



Department of Engineering & Capital Projects

Wastewater Engineering Section / FOG Control Program

Phone: (619) 476-2314

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City of Chula Vista Fats, Oils, and Grease (FOG) Control Program

The City of Chula Vista is responsible for the operation and maintenance of public sewers and wastewater facilities that serves homes, industries and commercial establishments.

As part of the City's efforts to maintain the sewer lines clear of blockages, it has developed a comprehensive program to reduce the discharge of fats, oils, and grease (FOG) to the sewer system. FOG buildup in the sewer lines restrict flow in the pipes causing sewage to overflow into the environment. The FOG also interferes with the operation of sewage pumping stations resulting in increased maintenance costs.

The requirements of the City of Chula Vista FOG Control Program are specified in Title 13 of the City's Municipal Code. This program includes three key components: (1) Regulatory control of Food Establishments by emphasizing the importance of well-maintained grease pretreatment devices; (2) Public outreach to residences; and (3) Aggressive sewer-cleaning program.

It is mandatory for Food Establishments to obtain a no-fee Industrial Wastewater Permit for Food Establishments by submitting/ mailing the attached application to:

City of Chula Vista
Department of Engineering & Capital Projects
Wastewater Section / FOG Control Program
276 Fourth Avenue
Chula Vista, CA 91910

Or scanning the signed application and e-mailing it to: FOG@chulavistaca.gov

The City of Chula Vista FOG Control Program is responsible for the permitting and compliance-monitoring of Food Establishments to control the discharge of grease into the wastewater collection system. The program also conducts investigations to determine sources of grease-related sewer main blockages. The Industrial Wastewater Permit for Food Establishments ensures that the facilities install the appropriate grease-removal equipment designed to trap cooking fats, oil and grease before it enters the wastewater system.

If you need more information about City of Chula Vista FOG Control Program, please call us at (619) 476-2314, or e-mail your questions at FOG@chulavistaca.gov.



FAQs

Q: What is a Food Establishment?

A: A “Food Establishment” is any facility engaged in preparing food for consumption by the public such as, but not limited to, restaurants, commercial kitchens, hotels, bakeries, donut shops.

Q: What is FOG?

A: FOG is a combination of fats, oils, and grease used in food processing and the preparation of meals. FOG bearing materials may include cooking oil, tallow, fat, lard, shortening, margarine, grease, butter, and greasy solids.

Q: Why is FOG a problem?

A: FOG accumulates in the sewer system causing obstruction or blockage of the sewer pipe, ultimately resulting in a sewer overflow. FOG also accumulates in pump station wet wells and primary settling tanks causing a decrease in capacities and an increase maintenance costs.

Q: When is FOG generated?

A: FOG is generated when the Food Establishments engage in one or more of the following or similar food preparation practices:

- Using equipment such as a deep fryer, grill, stir-fryer (wok), ovens/stoves/ranges, barbecue, rotisserie, or other similar cooking devices
- Using cooking materials such as oil, fats, lard, grease, butter, tallow, shortening, or margarine, or food sources such as beef, poultry, pork, seafood, or other similar products.

Q: Is my business required to obtain an Industrial Wastewater Permit for Food Establishments?

A: If your business generates fats, oils and grease (FOG), then an Industrial Wastewater Permit for Food Establishments is required.

Q: How does the City regulate Food Establishments?

A: The City of Chula Vista Municipal Code Title 13 deals with the sewer requirements for the entire city, but Section 13.10 regulates Industrial Wastewater and Section 13.10.160 deals with Food Establishments. For access to Title 13 of the Municipal Code, visit our website.

Q: What are the basic requirements of the FOG Control Program?

A:

- Any Food Establishment that generates FOG is required to obtain a no-cost Industrial Wastewater Permit for Food Establishments.
- All Food Establishments are required to install a grease pretreatment device in the waste line leading from the food preparation area, or from sinks, drains, appliances and other fixtures or equipment used in food preparation or cleanup, to where grease may be introduced into the sewerage system.
- Implement Best Management Practices (BMPs) to reduce the amount of FOG discharged into sewer system from the facility.
- Provide a collection drum or container for the purpose of physically segregating oils, greases and greasy solids.
- Have a training program to teach employees about properly disposing FOG materials.
- Maintain Grease Removal Equipment (GRE) in efficient operating condition by periodic removal of the accumulated grease and solids. GRE Maintenance Logs must be kept on premises for a period of no less than three (3) years.

Q: How do I obtain an Industrial Wastewater Permit for Food Establishments?

A: Submit a complete signed application to the City’s Wastewater Division. The application is in the city’s website: <https://www.chulavistaca.gov/departments/public-works/engineering/wastewater-engineering> under “Quick Links – Industrial Wastewater Form” . There is no fee to obtain the permit.

Q: What are Best Management Practices (BMP)?

A: Best Management Practices are procedures for personnel to practice maximum segregation of oils, greases and greasy solids to the collection drum or container prior to washing and other cleaning which goes into sewer.

More Questions?

Contact the City of CV FOG Control Program at: Phone: (619) 476-2314 / Email: FOG@chulavistaca.gov