



TO: Owners and Managers of Food Service Establishments

FROM: FOG Control Program Manager

DATE: November 4, 2004

SUBJECT: FOG Control Program and Issuance of Permit

IMPORTANT ANNOUNCEMENT

The City of Fullerton (City) is responsible for keeping the sewer system in Fullerton functioning properly. The State of California has required the City to implement a Fats, Oils, and Grease (FOG) Control Program to prevent blockages in the sewer lines that can cause overflows and spills. The City of Fullerton has adopted provisions in the Municipal Code establishing regulations for fats, oils, and grease. These regulations are located in Municipal Code Chapter No. 12.20 and may be viewed, along with other pertinent information, or downloaded from the City's website.

In accordance with Municipal Code Chapter No. 12.20, the City will be issuing all Food Service Establishments a Wastewater Discharge Permit (FOG Permit). This permit identifies the general and/or specific program requirements for your facility. An invoice for the annual permit fee will be prepared and mailed to your business for payment under separate correspondence.

The City of Fullerton has contracted with Environmental Engineering & Contracting, Inc. (EEC) to assist with facility inspections and implementation of the program. A representative from EEC will soon visit and inspect your business to gather information and data on your food service operation. Items that will be reviewed include kitchen equipment, drains, grease removal equipment, maintenance logs, grease disposal manifests or receipts, spill prevention and clean-up practices, the menu, and grease disposal practices and alternatives. They will also be providing you with important information on how to prevent sewer spills, reduce and eliminate grease discharge, and improve your kitchen practices. Following the initial inspection, changes may be made to your Wastewater Discharge Permit based on your specific circumstances.

The Food Service Establishment will be inspected annually to assure compliance with the permit requirements. Those who are not in compliance will receive additional inspections and may incur additional inspection fees.

Sewer spills cause a public health hazard, and could require the temporary closure of your business. Grease interceptors or grease traps, along with proven kitchen best management practices, can reduce the amount of fats, oils, and grease that are released into the sewer system.

Your cooperation and assistance in this vital program is greatly appreciated. If you have questions please call the City of Fullerton Maintenance Services Department at (714) 738-6897.