City of Los Angeles, Department of Public Works
Bureau of Sanitation, Industrial Waste Management Division
2714 Media Center Drive
Los Angeles, CA 90065
Fats, Oil & Grease Control Program
(323) 342- 6200 / (323) 342-6118

FATS, OIL AND GREASE (FOG) CONTROL PROGRAM

Summary of the FOG Control Ordinance Requirements:

- **All FSEs* that generate waste FOG are required to obtain an Industrial Wastewater Permit.**
- **Each FSE is subject to a one-time $356 Industrial Wastewater Permit Application Fee, and then annually an Inspection & Control Fee.**
- **All newly constructed FSEs must install a grease interceptor.**
- **All FSEs performing conversion of an existing non-FSE facility to an FSE (change-of-use) must install a grease interceptor.**
- **All FSEs performing a remodeling, valued at $100,000 or more, must install a grease interceptor.**
- **Any FSE that is known to cause grease-related sewage spills or fails to implement required Best Management Practices (BMPs) must install a grease interceptor.**
- **All FSEs performing a remodeling, valued less than $100,000 may be required to install a grease interceptor.**
- **Any FSE's operating before August 5, 2001 may qualify for a conditional waiver of grease interceptor installation requirements.**
- **As a result of space or sewer slope limitations, variances from grease interceptor installation requirements may be available.**
- **All FOG management and control devices must be properly maintained.**
- **All FSEs must implement the BMPs for clean kitchens.**
- **The use of garbage grinders in FSEs is prohibited, unless specifically allowed.**

* **FSE** - *Food Service Establishment shall mean a facility engaged in preparing food for consumption by the public such as a restaurant, commercial kitchen, caterer, hotel, school, hospital, prison, correctional facility, or care institution. This includes bakeries, donut shops, public and private schools.*

As a covered entity under Title II of the Americans with Disabilities Act, the City of Los Angeles does not discriminate on the basis of disability and, upon request, will provide reasonable accommodations to ensure equal access to its programs, services, and activities. TTY #213-473-5661.

City of Los Angeles, Department of Public Works
Bureau of Sanitation, Industrial Waste Management Division
2714 Media Center Drive
Los Angeles, CA 90065
Fats, Oil & Grease Control Program
(323) 342- 6200 / (323) 342-6118

FATS, OIL AND GREASE (FOG) CONTROL PROGRAM

What is FOG?

FOG is a combination of fats, oils and grease used in food processing and in preparation of meals.

FOG bearing materials, among others, include: cooking oil, fat, lard, grease, butter, tallow, shortening and margarine. During food preparation, meats such as beef, pork, lamb, poultry, and seafood also generate FOG. Kitchen waste containing these materials, as well as water that has been used to wash kitchen equipment and floors, contains waste FOG.

What are Best Management Practices (BMPs)?

Best Management Practices (BMPs) are a series of activities that effectively manage and control disposal of waste FOG generated from the operation of a Food Service Establishment (FSE).

The FOG Control Program BMPs are "clean kitchen" practices that focus on:

- Good housekeeping measures
- Operations management techniques include employee training
- Spill control plans (clean up measures for FOG spills)
- Proper waste disposal methods
- Recycling

BMPs are utilized to minimize the amount of waste FOG that enters the sewer system. Implementation of BMPs helps FSEs achieve compliance with environmental and regulatory standards.

The City requires the FSE to permanently display the "Kitchen Best Management Practices (BMPs)" poster in the kitchen area and to consistently comply with those BMPs.

As a covered entity under Title II of the Americans with Disabilities Act, the City of Los Angeles does not discriminate on the basis of disability and, upon request, will provide reasonable accommodations to ensure equal access to its programs, services, and activities. TTY #213-473-5661.