

IRWD FOG Program Plan Review Frequently Asked Questions (FAQs)

Q: What is the FOG Program?

A: The Irvine Ranch Water District (IRWD) maintains the public sewer system serving your business and is required under state law to implement a comprehensive fats, oils and grease (FOG) control program to prevent the discharge of FOG into the sewer system. FOG from restaurants or other food service establishments (FSEs) are a major cause of sewer line blockages and spills. The sewer spills often enter the stormwater drain system and waterways, becoming a significant cause of pollution in our waterways and ocean.

Q: Why do I need to submit plans to the IRWD for FOG Program review?

A: IRWD FOG Program review of Food Service Establishment plans is required to ensure that the new (or modified) facility meets current FOG Program rules and regulations.

Q: Does my facility require a grease interceptor?

A: A grease interceptor is required if your establishment is: 1) new construction of a food service establishments, 2) an existing food service establishments undergoing a change in ownership, 3) an existing food establishments undergoing a change in operations, or 4) an existing food service establishment undergoing a remodel that includes under-slab plumbing, increased seating, increased kitchen area, or changes to the size or type of food preparation equipment.

Q: What size grease interceptor is required?

A: Grease interceptors sizing is based on the drainage fixture units (DFU) connected to the grease interceptor, pursuant to the current California Plumbing Code (CPC), table 1014.3.6.

Q: Which fixtures/drains are required to be connected to the grease interceptor?

A: All potential grease bearing fixtures and drains (cooking equipment drains, pot sinks, 3-comp sinks, mop sinks, dishwasher pre-rinse sinks, prep sinks, floor sinks, floor drains) in the food preparation, cooking and cleanup areas of the facility are required to be connected to the grease interceptor.

Q: Which fixtures/drains should not be connected to the grease interceptor?

A: The drainage from automatic dishwashers should not be connected to the grease interceptor (Note: the dishwasher pre-rinse sink must be connected to the interceptor).

Q: Are there any special configuration requirements for the grease interceptor?

A: The grease interceptor configuration must provide access for maintenance and inspection of the Inlet, Outlet and Baffle tees and should include a sample box. Depending on the grease interceptor size and manufacturer, the grease interceptor may require three (3) access openings (excluding the sample box) to provide the required access. You should consult with you interceptor manufacturer to identify a grease interceptor configuration that meets these requirements.

Q: How long will the plan review process take?

A: We make every effort to review and process your plans as quickly as possible and plan reviews are typically completed within 10 business days.

Q: Will my food service establishment be inspected?

A: Yes. Soon after your facility begins operations, an IRWD FOG Inspector will conduct an inspection of your facility to assist you with your understanding of the Program. Routine FOG inspections are then conducted on a regular basis to ensure continued compliance with the FOG Program rules and regulations.

Q: Is there additional IRWD FOG Program information available?

A: Yes. The complete rules and regulations and additional details of the IRWD FOG Program are available at IRWD.com/services/fats-oils-grease