



TO: Owners and Managers of Food Service Establishments
FROM: Midway City Sanitary District
DATE: October 1, 2004
SUBJECT: FOG Control Program and Issuance of Permit
Upcoming Visits from Environmental Engineering & Contracting, Inc.

IMPORTANT ANNOUNCEMENT

The Midway City Sanitary District is responsible for keeping the sewer system in Westminster and Midway City functioning properly. The State of California has required us to implement a Fats, Oils, and Grease Control Program to prevent blockages in the sewer lines that can cause overflows and spills (FOG Program). The District has adopted an ordinance establishing regulations for fats, oils, and grease. District Ordinance No. 63 and other pertinent information may be viewed or downloaded from our website at www.mcsandst.com.

In accordance with Ordinance No. 63, the District is issuing you the initial Fats, Oils, and Grease Wastewater Permit enclosed with this letter (FOG Permit). An invoice will be prepared and mailed to your business for payment.

Also in preparation for this new program, information will be solicited from all local restaurants about their current practices related to the disposal of these materials. To conduct this study, the District has contracted with Environmental Engineering & Contracting, Inc. (EEC). A representative from EEC will soon visit and inspect your business to gather information and data on your food service operation. Items that will be reviewed include kitchen equipment, drains, grease removal equipment, maintenance logs, grease disposal manifests or receipts, spill prevention and clean-up practices, the menu, and grease disposal practices and alternatives. EEC will also be providing you with important information on how to prevent sewer spills, reduce and eliminate grease discharge, and improve your kitchen practices. Following EEC's inspection, changes may be made to your FOG Permit based on your specific circumstances.

Sewer spills cause a public health hazard, and could require the temporary closure of your business. Grease interceptors or grease traps, along with proven kitchen best management practices, can reduce the amount of fats, oils, and grease that are released into the sewer system. Please take a moment to review the enclosed pamphlet outlining these kitchen best management practices.

Your cooperation and assistance in developing this vital program is greatly appreciated. If you have questions please call (714) 893-3553, or visit our website at www.mcsandst.com for the following information and more:

- . Effluent Limitations and Discharge Regulations
- . Requirements for FOG control
- . Record-Keeping and Notification Requirements
- . Program Resources (posters, brochures, record-keeping forms, etc.)