

PROPOSED PAMC NEW CHAPTER 16.13 - Requirements for Food Facilities Related to Water Pollution Prevention and Management of Fats, Oils, and Grease (FOG)

Objectives:

- 1) Moved and revised fats, oils, and grease (FOG) requirements for food establishments from 16.09.075 to new Chapter 16.13.
- 2) Incorporated changes required by the California Regional Water Quality Control Board San Francisco Bay Region, Municipal Regional Stormwater (MRP) NPDES Permit Order No. R2-2022-0018, NPDES Permit No. CAS612008 (May 11, 2022).
- 3) Developed regulations to serve as a reference document to clarify ordinance requirements.
- 4) Align FOG requirements with City practices.

Proposed Ordinance Section	Proposed Ordinance Section Title	Existing Code Section(s)	Proposed Ordinance Revision(s)	FOG Regulations Reference (if applicable)
16.13.010	Purpose and Intent	16.09.005	Minor changes to clarify focus of chapter requirements.	FOG Regulations Part 1: Purpose, Applicability, and Definitions
16.13.020	Definitions	16.09.010 and 16.09.075 (a)	Added, edited and deleted definitions for clarification including new definition of Food Facility to replace prior term of Food Service Establishment, to parallel the changes in the California Health and Safety Code, Part 7, California Retail Food Code. Various other definitions added.	FOG Regulations Part 1: Purpose, Applicability, and Definitions
16.13.030	Administration	16.09.015	Minor changes to ensure code consistency.	FOG Regulations Part 1: Purpose, Applicability, and Definitions
16.13.040	Applicability	16.09.005	Minor changes to clarify focus of chapter requirements.	FOG Regulations Part 1: Purpose, Applicability, and Definitions
16.13.050	Conflicts with Other Laws	Not in current code.	New language to alleviate conflicts with other laws.	N/A
16.13.060	Alternate Means and Methods	16.09.025	Minor changes to clarify focus of chapter requirements.	FOG Regulations Part 1: Purpose, Applicability, and Definitions
16.13.070	Retention of Records	16.09.075 (p) and 16.09.160	Minor changes for clarification, align with City practices, and ensure Code consistency.	FOG Regulations Part 11: Retention of Records
16.13.080	Obstruction, Damage, or Impairment to Storm Drain and Sanitary Sewer Treatment Systems and Rights-of-way	16.09.275	Updated language to clarify legal authority of City to assess charges for damage to its infrastructure related to this chapter.	N/A
16.13.090	Authority to Inspect	16.09.015 and 16.09.110	Updated language to clarify legal authority of the City to inspect and to enforce the Municipal Regional Stormwater Permit (MRP).	FOG Regulations Part 2: Inspections and Corrective Actions
16.13.100	Authority to Require Corrective Actions	16.09.015 and 16.09.240-270	Updated language clarifies legal authority of the City to require corrective action.	FOG Regulations Part 2: Inspections and Corrective Actions
16.13.110	Fees and Charges	Not in current code specifically related to FOG.	New language to clarify that City may adopt reasonable fees and charges for reimbursement.	N/A
16.13.120	Prohibited Discharges	16.09.050 and 16.09.075 (b) and (h)	Updated language for clarification and to better align with City practices.	FOG Regulations Part 3: Discharges, Devices, and Connections
16.13.130	Prohibited Devices, Equipment, and Connections	16.09.075 (b) and (e)	Updated language for clarification and to better align with City practices.	FOG Regulations Part 3: Discharges, Devices, and Connections
16.13.140	Requirements for Installing or Replacing Existing Grease Control Devices	16.09.075 (m)	Major changes , references the City's Regulation for Food Facilities, where Grease Control Device requirements are specified.	FOG Regulations Part 4: Installation and Replacement of Grease Control Devices
16.13.150	Grease Control Device Maintenance Requirements	16.09.075 (f), (g), and (n)	Updated language , references the City's Regulation for Food Facilities, where Grease Control Device requirements are specified.	FOG Regulations Part 5: Maintenance of Grease Control Devices
16.13.160	Requirements for Installing or Replacing Existing Rooftop Grease Containment Systems	Not in current code.	New language , references the City's Regulation for Food Facilities, where Rooftop Grease Containment system requirements are specified.	FOG Regulations Part 6: Requirements for Installing or Replacing Rooftop Grease Containment Systems
16.13.170	Waste Oil Storage and Management Requirements for Food Facility Development Projects	16.09.075 (o) and (q)	Updated language referencing the City's Regulation for Food Facilities, where Waste Oil Storage and Management requirements are specified.	FOG Regulations Part 8: Waste Oil Storage and Management Requirements for Food Facilities
16.13.180	Waste Oil Storage and Management Requirements for Existing Food Facilities	16.09.075 (o)	Updated language referencing the City's Regulation for Food Facilities, where Waste Oil Storage and Management requirements are specified.	FOG Regulations Part 8: Waste Oil Storage and Management Requirements for Food Facilities
16.13.190	Requirements for Fats, Oils, and Grease Spill Response Activities Conducted at and Associated with Food Facilities	16.09.075 (k), (o), and (p)	Updated language referencing the City's Regulation for Food Facilities, whereRequirements for Fats, Oils, and Grease Spill Response Activities Conducted at and Associated with Food Facilities requirements are specified.	FOG Regulations Part 9: Requirements for Spill Response Activities Conducted at and Associated with Food Facilities.
16.13.200	Best Management Practices for Existing Facilities	16.09.075 (k) and (l)	Updated language referencing the City's Regulation for Food Facilities, where Food Facility Best Management Practices are specified.	FOG Regulations Part 10: Best Management Practices (BMPs) for Existing Food Facilities

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16.13.210	Mobile Food Facilities	Not in current code.	New language referencing the City's Regulation for Food Facilities, where Food Facility Best Management Practices are specified.	FOG Regulations Part 12: Mobile Food Facilities
16.14.220	Food Facility Closure or Change of Ownership	16.09.075 (n)(1)(H)	Updated language that details requirements for cleaning and/or abandoning Grease Control Device. Also references further discussion in the City's Regulation for Food Facilities.	FOG Regulations Part 13: Food Facility Closure or Change of Ownership