

	<p>CITY OF DANA POINT</p> <p>COMMUNITY DEVELOPMENT, BUILDING AND SAFETY</p> <p>33282 Golden Lantern, Suite 209 Dana Point, CA 92629 949 248-3594</p> <p>www.danapoint.org</p>	<p>B101-WQFS</p>
		<p>2022 CALIFORNIA CODES CODE CYCLE</p>
		<p>01/02/2023 EFFECTIVE DATE</p>
<p>WATER QUALITY FOR FOOD SERVICE FACILITIES</p>		

INTRODUCTION

The following requirements are for new, remodel, and transfer of ownership Food Service Establishment (FSEs).

- Grease Control Requirements, including grease interceptors, require approval from South Coast Water District (SCWD). See requirements for **Grease Interceptor**, as appropriate.
- A City of Dana Point Building Permit is required.
- A Water Quality Management Plan (WQMP) may be required for FSEs. The WQMP shall be approved prior to Planning approval and permit issuance. Contact Public Works at (949) 248-3554 for more information.
- City of Dana Point Planning Department approval is required.
- All requirements shall be implemented in accordance with the Orange County Health Care Agency.
- Any additional plumbing fixture units will require a video survey of the underground soils pipe. Survey shall include the line from the end of line cleanout to the utility main line connection (applicable to structures built prior to 1976).

REQUIREMENTS FOR ALL NEW, REMODEL & TRANSFER OF OWNERSHIP FSEs:

Waste Cooking Oil /Yellow Grease/Tallow Management: FSE's with food preparation or cooking practices that generate grease or oil as part of their operation shall install a self-contained oil retention unit. No storage of grease barrels/dumpsters shall be allowed outdoors. Resources for a self-contained oil retention unit include, but are not limited to:

- Darling International CleanStar: www.darlingii.com/usedoilstorage.aspx
- RTI: www.rti-inc.com/pages/maxlife.html

Equipment/Mat Washing Areas: FSEs must dedicate a specific area for the washing of floor mats and related equipment. Options include:

- A properly-sized indoor mop or utility sink connected to the grease interceptor.
- A contained outdoor wash-down area connected to the grease interceptor that must be protected from rain water runoff.
- Adequate signage shall be provided to designate washing area and state the prohibition of discharging wash water to the storm drain system.
- Employees must be regularly trained to utilize designated areas for washing. Wash water draining to parking lots, streets, and storm drains is prohibited.

Roof Top Grease Control: FSEs shall install and maintain a grease diaper (hydrophobic absorbent pad) around any/all new or existing rooftop grease exhaust fan(s). Resources for grease diapers include, but are not limited to:

- www.greasecontrol.com
- www.facilitec-sw.com