



CERTIFICATION ELIGIBILITY CHECK LIST: ***FOOD SERVICE ESTABLISHMENTS***

The following criteria must be followed and/or completed in order to qualify as an Irvine Ranch Water District Sewer Savvy business:

- No Sewer-related incidents for 24 months or more (as verified by IRWD)
 - Maintain and/or monitor records to ensure compliance with regulations related to drains, grease receptors and kitchen/FSE guidelines
 - Keep a log of common grease receptor cleanouts and maintenance
 - Notify IRWD at 949-453-5300 if you run into roots or other obstructions during maintenance that could impact the District's sewer lines and/or system

Interior Kitchen Best Management Practices

- Employee Education

An Education Program on the BMPs should be implemented consisting of:

 - New employee training program
 - Frequent refresher training program
 - Kitchen BMP signage per county/state requirements
- Sinks and Drains

Drain Screens:

 - Be installed on all drains
 - Have openings between 1/8" and 3/16"
 - Be removable for ease of cleaning
 - Be frequently cleaned (dispose of the screened solids to the trash)
- Grease Container Usage
 - Pour all liquid oil and grease from pots, pans, and fryers into a waste grease container
 - Prior to washing, scrape solidified fats and grease from pots, pans, fryers, utensils, screens, and mats into a container
 - Use recycling barrels or bins with covers for onsite collection of grease and oil
 - Empty grill top scrap baskets or boxes into a container
- Dishwashing
 - Use rubber scrapers, squeegees, or towels to remove food and all visible fats, oils and grease from cook and serving ware prior to dishwashing
 - Dry wipe remaining food and fats, oils and grease into trash can prior to dishwashing
- Spill Prevention and Clean-up
 - Proactive Spill Prevention and Clean-Up Procedure BMPs
 - Develop and post spill procedures
 - Develop schedule for training employees about procedures
 - Designate a key employee who monitors clean-up

- Spill Prevention BMPs
 - Empty containers before they are full to avoid accidental spills
 - Provide proper portable container to transport materials without spilling
 - Use a cover to transport grease materials to a recycling barrel
- Spill Clean-up BMPs
 - Block off sink and floor drains near the spill
 - Clean spills with towels and absorbent material
 - Use wet cleanup methods only to remove trace residues
- Absorbent Materials and Towel Usage
 - Use disposable absorbent materials to clean areas where grease may be spilled or dripped
 - When using paper towels, use food grade paper to soak up oil and grease under fryer baskets
 - Use towels to wipe down work areas
 - Use absorbent materials under colanders in sinks when draining excess meat fat
- Food Waste Disposal/Recycling
 - Used or spent oil and grease generated from fryers and other cooking equipment can be recycled through a rendering or recycling company.
- Food Grinders
 - Food grinders should not be used in FSEs because the resulting large volume of food solids may clog drain pipes and/or fill grease traps and interceptors.

Grease Interceptor Maintenance

- Maintenance
 - Service grease interceptor at a frequency that FOG and solids per liquid volume does not exceed 25% of the grease interceptor liquid capacity.
 - Service grease interceptor at a minimum 90 day frequency.
 - Prevent hydrogen sulfide (H₂S) generation within grease interceptor (maintain below 0.5ppm).
 - Logs of all maintenance activities should be kept on FSE premises.
- Structural Integrity
 - Repair structural deficiencies as identified:
 - Concrete
 - Baffle Tubes
 - Baffle Wall
 - Lids
- Private Sewer Line Maintenance
 - Conduct regular cleaning of the influent and effluent sewer line around the grease interceptor.
 - Document and track sewer line maintenance activities.