EL DORADO IRRIGATION DISTRICT

Per Administrative Regulation 6022

Requirements for the Control of Fats, Oils, and Grease from Food Service Establishments

Prepared By:

Environmental Compliance Division of the Engineering Department
CONTENTS

SECTION 1-GENERAL PROVISIONS .................................................................................................. 1
1.1 Purpose....................................................................................................................................... 1
1.2 Administration............................................................................................................................. 1
1.3 Definitions .................................................................................................................................... 1

SECTION 2-GENERAL FOG DISCHARGE LIMITATIONS, PROHIBITIONS AND REQUIREMENTS ........ 3
2.1 Prohibited Discharge Practices ................................................................................................. 3
2.2 Wastewater Discharge Permit Required .................................................................................... 3
2.3 Best Management Practices Required ...................................................................................... 3
2.4 FOG Pretreatment Required .................................................................................................... 4

SECTION 3- WASTEWATER DISCHARGE PERMITS .............................................................................. 4
3.1 Wastewater Discharge Permit ................................................................................................ 4
3.2 Wastewater Discharge Permit Application ............................................................................. 4
3.3 Wastewater Discharge Permit Conditions ............................................................................. 4
3.4 Wastewater Discharge Permit Fee .......................................................................................... 4
3.5 Duration; Modification of Terms and Conditions; Renewal .................................................... 5
3.6 Wastewater Discharge Permit Transfer ................................................................................... 5

SECTION 4-FOG PRETREATMENT ...................................................................................................... 5
4.1 Grease Removal Device ........................................................................................................... 5
4.2 Exemption for a Limited Food Preparation Establishments ...................................................... 5
4.3 Grease Interceptor Serving Multiple Food Service Establishments ......................................... 6
4.4 Grease Interceptor Requirements .......................................................................................... 6
4.5 Grease Interceptor Maintenance Requirements ...................................................................... 6
4.6 Grease Trap Requirements ...................................................................................................... 7
4.7 Grease Trap Maintenance Requirements ................................................................................ 7

SECTION 5-INSPECTION, SAMPLING AND REPORTING ....................................................................... 8
5.1 Record Keeping Requirements ............................................................................................... 8
5.2 Inspection and Sampling ........................................................................................................... 8
5.3 Falsifying Information and Tampering with Process ................................................................. 8
5.4 Notification of Spill .................................................................................................................. 9
5.5 Enforcement ............................................................................................................................ 9

SECTION 6-SEVERABILITY ................................................................................................................ 9

SECTION 7-Effective Date ............................................................................................................... 9
SECTION 1-GENERAL PROVISIONS

1.1 Purpose

(a) In an effort to curb sanitary sewer overflows (SSOs) from grease accumulation in its sanitary mains, the El Dorado Irrigation District, hereby referred to as the “District”, has adopted Administrative Regulation (AR) 6022-Requirements for the Control of Fats, Oils and Grease from Food Service Establishments. Any nonresidential facility connected to the District’s sewer system and involved in the preparation and/or serving of foods will be subject to the conditions of AR 6022, as set forth herein.

(b) The objectives of AR 6022 are to:

1) Facilitate the maximum beneficial public use of the District’s sewer services and facilities while preventing blockages of the sewer lines resulting from discharges of Fats, Oils, and Grease (FOG) to the sewer facilities;

2) Specify appropriate FOG discharge requirements for Food Service Establishments (FSEs);

3) Comply with federal, state, and local laws and policies and to allow the District to meet applicable regulatory requirements and standards; and

4) Establish standards for all wastewater and/or waste discharges containing FOG, which may alone or collectively cause or contribute to FOG accumulation in District sewer facilities, causing or potentially causing or contributing to the occurrence of SSOs.

(c) The requirements of AR 6022, as stated herein, shall apply to the direct and indirect discharge of all wastewater or waste containing FOG carried to the sewer facilities of the District from FSEs.

(d) Notwithstanding compliance with this AR, discharges of wastewater or waste containing FOG to the sewer facilities shall also be subject to the District’s Administrative Regulation 6021-Industrial Pretreatment and Pollution Prevention Program and all other applicable requirements of District’s Administrative Regulations.

1.2 Administration

Except as otherwise provided, District staff shall administer, implement, and enforce the provisions of this AR. Any powers granted to or duties imposed by the General Manager may be delegated to a duly authorized employee.

1.3 Definitions

This document shall use the definitions set forth in the Industrial Pretreatment and Pollution Prevention Program adopted pursuant to Administrative Regulation 6021 in addition to those definitions defined below.

(a) “Best Management Practices” or “BMPs” means the schedule of activities, prohibitions of practices, maintenance procedures, and other management practices to prevent or reduce the introduction of FOG to the sewer system.

(b) “Change in Operations” means any change in the ownership, food types, or operational procedures that have the potential to affect the amount of FOG generated and/or discharged by Food Service Establishments in an amount that alone or collectively causes or creates a potential for SSOs to occur.

(c) “District” means the El Dorado Irrigation District.

(d) “Fats, Oils, and Grease (FOG)” or “Grease” means any substance such as a vegetable or animal product that is used in, or is a byproduct of, the cooking or food preparation process, and that turns or may turn viscous or solidifies with a change in temperature or other conditions.

(e) “FOG Control Program” means the program required by and developed pursuant to SWQCB Order No. 2006-0003, Provision (D)(13)(SSMP)(VII) located within the District’s Sewer System Maintenance Plan.
(f) “Food Service Establishment (FSE)” means a facility defined in California Uniform Retail Food Service Establishment Law (CURFFL), Health and Safety Code Section 113780 and any commercial entity within the boundaries of the District, operating in a permanently constructed structure such as a room, building, or place, or portion thereof, maintained, used, or operated for the purpose of storing, preparing, serving, or manufacturing, packaging, or otherwise handling food for sale to other entities, or for consumption by the public, its members, or employees.

(g) “Grease Removal Device (GRD)” means any Grease Interceptor, Grease Trap or other mechanism, device, or process, which attaches to, or is applied to, wastewater plumbing fixtures and lines, the purpose of which is to trap or collect FOG prior to it being discharged into the sewer system. A GRD may also include any other proven method to reduce FOG subject to the prior approval of the District.

(h) “Grease Interceptor” or “Interceptor” means a multi-compartment device that is constructed in different sizes and is generally required to be located, according to the Uniform Plumbing Code, outside and underground between a FSE and the connection to the sewer system. These devices primarily use gravity to separate FOG from the wastewater as it moves from one compartment to the next. These devices must be cleaned, maintained, and have the FOG removed and disposed of in a proper manner at a minimum of every three months, unless an alternate schedule is specified in an issued Wastewater Discharge Permit.

(i) “Grease Trap” means a device for separating and retaining waterborne FOG and FOG complexes prior to the wastewater exiting the FSE and entering the District’s sewer system. These devices are typically located inside near the kitchen area. The devices must be installed and sized according to then-current Uniform Plumbing Code at the time of construction. These devices must be cleaned, maintained, and have the FOG removed and disposed of in a proper manner at least monthly, unless an alternate schedule is specified in an issued Wastewater Discharge Permit. The FSE may elect to install an automatic grease trap to meet cleaning schedule requirements.

(j) “Hot Spots” means an area or areas in sewer lines that have experienced SSOs or that must be cleaned or maintained frequently by the District to avoid blockages in the sewer system.

(k) “Limited Food Preparation Establishment” or “LFPE” means a food facility that is only engaged in reheating, hot holding or assembly of ready to eat food products, provided there is no wastewater discharging containing a significant amount of FOG. The LFPE is responsibility to demonstrate, to the District’s reasonable satisfaction, that the potential of the food facility to generate a significant amount of FOG is minimal. A LFPE does not include any operation that changes the form, flavor, or consistency of food. A LFPE is not considered a Food Service Establishment and does not require installation of a GRD or a Wastewater Discharge Permit.

(l) “New Construction” means any structure planned or under construction for which a sewer connection permit has not been issued.

(m) “Remodeling” means a physical change or operational change that requires a building permit, and involves any one or combination of the following: (1) Under slab plumbing in the food processing area, (2) an increase in the net public seating area, (3) an increase in the size of the kitchen area, or (4) any change in the size or type of food preparation equipment.

(n) “SSO” means sanitary sewer overflow.

(o) “Wastewater Discharge Permit (WDP)” means a permit issued by the District subject to the requirements and conditions established by the District authorizing the FSE or discharger to discharge wastewater into the District’s facilities or into sewer facilities which ultimately discharge into a District facility.
SECTION 2-GENERAL FOG DISCHARGE LIMITATIONS, PROHIBITIONS AND REQUIREMENTS

2.1 Prohibited Discharge Practices

(a) General Prohibitions:

(1) No FSE shall discharge or cause to be discharged into the sewer system FOG that exceeds standards set by the District that is specified in the WDP, or that may accumulate and/or cause or contribute to blockages in the sewer system or at the sewer system lateral which connects the FSE to the District-owned sewer system.

(b) Specific Prohibitions:

(1) Introduction of any additives into FSE’s wastewater system for the purpose of emulsifying FOG is prohibited, unless prior written authorization has been provided by the District.

(2) Disposal of waste cooking oil into drainage pipes is prohibited. 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.

(3) Discharge of wastewater from automatic dishwashers to a Grease Trap is prohibited.

(4) Discharge of wastewater with temperatures in excess of 60 degrees Celsius (140 degrees Fahrenheit) to any GRD, including Grease Traps and Grease Interceptors, except as permitted in WDP, is prohibited.

(5) The use of biological additives (enzymes) for FOG remediation or as a supplement to GRD maintenance, without prior written authorization from the District, is prohibited.

(6) The connection of toilets, urinals, and/or other fixtures containing fecal materials to a GRD is prohibited. Discharge of collected wastewater or material from a GRD to toilets, urinals, and/or other fixtures that may contain fecal material is prohibited.

(7) Discharge of any waste including FOG and solid materials removed from the GRD to the sewer system is prohibited. FOG removed from GRDs shall be properly stored and hauled periodically as part of the operation and maintenance requirements for GRDs.

(8) Increasing the use of water or any other manner attempting to dilute a discharge as a partial or complete substitute for treatment to achieve compliance with this section and the FOG Wastewater Discharge Permit is prohibited.

(9) Modification of the GRD, as specified in WDP, without prior written authorization by the District is prohibited.

(10) Any discharge to the District’s sewer system that create a stoppage, plugging, breakage, or any significant reduction in sewer capacity or any other damage to sewers or sewerage facilities of the District is prohibited. Any excessive sewer or sewerage maintenance expenses or any other expenses attributable thereto will be charged to the offending discharger by the District.

2.2 Wastewater Discharge Permit Required

No FSE shall discharge, or cause to be discharged any wastewater directly or indirectly into the sewer system without first obtaining a FOG Wastewater Discharge Permit (WDP) from the District.

2.3 Best Management Practices Required

FSEs shall implement and demonstrate compliance with Best Management Practices (BMPs) in their operation to minimize the discharge of FOG to the sewer system. Detailed requirements for BMPs shall be specified in the WDP. This may include kitchen practices and employee training that is essential in minimizing FOG discharge.
2.4 FOG Pretreatment Required

FSEs are required to install, operate, and maintain one or more GRDs of approved type and adequate size necessary to maintain compliance with objectives in Section 1.1 and pursuant to Section 4.1 herein.

SECTION 3- WASTEWATER DISCHARGE PERMITS

3.1 Wastewater Discharge Permit

FSEs proposing to discharge or currently discharging wastewater containing FOG into the District’s sewer system shall obtain a WDP from the District. The FSE has thirty (30) calendar days to apply for a WDP after notification from the District.

3.2 Wastewater Discharge Permit Application

(a) Any FSE required to obtain a WDP shall complete and file with the District prior to commencing discharges, or if an existing FSEs within thirty (30) calendar days following notification, an application on a form prescribed by the District. The applicable fees will be assessed to the FSE’s District water/sewer bill upon issuance of a WDP.

(b) Applicant will be required to submit site plans, floor plans, mechanical and plumbing plans, and details to show all sewer locations and connections, GRD or other pretreatment equipment and appurtenances by size, and location for evaluation. Applicant may be required to submit a schematic drawing of the GRD or other pretreatment equipment and the decision criteria used to determine size and type of GRD proposed. The review of the plans and procedures shall in no way relieve the applicant of the responsibility of modifying the facilities or procedures in the future, as necessary, to meet the requirements of AR 6022 as stated herein, or any requirements of other regulations.

3.3 Wastewater Discharge Permit Conditions

In addition to the standard provisions of the District’s Industrial Pretreatment and Pollution Prevention Program (adopted pursuant to AR 6021), a WDP may contain, but need not be limited to, the following conditions or limits:

1) Employee training on kitchen practice to minimize FOG from entering the sewer system;

2) Requirement for proper operation and maintenance of GRDs;

3) GRD maintenance frequency and schedule;

4) Requirement for maintaining and reporting status of BMPs;

5) Requirement for maintaining and submitting logs and records, including waste-hauling records and waste manifests;

6) Requirement for the FSE to construct, operate and maintain, at its own expense, a GRD and sampling facilities; and/or

Other terms and conditions, which may be reasonably applicable or necessary to ensure compliance with the requirements in AR 6021 or AR 6022 as set forth herein or in the District’s Industrial Pretreatment and Pollution Prevention Program, as they may be revised from time to time.

3.4 Wastewater Discharge Permit Fee

WDP fees will be assessed to the FSE’s District water/sewer bill upon issuance of a WDP in an amount determined in the District’s Master Fee Schedule (See District AR 11010). An existing FSE shall also pay any delinquent invoices for sewer and/or water service, as well as any other fines or penalties in full prior to WDP renewal.
3.5 Duration; Modification of Terms and Conditions; Renewal

(a) A WDP shall be issued for a period of three (3) years. The FSE shall apply for WDP re-issuance at a minimum of ninety (90) calendar days prior to the expiration of the exiting WDP. The District will send at least one courtesy reminder prior to expiration of the WDP requesting a renewal application be completed. When an application is submitted within ninety (90) calendar days, the existing WDP is to continue in effect until a new WDP is issued by the District.

(b) The terms and conditions of an issued WDP are subject to modification and/or revocation during the permit term in accordance Section 4.13 of the Industrial Pretreatment and Pollution Prevention Program adopted pursuant to AR 6021.

3.6 Wastewater Discharge Permit Transfer

WDP are issued to a FSE for a specific operation, location and owner. A WDP shall not be reassigned or transferred or sold to a new owner, new business or new location. Upon any changes to operation, location, or ownership, a FSE shall apply for a modified or new WDP within thirty (30) calendar days of notification of the District. An updated WDP will be issued to the new owner and/or FSE for the duration remaining on the previous WDP. A change in location will require a new WDP along with applicable fees. Any succeeding owner shall comply with terms and conditions of the existing WDP while applying for a new WDP.

SECTION 4-FOG PRETREATMENT

4.1 Grease Removal Device

All permitted FSEs are required to install, operate, and maintain an approved type and adequately sized GRD necessary to maintain compliance with this AR, unless otherwise notified by the District as outlined in Section 4.2. All GRDs must meet the requirements of then-current Uniform Plumbing Code at time of construction and any applicable District Design and Construction Standards.

(a) New Construction of Food Service Establishments:

New Construction of a FSE shall include an installation of an approved GRD prior to commencing discharges of wastewater to the sewer system. Prior to installation, the FSE must submit with its application for a WDP, at a minimum, a plumbing schematic and the criteria used to determine appropriate type and size of GRD to be installed, for review and approval by the District.

(b) Existing Food Service Establishments:

(1) All existing FSEs, determined by the District to have a reasonable potential to adversely impact the District’s sewer system, will be notified of their obligation to install a GRD and/or upgrade an existing GRD. The FSE will be given thirty (30) calendar days to notify the District of its agreement to comply with the requirement and no more than ninety (90) calendar days from the District’s initial notification to fully comply. Prior to installation, the FSE must submit with their application for a WDP, at a minimum, a plumbing schematic and the criteria used to determine appropriate type and size of GRD to be installed for review and approval by the District.

(c) The District reserves the right to require the installation of a GRD or the modification of the type of GRD installed at existing FSEs based upon inspection results and/or documentation of field conditions.

4.2 Exemption for a Limited Food Preparation Establishments

A Limited Food Preparation Establishment (as defined in Section 1.3) is not considered a FSE and is exempt from obtaining a WDP and installing a GRD. The LFPE is responsible to demonstrate, to the District’s reasonable satisfaction, that the potential of the food facility to generate a significant amount of FOG is minimal.
4.3 Grease Interceptor Serving Multiple Food Service Establishments

Property owners of commercial properties or their official designee(s) shall be responsible for complying with the requirements of AR 6022, as stated herein, including, but not limited to, responsibility for installation and maintenance of the Grease Interceptor serving multiple FSEs.

4.4 Grease Interceptor Requirements

(a) Grease Interceptor sizing and installation shall conform to the then-current edition of the Uniform Plumbing Code at time of construction. Grease Interceptors shall be constructed in accordance with the District’s Design and Construction Standards and be a minimum of one thousand (1000) gallons in size, and have a minimum of two compartments with fittings designed for Grease retention.

(b) The Grease Interceptor shall be installed at a location where it shall be at all times easily accessible for inspection, cleaning, and removal of accumulated Grease.

(c) A total of three access manholes, with a minimum diameter of twenty-four (24) inches shall be installed; one over each Grease Interceptor chamber and one over the sanitary tee. The access manholes shall extend at least to finished grade and be designed and maintained to prevent water inflow or infiltration. The manholes shall also have readily removable covers to facilitate inspection, Grease removal, and wastewater sampling activities.

4.5 Grease Interceptor Maintenance Requirements

(a) Grease Interceptors shall be maintained in efficient operating condition by periodic removal of the full content of the Interceptor, which includes wastewater, accumulated FOG, floating materials, sludge and solids.

(b) All Grease Interceptors shall be maintained in a manner consistent with the maintenance frequency approved by the District.

(c) No FOG that has accumulated in a Grease Interceptor shall be allowed to pass into any sewer lateral, public sewer, storm drain or public right of way, or onto the surface of any street or parking area.

(d) The District may require any FSE with a Grease Interceptor to submit data and information necessary to establish the required maintenance frequency of the Grease Interceptor.

(e) The required maintenance frequency for every FSE with a Grease Interceptor shall be determined in one of the following methods:

(1) Grease Interceptors shall be fully pumped out and cleaned at a frequency such that the combined FOG and solids accumulation in the Grease Interceptor does not exceed twenty-five percent (25%) of the total designed hydraulic depth of the Grease Interceptor. This is to ensure that the minimum hydraulic retention time and required available hydraulic volume is maintained to effectively intercept and retain FOG from being discharged to the sewer system.

(2) Every FSE with a Grease Interceptor shall fully pump out and clean its Grease Interceptor not less than every three (3) months. The District may change the required maintenance frequency at any time based on the actual generation of FOG from the FSE, the required maintenance frequency may increase or decrease.

(3) The FSE may submit a request to the District for a change in the required maintenance frequency at any time. The FSE has the burden of responsibility to demonstrate that the requested change in frequency reflects actual operating conditions based on the average FOG accumulation over time and meets the requirements described in Section 4.5(e)(1), and that it is in full compliance with the conditions of its WDP and this AR. Upon determination by the District that the requested revision is justified, the WDP shall be revised accordingly to reflect the change in required maintenance frequency.

(4) If the Grease Interceptor, at any time, contains FOG and solids accumulation exceeding the requirements described in Section 4.5(e)(1), the FSE shall be required to have the Grease Interceptor serviced immediately such
that all FOG, and other materials are completely removed from the Grease Interceptor. If deemed necessary, the
District may also increase required maintenance frequency of the Grease Interceptor.

(f) Wastewater, accumulated FOG, floating materials, sludge/solids, and other materials removed from the Grease
Interceptor shall be disposed of by waste haulers at an approved disposal site in accordance with all applicable
federal, state, and/or local laws.

4.6 Grease Trap Requirements

(a) Grease Trap sizing and installation shall conform to the then-current edition of the Uniform Plumbing Code at
time of construction.

(b) All newly installed and existing Grease Traps shall be maintained in efficient operating condition by a minimum
monthly removal of the accumulated FOG, floating materials, sludge/solids, and other materials.

(c) Grease Traps shall be maintained free of all food residues and any FOG waste removed during the cleaning and
scraping process shall be properly disposed of.

(d) Grease Traps shall be inspected periodically by the FSE to check for leaking seams and pipes, and for effective
operation of the baffles and flow regulating device. Grease Traps and their baffles shall be maintained free of all
caked-on FOG and waste. Removable baffles shall be removed and cleaned during the maintenance process.

(e) Dishwashers shall not be connected to or discharged into any Grease Trap.

(f) The District may require an existing FSE to upgrade its Grease Trap to an alternate GRD upon evaluation of
the following conditions:

1. Adequacy of implementation of BMPs and compliance history;
2. FOG deposition in the sewer by FSE, and history of maintenance and SSOs in the surrounding area;
3. Changes in Operations that significantly affect FOG discharge; and/or
4. Any other condition deemed reasonably related to the increased generation of FOG discharges to the sewer
system.

4.7 Grease Trap Maintenance Requirements

(a) The Grease Trap shall be installed at a location where it shall be at all times easily accessible for inspection,
cleaning, and removal of accumulated Grease.

(b) All Grease Traps shall be maintained in a manner consistent with the maintenance frequency approved by the
District.

(c) No FOG that has accumulated in a Grease Trap shall be allowed to pass into any sewer lateral, public sewer,
storm drain or public right of way, or onto the surface of any street or parking area.

(d) The District may require any FSE with a Grease Trap to submit data and information necessary to establish the
required maintenance frequency of the Grease Interceptor.

(e) The required maintenance frequency for every FSE with a Grease Trap shall be determined in one of the
following methods:

1. Grease Traps shall be fully cleaned out at a frequency such that the combined FOG and solids accumulation in
the Grease Trap does not exceed twenty-five percent (25%) of the total designed hydraulic depth of the Grease Trap.
This is to ensure that the minimum hydraulic retention time and required available hydraulic volume is maintained
to effectively intercept and retain FOG from being discharged to the sewer system.
(2) Every FSE with a Grease Trap shall fully clean out its Grease Trap not less than every month. The District may change the required maintenance frequency at any time based on the actual generation of FOG from the FSE, and the required maintenance frequency may increase or decrease.

(3) Upon FSE request or at its own initiative, the District may change the required maintenance frequency at any time based on the actual generation of FOG from the FSE. The FSE may submit a request to the District for a change in the required maintenance frequency at any time. The FSE has the burden to demonstrate that the requested change in frequency reflects actual operating conditions based on the average FOG accumulation over time and meets the requirements described in Section 4.7(e)(1), and that it is in full compliance with the conditions of its WDP and this AR. Upon determination by the District that the requested revision is justified, the WDP shall be revised accordingly to reflect the change in required maintenance frequency.

(4) If the Grease Trap, at any time, contains FOG and solids accumulation exceeding the requirements described in Section 4.7(e)(1), the FSE shall be required to service the Grease Trap immediately to remove all FOG, and other materials completely from the Grease Trap. If deemed necessary, the District may also increase required maintenance frequency of the Grease Trap.

(f) Wastewater, accumulated FOG, floating materials, sludge/solids, and other materials removed from the Grease Trap shall be disposed of by the FSE or waste haulers at an approved disposal site in accordance with all applicable federal, state, and/or local laws.

SECTION 5-INSPECTION, SAMPLING AND REPORTING

5.1 Record Keeping Requirements

The FSE shall be required to keep all manifests, receipts and invoices of all cleaning, maintenance, FOG removal of/from the GRD, disposal carrier and disposal site location for no less than three (3) years. The FSE shall, upon request, make the manifest, receipts and invoices available to any District representative, or inspector. These records may include but are not limited to the following:

(1) A logbook of Grease Interceptor, Grease Trap, or GRD cleaning and maintenance practices;

(2) A record of BMPs being implemented, including employee training;

(3) Copies of records and manifests of waste hauling Grease Interceptor contents;

(4) Records of sampling data and sludge height monitoring for FOG and solids accumulation in the Grease Interceptors; and/or

(5) Any other information deemed appropriate by the District to ensure compliance with the FOG Control Program and the objectives of AR 6022.

5.2 Inspection and Sampling

FSEs are subject to inspection and sampling (with or without prior notice) by the District to ascertain whether the intent of AR 6022 is being met and the FSE is complying with all requirements in its WDP. The District shall be provided unimpeded access to the FSE premise and records for such purposes including GRDs, manifests, receipts and invoices relating to the cleaning, maintenance and inspection of the GRD. FSEs are subject to re-inspection based on demonstrated need and re-inspections may occur with or without prior notice.

5.3 Falsifying Information and Tampering with Process

It is in violation of AR 6022 to make any false statements, representation, record, report, plan or other document that is filed with the District, or to tamper with or knowingly render inoperable any required GRD, monitoring device or method or access point.
5.4 Notification of Spill

(a) In the event a discharge is unable to comply with any WDP condition due to a breakdown of equipment, accidents, or human error or the FSE has reasonable opportunity to know that its discharge will exceed the discharge provisions of the WDP, including and not limited to the potential to cause or result in sewer blockages or SSOs, the FSE shall immediately notify the District by telephone at the number specified in the WDP.

(b) Confirmation of this notification shall be made in writing to the District at the address specified in the WDP no later than seven (7) calendar days from the date of the incident. The written notification shall state the date of the incident, the reasons for the discharge or spill, what steps were taken to immediately correct the problem, and what steps are being taken to prevent the problem from recurring. Such notification shall not relieve the FSE of any expense, loss, damage, or other liability which may be incurred as a result of damage or loss to the District or any other damage or loss to the person or property; no such notification relieves the FSE of any fees or other liability which may be imposed by under AR 6022 or other applicable law.

5.5 Enforcement

Violations of AR 6022, as implemented by this document, and/or individual WDP conditions may result in administrative fines, civil liability and/or termination of domestic water service. In such circumstances where the water service cannot be terminated (such as for public health and safety reasons or the termination would impact other water customers/tenants that are in good standing) the property owner on record, regardless if this is the FSE in violation, shall be assessed administrative fines and/or penalties (See District AR 9051) until the violation(s) is (are) corrected. Fines and/or penalties shall be set forth in the current District’s Master Fee Schedule (See District AR 11010). Any appeal of the fines and/or penalties shall be addressed by the District’s Office of General Counsel following those procedures outlined in District AR 1041.6.

Enforcement of the provisions herein and/or the provisions of any WDP shall be governed by Chapter 7 of the Industrial Pretreatment and Pollution Prevention Program adopted pursuant to AR 6021 and the Enforcement Response Plan relating to the Requirements for the Control of Fats, Oils, and Grease from Food Services Establishments.

SECTION 6-SEVERABILITY

If any provision, paragraph, word or section of this Program is invalidated by any court of competent jurisdiction, the remaining provisions, paragraph, words, and sections shall not be affected and shall continue in full force and effect.

SECTION 7-Effective Date

This Program supersedes any previous versions of thereof and is effective January 1, 2019