

City of Hermosa Beach Municipal Code

Chapter 15.16

15.16. 070 Retrofitting Existing Commercial Kitchens With Grease Recovery Systems.

Notwithstanding the provisions of Section 15.16.010, the Plumbing Code is amended as follows:

Section 1014.1.2 is hereby added to Chapter 10 of the Plumbing Code to read as follows:

1014.1.2 For the purposes of Section 1014.1.3, the following terms shall have the following meanings:

Affected establishment means all commercial and institutional food preparation and food service facilities which discharge wastewater or materials containing fat, oil or grease of a concentration exceeding 100 mg/l, whether emulsified or not, or containing substances which may solidify or become viscous at temperatures between 0 and 65 degrees Celsius (32-150 degrees F) at an access in nearest proximity to the point of discharge into the wastewater treatment system, generally including but not limited to restaurants, bakeries, assisted living facilities, convalescent homes, butcher shops, cafes, delicatessens, ice cream parlors, hotels, and grocery stores.

Grease shall mean grease, or fatty or oily substances and other insoluble waste that turns or may turn viscous or solidifies with a change in temperature or other conditions.

Grease removal system means any system that meets the requirements of this Code and functions to remove grease from drain water prior to its entry into the public sewer system. (Ord 05-1250, §3, 6/2005)

Section 1014.1.3 is hereby added to Chapter 10 of the Plumbing Code to read as follows:

The retrofit installation of an approved grease recovery system shall be required for all affected establishments. The affected establishment shall have the option to install any of the required grease recovery systems separately or in combination as prescribed in Chapter 10. Plans or specifications prepared by a licensed professional engineer or a licensed plumbing contractor, where required, and the manufacturer's installation and maintenance instructions shall be submitted to the Community Development Department (CDD) for approval prior to installation. Any approvals and permits required for work in the public right-of-way shall be obtained from the Public Works Department. (Ord 05-1250, §3, 6/2005)

1014.1.3

15.16. 080 Maintenance and Annual Inspection of Grease Recovery Systems in Commercial Kitchens.

Notwithstanding the provisions of Section 15.16.010, the Plumbing Code is amended as follows:

Section 1014.6.1 is hereby added to Chapter 10 of the Plumbing Code to read as follows :

1014.6.1

1. *Maintenance/Monitoring.* It is the responsibility of the owner or operator of every establishment required to have a grease removal system to maintain the system in a sanitary, safe, and efficient operating condition so as to prevent grease from flowing into the sewer system. A grease removal system shall not be considered properly maintained if for any reason it is not in good working condition or if sediment and/or grease accumulations total more than 25 percent of the operative fluid capacity. It is the owner or operator's responsibility to provide for removal of the accumulated grease and other waste contained in the system. Grease removed from such a system shall not be disposed of in the sanitary or the storm sewer.

Inspection. All owners/operators of establishments with grease recovery systems shall keep maintenance records and haulers manifests and shall allow City inspection of grease removal systems a minimum of once per calendar year. All applicable records shall be available to the Director or his representative upon requests. An annual inspection fee in an amount set forth in the City's Master Schedule of Service Charges and Fees shall be paid by the owner/operator at the time of business license renewal. (Ord 05-1250, §4, 6/2005)