# City of Los Angeles Sewer System Management Plan (SSMP)

# **Attachment G2**

**Standard Operating Procedures for FOG Inspections in Industrial Facilities** 

### **Document Control Page**

#### INDUSTRIAL WASTE MANAGEMENT DIVISION

STANDARD OPERATING PROCEDURES FOR FATS, OIL AND GREASE INSPECTIONS IN INDUSTRIAL FACILITIES (FOG & LIU SHARING INSPECTIONS)

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#### STANDARD OPERATING PROCEDURES FOR FATS, OIL AND GREASE INSPECTIONS IN INDUSTRIAL FACILITIES

#### Introduction

This guideline is written to minimize the business practice of a facility receiving separate inspections by multiple inspectors from the Significant Industrial User (SIU), Local Industrial User (LIU) and Fats, Oil and Grease (FOG) groups. An example of a facility where this practice occurs is an SIU whose core operation is metal finishing and has a food service establishment (FSE), such as a cafeteria, that contribute FOG in the waste stream. Instead of sending a FOG inspector to address the FSE permit requirements and an SIU inspector to address SIU permit requirements, the FSE and SIU inspections on these types of facilities would be conducted at the same time by one inspector whenever possible. The exception to this rule will be at large facilities, designated as "shared facilities", such as sport centers, shopping malls, airports, hotels, colleges, and universities. The LIU Inspector is responsible for LIU inspections in "shared facilities", and the FOG Inspector is responsible for FOG inspections in "shared facilities".

#### **Guidelines for Inspections**

Effective May 1, 2007, all IWMD inspectors shall adhere to the following guidelines when determining which inspector (i.e., SIU, LIU or FOG inspector) is responsible for performing an inspection at industrial facilities that generate FOG in addition to pollutants generated from the core business (es). The guidelines are specified below and are summarized in Table 1.

#### 1. SIU Inspector Responsibilities

The SIU Inspector shall:

- Conduct all SIU Categorical Industrial User (CIU) and Non-Categorical Industrial User (Non-CIU) and FOG inspections at all SIU facilities that have FSE operations.
- Inspect grease traps installed at all SIU (CIU and Non-CIU) designated facilities.
- Ensure that at least one FOG related inspection is conducted, each fiscal year, at each SIU permitted facility with FOG operations.
- Record each FOG inspection on the applicable Food Service Establishment (FSE) initial, follow-up, or annual checklist for tracking and reporting purposes.

#### 2. LIU Inspector Responsibilities

The LIU Inspector shall:

- Conduct all inspections, and inspect grease traps at facilities designated as IC 008 (class 3) bakeries that are subject to surcharge.
- Conduct all inspections and inspect grease traps at facilities designated as IC 073 - retail markets with processes that <u>do not</u> include cooking and/or baking.

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- Conduct all inspections and inspect grease traps at facilities designated as IC 074 - wholesale markets with processes that <u>do not</u> include cooking and/or baking.
- Conduct all inspections, and inspect grease traps at facilities designated as IC 111-schools with classification numbers 2 through 5.
- Conduct all inspections, and inspect grease traps at facilities designated as IC 006, 007, 009, 012, 019, 020, 021, 025, 033, 044, 046, 051, 054, 056 & 060.
- Conduct LIU inspections at all facilities designated as "shared facilities" such as sport centers, shopping malls, airports, hotels, and colleges and universities.
- Ensure that at least one FOG related inspection is conducted, each fiscal year, at each permitted facility with FOG operations.
- Record each FOG inspection on the applicable Food Service Establishment (FSE) initial, follow-up, or annual checklist for tracking and reporting purposes.

#### 3. FOG Inspector Responsibilities

The FOG Inspector shall:

- Conduct all inspections, and inspect grease traps at facilities designated as IC 024 and IC 108.
- Conduct all inspections, and inspect grease traps at facilities designated as IC 008 (class 1) bakeries not subject to surcharge.
- Conduct all inspections, and inspect grease traps at facilities designated as IC 073 - retail markets with processes that include cooking and/or baking.
- Conduct all inspections, and inspect grease traps at facilities designated as IC 074 - wholesale markets with processes that include cooking and/or baking.
- Conduct all inspections, and inspect grease traps at facilities designated as IC 111 - schools that have a classification number 1.
- Conduct all inspections, and inspect grease traps at facilities designated as IC 021- Fire Stations, Class 1.
- Conduct FOG inspections, and inspect grease traps at all facilities designated as "shared facilities" such as sport centers, shopping malls, airports, hotels, and colleges and universities.
- Ensure that at least one FOG related inspection is conducted, each fiscal year, at each permitted facility with FOG operations.
- Record each FOG inspection on the applicable Food Service Establishment (FSE) initial, follow-up, or annual checklist for tracking and reporting purposes.

#### 4. Plan Check Review

FOG Senior Industrial Waste Inspectors will perform the plan check review for all FSE plans submitted to IWMD. These include newly constructed, remodeled, and "change in use" facilities.

### 5. Training

As new inspectors and transfers come on board in each group, supervisors will ensure that training is provided accordingly.

#### 6. Grease Interceptor Inspections

The FOG inspector shall inspect grease interceptors installed at LIU, SIU and "shared" designated facilities.

## **INDUSTRIAL CLASS (IC) ASSIGNMENTS**

Table 1

(IC) INDUSTRIAL CLASS	INDUSTRY OR WASTE PROCESS		CLAS	ASSIGNED TO:				
CODE	WASTE PROCESS	1	2	3	4	5	LIU	FOG
006	Auto Mfg., Serv. Maint.			Х		Х	Х	
007	Auto Laundry			Х			Х	
008 <sup>1</sup>	Bakeries	Х		Х			Х	Х
009	Banks	See Indiv. Process for Permit Reg				X		
012	Batteries MFG. & Servicing			•		X	Х	
019	Bus Mfg., Repair, Service					Х	Х	
	BUILDINGS:							
020	Private	See I	ndiv. F	Process Req	s for P	ermit	Х	Х
021 <sup>2</sup>	Public	See Indiv. Process for Permit Req			Х	Х		
024	Caterers			X				Х
025	Ceramic & Clay Prod. Mfg.					Х	Х	
033	Convalescent Homes	See I	ndiv. P	Х	*			

#### Note:

- 1) The LIU Inspector shall inspect IC 008 Class 3 bakeries with surcharge. The FOG inspector shall inspect class 1 bakeries with no surcharge.
- 2) IC 021 the LIU inspector shall inspect this IC, except that the FOG inspector shall inspect Class 1 fire stations under this IC.

#### INDUSTRIAL CLASS (IC) ASSIGNMENTS (Table 1 Cont'd)

(IC) INDUSTRIAL CLASS	INDUSTRY OR			SIFIC		ON	ASSIGNED TO:		
CODE	WASTE PROCESS	1	2	3	4	5	LIU	FOG	
	FOOD PROCESSING:								
044	Fish					Х	X		
046	Meat					Х	Х		
050	Tortilla & Tamale Mfg.					Х	X		
051	Vegetable					Х	X		
054	Grinding & Disposal (Market Waste) Hospital Waste					Х	X		
056	Hospitals	See Indiv. Process for Permit Reg				X			
057 <sup>3</sup>	Hotels	See Indiv. Process for Permit Req					X	Х	
	LABORATORIES								
060	Analytical	2			Х				
	Markets (Fish, Meat, Food, etc):								
0734	Retail	See Individual permit requirements				X	Х		
074 <sup>5</sup>	Wholesale	2			Х	Х			

#### Note:

- 3) IC 057 Hotels with multiple FSEs and LIU processes shall be designated as shared facilities. The LIU Inspector will inspect LIU processes and the FOG Inspector will inspect FOG Processes.
- 4) IC 073 The LIU inspector will inspect the Retail Markets with processes that <u>do not</u> include cooking and/or baking. The FOG Inspector Retail Markets with processes that <u>include</u> cooking and/or baking.
- 5) IC 074 The LIU inspector will inspect Wholesale Markets with processes that <u>do not</u> include cooking and/or baking. The FOG inspector will inspect Wholesale Markets with processes that <u>include</u> cooking and/or baking.

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INDUSTRIAL CLASS (IC) ASSIGNMENTS (Table 1 Cont'd)

(IC) INDUSTRIAL CLASS	INDUSTRY OR WASTE PROCESS			SIFIC		ION	ASSIGNED TO:		
CODE	WASTE PROCESS	1	2	3	4	5	LIU	FOG	
081	Medical – Dental Offices	See Indiv. Process for Permit Req					X		
082	Nurseries	Х					Х		
106	Type-Setting		X				Х		
108	Restaurants	X						Х	
110	Sanitariums						X		
111 <sup>6</sup>	Schools	X					Х	X	
112	Service Stations	X					Х		
	STEAM CLEANING:								
115	Auto			Х			Х		
118	Swimming Pools – Public	X					X		
126	Truck Washing & Steam Cleaning					Х	Х		
128	Water Treating & Service Equip.					X	Х		
129	Wineries					X	Х		

#### Note:

6) IC 111- The Fog inspector will inspect Schools designated as class 1. The LIU inspector will inspect Schools with classification numbers 2 through 5.