility as required by the General Manager, shall install and maintain a gravity separation interceptor. Domestic wastewater shall not be allowed to pass through the interceptor. The interceptor's operational fluid capacity shall be determined by the General Manager. The interceptor shall have a minimum operational fluid capacity of not less than 100 gallons and shall be designed to retain any material which will float or any material which will settle. The interceptor shall be watertight, structurally sound, durable and shall have a minimum of two chambers.

2.12 INTERCEPTOR REQUIREMENTS. All users required to install a gravity separation interceptor shall comply with the following conditions:

(A) All interceptor chambers shall be immediately accessible at all times for the purpose of inspection, sampling, cleaning, and maintenance. The user shall provide a separate ring and cover for each separate interceptor chamber. At no time shall any material, debris, obstacles or other obstructions be placed which will prevent immediate access to the interceptor.

(B) Any interceptor legally and properly installed before the effective date of this Ordinance shall be acceptable as an alternative to the interceptor requirements of this Section. The interceptor shall be effective in removing floatable and settleable material and shall be immediately accessible for inspection, sampling, cleaning, and maintenance,

(C) All drains and openings connected to an approved gravity separation interceptor shall be equipped with screens or devices which will exclude from the wastewater discharge all material and particles with a cubic dimension greater than 3/8 of an inch.

(D) If the General Manager finds, either by engineering knowledge or by observation, that an interceptor is incapable of adequately retaining floatable and settleable material in the wastewater flow, is structurally inadequate, or is undersized for the facility, the General Manager shall reject such interceptor and declare that the interceptor does not meet the requirements of this Section. The user shall thereupon be required to install, at the user's expense, an interceptor which is acceptable to the General Manager.

2.13 STANDARD INTERCEPTOR DESIGNS. The General Manager shall maintain a file, available to the public, of suitable designs of gravity separation interceptors. This file shall be for informational purposes only and shall not provide or imply any endorsements of any kind. Installation of an interceptor of a design shown in this file, or of any design meeting the size requirements set forth in this Section shall not subject the District to any liability for the adequacy of the interceptor under actual conditions of use. The user and property owner shall not be relieved of the responsibility for keeping floatable and settleable material out of the District's collection system.

2.14 INTERCEPTOR MAINTENANCE.

(A) Any person who owns or operates a gravity separation interceptor shall properly maintain the interceptor at all times. The interceptor shall be cleaned as often as necessary to ensure that sediment and floating materials do not accumulate to impair the efficiency of the interceptor. An interceptor is not considered to be properly maintained, if for any reason the interceptor is not in good working condition or if the operational fluid capacity has been reduced by more than 25% by the accumulation of floating material, sediment, oils or greases.

JCSD Pretreatment Regulations Pertaining To Food Service Establishments cont...

(B) The use of chemicals or other materials for the emulsification, suspension, or dissolution of oil and grease is prohibited.

(C) The use of microbiological agents to metabolize oil and grease shall be reviewed for approval on a case-by-case basis. The user shall submit a written request to the General Manager for the use of any microbiological agent prior to the use of that agent. The use of microbiological agents shall not be a substitute for adequate interceptor maintenance,

(D) The user may be required to perform a study to document the effectiveness of any proposed microbiological agent's ability to metabolize oil and grease under the conditions of the intended use. These studies shall be performed at each unique site where the microbiological agent is proposed for use. The study shall include effluent wastewater sampling by both the user and the District. The user shall be responsible for all costs associated with the study, including all District sampling and analysis costs. The elements of the study shall be submitted to the General Manager for review and approval prior to any element of the proposed study being implemented.

(E) When an interceptor is cleaned, the removed sediment, liquid and floating material shall be legally disposed of other than to the District's collection system,

(F) If the interceptor is not maintained adequately under the conditions of use, the interceptor shall be resized and the user shall install one which is effective in accomplishing the intended purpose.

(G) The owner and lessee, sub-lessee, proprietor, operator or superintendent of any facility, required to install an interceptor, are individually and severally liable for any failure of properly maintaining such interceptor.

2.15 RESTAURANTS.

(A) Any person who owns, operates, or maintains a restaurant shall complete a District Wastewater Discharge Survey Form. The form shall be submitted to the General Manager for review of grease interceptor requirements.

(B) The size of grease interceptors shall be determined as described in the District's Standard Manual, as adopted by the District.

(C) All restaurant wastewater and waste from floor drains, floor sinks, sinks, waste container wash racks, dishwashers, and garbage grinders shall be directed through a minimum 750 gallon gravity separation interceptor. All domestic wastewaters from restrooms, showers, drinking fountains, and condensate (i.e., ice melt, air conditioning) shall be kept separate from the restaurant wastewater until the restaurant wastewater has passed through all necessary pretreatment equipment, devices, or monitoring stations.

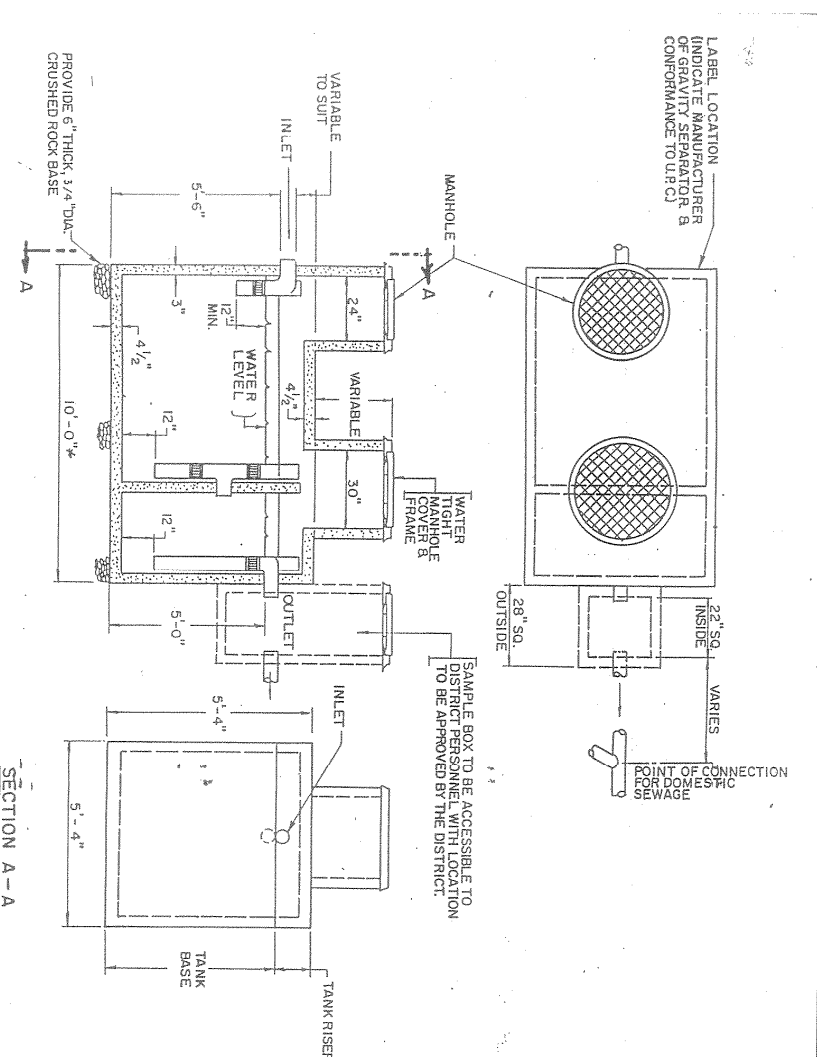
216 PROHIBITED RESTAURANT SURFACE DISCHARGES. No person who owns, operates or maintains a restaurant shall at any time discharge any wastewater to the storm drain, service dock areas, or ground. Wastewater generated by restaurants must be disposed of to a sanitary sewer through an approved gravity separation interceptor or sample station connected to a sanitary sewer or hauled off-site and disposed at a legal disposal site,

2.17 CONDITIONAL WAIVERS. Conditional waivers for the grease interceptor requirement may be granted by the General Manager for those restaurants determined by the General Manager not to have adverse effects on the District's collection system or either of the

JCSD Pretreatment Regulations Pertaining To Food Service Establishments cont...

POTWs. Conditional waivers may be revoked for the following reasons:

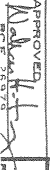
- (A) Changes in menu.
- (B) Falsification of information submitted in the District's Wastewater Discharge Survey Form,
- (C) Changes in operating hours.
- (D) Changes in equipment used.
- (E) Changes in the nature of the wastewater discharged as determined by random and scheduled wastewater sampling and analyses.

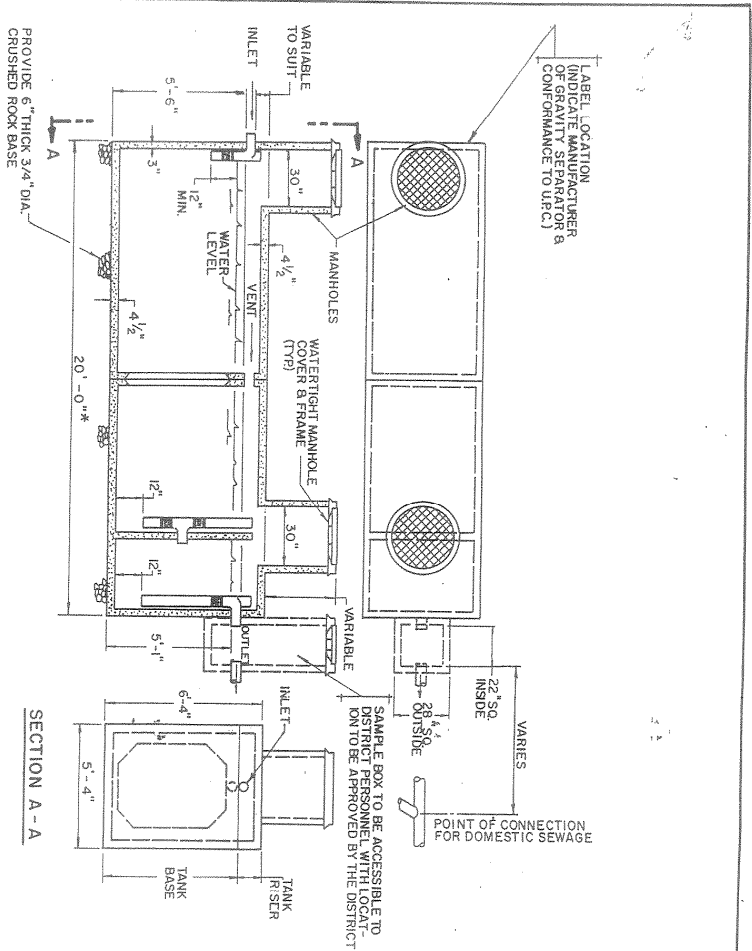


* DIMENSION TYPICAL OF 1500 GALLON CAPACITY GRAVITY SEPARATOR.

SECTION A-A

- NOTES:
1. DOMESTIC SEWAGE CONNECTION IS TO BE MADE DOWNSTREAM OF GRAVITY SEPARATOR.
 2. PRECAST CONCRETE VAULT INCLUDING TOP AND COVER SHALL BE DESIGNED FOR A MINIMUM H-20 TRAFFIC LOADING.
 3. ALL PIPE AND FITTINGS TO BE CAST IRON.
 4. THE REQUIRED CAPACITY FOR THE GRAVITY SEPARATOR SHALL BE BASED UPON APPENDIX H OF THE UNIFORM PLUMBING CODE.
 5. ALL INTERIOR SURFACES TO HAVE TWO COATS (8 MIL. EACH) OF COAL TAR EPOXY (KOP-COAT 300M OR APPROVED EQUAL).
 6. WASTE DISCHARGE APPLICANT IS RESPONSIBLE FOR THE PURCHASE, INSTALLATION, OPERATION AND MAINTENANCE OF THE GRAVITY SEPARATOR.
 7. APPROVED SUPPLIERS FOR GRAVITY SEPARATOR:
 - a. PYRAMID PRECAST CO., INC. RIALTO, CA.
 - b. M.C. NOTTINGHAM CO., PASADENA, CA.
 - c. UTILITY VAULT CO., FONTANA, CA.
 8. LOCATION OF GRAVITY SEPARATOR IS SUBJECT TO APPROVAL BY DISTRICT.
 9. PROVIDE LABEL INDICATING MANUFACTURER OF GRAVITY SEPARATOR AND CONFORMANCE TO U.P.C.

JURUPA COMMUNITY SERVICES DISTRICT		DRAWING NO.
GRAVITY SEPARATOR		S-19
750 GAL. TO 1500 GAL.		
SCALE: NONE	DATE: AUG. 1990	
APPROVED: 	ALBERT A. WERB ASSOCIATES	
CONSULTING ENGINEERS		
		W.C. 89-115



SECTION A-A

* DIMENSION TYPICAL OF 3000 GALLON CAPACITY GRAVITY SEPARATOR

- NOTES:
1. DOMESTIC SEWAGE CONNECTION IS TO BE MADE DOWN-STREAM OF GRAVITY SEPARATOR. SAMPLE BOX.
 2. PRECAST CONCRETE VAULT INCLUDING TOP AND COVERS TO BE DESIGNED FOR A MINIMUM H-20 TRAFFIC LOADING.
 3. ALL PIPE AND FITTINGS TO BE CAST IRON.
 4. THE REQUIRED CAPACITY FOR THE GRAVITY SEPARATOR SHALL BE BASED UPON APPENDIX H OF THE UNIFORM PLUMBING CODE.
 5. DELETED
 6. WASTE DISCHARGE APPLICANT IS RESPONSIBLE FOR THE PURCHASE, INSTALLATION, OPERATION AND MAINTENANCE OF THE GRAVITY SEPARATOR
 7. APPROVED SUPPLIERS FOR GRAVITY SEPARATOR
 - a. PYRAMID PRECAST CO., INC. RIALTO, CA
 - b. M.C. NOTTINGHAM CO., PASADENA, CA
 - c. UTILITY VAULT CO., FONTANA, CA.
 8. LOCATION OF GRAVITY SEPARATOR IS SUBJECT TO APPROVAL BY DISTRICT.
 9. PROVIDE LABEL INDICATING MANUFACTURER OF GRAVITY SEPARATOR AND CONFORMANCE TO U.P.C.

JURUPA COMMUNITY SERVICES DISTRICT		DRAWING NO.	
GRAVITY SEPARATOR		S-20	
2000 GAL. TO 3000 GAL.			
SCALE: NONE	DATE: AUG. 1, 1990		
APPROVED	ALBERT A. WEBB ASSOCIATES		
CONTRACT NO. 25872	CONSULTING ENGINEERS		
	REVERSIDALE		
	CALIFORNIA		
		W.A. 89-316	

DELETE NOTE NO. 5 10/95

SIZING GREASE INTERCEPTORS

H4 Sizing Criteria

COMPANY NAME: _____

ADDRESS: _____

Instructions: The table below can be used to manually calculate the size of the required grease interceptor. Count the number of each type of fixture connected to the grease interceptor and enter it in the "Number of Fixtures" column. Please note that many sinks, such as food preparation sinks are not on the list. That is because they are connected indirectly to the sewer through floor sinks. The one exception is the 3 Compartment Sink, enter the number of 3 compartment sinks, but do not count the floor sink that it discharges to. To calculate the total of each row multiply the DFU's by the Number of Fixtures. Then add up the totals to provide a total drainage fixture unit count connected to the grease interceptor. Then compare the total drainage fixture unit count to the table below and enter the size of the required interceptor.

Connected to Grease Waste System	DFU's	Number of Fixtures	Total
Bar Sink	2		
Floor Drain	2		
Floor Sink (1.5" Trap)	2		
Floor Sink (2" Trap)	4		
Floor Sink (3" Trap)	6		
Floor Sink (4" Trap)	8		
3 Compartment Sink (Don't Count F.S.)	6		
Hand Sink	1		
Mop Sink	3		
Food Waste Grinder	3		
Other	0		
Grease Waste DFU Total			
Grease Interceptor Size Calculation			
Grease Interceptor Sizing Table - New UPC Sizing Method			
Number of DFU's Connected to Interceptor	Grease Interceptor Volume		
0-21	750		
22-35	1000		
36-90	1250		
91-172	1500		
173-216	2000		
217-307	2500		
308-342	3000		
428+	4000		