

Element 7:

FATS, OILS, AND GREASE (FOG) CONTROL PROGRAM

This section of the SSMP discusses the District's FOG control measures, which includes identification of facilities where source control measures are implemented. This section fulfills the FOG Control requirement for the SWRCB (Element 7) SSMP requirements.

7.1 Regulatory Requirements for FOG Control Element

The requirements for the FOG Control element of the SSMP are summarized below:

WDR Requirement:

The District shall evaluate its service area to determine whether a FOG control program is needed. If the District determines that a FOG program is not needed, the District must provide justification for why it is not needed. If FOG is found to be a problem, the District must prepare and implement a FOG source control program to reduce the amount of these substances discharged to the sanitary sewer system. The FOG source control program 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 grease interceptors) design standards for the grease removal devices, maintenance requirements, BMP requirements, record keeping and reporting requirements;
- (e) Authority to inspect grease producing facilities, enforcement authorities, and whether the District has sufficient staff to inspect and enforce the FOG ordinance;
- (f) An identification of sewer system sections subject to FOG blockages and establish a cleaning maintenance schedule for each section; and
- (g) Development and implementation of source control measures, for all sources of FOG discharged to the sewer system, for each sewer system section identified in (f) above.

7.2 Element 7 Attachments

Supporting information for Element 7 is included in the various Jurupa Community Services District's Ordinances found in Attachment E-7. The attachments include the following documents:

Attachment E7-A District FOG Ordinance 413, Table of Contents

Attachment E7-B: List of food facilities in Jurupa Community Services District jurisdiction (potential grease dischargers) updated 5/31/2019
Attachment E7-C: Blank Food Service Facility Survey Form
Attachment E7-D: Food Service Facility Information Package
Attachment E7-E: Fat Free Sewers Brochure
Attachment E7-F: JCSD Community News as developed Quarterly

7.3 FOG Control Discussion

The District has determined that a FOG control program is necessary per SSMP requirements. Over 100 food service facilities are located within District limits and discharge to District sewers. Operations and maintenance staff have also noted the tendency for grease buildup in specific sewer lines. This section discusses measures the District takes to control FOG.

The District's FOG control program consists of focused cleaning and maintenance as well as source control. The focused cleaning and maintenance practices are discussed in Element 4 – Operations and Maintenance Program. The following subsections discuss identification and cleaning of grease-prone areas, legal authority to prohibit grease discharge or require a grease removal device, facility inspection, and public outreach.

Legal Authority

Legal measures available to the District to control sources of FOG include the following:

- Authority to prohibit discharges
 - Requirement of grease removal device and cleaning log
 - Enforcement measures, as appropriate
- a. Legal authority to prohibit discharges.
- i. Authority to Control Discharges to the Sewer: District Ordinance 413, Section 2.1 (see Attachment E7-A) provides the District with the authority to approve, control and prohibit discharges from industrial and commercial users of the sewer system to ensure compliance with discharge requirements, including District FOG requirements.
 - ii. Prohibition of FOG Disposal in the Sewer: District Ordinance 413, Section 3.1 A. (see Attachment E7-A) prohibits FOG disposal in the sewer.
 - iii. Inspection: District Ordinance 413 Section 2.4 and 2.5 provides the District with the legal authority to inspect any facility connected to the District's sewer system to verify compliance with District discharge requirements, including FOG requirements.
- b. Gravity Separation Interceptor Requirements.
- i. Gravity Separation Interceptor: District Ordinance 413, Section 2.9 is a comprehensive requirement to install a gravity separation interceptor (including clarifiers, sand/oil interceptors and grease interceptors) for

- any facility that may discharge excessive floatable or settleable solids, including FOG components.
 - ii. Interceptor Requirements: District Ordinance 413, Section 2.10 specifies the operational requirements for gravity separation interceptors.
 - iii. Standard Interceptor Designs: District Ordinance 413, Section 2.10 specifies the design standards for gravity separation interceptors. This section provides the legal authority for the District Standard's Manual sections that pertain to gravity separation interceptors.
 - iv. Interceptor Maintenance: District Ordinance 413, Section 2.11 requires regular maintenance of gravity separation interceptors to ensure proper operation of the interceptor. The interceptor must not exceed 25% of its operational capacity with floatable and settleable solids. If an interceptor is determined to be ineffective, then the District may require its replacement with an interceptor of suitable size or design.
 - v. Restaurants: District Ordinance 413, Section 2.12 sets forth the specific requirements for food service facilities in regard to FOG control. The section provides authority to the District to review, approve and control discharges from food service facilities.
 - vi. Prohibited Restaurant Surface Discharges: District Ordinance 413, Section 2.13 prohibits restaurant process wastewater discharge to the storm drain and mandates that the facility cease wastewater generating activities when a grease interceptor or sewer line overflows.
 - vii. Conditional Waivers: District Ordinance 413, Section 2.14 provides for the conditions under which a food service facility may receive a waiver of the grease interceptor requirements.
- c. Enforcement. District Ordinance 413, Section 4 includes progressive enforcement measures for violations of any sewer protection measure, including FOG discharge. These measures range from issuance of a Correction Notice to criminal penalties.

7.4 Facility Inspection

The District hired a Source Control Supervisor in 2010 to enhance the Pretreatment Program. The District staff conducts routine inspections and necessary enforcement of food service facilities. The District's goal of performing an annual inspection of each food service facility and additional follow-up inspections is being maintained.

The District has several controls and measures to identify new FOG facilities. First, the District is the sole provider of water and sewer service in its service area and all customers must go through the application process for water and sewer service. Second, the District's Development Engineering Division routes all non-residential inquiries through the Source Control Supervisor. Third, the County Health Department, who regulates all food service establishments, will not issue a food service permit with prior approval of the District. Once the FOG Facility is identified by the District, they are entered into the system of approval, inspection and enforcement. All new facilities must comply with the District's Standards Manual for FOG Equipment.

A current list of food service facilities within the District is included in Attachment E7-C based on the list maintained by the Industrial Waste Division's Linko and Excel FOG Database.

7.5 Public Outreach

The District utilizes several methods to educate the public on FOG related issues. First, periodically the District includes bill stuffers in the bills about FOG prevention. Second, the District includes an article in its newsletter that is mailed to every resident and is included on the website on what residents can do to protect the sewer. Third, the District includes messages on its website on FOG education. Finally, in the event of a FOG related back-up in a residential area, the District distributes a flyer from the WEF called "Fat Free Sewers" to residents in the area.

The District also educates all new food service facility managers and owners with the Food Service Establishment Informational Package that includes FOG information, forms, requirements, posters, etc.

Attachment E7-A District FOG Ordinance
413, Table of Contents

ORDINANCE NO. 413

ORDINANCE OF JURUPA COMMUNITY SERVICES
DISTRICT RELATING TO THE DISCHARGE OF FATS,
OILS AND GREASES (FOG) WASTES INTO THE PUBLIC
SEWER SYSTEMS OF JURUPA COMMUNITY SERVICES
DISTRICT AND SUPERSEDING INCONSISTENT
PROVISIONS IN ORDINANCE NOS. 226, 380 AND 412

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Attachment E7-B: List of food facilities in
Jurupa Community Services District
jurisdiction (potential grease dischargers)
updated 5/31/2019

Element 7: List of Food Facilities in Jurupa Community Services District Jurisdiction				
Facility	Street Number	Street Name	Suite/Unit	City
Albertsons	7070	Archibald Ave.		Eastvale
Applebee's Neighborhood Grill	12375	Limonite Ave		Eastvale
Baskin Robbins	7056	Archibald	#111	Eastvale
Blaze Fired Pizza	12523	Limonite Ave		Eastvale
Buffalo Wild Wings Grill & Bar	12411	Limonite Ave		Eastvale
Carino's Italian Grill	12447	Limonite Ave		Eastvale
Carl's Jr	7028	Archibald		Eastvale
Chipolte	12411	Limonite Ave		Eastvale
Cold Stone Creamery	12569	Limonite Ave.		Eastvale
Corky's Kitchen & Bakery	12552	Limonite Ave		Eastvale
CostCO	5030	Hamner		Eastvale
Dickey's Barbeque	12569	Limonite Ave	#330	Eastvale
Domino's	12411	Limonite	#630	Eastvale
Farmer Boys Restaurant	12545	Limonite Ave		Eastvale
Fat Burger	3828	Hamner		Eastvale
Fresh Wok Chinese Express	7056	Archibald	106	Eastvale
Golden Chopstix	12648	Limonite Ave	2E	Eastvale
In-N-Out Burger	4950	Hamner		Eastvale
Jack In The Box	14236	Schleisman		Eastvale
Jersey Mikes	12569	Limonite	#320	Eastvale
Juice It Up	14244	Schleisman	#120	Eastvale
Juice It Up!	12376	Limonite		Eastvale
Little Caesars	12552	Limonite Ave		Eastvale
Luna Grill	12523	Limonite Ave.		Eastvale
Masala House	6993	Hamner		Eastvale
Mc Donalds	12508	Limonite Ave		Eastvale
Nekter Juice Bar	12648	Limonite	#2D	Eastvale
Nestle Toll House Café	12303	Limonite	#710	Eastvale
On The Border - Eastvale Gateway	12269	Limonite Ave.		Eastvale
Pacific Grill	12303	Limonite Ave		Eastvale

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Facility	Street Number	Street Name	Suite/Unit	City
Panda Express #2069	12530	Limonite Ave		Eastvale
Panera Bread	12376	Limonite		Eastvale
Papa Murphy's Take N Bake	14268	Schleisman	#400	Eastvale
PHO Viet-Noodle & Grill Restaurant	12257	Limonite Ave. #830		Eastvale
Pick Up Stix	12571	Limonite Ave		Eastvale
Pinkberry	12351	Limonite Ave #84		Eastvale
Pita Street	12768	Limonite Ave		Eastvale
Pizza Hut	7056	Archibald	108	Eastvale
Pizza Hut	7056	Archibald	#108	Eastvale
Pizza Nora	6987	Hamner Ave	#1	Eastvale
Poke Delight	13394	Limonite Ave	160	Eastvale
Ralph's Market Place	12660	Limonite Ave.		Eastvale
Regal Cinemas Inc/ Edwards Eastvale	12285	Limonite Ave		Eastvale
Rubios Coastal Grill	12648	Limonite Ave	#2G	Eastvale
Si Como No	14244	Schleisman	#130	Eastvale
Smart and Final	13346	Limonite		Eastvale
Starbucks	12700	Limonite		Eastvale
Subway	12648	Limonite		Eastvale
Subway	7056	Achibald	#109	Eastvale
Sunny Donut	7056	Archibald	#103	Eastvale
Sunny Donuts	12700	Limonite	#1C	Eastvale
Taco Bell	12486	Limonite		Eastvale
Tacos Del Rio	6987	Hamner Ave		Eastvale
Target	12471	Limonite Ave		Eastvale
Tea Plus	7084	Archibald	#103	Eastvale
Tea Time	13394	Limonite Ave		Eastvale
The Habit	12569	Limonite Ave	#350	Eastvale
The Lucky Kitchen	12257	Limonite Ave	#820	Eastvale
The Pizza Press	12768	Limonite Ave	#101	Eastvale
Tio's Mexican Food	12571	Limonite Ave		Eastvale

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Facility	Street Number	Street Name	Suite/Unit	City
Vacant Great Harvest Bread	14244	Schleisman	#140	Eastvale
Vacant- It's a Grind Coffee Shop	7040	Archibald		Eastvale
Vacant Lee's Noodle House	14244	Schleisman Dr		Eastvale
Vacant. Was Coffe Bean	12569	Limonite	#300	Eastvale
Vacant-Golden Spoon Frozen Yogurt	12732	Limonite	#C2	Eastvale
Vons # 2688	6170	Hamner Ave		Eastvale
Wcafe	14244	Schleisman	#100	Eastvale
Wendy's	12614	Hamner Ave		Eastvale
Wing Stop	12552	Limonite	#110	Eastvale
Yogurtland	12530	Limonite Ave		Eastvale
Zip Sushi Tepan	12257	Limonite Ave	#810	Eastvale
Alberto's/Subway	3873	Pyrite St.		Jurupa Valley
Alfreditos Mexican Food	9051	Mission		Jurupa Valley
American Donuts	7900	Limonite		Jurupa Valley
Arco AMPM and Chelos Burger	9241	Limonite		Jurupa Valley
Avon Gardens	9021	Hastings		Jurupa Valley
Beverages and More	6477	Pat's		Jurupa Valley
Burger King	6835	Valley Way		Jurupa Valley
Camino Real Elementary	4655	Camino		Jurupa Valley
Cardelli's Italian Delli	7786	Limonite		Jurupa Valley
Carl's Jr	6221	Pat's Ranch Road		Jurupa Valley
Carl's Jr Restaurants	10100	Ben Nevis Blvd.		Jurupa Valley
Carl's Jr. Restaurants	8919	Limonite Ave.		Jurupa Valley
Casa Diaz	11090	Limonite Ave		Jurupa Valley
Char-N-Grill	10120	Ben Nevis Blvd		Jurupa Valley
Chuy's Restaurant	9787	Mission		Jurupa Valley
Coni's Restaurant	7700	Limonite Ave.		Jurupa Valley
Copina Donuts	9007	Mission		Jurupa Valley
Country Village Market	10211	Country		Jurupa Valley
Crepes De Paris	6445	Pats	#B	Jurupa Valley

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Facility	Street Number	Street Name	Suite/Unit	City
Del Taco	6269	Pats Ranch Rd		Jurupa Valley
Del Taco	6180	Clay St.		Jurupa Valley
Denny's	6875	Valley Way		Jurupa Valley
Denny's	6285	Pat's Ranch Road	A	Jurupa Valley
Domino's Pizza	8300	Limonite		Jurupa Valley
Domino's Pizza	4955	Felspar	#E	Jurupa Valley
Dona Ana's Pupasaria	9638	Mission Blvd		Jurupa Valley
DONUT STAR	11038	LIMONITE		Jurupa Valley
Donut Tyme	9131	Jurupa		Jurupa Valley
Dos Pablos	9080	Mission		Jurupa Valley
Eastvale Fire Station	7067	Hamner		Jurupa Valley
El Colima	9279	Jurpa		Jurupa Valley
El Corral	4955	Felspar		Jurupa Valley
El Nuevo San Miguel	8800	Limonite Ave.		Jurupa Valley
El Pollo Loco	13340	Limonite		Jurupa Valley
El Rinconcito	8990	Mission Blvd		Jurupa Valley
Farmer Boys Restaurant	3735	Valley Way		Jurupa Valley
Farmer Boys Restaurant	4020	Etiwanda Ave.		Jurupa Valley
Five Guys Burgers	6285	Pat's Ranch Road		Jurupa Valley
Gold Star Hamburgers	6400	Clay St.		Jurupa Valley
Graziano's	11042	Limonite		Jurupa Valley
Gus Jr Burgers 12	4680	Galena St.		Jurupa Valley
Horeshoe Lounge	4620	Galena		Jurupa Valley
Imperial Sushi	8022	Limonite	#103	Jurupa Valley
Industrial Catering	3815	Wabash Dr.		Jurupa Valley
In-N-Out Burger	6634	Clay St.		Jurupa Valley
Jack In the Box	9195	Jurupa		Jurupa Valley
Jack In the Box Family Restaurant	10151	Ben Nevis Blvd		Jurupa Valley
Jack-In-The Box	7810	Limonite Ave.		Jurupa Valley
Jack-In-The-Box Family Restaurant	10960	Limonite Ave.		Jurupa Valley

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Facility	Street Number	Street Name	Suite/Unit	City
Jamba Juice-Vernola Market Place	6253	Pat's Ranch Rd	C3	Jurupa Valley
Jasmine Garden	7990	Limonite Ave.	A	Jurupa Valley
Jo Jo's Vernola Market Place	6237	Pat's Ranch Road		Jurupa Valley
Jose's Mexican Food	10255	Mission		Jurupa Valley
Juan Pollo #31	8022	Limonite Avenue	#101	Jurupa Valley
Juanchos	2802	Miliken		Jurupa Valley
Jump Sky High	3230	Cornerstone		Jurupa Valley
Jurupa Valley Big League Dreams	10550	Galena St.		Jurupa Valley
Jurupa Veterans of Foreign Wars	8607	Mission Blvd		Jurupa Valley
KFC #65	7970	Limonite Ave.		Jurupa Valley
K-MART	7840	Limonite		Jurupa Valley
La Altena Meat & Produce	8947	Limonite Ave		Jurupa Valley
La Espaga De Oro	8910	Limonite		Jurupa Valley
La Flor de Michoacan	8304	Limonite	#K	Jurupa Valley
La Michoacana Premium	8860	Limonite		Jurupa Valley
La Michocana Ice Cream	11054	Limonite	#A	Jurupa Valley
Little Buddha Thai Kitchen	6237	Pat's Ranch Road		Jurupa Valley
Little Cesars	8916	Limonite		Jurupa Valley
Lucky Wok BBQ Chinese Food	8304	Limonite Ave.	#F	Jurupa Valley
Lucky Wok Chinese Food	9165	Jurupa Rd.		Jurupa Valley
Lucky Wok Chinese Food	11046	Limonite Ave		Jurupa Valley
Marcello's Pizza	6519	Clay	#A	Jurupa Valley
Masala House-Grocery	6987	Hamner	#3/4	Jurupa Valley
Mc Donald's	8875	Limonite Ave.		Jurupa Valley
Mc Donald's	6815	Valley Way		Jurupa Valley
Mega Liquor	3610	Valley		Jurupa Valley
Mission Bell Elementary	4020	Conning		Jurupa Valley
Mr. Taco	8304	Limonite Avenue		Jurupa Valley
Mr. You Express Gourmet Chinese Food	10255	Mission	#D	Jurupa Valley
Ono Hawaiian BBQ	6237	Pat's Ranch Road		Jurupa Valley

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Facility	Street Number	Street Name	Suite/Unit	City
Pam's Donuts	10255	Mission	#C	Jurupa Valley
Papa Johns	8022	Limonite	#107	Jurupa Valley
Paracho Mexican Seafood	8933	Limonite Ave.		Jurupa Valley
Paradise Knolls Golf Course	9330	Limonite		Jurupa Valley
Perez Market	9790	Jurupa Road		Jurupa Valley
Philly's Best	6237	Pats Ranch Road		Jurupa Valley
Phil's Café	8178	Mission Blvd		Jurupa Valley
Pizza Fanzz	8884	Limonite		Jurupa Valley
Pizza Hut	4620	Galena	#A	Jurupa Valley
Pizza King	9185	Jurupa		Jurupa Valley
Pizza Pirates	10255	Mission	#E	Jurupa Valley
Rio Ranch Market	9001	Mission Blvd		Jurupa Valley
Round Table Pizza	7732	Limonite		Jurupa Valley
Sikh Temple of Jurupa Valley	7940	Mission Blvd		Jurupa Valley
Sizzler Restaurants	6631	Clay St.		Jurupa Valley
Stadium 14 Cinema-JV Spectrum	8032	Limonite		Jurupa Valley
Starbucks	14268	Schliesman		Jurupa Valley
Stater Brothers #69	9155	Jurupa Road		Jurupa Valley
Stater Brothers #88	11070	Limonite Ave		Jurupa Valley
Stater Brothers #90	7770	Limonite Ave		Jurupa Valley
Subway	6253	Pat's Ranch Road		Jurupa Valley
Subway	10255	Mission	#B	Jurupa Valley
Subway	4955	Felspar	#C	Jurupa Valley
Subway	7990	Limonite	#H	Jurupa Valley
Swirl Fiesta	7706	Limonite		Jurupa Valley
Taco Bell	6970	Mission Blvd		Jurupa Valley
Taco Bell	7940	Limonite		Jurupa Valley
Taco La Tapatia	8842	Limonite		Jurupa Valley
Taco Villa-JV Spectrum	8022	Limonite Ave	#105	Jurupa Valley
The Asada Grill	6253	Pat's Ranch Road		Jurupa Valley

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Facility	Street Number	Street Name	Suite/Unit	City
The Beach	8022	Limonite Ave.		Jurupa Valley
The Cove	4310	Camino Real		Jurupa Valley
The Flame Broiler	6205	Pats Ranch Road	#A	Jurupa Valley
The Lone Ranger Café	9085	Mission	#A1	Jurupa Valley
TMD Food Market	8899	Limonite		Jurupa Valley
vacant	10251	Country		Jurupa Valley
VACANT - El Rey's	9131	Mission		Jurupa Valley
VACANT - Spunky Steer	4957	Felspar St.		Jurupa Valley
Vacant/Impreial Dragon- JV Spectrum	8022	Limonite Ave	#111	Jurupa Valley
Vacant/Tex Mex Grill	9114	Mission Blvd		Jurupa Valley
Vacant-Cobblestone bakery and Deli	8304	Limonite	#A	Jurupa Valley
Vicky's Restaurant	8320	Limonite Avenue		Jurupa Valley
Waba Grill	8882	Limonite Ave		Jurupa Valley
Waba Grill	12762	Limonite Ave		Jurupa Valley
Waba Grill	4834	Etiwanda Ave.	#203	Jurupa Valley
Wabi Sabi	6237	Pats Ranch Rd	#G	Jurupa Valley
Walmart Neighborhood Market	8844	Limonite Ave		Jurupa Valley
Wienerschnitzel	10207	San Sevaine		Jurupa Valley
Wing Stop	8042	Limonite		Jurupa Valley
Yum Yum Donuts	8918	Limonite		Jurupa Valley
Zorba's Burgers	9961	Mission Blvd		Jurupa Valley
San Antonio Winery	2801	Miliken		Jurupa Valley
Valley Way Arco	3685	Valley		Jurupa Valley

Attachment E7-C: Blank Food Service
Facility Survey Form



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 this office. 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 EMAIL _____	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:

PRETREATMENT PROGRAM

GREASE INTERCEPTOR ACCEPTANCE OF RESPONSIBILITY

I, _____,
representing _____
(Proprietor Name)

_____ at _____
(Facility Name) (Facility Address)

do hereby confirm that any greases, fats, oils, solids, and/or any other similar food service wastewater or material be discharged through a _____ gallon grease interceptor prior to discharge to the District's sanitary sewer system. Furthermore, I agree to maintain the grease waste piping and grease interceptor in such condition to comply with the District's Ordinances. Maintenance of the interceptor includes, but is not limited to, pumping and cleaning the interceptor at such frequency to maintain a solids accumulation of less than 25% and to permit free flow of wastewater through the interceptor. Typically, the pumping frequency for grease interceptors is quarterly, but can range anywhere from monthly to annually, depending on the grease and solids loading. Maintenance also includes ensuring that the internal piping and the structural integrity of the concrete walls and baffles remain sound. Maintenance of the common grease waste piping includes cleaning of the piping at sufficient frequency to prevent obstructions and overflows. If non-compliance is detected by the District, I agree to repair the deficiencies within the reasonable time limits set by the District. Furthermore, if the District determines that the interceptor is insufficiently sized to prevent grease accumulation in the sewer or is structurally unsound, I do hereby consent to replace the interceptor with a grease interceptor of sufficient size within ninety (90) days.

I understand that this approval is for a grease interceptor that serves a single tenant. I agree that prior to occupancy by any tenant, that they would be required to contact and receive written approval from the District for wastewater service. The District will evaluate the tenant to determine whether a connection to the common interceptor is required. I also agree to cooperate with the District in ensuring that tenants comply with the District's Best Management Practices for food service establishments.

Proprietor Signature _____

Date _____

PRETREATMENT PROGRAM

COMMON GREASE INTERCEPTOR ACCEPTANCE OF RESPONSIBILITY

I, _____,
representing _____
(Proprietor Name)

_____ at _____
(Facility Name) (Facility Address)

do hereby confirm that any greases, fats, oils, solids, and/or any other similar food service wastewater or material be discharged through a _____ gallon common grease interceptor (shared by multiple tenants) prior to discharge to the District's sanitary sewer system. Furthermore, I agree to maintain the common grease waste piping and common grease interceptor in such condition to comply with the District's Ordinances. Maintenance of the interceptor includes, but is not limited to, pumping and cleaning the interceptor at such frequency to maintain a solids accumulation of less than 25% and to permit free flow of wastewater through the interceptor. Typically, the pumping frequency for grease interceptors is quarterly, but can range anywhere from monthly to annually, depending on the grease and solids loading. Maintenance also includes ensuring that the internal piping and the structural integrity of the concrete walls and baffles remain sound. Maintenance of the common grease waste piping includes cleaning of the piping at sufficient frequency to prevent obstructions and overflows. If non-compliance is detected by the District, I agree to repair the deficiencies within the reasonable time limits set by the District. Furthermore, if the District determines that the interceptor is insufficiently sized to prevent grease accumulation in the sewer or is structurally unsound, I do hereby consent to replace the interceptor with a grease interceptor of sufficient size within ninety (90) days.

I understand that this approval is for a common interceptor that serves multiple tenants. I agree that prior to occupancy by any tenant, that they would be required to contact and receive written approval from the District for wastewater service. The District will evaluate the tenant to determine whether a connection to the common interceptor is required. I also agree to cooperate with the District in ensuring that tenants comply with the District's Best Management Practices for food service establishments.

Proprietor Signature _____

Date _____

Attachment E7-D: Food Service Facility
Information Package



COMMUNITY SERVICES DISTRICT

JCSD FATS OIL AND GREASE (FOG) PROGRAM

Food Service Establishment (FSE) Best Management Practices (BMP's)

Grease Interceptor

- Contact a grease interceptor pumping company and establish a regular cleaning schedule for the grease interceptor (a list of companies is attached)
- All waste must be removed from the interceptor and no waste may be returned to the interceptor from the pumping truck.
- Require the pumping company to provide a written report of the interceptor's condition and any problems such as broken pipes or fittings
- Have any problems repaired as soon as possible
- Maintain grease interceptor maintenance records with pumping dates on-site

Grease Waste Recycling Container (Container) Usage

- All FSE's that produce FOG waste must use a Grease Waste Recycling Container.
- Pour all liquid oil and grease from pots, pans, and fryers into the container
- Empty grill top scrap baskets or boxes into the container
- Make sure containers are covered and/or sealed to prevent rainwater from entering

Dishwashing

- Use rubber scrapers, squeegees, or towels to remove food from cooking and serving ware prior to washing
- Dry wipe food and FOG into trash can prior to dishwashing
- Do not discharge wastewater with temperatures above 140 degrees F

Sinks and Drains

Drain Screens

- Be installed on all drains such as sinks and floor sinks.
- Have openings between 1/8" and 3/16"
- Be removable for ease of cleaning
- Be frequently cleaned (dispose of the screened solids in the trash)

Food Grinders

Food grinders (a.k.a. garbage disposals) should not be used as a trash can. Most food grinders are plumbed to the grease interceptor to prevent the food waste from reaching the sewer. However, this significantly reduces the useful capacity of the interceptor and will result in a higher cleaning frequency requirement. Consequently, it is far more expensive to dispose of food waste in the drain than in the trash can where it belongs.

Spill Prevention and Clean-up

Spill Prevention BMP's

- Empty containers before they are full to avoid accidental spills
- Use a cover when transporting FOG waste to a recycling barrel
- Provide proper conveyance devices to transport materials without spilling

Spill Clean-up BMP's

- Block off sinks and floor drains near the spill
- Clean spills with towels and absorbent material
- Use wet cleanup methods only to remove trace residues

Proactive Spill Prevention and Clean-Up Procedure BMP's

- Develop and post spill procedures for different types of spills
- Develop schedule for training and refreshing employees about procedures
- Designate a key employee who monitors clean-up

Absorbent Materials and Towel Usage

- Use disposable absorbent materials to clean areas where grease may be spilled or dripped
- Use absorbent litter, sawdust or paper towels to absorb spilled oil
- Use towels to wipe down work areas
- Use absorbents under colanders in sinks when draining excess meat fat

Employee Education

An education program on the BMP's should be implemented consisting of:

- New employee training program
- Frequent refresher training program
- Kitchen BMP signage

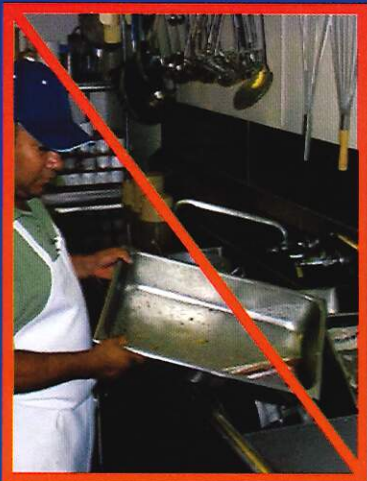
Attachment E7-E: Fat Free Sewers
Brochure

Managing FATS, OIL and GREASE

“It’s Easier than YOU Think!”

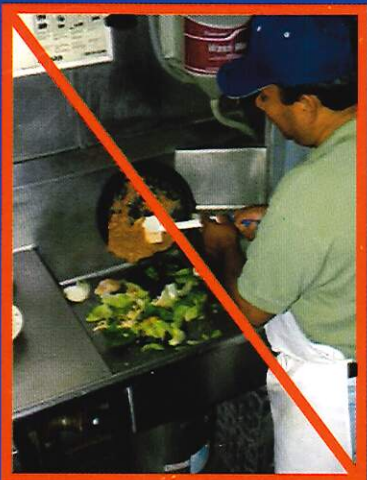
THE **WRONG WAY**

La Forma Incorrecta



1
Do not pour cooking residue directly into the drain.

No vierta residuos de cocinar directamente en el desagüe.



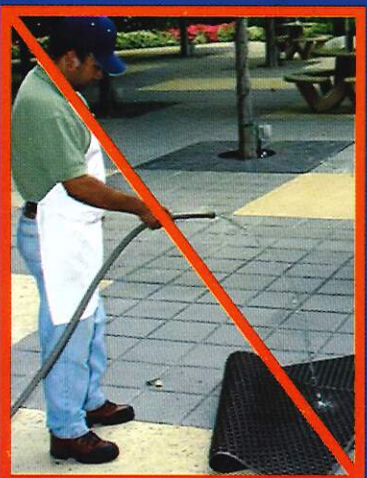
2
Do not dispose of food waste into the garbage disposal.

No ponga desperdicios de comida en el triturador de comida.



3
Do not pour waste oil directly into the drain.

No ponga aceite usado directamente en el desagüe.

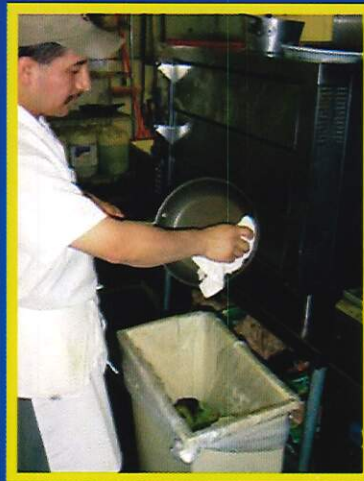


4
Do not wash floor mats where water will run off directly into the storm drain.

No lave tapetes de piso en un lugar donde el agua corra hacia el desagüe.

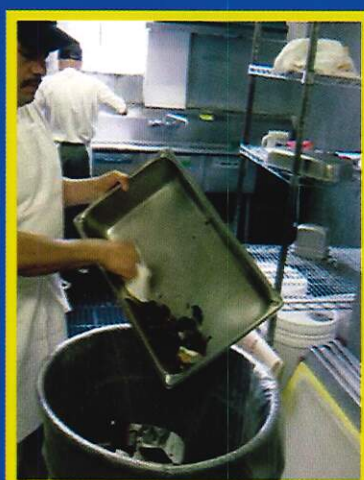
THE **RIGHT WAY**

La Forma Correcta



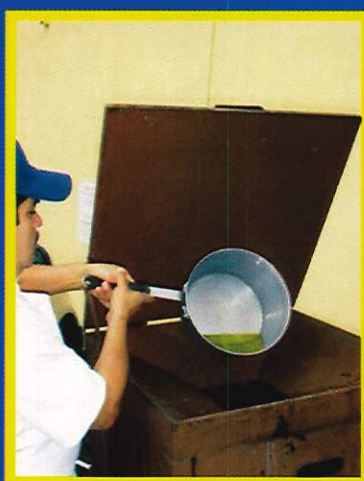
1
Wipe pots, pans, and work areas prior to washing.

Limpie con una toalla las ollas, sartenes, y áreas de trabajo antes de lavarlos.



2
Dispose of food waste directly into the trash.

Deseche los desperdicios de comida en el bote de basura.



3
Collect waste oil and store for recycling.

Junte el aceite usado y guardelo para que sea reciclado.



4
Clean mats inside over a utility sink.

Limpie los tapetes de piso dentro de una tina o fregador.

California Restaurant Association and the Jurupa Community Services District
For more information (para más información llame al) (951) 685-7434 or visit www.jcsd.us

Attachment E7-F: JCSD Community News
as developed Quarterly

SEWER

Fats, Oil and Grease

Fats, oils, and greases (FOG) are becoming major environmental and public health problems in cities like Jurupa Valley and Eastvale. FOG is found in everyday food products such as; meat fats, lard, cooking oil, shortening, butter/margarine, baking goods, sauces, and dairy products.

When cooking oil and other fats are discarded into the kitchen sink, they harden inside sewer pipes leading to blockages. Over time, FOG accumulates and clogs the pipes that lead to the sewer main. When wastewater cannot make its way through the sewer pipes, it overflows into our homes, streets, lawns, and storm drains. So, let's be good neighbors and help keep FOG out of the drain.

Here are some myths about FOG's

Myth: You can wash grease with dish soap making it ok to pour down the drain.

Fact: Even though soap breaks up grease, it loses

its effectiveness downstream, and it allows grease to solidify on pipe walls.

Myth: Hot water will help grease float in the sewer pipe.

Fact: Running hot water will NOT help grease float nor will it break it down because the water will eventually cool as it flows, and the grease will become solid again.

With 379 miles of sewer main lines to maintain, we need your help to properly dispose of FOG

- Pour liquid oils and grease at room temperature

into heat resisting containers such as glass jars. Once full, seal it and throw it away with your regular trash.

- Scrape fats, grease, and food from plates and cooking utensils into the trash can before washing them or placing them in your dishwasher.

Stop by the JCSD main office and pick up your free fat trapper. The small plastic container is airtight and can sit on the kitchen counter. When the disposable bag inside is full, simply seal it and put it in the trash.

Proper Grease Disposal



1. Pour into container
2. Seal in bag
3. Place in trash

FlashVote

Do you have one minute a month? Make JCSD better. OF COURSE YOU DO!

Jurupa Community Services District needs your input to serve you better. You can help by answering a few questions about once a month. Please sign up for FlashVote today! It's free, fast and fun.

- ✓ FlashVote helps you make a difference in your community.
- ✓ We want to know what we should be doing Better — Faster — Cheaper — Differently.
- ✓ You can offer feedback or suggestions in a Flash!
- ✓ Results are provided in just a few days.

Join FlashVote!

- ✓ Your personal information is never shared with anyone.
- ✓ Surveys take about one minute each time. That's all.
- ✓ You help Jurupa Community Services District serve you better.

Sign up at: www.flashvote.com/jcscd or call 775-235-2240