



# CITY OF DANA POINT

PUBLIC WORKS, WATER QUALITY  
33282 Golden Lantern, Suite 212, Dana Point, CA 92629  
949.248.3554 · [www.danapoint.org](http://www.danapoint.org)

## WATER QUALITY GREASE MANAGEMENT & EXPANDED POLYSTYRENE (EPS) BAN CERTIFICATION FORM

\*\*Required Prior to Issuance of Certificate of Occupancy\*\*

Name of Food Facility: \_\_\_\_\_ Address: \_\_\_\_\_

Owner of Food Facility: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Please check appropriate box addressing the following items and submit the signed form to City:

**Waste Cooking Oil /Yellow Grease/Tallow Management:** The following method will be used to manage used kitchen grease/oil. No storage of grease barrels/dumpsters shall be allowed outdoors.

- Cleanstar Oil Management System. Indoor / Outdoor
- RTI, Inc. Oil Management System. Indoor / Outdoor
- Griffin B.O.S.S. Space Saver System.
- Clean, wheeled container stored indoors (must comply w/ Orange County Health Care Agency)
- Other: \_\_\_\_\_

**Equipment/Mat Washing Areas:** The following area will be used to clean kitchen mats & equipment. No washwater shall drain to storm drains or street.

- An indoor mop/utility has been designated for cleaning and is connected to the grease interceptor.
- An outdoor wash-down area, which is connected to the grease interceptor.
- No kitchen mats are used and no other washing or hosing will be conducted outdoors.
- Other: \_\_\_\_\_

Please check each box certifying the following required items & provide photo of designated wash area sign:

- Designated Wash Area Signage:** A sign has been posted to designate the designated wash area for mats or other equipment. **A photo of sign in place must be attached to this form.**
- Employee Training:** All new employees will be trained to learn and implement the proper grease handling & cleaning methods to prevent stormwater pollution. All employees will be re-trained on a regular basis.
- Roof Top Grease Control:** A grease diaper (hydrophobic absorbent pad) is installed on the rooftop grease exhaust fan(s). The grease diaper will be regularly inspected and maintained/replaced as necessary to effectively perform design function.
- Expanded Polystyrene (EPS) also known as Styrofoam™ Food Service Ware Ban:** I have read and understand the City's regulations on the EPS (Styrofoam™) Food Service Ware Ban (see attached Fact Sheet and/or DPMC 6.46 at [www.danapoint.org/municipalcode](http://www.danapoint.org/municipalcode)).

*I hereby certify that the above items regarding grease management & cleaning controls, as checked and noted above, have been installed, and will be utilized and maintained in accordance with design and manufacturer's recommendations. I also certify that I have read and understand the City's regulations on EPS Food Service Ware and will comply.*

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

# What You Need to Know About the Dana Point Expanded Polystyrene (EPS) Food Service Ware Ban

As a coastal city, Dana Point has a strong interest in protecting the ocean, local beaches, and marine environment, which contribute to the unique quality of life enjoyed by the community. On February 21, 2012, the City Council voted to ban the use of Expanded Polystyrene (EPS) disposable food service ware within Dana Point (DPMC 6.46). The ban on EPS, also known as Styrofoam™, food service ware



*The ban on EPS will help preserve our pristine coastline.*

will help decrease the amount of litter found along our streets, beaches, and ocean waters and will reduce the adverse health impacts to birds and sea life, while improving water quality.

The City of Dana Point has joined nearly 50 other California cities in banning the use of expanded polystyrene single-use food service ware at

food businesses within the City. The EPS Ordinance reflects Dana Point's proactive approach to coastal stewardship by implementing policies that maintain our legacy as the most beautiful, desirable, and safest coastal community in which to live, work, visit, play or conduct business.

## Frequently Asked Questions

### When does the ordinance take effect and who must comply?

The ordinance took effect October 1, 2012 for all food vendors and food service providers as well as all City facilities and operations, City-managed concessions, City-sponsored events, City permitted events and all franchisees, contractors and vendors within the City of Dana Point.

The EPS ban began on **October 1, 2012.**  
The ban applies to all food vendors and food service providers in Dana Point.

### Why did the City ban non-recyclable plastic & polystyrene?

EPS is not biodegradable, and remains in the environment indefinitely. EPS is often ingested by wildlife that mistake it for food and perish.

Expanded polystyrene is a non-biodegradable material that tends to break up into very small pieces and disperse widely when littered due to its lightweight nature. This plastic waste causes significant damage to the beach and marine environment. EPS is not biodegradable thus EPS litter remains indefinitely in the environment and can be ingested by marine animals and birds that mistake EPS for pieces of food. While EPS is technically "recyclable" there is, to date, no meaningful recycling of EPS due to high food contamination rates and a very weak market to clean, handle and process the material.



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## What types of containers are banned?

The ordinance refers to expanded polystyrene (EPS or Styrofoam™) and clear and rigid polystyrene, both of which are marked with the symbol #6 on the bottom, that are intended for serving or transporting prepared, ready-to-eat food or beverages. Examples include cups, plates, trays, bowls, and hinged or lidded containers. This ordinance does not include single-use disposable straws and utensils.

## What types of containers are acceptable to use?

- Aluminum
- Coated or uncoated paper, ideally made with post-consumer recycled content
- Any other plastic besides expanded polystyrene
- Compostable products



## Are there exemptions?

Food prepared or packaged outside of the city such as uncooked meat, fish, poultry, or eggs are exempt from the ban. Reusable EPS coolers and ice chests are also exempt.

## What are the penalties for non-compliance?

The first violation will result in a written warning that could be followed by fines ranging from \$100 to \$250 for additional violations.

## Where can I find the City's Ordinance and the staff report related to the EPS ban?

Please visit [www.danapoint.org/recycle](http://www.danapoint.org/recycle) to view both of these documents.

## Where do I find acceptable service containers?

Contact or visit your sales representative to inquire about non-EPS serve ware. If they do not carry them, request that they begin to do so. As a service to the community, the City has compiled a list of suppliers of acceptable food service containers. The list can be found online at [www.danapoint.org/recycle](http://www.danapoint.org/recycle) or provided to you via email or phone request through the contact information noted below.

*Please note that the vendor list is provided is for informational purposes only. It does not include all vendors and the City of Dana Point does not make any specific recommendation or warranty about the quality of any vendor's products or services. Please contact the City of Dana Point (information noted below) for any additions or corrections.*

## Who can I contact for more information?

For more information, please contact Jennifer Anderson in Public Works & Engineering Services at (949) 248-3571 or [janderson@danapoint.org](mailto:janderson@danapoint.org).



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