



Prohibitions Relating to Discharge of Fats, Oils, and Grease (FOG)

The following prohibitions apply to all Food Service Establishments:

Prohibitions	Reason
<p>Use of food grinders. Installation of food grinders in the plumbing system of new constructions of Food Service Establishments is prohibited. Furthermore, all food grinders shall be removed from all existing Food Service Establishments within 180 days after notification, except when expressly allowed by the FOG Control Program Manager.</p>	<p>Eliminating food grinders (garbage disposal) will reduce the volume of solids that enter a grease interceptor or the sewer. Food wastes that accumulate in the grease interceptor occupy space used to separate and remove grease, resulting in an increased cleaning frequency requirement, waste hauling costs, and potential blockages.</p>
<p>Use of additives. Introduction of any additives into a Food Service Establishment's wastewater system for the purpose of emulsifying or biologically/chemically treating FOG for grease remediation or as a supplement to interceptor maintenance, unless a specific written authorization from the FOG Control Program Manager is obtained.</p>	<p>Emulsifiers hinder FOG separation by dispersing FOG in the wastewater, which directly conflicts with the grease interceptor's role in separating and removing grease. Additives may also cause the interceptor to discharge its contents to the sewer.</p>
<p>Disposal of waste cooking oil into drainage pipes. All waste cooking oils shall be collected and stored properly in receptacles, such as barrels or drums, for recycling or other acceptable methods of disposal.</p>	<p>Disposal of waste cooking oil to the sewer will cause blockages. Recyclers in Orange County may recycle waste cooking oil. This is an opportunity for cost recovery.</p>
<p>Discharge of wastewater from dishwashers to any grease trap or grease interceptor.</p>	<p>Dishwashers that utilize temperatures in excess of 140°F will dissolve grease, which then resolidifies in the sewer as the water cools. This does not necessarily apply to dishwashers that use water temperatures less than 140°F.</p>

Prohibitions	Reason
<p>Discharge of wastewater with temperatures in excess of 140°F to any grease control device, including grease traps and grease interceptors.</p>	<p>Temperatures in excess of 140°F will dissolve grease, which then resolidifies in the sanitary sewer as the water cools.</p>
<p>Discharge of wastes from toilets, urinals, wash basins, and other fixtures containing fecal materials to sewer lines intended for grease interceptor service, or vice versa.</p>	<p>Grease interceptors are intended to separate and remove FOG and should not contain other wastes that will interfere with its operations and maintenance.</p>
<p>Discharge of any waste including FOG and solid materials removed from the grease control device to the sewer system. Grease removed from grease interceptors shall be wastehailed periodically as part of the operation and maintenance requirements for grease interceptors.</p>	<p>This defeats the purpose of the interceptor. Accumulated grease, solids, and wastewater removed from interceptors must be properly disposed offsite periodically as part of the operation and maintenance requirements.</p>
<p>Operation of grease interceptors with FOG and solids accumulation exceeding 25% of the total design hydraulic depth of the grease interceptor (25% Rule).</p>	<p>This is to ensure that the minimum hydraulic retention time and required hydraulic volume are maintained to effectively intercept and retain FOG discharged to the sewer system.</p>