



CITY OF DANA POINT PUBLIC WORKS

949.248.3554 · www.danapoint.org

WATER QUALITY GREASE MANAGEMENT, EXPANDED POLYSTYRENE (EPS) BAN & ORGANICS RECYCLING CERTIFICATION FORM **INSTRUCTIONS**

****Required for Food Service Facilities Prior to Issuance of Certificate of Occupancy****

Specific requirements to address water quality and waste management 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.

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 the appropriate sewer district for specific requirements:

- South Coast Water District: 949-499-4555
- Moulton Niguel Water District: 949-831-2500 (Ocean Ranch and Monarch Beach Promenade)

The form must be accurately completed during the permitting process and submitted for approval **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.**

1. **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.

2. **Equipment/Mat Washing Areas:**

No outdoor washing of kitchen mats or any equipment is allowed outdoors, unless a contained area is designed and constructed, approved and permitted 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.

3. **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.

4. **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. Prohibited outdoor washing and improper storage of used grease will result in violation(s) and will be subject to enforcement action.

5. **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.

6. **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 with said ordinance.

7. **AB1826 and SB1383: Mandatory Commercial Organics Recycling and Recordkeeping:**

Assembly Bill 1826 (AB1826) requires businesses that generate a specified amount of solid waste per week to arrange for organics recycling services. This law uses a tiered implementation schedule, which phases in requirements on businesses over time based on the amount and type of organics or waste the business produces on a weekly basis. In September 2020, the most comprehensive tier commenced which includes businesses and multifamily dwellings with 5+ units that generate two or more cubic yards per week of solid waste, recyclables, and organics must arrange for organic recycling services.

CR&R, Inc. is currently working with businesses and multi-family residences affected by AB1826 to ensure compliance with the State law.

You must contact Diana Leyva, Sustainability Specialist at CR&R, Inc. at 714-899-2493 or at dianal@crrmail.com to arrange organics recycling for your business and/or to ask any other questions you may have related to compliance with AB1826 and SB1383 specific to your business.

Please contact Lisa Zawaski with any questions regarding grease control at lzawaski@danapoint.org, 949-248-3584 and Kelli Everett regarding the EPS and organics recycling programs at keverett@danapoint.org, 949-248-3571.



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****Required for Food Service Facilities 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/containers 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 and sanitary sewer.
- ☐ No kitchen mats are used and no other washing or hosing will be conducted outdoors.
- ☐ Kitchen mats are sent off-site for cleaning and no other washing or hosing will be conducted outdoors.

Note vendor: _____

- ☐ Other: _____

Please check each box certifying the following required items and attach documents as requested.

☐ 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).

☐ **AB1826 and SB1383: Mandatory Commercial Organics Recycling and Recordkeeping:**

Assembly Bill 1826 (AB1826) requires businesses that generate a specified amount of solid waste per week to arrange for organics recycling services. This law uses a tiered implementation schedule, which phases in requirements on businesses over time based on the amount and type of organics or waste the business produces on a weekly basis. In September 2020, the most comprehensive tier commenced which includes businesses and multifamily dwellings with 5+ units that generate two or more cubic yards per week of solid waste, recyclables, and organics must arrange for organic recycling services. CR&R, Inc. is currently working with businesses and multi-family residences affected by AB1826 to ensure compliance with the State law.

You must contact Diana Leyva, Sustainability Specialist at CR&R, Inc. at 714-899-2493 or at dianal@crrmail.com to arrange organics recycling for your business and/or to ask any other questions you may have related to compliance with AB1826 and SB1383 specific to your business.

I hereby certify that the above items regarding grease management & cleaning controls, as checked and noted above, have been installed or implemented, 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 have arranged for organic recycling services with CR&R to comply with the State's organics recycling requirements.

 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



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.

The ban on EPS will help preserve our pristine coastline.

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.



City of Dana Point Public Works & Engineering Services
33282 Golden Lantern, Dana Point CA 92629
(949) 248-3554

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 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 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 Kelli Everett in Public Works & Engineering Services at (949) 248-3571 or keverett@danapoint.org.



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