

FOG Program and Gravity Grease Interceptor Requirements

FREQUENTLY ASKED QUESTIONS

What is the FOG Program?

The City of Santa Ana maintains the public sewer system serving your business and is required under state law to implement a comprehensive fats, oils and grease (FOG) control program to prevent the discharge of FOG into the sewer system. FOG from restaurants or other food service establishments (FSEs) is a major cause of sewer line blockages and spills. The sewer spills often enter the stormwater drain system and waterways, becoming a significant cause of pollution in our waterways and ocean.

What should I do in the event of a sewer spill?

If you witness a sewer spill or see evidence that a spill has occurred please contact Public Works Agency at 714-647-3380. Following the FOG Program Rules and Regulations will reduce the possibility of a sewer spill.

Who is required to submit plans for FOG Program review?

Any person or entity planning to develop, remodel, or build an FSE, including food processing or manufacturing facilities, should submit plans for review.

Why do I need to submit plans to the City for FOG Program review?

The City's FOG Program review of Food Service Establishment plans is required to ensure that the new (or modified) facility meets current FOG Program rules and regulations.

Does the City regulate garbage disposal or food grinder usage?

Garbage disposals or food grinders are not allowed in food service establishments.

Does my facility require a Gravity Grease Interceptor?

A Gravity Grease Interceptor is required if your establishment is: 1) a newly constructed food service establishment, 2) an existing food service establishment undergoing a change in ownership, 3) an existing food establishment undergoing a change in operations, or 4) an existing food service establishment undergoing a remodel that includes under-slab plumbing, increased seating, increased kitchen area, or changes to the size or type of food preparation equipment.

What size Gravity Grease Interceptor is required?

Gravity Grease Interceptor sizing is based on the drainage fixture units (DFU) connected to the Gravity Grease Interceptor, pursuant to the current California Plumbing Code (CPC), table 10-3. In most cases an architect, plumbing engineer, or plumbing contractor can assist with determining the necessary Gravity Grease Interceptor size.

Which fixtures/drains are required to be connected to the Gravity Grease Interceptor?

All potential grease bearing fixtures and drains (cooking equipment drains, pot sinks, 3-comp sinks, mop sinks, dishwasher pre-rinse sinks, prep sinks, floor sinks, floor drains) in the food preparation, cooking, and cleanup areas of the facility are required to be connected to the Gravity Grease Interceptor.

Which fixtures/drains should not be connected to the Gravity Grease Interceptor?

Drainage from automatic dishwashers or restrooms should not be connected to the Gravity Grease Interceptor (Note: the dishwasher pre-rinse sink must be connected to the Gravity Grease Interceptor).

For further assistance call (714) 647-3380.

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Are there any special configuration requirements for the Gravity Grease Interceptor?

The Gravity Grease Interceptor configuration must provide access for maintenance and inspection of the inlet, outlet and baffle tees and should include a sample box. Depending on the Gravity Grease Interceptor size and manufacturer, the Gravity Grease Interceptor may require three (3) access openings (excluding the sample box) to provide the required access. You should consult with you interceptor manufacturer to identify a Gravity Grease Interceptor configuration that meets these requirements.

How long will the City's plan review process take?

We make every effort to review and process your plans as quickly as possible and plan reviews are typically completed within one business day, sites with special conditions or constraints will take longer.

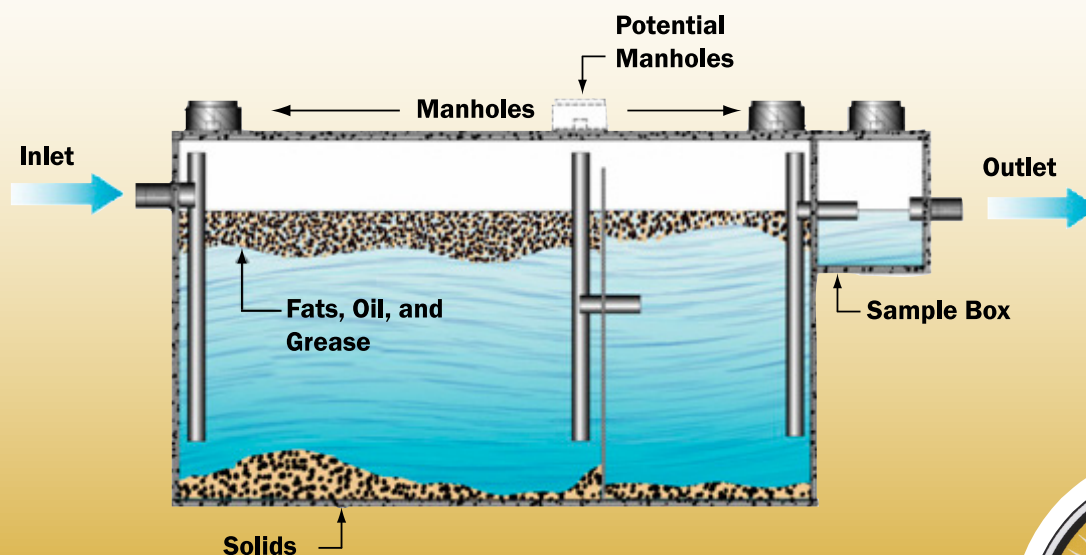
Will my food service establishment be inspected?

Yes. Soon after your facility begins operations, a City FOG Inspector will conduct an inspection of your facility to assist you with your understanding of the Program. Routine FOG inspections are then conducted on a regular basis to ensure continued compliance with the FOG Program rules and regulations.

Is there additional FOG Program information available?

Yes. The complete rules and regulations can be viewed at <http://www.ci.santa-ana.ca.us/pwa/documents/FOGRulesandRegulations-English.pdf> and additional details of the City's FOG Program are available at <http://www.ci.santa-ana.ca.us/pwa/FOG.asp>. For more information you can also contact the FOG Program Manager at 714-647-3380.

Below is a typical gravity grease interceptor design.



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