



CITY OF DANA POINT

PUBLIC WORKS, WATER QUALITY
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WATER QUALITY GREASE MANAGEMENT & EXPANDED POLYSTYRENE (EPS) BAN CERTIFICATION

INSTRUCTIONS FOR COMPLETING THE FORM

Specific requirements to protect water quality are required for all food related businesses. Please review the following requirements as you plan your project to ensure that your new business will be in compliance. Annual inspections are conducted by the City to ensure ongoing compliance.

1. In addition to the City Building Department, all plans for food related facilities shall be submitted to the appropriate sewer district for review and approval. Call appropriate sewer district for specific submittal requirements:
 - South Coast Water District: 949-499-4555
 - Moulton Niguel Water District: 949-831-2500
 - San Juan Capistrano Water: 949-443-6363
2. This form must be accurately completed during the permitting process ***prior to issuance of Certificate of Occupancy***. Please note that you must read and understand the requirements prior to construction as **some requirements require building modifications and will need to be reflected on building plans so you must plan for them early in your project.**
3. **Waste Cooking Oil/Yellow Grease/Tallow Management**: No outdoor storage of waste cooking oil is allowed. Clean, efficient, and safe systems, such as Darling DarPro Solutions Cleanstar Oil Management System, B.O.S.S. Space saver system or similar RTI, Inc. Oil Management Systems are encouraged. If those systems are not feasible, a clean, wheeled container that can be stored indoors in a dedicated space (approved by the Orange County Health Care Agency) may be acceptable. Note that you need to plan your method of used kitchen grease management prior to submittal of Building Permits.
4. **Equipment/Mat Washing Areas**: No outdoor washing of kitchen mats or any equipment is allowed outdoors, unless a contained area is designed and constructed to drain to the grease interceptor. For indoor washing, an area must be designated for employees for washing mats/equipment. If an outside vendor is used to wash mats, the vendor contact and contract or service agreement must be provided. The designated wash area must be noted on plans.
5. **Designated Wash Area Signage**: A permanent, durable sign must be clearly posted to designate the area for mat/equipment washing. A photo of the sign, once installed, is required to complete this form. The sign must be shown on plans.
6. **Employee Training**: All new employees must be trained on proper grease handling, cleaning methods and spill prevention and response to prevent stormwater pollution. All employees shall be re-trained on a regular basis.
7. **Roof Top Grease Control**: A grease diaper (hydrophobic absorbent pad) must be installed on the rooftop grease exhaust fan(s). The grease diaper must be shown on plans.
8. **Expanded Polystyrene (EPS) also known as Styrofoam™ Food Service Ware Ban**: The City has implemented a "Styrofoam" ban. Please review the attached fact sheet to understand the requirements so that any carry-out containers that you order and use are in compliance.

Please contact Lisa Zawaski with any questions and/or to ensure your plan will be acceptable to meet any of these requirements: lzawaski@danapoint.org, 949-248-3584.