



City of Maywood

4319 East Slauson Avenue • Maywood, California 90270
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June 26, 2020

Attention: **Commercial or Industrial Business Owner or Operations Manager**

SUBJECT: **ANNUAL FATS, OILS, AND GREASE (FOG) PROGRAM AND STORM WATER COMPLIANCE INSPECTION NOTICE:**

Dear Maywood Business Owner/Manager,

The City of Maywood conducts annual commercial and industrial facility inspections. Your business has been identified as having a commercial or industrial facility that is subject to:

- A Fats, Oils and Grease (FOG) Inspection due to food preparation activities, and a storm water compliance inspection; or
- A Non-FOG Commercial/Industrial Inspection for storm water compliance only.

It is the City's goal to minimize any disruption to your business, by conducting the inspection when it is most convenient for you. To ensure this, inspection appointments are available upon your request. Compliance with this inspection requirement is mandatory. The FOG and Stormwater Compliance inspections will be performed by Alta Environmental, an NV5 Company, who have been contracted by the City.

To schedule an inspection, please contact Jacqueline McMillen at (562)489-9744 or by email at Jacqueline.McMillen@nv5.com

If you have any questions, please contact David Mango at david.mango@cityofmaywood.org or call (323)562-5721.

Sincerely,

Jennifer E. Vasquez
City Manager

Attachment: Inspection Guide and Requirements

Inspection Guide and Requirements

BE PREPARED AND SAVE TIME!!

Storm water inspection for all facilities will evaluate, as applicable:

- Housekeeping and outdoor cleaning practices
- Material and waste management (including dumpsters) and secondary containment
- Vehicle and equipment storage
- Parking areas
- Spills, spill clean-up and spill kit – complete and available
- Landscaping and irrigation
- Employee training records

These inspections ensure proper Best Management Practices (BMPs) are in place to prevent spills or other types of potential pollutant runoff from entering the public rights-of-way (e.g. streets, alleys) and storm drain inlets.

Fats, Oils, and Grease (FOG) Inspection for Food Service Establishments only, includes:

- Review of grease equipment cleaning records is mandatory. **Provide 12 months of service manifests prior to the inspection and avoid delays and a re-inspection.**
- Inspecting the tallow or grease disposal bin or barrel. **Provide 12 months of service manifests prior to the inspection and avoid delays and a re-inspection.**
- Testing the FOG levels of grease removal equipment (GRE) as needed – must be less than 25% to pass the inspection.
- Inspecting the GRE accessibility, condition, effectiveness and cleaning frequency adequacy.
- Review of employee training records.

The purpose of these inspections is to ensure and prevent kitchen FOG from entering the sanitary sewer system by using grease removal equipment (grease traps and grease interceptors) and implementing kitchen BMPs.

Because FOG is known to be one of the leading causes of sanitary sewer system clogs, back-ups, and overflows, annual inspections are performed to prevent potential problems from occurring within the City sanitary sewer system.

Storm Water and FOG informational materials are available on the City of Maywood website at:

<https://www.cityofmaywood.com/engineering-department>

Inspection authority is provided under City of Maywood Municipal Codes:

Title 6, Chapter 13: Fats, Oils, and Grease Program

Title 6, Chapter 9: Storm Water and Urban Runoff Pollution

All violations and non-compliance items found during inspections are required to be mitigated prior to passing inspection. Compliance is mandatory.