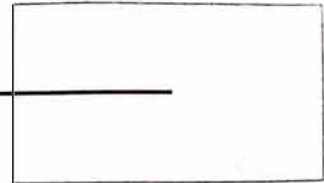


# **WATER RESOURCE RECOVERY DEPARTMENT**

Environmental Compliance Program  
450 Civic Center Plaza  
Richmond, CA 94804  
Phone: 510-620-6594 Fax: 510-307-8195



10/25/2023

[REDACTED]

**Re: FATS, OILS, AND GREASE (FOG) - COMPLIANCE PERMIT WW23-00257**

Dear Permittee:

Attached is your 2019 - 2026 FOG Compliance Permit which states that your business must comply with the Richmond Municipal Code Sewer Use Ordinance. Please carefully review the permit as it contains general best management practices (BMPs) for food service establishment's activities. You are responsible for reading and understanding the best management practices and requirements identified in the permit. Your permit should be stored in a place accessible to all Inspectors and the public.

Failure to comply with the City's sewer use ordinance, Richmond Municipal Code (RMC) Chapter 12.18, and the FOG Compliance Permit may result in escalated enforcement actions and administrative penalties. In addition, the City may impose administrative fine(s) for harm or damage incurred by the City according to the enforcement response plan and enforcement actions pursuant to RMC Section 12.18.100.

If you have any other questions please contact the Source Control Program.

Sincerely,

*Daniel Chavarria*

Daniel Chavarria  
Director of Public Works

Enclosures: 2019/2026 Permit

# Fats, Oil, and Grease (FOG) Management Program

CITY OF RICHMOND

WW23-00257



Water Resource Recovery Department  
450 Civic Center Plaza  
Richmond, CA 94804-1630  
Phone: 510-620-6594 Fax: 510-307-8195

## FOG COMPLIANCE PERMIT

Business Address:  
EL AGAVE AZUL MEXICAN RESTAURANT  
12955 SAN PABLO AVE

Parcel APN: 526-040-023-8  
Permit: WW23-00257  
Type of Business:  
User Type: CLASS V - FOG PERMIT

Today's Date: 10/25/2023  
Date Issued: 04-05-2019  
Expiration Date: 06-30-2026

PROPERTY OWNER:  
Street Address:  
City/St/Zip:  
Owner Phone:

Business Owner:  
Mailing Address: 12955 SAN PABLO AVE  
City/St/Zip: RICHMOND CA 94805  
Daytime Phone:  
Business License:  
Exp:

### INTRODUCTION

The Food Service Establishment (FSE), [REDACTED] (hereinafter "Permittee") may discharge FOG bearing wastewater City of Richmond's sanitary sewer system in accordance with wastewater characteristics as identified in Richmond Municipal Code (RMC) Chapter 12 and subject to the terms and conditions below.

### GENERAL DISCHARGE REQUIREMENTS

- A. The Permittee shall comply with Prohibited Discharge Standards outlined in RMC Section 12.18.020.1.
- B. The Permittee is prohibited from discharging wastewater with an oil and grease concentration of greater than 90mg/L and other pollutants pursuant to the local limits identified in RMC Section 12.18.020.4.

### PRETREATMENT OF WASTEWATER REQUIREMENTS

- A. Any Permittee that generates fats, oils, and grease shall provide wastewater treatment as necessary to comply with the City of Richmond's Fats, Oils, and Grease Program requirements outlined in RMC Section 12.18.030.2.
- B. FOG separators and grease interceptors shall be provided at the Permittee's expense. Where installed, all FOG separators or grease interceptors shall be maintained and in continuous efficient operation at all times.

### MAINTENANCE REQUIREMENTS

The Permittee shall have a plan of operation or program for their facility that intends to prevent grease, oil, sand, or other harmful constituents from entering the sewer system and addresses the following provisions:

- A. Grease interceptors shall be cleaned out completely by a FOG collection service as necessary to assure that the grease interceptor will operate as designed at all times or as otherwise specified by the City.
- B. Decanting or discharging of removed waste back into the grease interceptor, for the purpose of reducing the volume to be hauled, is prohibited.
- C. The use of additives, directly or indirectly to the plumbing or sewer system, to emulsify grease and/or oil, is specifically prohibited.
- D. The use of biological additives as a supplement to grease interceptor maintenance, including the addition of microorganisms, may be authorized by the City Manager. Approval shall be obtained (in writing) prior to use of such additives.
- E. Maintenance records indicating date of service, volume pumped, name of waste hauler, and waste disposal location for each pumping of the grease interceptor must be kept for a minimum of three (3) years. The records must be provided to the City Manager when requested during normal business hours.
- F. All waste removed from a grease interceptor must be disposed of at a Permittee permitted by Contra Costa County or other applicable regulatory agencies to receive such waste. Pumped out FOG shall not be returned to the sewer system, nor any private wastewater system, nor storm drains.
- G. Any fixture connected to a grease interceptor shall have a non-removable, secured food strainer of such integrity so as to withstand daily operational usage.

### BEST MANAGEMENT PRACTICES

- A. Drain Screen. Drain screens shall be installed on all drainage pipes for all new food services establishments deemed by the City Manager to generate FOG.
- B. Waste FOG:
  - (a) All waste FOG shall be collected and stored properly in recycling barrels, drums, or bins.
  - (b) Such recycling barrels, drums, or bins shall be maintained appropriately to ensure they do not leak or enter the City's storm water

collection system by direct discharge or by commingling with storm water.

(c) A licensed collection service must be used to dispose of waste FOG.

C. Food Waste. All food waste shall be disposed of directly into the trash or garbage and not in sinks.

D. Employee Training:

(a) Employees of food service establishments shall be trained upon employment and then annually thereafter, on the following subjects:

(i) How to "dry wipe" pots, pans, dishware, and work areas before washing to remove FOG.

(ii) How to properly dispose of food waste and solids in enclosed plastic bags prior to disposal in trash bins or containers to prevent leaking and odors.

(iii) The location and use of absorption products to clean under fryers and other locations where grease may be spilled or dripped.

(b) Training shall be documented and employee signatures retained indicating each employee's attendance and understanding of the practices.

(c) Training records shall be available for review at any reasonable time by an Authorized Inspector and/or the City Manager.

E. Kitchen exhaust filters shall be cleaned as frequently as necessary in order to maintain good operating condition.

F. All BMPs shall be posted conspicuously in the food preparation and dishwashing areas and process areas at all times.

#### REPORTING REQUIREMENTS

The Permittee shall notify City of Richmond's Water Resource Recovery Department under the following conditions:

A. Any violation of this permit and RMC Chapter 12.18.

B. Any and all discharges of any slug load of FOG or other material into the sanitary sewer system. If the discharge violation occurs after hours, the Permittee shall contact Veolia Water at (510) 412-2001, in addition to the Water Resource Recovery Department.

C. Any changes to the premises or operations that significantly deviate from the terms and conditions of this Permit.

D. Any sale, lease, or transfer of operation of the FSE, change of facility name, changes to FOG removal and associated equipment.

#### AUTHORIZATION

The terms and conditions of this permit may be subject to modification by the City during the term of the permit as requirements are modified or other cause exists. This permit shall not be reassigned or transferred or sold to a new owner, new user, different premises, or a new or changed operation without prior written approval by the City. The Permittee shall be notified of any proposed changes in this permit at least 30 days prior to the effective date of such changes.

#### RIGHT OF ENTRY

The City of Richmond may conduct routine random, announced and/or unannounced inspections to verify compliance with the conditions of this Permit authorized by RMC Section 12.18.070.1.

#### ENFORCEMENT

Any violation of the terms and conditions of this permit shall be deemed a violation of the Richmond Municipal Code, and subjects the Permittee to penalties set out in Sections 12.18.100, 12.18.110, and 12.18.120. Obtaining coverage under an individual or general wastewater discharge permit does not relieve the Permittee of its obligation to comply with all Federal and State National Pretreatment Standards or Requirements or with any other requirements of Federal, State, or local law.