

***FOR MORE
INFORMATION***

Please Contact:

*The City of San Bernardino
Municipal Water Department
Environmental Control Section
399 Chandler Place
San Bernardino, CA 92408*

Phone: 909-384-5383

Fax: 909-384-5258

Internet: www.sbcitywater.org

*City of San Bernardino Municipal Water Department
Environmental Control Section
399 Chandler Place
San Bernardino, CA 92408*



**CITY OF SAN
BERNARDINO
MUNICIPAL
WATER
DEPARTMENT
FATS, OILS, and
GREASE (FOG)
CONTROL
PROGRAM**

*City of San Bernardino
Municipal Water Department*

John A. Perry, P.E., Director

FOG CONTROL REGULATIONS

The San Bernardino Municipal Water Department (SBMWD) Environmental Control Section (EC Section) is required to control the discharge of FOG related waste to the sewer system. The discharge of FOG to the sewer system can result in sewer line blockages, increased sewer line maintenance costs, and may cause operational difficulties at the Publicly Owned Treatment Works.

Significant contributors of FOG include restaurants, cafeterias, grocery meat and bakery departments, and similar food service facilities. These food service facilities are required to complete a Restaurant User Permit Application to determine if an oil/grease interceptor is required to remove oil/grease and solids before the wastewater is discharged to the sewer system. The oil/grease interceptor must be pumped out as often as necessary to maintain the operating efficiency of the unit. All maintenance records of the oil/grease interceptor are required to be kept on site for a minimum of three years. These records will be reviewed during facility inspections completed by the EC Section.

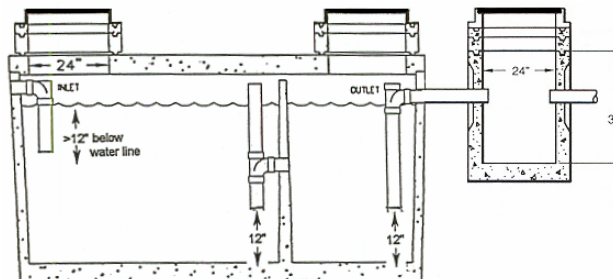


FOG INTERCEPTOR REQUIREMENTS

San Bernardino Municipal Code 13.32 requires designated food service facilities to install an approved oil/grease interceptor. The interceptor is required to meet the requirements of the EC Section.



The interceptor is sized according to the design criteria specified in the Uniform Plumbing Code Appendix H. The interceptor shall contain a minimum of two chambers, with a manhole cover over each chamber, and shall include a sample box. The sample box is used to collect wastewater samples to verify the wastewater is in compliance with required discharge limits. SBMC 13.32 requires permitted food service facilities to meet an oil/grease discharge limit of 250 mg/L. The following diagram is an approved interceptor design.



BEST MANAGEMENT PRACTICES (BMPs)

Food Service Facilities are required to implement Best Management Practices to reduce the amount of oil/grease discharged to the sewer system and to prevent sewer blockages. Effective BMPs include:

- Recycle waste cooking oil
- Scrape food into trash receptacles
- Dry wipe all pots, pans, and plates
- Install sink strainers to catch solids
- Sweep floor areas before mopping
- Minimize the use of detergents
- Routinely clear all discharge pipes
- Maintain oil/grease interceptor
- Post all BMPs in kitchen area
- Review BMPs with employees

