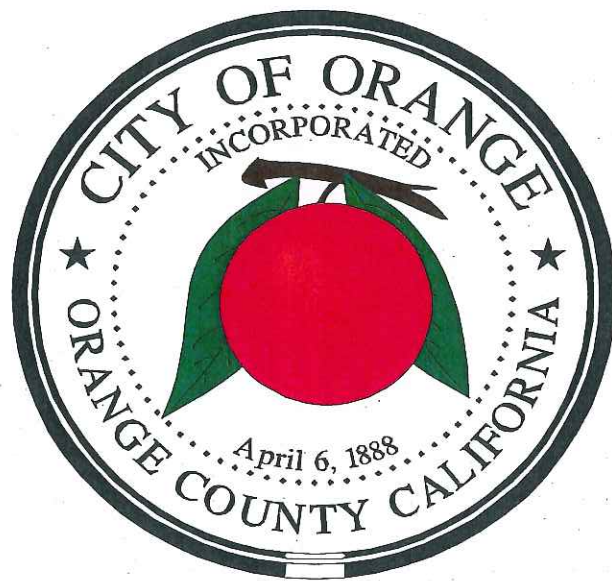


FATS OILS AND GREASE CONTROL (FOG) PROGRAM

PREPARED BY
CITY OF ORANGE



PREPARED FOR
STATE WATER RESOURCES CONTROL BOARD
ORDER NO.2006-003-DWQ
GENERAL WASTE DISCHARGES REQUIREMENTS

JANUARY 2013

FATS, OILS and GREASE CONTROL PROGRAM

I. Purpose

This document represents the City of Orange's Fats, Oils and Grease (FOG) program to control, minimize and eliminate the discharge of FOG into its sewer collection system. The program has been designed to comply with the requirements of state WDR Order 2006-03. The goal of the program is to minimize the number of sewer overflows related to FOG and avoid impacts to human health and the environment. This document contains information on the different elements of the program including which City departments are responsible for implementing and enforcing the program.

II. Responsible Divisions

The Surface Water Quality section (SWQ) of the Public Works Department is responsible for implementing and enforcing the program. The SWQ section and its inspectors ensure new and existing facilities are provided with educational material to reduce the discharge of FOG. SWQ inspectors inspect grease interceptors and grease traps, perform follow-up inspections of BMPs deemed out of compliance, follow-up on public complaints and ensure compliance with the ordinance. The Building Department is responsible for the issuance of permits and plans for the construction and inspection of newly installed grease capturing devices.

The Attachment 1 shows the division of responsibilities for the program.

III. Commercial Restaurant Inspection Program

Carrying out the requirements of the program requires the City to have sufficient legal authority to inspect private facilities. This authority is provided by the City's FOG Ordinance described below, which allows inspectors to enter private facilities to ensure significant amounts of FOG are not being discharged that might cause a blockage or lead to an overflow in the City's sewer lines.

FOG Ordinance

The City's FOG Ordinance number 17-04 is codified in Section 13.66 of the Municipal Code (Code). The ordinance applies to food service establishments (FSEs) such as restaurants and other facilities that generate fats, oils and grease. The ordinance requires new FSEs; FSEs that remodel and meet certain requirements defined in Section 13.66.020 of the Code; and FSEs that undergo a change in operation to install grease interceptors. Where it is determined that grease interceptors are not feasible,

grease traps may be permitted with conditions that require future assessment of their performance.

The ordinance also contains prohibitions on the installation of food grinders; the addition of additives to emulsify FOG; certain wastewater discharges; the issuance of waivers to exempt FSEs from the requirement to install a grease interceptor; a section on enforcement and monitoring requirements and the implementation of best management practices in the kitchen and restaurant.

A copy of the ordinance is provided in Attachment 2.

FSE Facility Inspection

Section 13.66.220 of the Code requires FSEs to implement Best Management Practices (BMP) in the kitchen such as wiping off all plates and pans before they are washed, installing drain screens, collecting and storing waste oil, training employees on proper BMP practices and other procedures to reduce the discharge of FOG. To monitor compliance with these BMPs, the City has contracted with the Orange County Sanitary District (OCSD) to have the Orange County Health Care Agency (OCHCA) conduct annual inspections of all facilities producing FOG in the City. FSEs that sell only dry goods or are determined to not produce FOG are exempt from the requirements to install grease interceptors and inspections by OCHCA. For contract inspection purposes, all FSEs inspected by OCHCA connected to the City wastewater collection system are the responsibility of the City. Any FSE connected to the OCSD wastewater collection system is the responsibility of OCSD.

To conduct the required FSE facility inspections, the OCHCA employs 2-3 health care inspectors who conduct the following BMP inspections (Exhibit A of the OCSD and OCHCA contract).

1. Verify the removal of garbage disposals
2. Verify the use of drain screen (sinks, floor sinks, floor drains)
3. Review fats, oils and grease maintenance logs or manifests
4. Verify the presence of kitchen signage outlining proper grease disposal and dry scraping of dishes
5. Verify the presence of kitchen BMP training records
6. Verify the use of FOG recycling containers (yellow grease and proof of recycling records).
7. Provide education and outreach that will consist of disseminating literature provided by OCSD and the City
8. Observe evidence of improper FOG disposal within the food service establishment.

Copies of the City contract with OCSD and OCSD's contract with OCHCA are provided in Attachments 3 and 4 respectively.

Following facility inspection, BMP inspection reports are prepared by OCHCA and forwarded to OCSD on a quarterly basis, which are then forwarded to the City. Any compliance issues noted in the OCHCA report are followed-up by SWQ section inspectors who maintain a database of all FSEs and input compliance actions taken into the database (see copy attached). Progressive enforcement will be implemented on FSEs with repeat occurrences or violations.

The initial database listing all FSEs that require inspection for FOG was provided to OCSD in April 2006 with the signed contract and is included as Attachment 5. OCHCA updates the database periodically based on their field findings; new health permits issued and review of the monthly business license report provided by the City.

The City also maintains a companion list of all FSEs subject to FOG inspection. Similarly, the database is updated periodically based on inspector knowledge and review of the City's monthly new business license report. The City's and OCHCA's FSE list are compared annually to ensure the list is up to date.

Grease Interceptor and Grease Trap Inspection

As indicated previously, all new FSEs that generate FOG are required to install a grease interceptor. When it is determined a grease interceptor is not feasible, a grease trap may be permitted. Section 13.66.230 requires grease interceptors and grease traps to be monitored no less than every six months to ensure the devices are working properly and capturing FOG before it is released downstream into the sewer collection system.

Existing facilities with grease traps or interceptors were initially inspected by SWQ inspectors (Environmental Compliance Specialists) to ensure compliance with the ordinance and maintenance at an appropriate frequency. All new facilities are inspected 3 months after the start of operations and every 3 months thereafter or may be switched to a longer inspection frequency depending on compliance findings.

Inspection compliance is assessed based on the 25% rule that states the combined accumulation of solids and FOG cannot exceed 25% of the total liquid depth of the grease interceptor. Devices that do not meet this criterion are required to increase their maintenance frequency such that the accumulation of solids and FOG meet the 25% rule. For compliance assessment, first chamber is used for interceptors that contain more than one chamber.

Inspectors use a 2-3" diameter clear plastic dip stick or "sludge judge" to measure the solids and FOG in the interceptors. Interceptors that fail the 25% rule will be reinspected 1-2 two weeks after notice has been given to the FSE operator that the device failed the compliance test. Suggestions may be given to increase the maintenance frequency. Inspectors will then conduct inspections every 3 months until it is shown that the interceptor is being maintained at an appropriate frequency and compliance with the 25% rule is being achieved. At that future time the inspector may choose to increase the frequency of inspection to once every 6 months at his discretion.

Inspection forms and a copy of the current database that identifies FSEs with interceptors or grease traps are provided in Attachment 6. Similarly to the FOG database, the grease interceptor listing is continually updated and revised based on information gathered, inspector knowledge and review of the monthly business license report provided by the City's Finance Department.

IV. Public Education Program

The goal of the education program is to provide information to potential dischargers on ways to reduce FOG discharged into the City's sewer collection system. To reach its target audience the City uses of a number of different strategies that are discussed below.

FSE Commercial Program

Every existing and new FSE is given a red binder that contains educational information on ways to reduce the discharge of FOG. The binder contains a video DVD that shows how to properly implement BMPs in the kitchen and a number of educational brochures. There are also log sheets for grease interceptor maintenance, employee BMP training, grease recycling and disposal, a list of grease service providers and other information. In addition, educational brochures or information is provided to any FSE that requires follow-up action because the OCHCA facility inspection identified BMP compliance issues. A copy of the red binder material is included in Attachment 7.

Residential Program

Residents that use oils and grease for cooking may also contribute to potential sewer line blockages and spills. When the oil and grease are not properly disposed of and discharged to the sewer system through kitchen sinks and drains, blockages can occur. The grease builds up in the pipe over time to the point where the pipe's capacity to convey wastewater is reduced and backups occur. To educate residents on the proper disposal of oils and grease, educational material has been developed and is provided to residents through a number of different outlets that include: articles in the City magazine Our Orange; brochures and fliers distributed at outreach events and through letters and

door hangers in areas where FOG is a concern or has been identified as a potential cause of an overflow.

Copies of the materials are provided in Attachment 7.

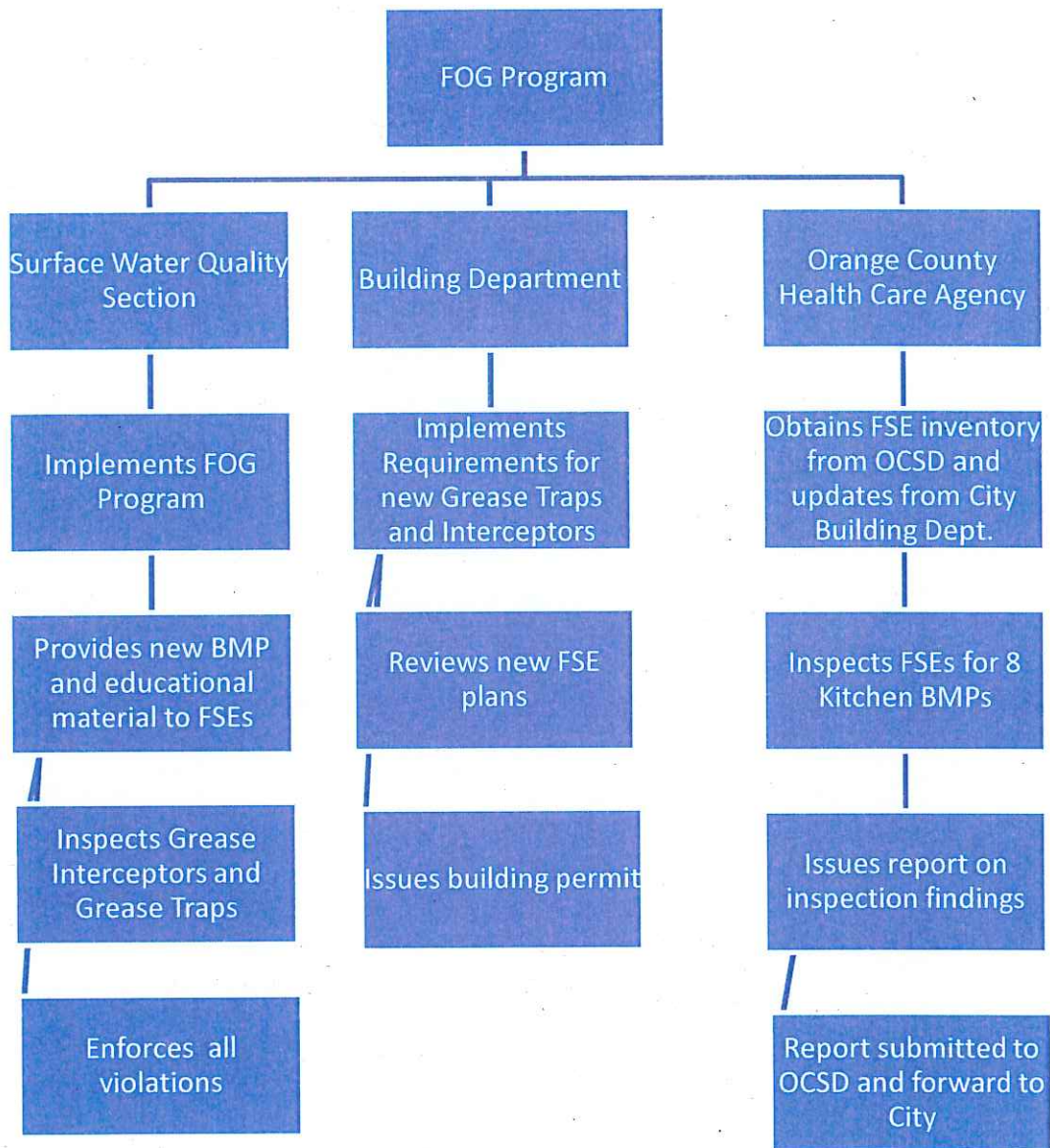
The City website at

http://www.cityoforange.org/depts/publicworks/fog_wdr_sanitary_sewer/default.asphttp;
provides additional information on ways to reduce FOG.

Multifamily developments such as apartments and condominium complexes represent a potential problem due to the high number of potential FOG dischargers of in a very compact area. These areas are specifically targeted for education through mailings and door hanger distribution. A listing of known apartment complexes and homeowner associations for condominium complexes are shown in Attachment 8. Copies of educational material developed are provided in Attachment 7.

ATTACHMENT 1

FOG PROGRAM RESPONSIBILITIES



ATTACHMENT 2

FOG ORDINANCE

ORDINANCE NO. 17-04

**AN ORDINANCE OF THE CITY COUNCIL OF THE
CITY OF ORANGE ADOPTING FATS, OILS AND
GREASE CONTROL REGULATIONS APPLICABLE
TO FOOD SERVICE ESTABLISHMENTS.**

WHEREAS, pursuant to Government Code Sections 38900-38901 the City of Orange (hereafter, City) has the authority to adopt ordinances regulating to the provision of sewer services and facilities; and

WHEREAS, the Regional Water Quality Control Board (RWQCB) for the Santa Ana Region adopted Order R8-2002-0014, which prohibits sanitary sewer overflows (SSOs) by sewer collection agencies; and

WHEREAS, in Order R8-2002-0014, the RWQCB found that one of the leading causes of SSOs within the Santa Ana Region, which encompasses the City's service area is grease blockages; and

WHEREAS, SSOs are often caused by discharge of wastewater containing high levels of fat, oils and grease (FOG), suspended solids, pathogenic organisms, and other pollutants; may cause temporary exceedances of applicable water quality objectives; pose a threat to the public health; adversely affect aquatic life; result in costs for cleanup; and impair the public recreational use and aesthetic enjoyment of surface waters within Orange County; and

WHEREAS, the 2000-2001 Orange County Grand Jury (Grand Jury) conducted a survey among 35 wastewater collection and treatment agencies in Orange County and concluded that one of the leading causes of SSOs is sewer lines clogged from the accumulation of FOG discharged from Food Service Establishments (FSEs); and

WHEREAS, the Grand Jury concluded that more effective methods of minimizing FOG discharges into the sewer system must be developed and implemented in order to prevent sewer blockages and SSOs; and

WHEREAS, Order No. R8-2002-0014 requires the City to monitor and control SSOs and to develop a FOG Control Program by December 30, 2004; and

WHEREAS, in light of the evidence that FOG is a primary cause of SSOs, the City desires to implement a FOG Control Program to prevent SSOs; and

WHEREAS, Section 1014 of the 2001 California Plumbing Code, as adopted and amended by reference by Chapter 15.15 of the Orange Municipal Code (hereafter, California Plumbing Code), requires the installation of grease traps or interceptors when in the opinion of the Building Official waste pretreatment is required; and

WHEREAS, the foregoing findings indicate that a FOG Control Program is required for FSEs within the City's jurisdiction to comply with waste discharge regulations and prevent the harmful effects of SSOs; and

WHEREAS, this Ordinance will require existing FSEs to install grease control devices or interceptors no later than three years from the effective date of this Ordinance or to otherwise implement measures that effective in preventing SSOs; and

WHEREAS, the City Council finds that three years is a reasonable amortization period for existing FSEs that are operating without a grease control device or grease interceptor; and

WHEREAS, the City Council finds that specific enforcement provisions must be adopted to govern discharges of wastewater to the City's system by FSEs.

NOW, THEREFORE, THE CITY COUNCIL OF THE CITY OF ORANGE DOES ORDAIN AS FOLLOWS:

SECTION I:

Title 13 of the Orange Municipal Code is hereby amended by adding Chapter 13.66 thereto to read in full as follows:

Chapter 13.66

FATS, OILS AND GREASE REGULATIONS (FOG)

Sections:

- 13.66.010 Purpose and Policy.
- 13.66.020 Definitions.
- 13.66.030 FOG Discharge Requirements.
- 13.66.040 Prohibitions.
- 13.66.050 FOG Discharge Prohibited.
- 13.66.060 Best Management Practices (BMP) Requirements.
- 13.66.070 FOG Pre-Treatment Requirements.
- 13.66.080 Conditional Waiver of Grease Interceptor Requirements.
- 13.66.090 Grease Disposal Mitigation Fee.
- 13.66.100 Sewer System Overflows, Public Nuisance, Abatement Orders and Cleanup Costs.
- 13.66.110 FOG Discharge Permit Required.
- 13.66.120 FOG Discharge Permit Application.
- 13.66.130 FOG Discharge Permit Conditions.
- 13.66.140 FOG Discharge Permit Fee.
- 13.66.150 FOG Discharge Permit Modification of Terms and Conditions.
- 13.66.160 FOG Discharge Permit Duration and Renewal.
- 13.66.170 Non-Transferability of Permits.

- 13.66.180 Drawing Submittal Requirements.
- 13.66.190 Grease Interceptor Requirements.
- 13.66.200 Grease Trap Requirements.
- 13.66.210 Monitoring Facilities Requirements.
- 13.66.220 Requirements for Best Management Practices
- 13.66.230 Grease Interceptor Maintenance Requirements.
- 13.66.240 Monitoring and Reporting Conditions.
- 13.66.250 Inspection and Sampling Conditions.
- 13.66.260 Right of Entry.
- 13.66.270 Notification of Spill.
- 13.66.280 Enforcement.
- 13.66.290 Permit Suspension.
- 13.66.300 Damage to Facilities or Interruption of Normal Operations.
- 13.66.310 Emergency Suspension Order.
- 13.66.320 Civil Penalties.
- 13.66.330 Criminal Penalties.
- 13.66.340 Payment of Charges.
- 13.66.350 Financial Security/Amendments to Permit.
- 13.66.360 California Building Standards Law Findings.

13.66.10 Purpose and Policy.

- A. The purpose of this Chapter is to enhance beneficial public use of the City's sewer facilities, prevent blockages of sewer lines resulting from discharges of fats, oils and grease and other constituents (FOG) to the sewer facilities and to specify appropriate FOG discharge requirements for Food Service Establishments (FSEs).
- B. The provisions of this Chapter shall apply to the direct or indirect discharge of all FOG carried to the sewer facilities of the City.
- C. This Chapter is established to comply with Federal, State, and local regulations and standards relating to FOG discharges to the sewer facilities.
- D. This Chapter establishes quantity and quality standards on all wastewater and/or waste discharges containing FOG, which may cause or contribute to the occurrence of sanitary sewer services overflows (SSOs).

13.66.020 Definitions.

- A. Unless otherwise defined herein, terms related to water quality shall be as adopted in the latest edition of Standard Methods for Examination of Water and Wastewater, published by the American Public Health Association, the American Water Works Association and the Water Environment Federation. The testing procedures for waste constituents and characteristics shall be as provided in 40 Code of Federal Regulations 136.

B. Other terms not defined shall be defined as they are in the latest adopted applicable editions of the California Codes applicable to building construction.

C. Subject to the foregoing provisions, the following definitions shall apply in this Ordinance:

Best Management Practices (BMP)	Schedules of activities, prohibitions of practices, maintenance procedures and other management practices to prevent or reduce the introduction of FOG to the sewer facilities.
Change in Operations	Any change in the ownership, food types, or operational procedures that have the potential to increase the amount of FOG discharged by FSEs in an amount that creates a potential for SSOs to occur.
City Manager	The City Manager of the City of Orange or his or her designee.
Composite Sample	A collection of individual samples obtained at selected intervals based on an increment of either flow or time. The resulting mixture (composite sample) forms a representative sample of the wastestream discharged during the sample period. Samples will be collected when a wastewater discharge occurs.
Discharger	Any person who discharges or causes a discharge of wastewater directly or indirectly to a public sewer.
Effluent	Any liquid outflow from the Food Service Establishment that is discharged to the sewer.
Fats, Oils, and Grease ("FOG")	Any substance such as a vegetable or animal product that is used in, or is a by product of, the cooking or food preparation process, and that turns or may turn viscous or solidifies with a change in temperature or other conditions.
FOG Control Program	The FOG Control Program required by and developed pursuant to RWQCB Order No. R8-2002-0014, Section (c)(12)(viii).
FOG Control Program Manager	The individual designated by the City to administer the FOG Control Program.

**FOG Discharge
Permit or Permit**

A permit issued by the City subject to the requirements and conditions established by the City authorizing the Permittee or discharger to discharge wastewater into the City's facilities or into sewer facilities which ultimately discharge into a City facility.

Food Grinder

Any device installed in the plumbing or sewage system for the purpose of grinding food waste or food preparation.

**Food Service
Establishments
(FSEs)**

Facilities defined in California Uniform Retail Food Service Establishments Law (CURFFL) Section 113785, and any commercial entity within the boundaries of the City, operating in a permanently constructed structure such as a room, building, or place, or portion thereof, maintained, used, or operated for the purpose of storing, preparing, serving, or manufacturing, packaging, or otherwise handling food for sale to other entities, or for consumption by the public, its members or employees, and which has any process or device that uses or produces FOG, or grease vapors, steam, fumes, smoke or odors that are required to be removed by a Type I or Type II hood, as defined in CURFFL Section 113785. A limited food preparation establishment is not considered a Food Service Establishment when engaged only in reheating, hot holding or assembly of ready to eat food products and as a result, there is no wastewater discharge containing a significant amount of FOG. A limited food preparation establishment does not include any operation that changes the form, flavor, or consistency of food.

**Grease Control
Device**

Any grease interceptor, grease trap or other mechanism, device, or process, which attaches to, or is applied to, wastewater plumbing fixtures and lines, the purpose of which is to trap or collect or treat FOG prior to it being discharged into the sewer system. Grease control device may also include any other proven method to reduce FOG subject to the approval of the City.

Grease Disposal Mitigation Fee

A fee charged to an Owner/Operator of FSEs when there are physical limitations to the property that make the installation of the usual and customary grease interceptor or grease control device for FSEs under consideration, impossible or impracticable. The Grease Disposal Mitigation Fee is intended to cover the costs of increased maintenance of the sewer system for inspection and cleaning of FOG and other viscous or solidifying agents that a properly employed grease control device would otherwise prevent from entering the sewer system.

Grease Interceptor

A multi-compartment device that is constructed in different sizes and is generally required to be located, according to the California Plumbing Code, underground between FSEs and the connection to the sewer system. These devices must be cleaned, maintained, and have the FOG removed and disposed of in a proper manner on regular intervals to be effective.

Grease Trap

A grease control device that is used to serve individual fixtures and have limited effect and should only be used in those cases where the use of a grease interceptor or other grease control device is determined to be impossible or impracticable.

Grab Sample

A sample taken from a waste stream on a one-time basis without regard to the flow in the waste stream and without consideration of time.

Hot Spots

Areas in sewer lines that have experienced sanitary sewer overflows or that must be cleaned or maintained frequently to avoid blockages of sewer system.

Infiltration

Water entering a sewer system, including sewer service connections, from the ground through such means as defective pipes, pipe joints, connections, or manhole walls.

Inflow

Water entering a sewer system through a direct stormwater runoff connection to the sanitary sewer, which may cause an almost immediate increase in wastewater flows.

Interceptor

A grease interceptor.

Interference	Any discharge which, alone or in conjunction with discharges from other sources, inhibits or disrupts the City's sewer system, treatment processes or operations; or is a cause of violation of the City's NPDES or Discharge Requirements or prevents lawful sludge use or disposal.
Local Sewering Agency	Any public agency or private entity responsible for the collection and disposal of wastewater to the City's sewer facilities duly authorized under the laws of the State of California to construct and/or maintain public sewers.
Manifest	That receipt which is retained by the generator of wastes for disposing recyclable wastes or liquid wastes as required by the City.
NPDES	The National Pollutant Discharge Elimination System; the permit issued to control the discharge of liquids or other substances to surface waters of the United States as detailed in Public Law 92-500, Section 402.
New Construction	Any structure planned or under construction for which a sewer connection permit has not been issued.
Permittee	A person who has received a permit to discharge wastewater into the City's sewer facilities subject to the requirements and conditions established by the City.
Person	Any individual, partnership, firm, association, corporation or public agency, including the State of California and the United States of America.
Public Sewer	A sewer owned and operated by the City, or other local Public Agency, which is tributary to the City's sewer facilities.

Regulatory Agencies Regulatory Agencies shall mean those agencies having regulatory jurisdiction over the operations of the City, including, but not limited to:

- a) United States Environmental Protection Agency, Region IX, San Francisco and Washington, DC (EPA).
- b) California State Water Resources Control Board (SWRCB).
- c) California Regional Water Quality Control Board, Santa Ana Region (RWQCB).
- d) South Coast Air Quality Management Division (SCAQMD).
- e) California Department of Health Services (DOHS).

Remodeling A physical change or operational change causing generation of the amount of FOG that exceeds the current amount of FOG discharge to the sewer system by the Food Service Establishment in an amount that alone or collectively causes or create a potential for SSOs to occur; or exceeding a cost of \$50,000 to FSEs that requires a building permit, and involves any one or combination of the following: (1) Under slab plumbing in the food processing area, (2) a 30% increase in the net public seating area, (3) a 30% increase in the size of the kitchen area, or (4) any change in the size or type of food preparation equipment.

Sample Point A location approved by the City, from which wastewater can be collected that is representative in content and consistency of the entire flow of wastewater being sampled.

Sampling Facilities Structure(s) provided at the user's expense for the City or user to measure and record wastewater constituent mass, concentrations, collect a representative sample, or provide access to plug or terminate the discharge.

Sewer Facilities or System Any and all facilities used for collecting, conveying, pumping, treating, and disposing of wastewater and sludge.

Sludge	Any solid, semi-solid or liquid decant, subnate or supernate from a manufacturing process, utility service, or pretreatment facility.
Waste	Sewage and any and all other waste substances, liquid, solid, gaseous or radioactive, associated with human habitation or of human or animal nature, including such wastes placed within containers of whatever nature prior to and for the purpose of disposal.
Waste Minimization Practices	Plans or programs intended to reduce or eliminate discharges to the sewer system or to conserve water, including, but not limited to, product substitutions, housekeeping practices, inventory control, employee education, and other steps as necessary to minimize wastewater produced.
Wastehauler	Any person carrying on or engaging in vehicular transport of waste as part of, or incidental to, any business for that purpose.
Wastewater	The liquid and water-carried wastes of the community and all constituents thereof, whether treated or untreated, discharged into or permitted to enter a public sewer.

D. Words used in this Chapter in the singular may include the plural and the plural the singular. Use of masculine shall mean feminine and use of feminine shall mean masculine.

13.66.030 FOG Discharge Requirements.

No FSE shall discharge or cause to be discharged into the sewer system FOG that exceeds a concentration level adopted by the City Council or that may accumulate, cause or contribute to SSOs or blockages in the sewer system or at the sewer lateral.

13.66.40 Prohibitions.

The following prohibitions shall apply to all FSEs:

A. Installation of food grinders in the plumbing system of any new construction. Furthermore, all food grinders shall be removed from all existing FSEs within 180 days of the effective date of this Ordinance, except when expressly allowed by the FOG Control Program Manager.

B. Introduction of any additives into a FSEs' wastewater system for the purpose of emulsifying FOG, unless a specific written authorization from the FOG Control Program Manager is obtained.

- C. Disposal of waste cooking oil into drainage pipes. All waste cooking oils shall be collected and stored properly in receptacles such as barrels or drums for recycling or other acceptable methods of disposal.
- D. Discharge of wastewater from dishwashers to any grease trap or grease interceptor.
- E. Discharge of wastewater with temperatures in excess of 140°F. to any grease control device, including grease traps and grease interceptors.
- F. The use of biological additives for grease remediation or as a supplement to interceptor maintenance, without prior authorization from the FOG Control Program Manager.
- G. Discharge of wastes from toilets, urinals, wash basins, and other fixtures containing fecal materials to sewer lines with grease interceptor service.
- H. Discharge of any waste including FOG and solid materials removed from the grease control device to the sewer system. Grease removed from grease interceptors shall be wastehailed periodically as part of the operation and maintenance requirements for grease interceptors.

13.66.050 FOG Wastewater Discharge Prohibited.

No person shall discharge, or cause to be discharged any wastewater from a FSE directly or indirectly into the sewer system without first obtaining a FOG Wastewater Discharge Permit pursuant to this Ordinance by January 1, 2005.

13.66.060 Best Management Practices (BMP) Requirements.

All Food Services Establishments shall implement Best Management Practices in their operation to minimize the discharge of FOG to the sewer system. Detailed requirements for Best Management Practices shall be specified in the permit.

13.66.070 FOG Pre-Treatment Requirements.

Unless granted a conditional waiver, FSEs are required to install, operate and maintain an approved type and adequately sized grease interceptor necessary to maintain compliance with the objectives of this Chapter. The grease interceptor shall be adequate to separate and remove FOG contained in wastewater discharges from FSEs prior to discharge to the sewer system. Fixtures, equipment, and drain lines located in the food preparation and clean up areas of FSEs that are sources of FOG discharges shall be connected to the grease interceptor. Compliance shall be established as follows:

A. New Construction of FSEs

New construction of FSEs shall install grease interceptors prior to commencing discharges of wastewater to the sewer system.

B. Existing FSEs

1. For existing FSEs, the requirement to install and to properly operate and maintain a grease interceptor may be conditionally waived by the FOG Control Program Manager. Terms and conditions for application of a stay to a FSE shall be set forth in the permit.
2. Existing FSEs that have reasonable potential to adversely impact the sewer system or have sewer laterals connected to hot spots, as determined by the FOG Control Program Manager, shall install grease interceptors within 180 days of the effective date of this Ordinance.
3. Existing FSEs undergoing Remodeling or a Change in Operations as defined in Section 13.66.020 of this Chapter shall be required to install a grease interceptor.

13.66.080 Conditional Waiver of Grease Interceptor Requirements.

A. Conditional Waiver from Grease Interceptor Requirements

A conditional waiver from the grease interceptor requirements to allow alternative pretreatment technology that is, at least, equally effective in controlling the FOG discharge in lieu of a grease interceptor may be granted to FSEs. The FOG Control Program Manager's determination to grant a conditional waiver will be based upon, but not limited to, evaluation of the following conditions:

1. The FSE can substantively demonstrate that the alternative pretreatment technology is equivalent or better than a grease interceptor in controlling its FOG discharge. In addition, the FSE must be able to demonstrate, after installation of the proposed alternative pretreatment, its effectiveness to control FOG discharge through downstream visual monitoring of the sewer system, for at least three months, at its own expense. A conditional waiver may be granted if the results show no visible accumulation of FOG in its lateral and/or tributary downstream sewer lines.
2. The potential for FOG from the FSEs to cause or contribute to SSOs or have negligible FOG discharge and insignificant impact to the sewer system.

FOG Control Program Manager's determination to revoke a conditional waiver shall be based upon, but not limited to, evaluation of the following conditions:

1. Quantity of FOG discharge as measured or as indicated by the size of FSEs based on seating capacity, number of meals served, menu, water usage, amount of on-site consumption of prepared food and other conditions that may reasonably be shown to contribute to FOG discharges.
2. Adequacy of implementation of BMP and compliance history.

3. Sewer size, grade, condition based on visual information, FOG deposition in the sewer by the FSEs, and history of maintenance and sewage spills in the receiving sewer system.
4. Changes in operations that significantly affect FOG discharge.
5. Any other condition deemed reasonably related to the generation of FOG discharges by the FOG Control Program Manager.

C. Waiver from Grease Interceptor Installation with a Grease Disposal Mitigation Fee

For FSEs where the installation of grease interceptor is not feasible and no equivalent alternative pretreatment can be installed, a waiver from the grease interceptor requirement may be granted with the payment of a Grease Disposal Mitigation Fee as described in Section 13.66.090. The FOG Control Program Manager's determination to grant the waiver with a Grease Disposal Mitigation Fee will be based upon, but not limited to, evaluation of the following conditions:

1. Whether there is adequate space for installation and/or maintenance of a grease interceptor.
2. Whether there is adequate slope for gravity flow between kitchen plumbing fixtures and the grease interceptor and/or between the grease interceptor and the private collection lines or the public sewer.
3. A conditional waiver from grease interceptor installation to allow alternative pretreatment technology cannot be granted.

D. Application for Waiver of Requirement for Grease Interceptor

A FSE may submit an application for waiver from the grease interceptor requirement to the FOG Control Program Manager. The FSE bear the burden of demonstrating, to the FOG Control Program Manager's reasonable satisfaction, that the installation of a grease interceptor is not feasible or applicable. Upon determination by the FOG Control Program Manager that reasons are sufficient to justify a waiver, the permit will be issued or revised to include the waiver and relieve the FSE from the requirement. Terms and conditions for issuance of a waiver to FSEs shall be set forth in the permit.

E. Term of Conditional Waiver

A conditional waiver shall have a maximum term of four years and a new application must be submitted at least 60 days prior to its expiration. Notwithstanding the foregoing, a waiver may be revoked at any time when any of the terms and conditions for its issuance are not satisfied or if the conditions upon which the waiver was based change so that the justification for the waiver no longer exists.

13.66.090 Grease Disposal Mitigation Fee.

FSEs that operate without a grease control interceptor may be required to pay an annual Grease Disposal Mitigation Fee to equitably cover the costs of increased maintenance of the sewer system as a result of the FSE's inability to adequately remove FOG from its wastewater discharge. This Section shall not be interpreted to allow the new construction of, or existing FSEs undergoing Remodeling or Change in Operations to operate without an approved grease interceptor unless the City has determined that it is impossible or impracticable to install or operate a grease control interceptor for the subject facility under the provisions of this Chapter.

A. The Grease Disposal Mitigation Fee shall be established by resolution of the City Council and shall be based on the estimated annual increased cost of maintaining the sewer system for inspection and removal of FOG and other viscous or solidifying agents attributable to the FSE resulting from the lack of a grease interceptor or grease control device.

B. The Grease Disposal Mitigation Fee may be waived or reduced on a no less than an annual basis when the discharger demonstrates to the reasonable satisfaction of the FOG Control Program Manager that it has used best management and waste minimization practices on a regular basis that has significantly reduced the introduction of FOG into the sewer system.

C. The Grease Disposal Mitigation Fee may not be waived or reduced when the Food Service Establishment does not comply with the minimum requirements of this Ordinance and/or its discharge into the sewer system in the preceding 12 months has caused or potentially caused or contributed alone or collectively, in sewer blockage or SSOs in the sewer downstream, or surrounding the FSE prior to the waiver request.

13.66.100 Sewer System Overflows (SSOs), Public Nuisance, Abatement Orders and Cleanup Costs.

Notwithstanding time limits provide for in this Chapter, FSEs found to have contributed to a sewer blockage or SSOs resulting from the discharge of wastewater or waste containing FOG, may be ordered to install and maintain a grease interceptor, and may be subject to a plan to abate the nuisance and prevent any future health hazards created by sewer line failures and blockages, SSOs or any other sewer system interferences. SSOs may cause injury to the public health, safety, and welfare of life and property and are hereby declared public nuisances. Furthermore, sewer lateral failures and SSOs caused by FSEs alone or collectively, are the responsibility of the private property owner or FSE. If the City must contain and clean up an SSOs caused by blockage of a private or public sewer lateral or system serving a FSE, or at the request of the property owner or operator of the FSE, or because of the failure of the property owner or FSE to abate the condition causing immediate threat of injury to the health, safety, welfare, or property of the public, the City's costs for such abatement shall be borne by the property owner or operator of the FSE, and individual(s) as a responsible officer or owner of the FSE (s) and shall constitute a debt to the City and become due and payable upon the City's request for reimbursement of such costs.

13.66.110 FOG Discharge Permit Required.

A. FSEs proposing to discharge or currently discharging FOG into the City's sewer system shall obtain a FOG Discharge Permit from the City. A FSE shall obtain a FOG Discharge Permit whenever it applies to renew or be issued a new business license. All FSEs shall have a FOG Discharge Permit within 13 months of the effective date of this Chapter.

B. FOG Discharge Permits shall be expressly subject to all provisions of this Chapter and all other regulations, charges for use, and fees established by the City. The conditions of FOG Discharge Permits shall be enforced by the City in accordance with this Chapter and applicable State and Federal Regulations.

13.66.120 FOG Discharge Permit Application.

A. Any person required to obtain a FOG Discharge Permit shall complete and file with the City prior to commencing discharges, an application in a form prescribed by the City. The applicable fees shall accompany this application. The applicant shall submit, in units and terms appropriate for evaluation, the following information at a minimum:

1. Name, address, telephone number, assessor's parcel number(s), description of the FSE, operation, cuisine, service activities, or clients using the applicant's services.
2. Name, address of any and all principals/owners/major shareholders of the FSE; Articles of Incorporation; most recent Report of the Secretary of State; Business License.
3. Name and address of property owner or lessor and the property manager where the FSE is located.
4. Any other information as specified in the application form.

B. Applicants may be required to submit site plans, floor plans, mechanical and plumbing plans, and details to show all sewers, FOG control device, grease interceptor or other pretreatment equipment and appurtenances by size, location, and elevation for evaluation.

C. Other information related to the applicant's business operations and potential discharge may be requested to properly evaluate the permit application.

D. After evaluation of the data furnished, the City may issue a FOG Wastewater Discharge Permit, subject to terms and conditions set forth in this Ordinance and as otherwise determined by the FOG Control Program Manager to be appropriate to protect the City's sewer system.

13.66.130 FOG Discharge Permit Conditions.

The issuance of a FOG Discharge Permit may contain any of the following conditions or limits:

- A. Limits on discharge of FOG and other priority pollutants.
- B. Requirements for proper operation and maintenance of grease interceptors and other grease control devices.
- C. Grease interceptor maintenance frequency and schedule.
- D. Requirements for implementation of BMP and installation of adequate grease interceptor and/or grease control device.
- E. Requirements for maintaining and reporting status of BMP.
- F. Requirements for maintaining and submitting logs and records, including wastehauling records and waste manifests.
- G. Requirements to self-monitor.
- H. Requirements for FSEs to construct, operate and maintain, at its own expense, FOG control device and sampling facilities.
- I. Additional requirements as otherwise determined to be reasonably appropriate by the FOG Control Program Manager to protect the City's system or as specified by other Regulatory Agencies.
- J. Other terms and conditions, which may be reasonably applicable to ensure compliance with this Chapter.

13.66.140 FOG Discharge Permit Fee.

The FOG Discharge Permit fee shall be paid by the applicant in an amount adopted by resolution of the City Council. Payment of permit fees must be received by the City prior to issuance of either a new permit or a renewed permit. A Permittee shall also pay any delinquent invoices in full prior to permit renewal.

13.66.150 FOG Discharge Permit Modification of Terms and Conditions.

- A. The terms and conditions of a FOG Discharge Permit may be subject to modification and change by the FOG Control Program Manager during the life of the permit based on:

1. The discharger's current or anticipated operating data;
2. The City's current or anticipated operating data;
3. Changes in the requirements of Regulatory Agencies which affect the City; or
4. A determination by the FOG Control Program Manager that such modification is appropriate to further the objectives of this Chapter.

B. The Permittee may request a modification to the terms and conditions of a permit. The request shall be in writing stating the requested change and the reasons for the change. The FOG Control Program Manager shall review the request, make a determination on the request, and respond in writing.

C. The Permittee shall be informed of any change in the permit limits, conditions, or requirements at least forty-five (45) days prior to the effective date of change. Any changes or new conditions in the permit shall include a reasonable time schedule for compliance.

13.66.160 FOG Discharge Permit Duration and Renewal.

FOG Discharge Permits shall be issued for a period not to exceed four (4) years. Upon expiration of the permit, the discharger shall apply for renewal of the permit in accordance with the provisions of this Chapter.

A limited food preparation establishment is not considered an FSEs and is exempt from obtaining a FOG Discharge Permit. A limited food service establishment is one engaged only in reheating, hot holding or assembly of ready to eat food products and as a result, there is no wastewater discharge containing significant amount of FOG. A limited food preparation establishment does not include any operation that changes the form, flavor, or consistency of food.

13.66.170 Non-Transferability of Permits.

FOG Discharge Permits issued under this Chapter are for a specific FSE, for a specific operation and create no vested rights.

A. No permit holder shall assign, transfer, sell any FOG Discharge Permit issued under this Chapter nor use any such permit for or on any premises, facilities, operations or discharges not expressly encompassed within such permit.

B. Any permit which is transferred to a new owner or operator or to a new facility is void.

13.66.180 Drawing Submittal Requirements.

Upon request by the City:

A. FSEs may be required to submit facility site plans, mechanical and plumbing plans, and other details to show all sewer locations and connections. The submittal shall be in a form and content acceptable to the City for review of an existing or proposed grease control device, grease interceptor, monitoring facilities, metering facilities, and operating procedures. The review of the plans and procedures shall in no way relieve an FSE of the responsibility of modifying the facilities or procedures in the future, as necessary, to meet the requirements of this Chapter or any requirements of other Regulatory Agencies.

B. The City may require drawings to be prepared by a California Registered Civil, Chemical, Mechanical, or Electrical Engineer.

13.66.190 Grease Interceptor Requirements.

A. All FSEs shall meet the requirements and standards established herein before discharging to any public sewer. Any FSEs required to pre-treat wastewater shall install, operate, and maintain an approved type and adequately sized grease interceptor necessary to comply with this Chapter.

B. Grease interceptor sizing and installation shall conform to the current edition of the Uniform Plumbing Code. Grease interceptors shall be constructed in accordance with the design approved by the FOG Control Program Manager and shall have a minimum of two compartments with fittings designed for grease retention.

C. The grease interceptor shall be installed at a location where it shall be at all times easily accessible for inspection, cleaning, and removal of accumulated grease.

D. Access manholes, with a minimum diameter of 24 inches, shall be provided over each grease interceptor chamber and sanitary tee. The access manholes shall extend at least to finished grade and be designed and maintained to prevent water inflow or infiltration. The manholes shall also have readily removable covers to facilitate inspection, grease removal, and wastewater sampling activities.

13.66.200 Grease Trap Requirements.

A. FSEs may be required to install grease traps in the waste line leading from drains, sink, and other fixtures or equipment where grease may be introduced into the sewer system in quantities that can cause blockage.

B. Sizing and installation of grease traps shall conform to the current edition of the California Plumbing Code, as adopted and amended by the City (California Plumbing Code).

C. Grease traps shall be maintained in efficient operating conditions by removing accumulated grease on a daily basis.

D. Grease traps shall be maintained free of all food residues and any FOG waste removed during the cleaning and scraping process.

E. Grease traps shall be inspected periodically to check for leaking seams and pipes, and for effective operation of the baffles and flow regulating device. Grease traps and their baffles shall be maintained free of all caked-on FOG and waste. Removable baffles shall be removed and cleaned during the maintenance process.

F. Dishwashers and food waste disposal units shall not be connected to or discharged into any grease trap.

13.66.210 Monitoring Facilities Requirements.

A. The City may require a FSE to construct and maintain in proper operating condition at an FSE's sole expense, flow monitoring, constituent monitoring and/or sampling facilities.

B. The location of the monitoring or metering facilities shall be subject to approval by the FOG Control Program Manager.

C. FSEs shall during regular business hours, provide immediate and safe access to the FOG Control Program Manager or inspectors to the FSEs' monitoring and metering facilities.

D. FSEs shall, upon request, submit to the FOG Control Program Manager waste analysis plans, contingency plans, and other necessary information to verify they are in compliance with this Chapter.

E. No FSEs shall increase the use of water or in any other manner attempt to dilute a discharge as a way of achieving compliance with this Chapter or their FOG Wastewater Discharge Permit.

13.66.220 Requirements for Best Management Practices (BMP)

A. All FSEs shall implement BMP in accordance with the requirements and guidelines established by the City under its FOG Control Program in an effort to minimize the discharge of FOG to the sewer system.

B. All FSEs shall be required, at a minimum, to comply with the following BMP, when applicable:

1. Drain screens shall be installed on all drainage pipes in food preparation areas.
2. All waste cooking oil shall be collected and stored properly in recycling receptacles such as barrels or drums. Such recycling receptacles shall be maintained properly to ensure that they do not leak. Licensed waste haulers or an approved recycling facility must be used to dispose of waste cooking oil.
3. All food waste shall be disposed of directly into the trash or garbage, and not in sinks.
4. Employees of the FSEs shall be trained within 180 days of the effective date of this Chapter and twice each calendar year thereafter in the following areas:
 - a) How to dry wipe pots, pans, dishware and work areas before washing to remove grease.
 - b) How to properly dispose of food waste and solids in enclosed plastic bags prior to disposal in trash bins or containers to prevent leaking and odors.
 - c) The location and use of absorption products to clean under fryer baskets and other locations where grease may be spilled.
 - d) How to properly dispose of grease or oils from cooking equipment into a grease receptacle such as a barrel or drum.

Training shall be documented and employee signatures retained indicating each employee's attendance and understanding of the practices reviewed. Training records shall be available for review at any reasonable time by the FOG Control Program Manager or an inspector.

5. Filters shall be cleaned as frequently as necessary to be maintained in good operating condition. The wastewater generated from cleaning the exhaust filter shall be disposed properly.
6. BMP shall be posted conspicuously in the food preparation and dishwashing areas at all times.

13.66.230 Grease Interceptor Maintenance Requirements.

A. Grease Interceptors shall be maintained in efficient operating condition by periodic removal of their full content, including wastewater, FOG, floating materials, sludge and solids.

B. No FOG that has accumulated in a grease interceptor shall be allowed to pass into any sewer lateral, sewer system, storm drain, or public right of way during maintenance activities.

C. FSEs with grease interceptors may be required to submit data and information necessary to establish the maintenance frequency grease interceptors.

D. The maintenance frequency for all FSEs with a grease interceptor shall be determined in one of the following methods:

1. Grease interceptors shall be fully pumped out and cleaned at a frequency such that the combined FOG and solids accumulation does not exceed 25% of the total liquid depth of the grease interceptor. This is to ensure that the minimum hydraulic retention time and required available volume is maintained to effectively intercept and retain FOG.
2. All FSEs with a Grease Interceptor shall maintain their grease interceptor not less than every 6 months.
3. The City may mandate periodic cleaning if it finds that a FSE is not maintaining a grease interceptor in a manner in compliance with D.1. above. The maintenance frequency may be adjusted when sufficient data have been obtained to establish an average frequency that will ensure compliance with D.1. above. Based on the actual generation of FOG from a FSE, the maintenance frequency may increase or decrease.
4. A FSE may submit a request to the FOG Control Program Manager requesting a change in the maintenance frequency at any time. The FSE has the burden of responsibility to demonstrate that the requested change in frequency reflects actual operating conditions based on the average FOG accumulation over time and meets the requirements described in D.1. above and that it is in full compliance with the conditions of its permit and this Chapter. Upon determination by the FOG Control Program Manager that the requested revision is justified, the permit shall be revised accordingly to reflect the change in maintenance frequency.
5. If the grease interceptor, at any time, contains FOG and solids accumulation that does not meet the requirements described in D.1. above the FSE shall be required to have the grease interceptor serviced immediately such that all FOG, sludge, and other materials are completely removed from the grease interceptor.

13.66.240 Monitoring and Reporting Conditions.

A. Monitoring for Compliance with Permit Conditions and Reporting Requirements

1. The FOG Control Program Manager may require periodic reporting of the status of implementation of BMP, in accordance with the FOG Control Program.
2. The FOG Control Program Manager may require visual monitoring at the sole expense of the Permittee to observe the actual conditions of the FSEs' sewer lateral and sewer lines downstream.
3. The FOG Control Program Manager may require reports for self-monitoring of wastewater constituents and FOG characteristics of the Permittee needed for determining compliance with any conditions or requirements as specified in the FOG Discharge Permit or this Chapter. Monitoring reports of the analyses of wastewater constituents and FOG characteristics shall be in a manner and form approved by the FOG Control Program Manager. Failure by the Permittee to perform any required monitoring, or to submit monitoring reports required by the FOG Control Program Manager constitutes a violation of this Chapter. The Permittee shall be responsible for any and all expenses of the City in undertaking such monitoring analyses and preparation of reports required of Permittee..

B. Record Keeping Requirements. The Permittee shall be required to keep all manifests, receipts and invoices of all cleaning, maintenance, grease removal of/from the grease control device, disposal carrier and disposal site location for no less than two years. The Permittee shall, upon request, make the manifests, receipts and invoices available to any City representative, or inspector. These records may include:

1. A logbook of grease interceptor, grease trap or grease control device cleaning and maintenance practices.
2. A record of BMP being implemented including employee training.
3. Copies of records and manifests of wastehauling interceptor contents.
4. Records of sampling data and sludge height monitoring for FOG and solids accumulation in the grease interceptors.
5. Any other information deemed appropriate by the FOG Control Program Manager to ensure compliance with this Ordinance.

C. Falsifying Information or Tampering with Process. It shall be unlawful to make any false statement, representation, record, report, plan or other document that is filed with the City, or to tamper with or knowingly render inoperable any grease control device, monitoring device or method or access point required under this Chapter.

13.66.250 Inspection and Sampling Conditions.

A. The FOG Control Program Manager may inspect or order the inspection and sampling of wastewater discharges of any FSE to ascertain compliance with this Chapter. The FSE shall allow the City access to its premises, during normal business hours, for purposes of inspecting the FSE's grease control devices, BMP implementation, reviewing the manifests, receipts and other records required by this Chapter.

B. The FOG Control Program Manager shall have the right to place or order the placement on the FSE's property or other reasonable locations as determined by the FOG Control Program Manager, such devices as are necessary to conduct sampling or metering operations.

13.66.260 Right of Entry.

Persons on premises where wastewater is created or discharged shall allow the FOG Control Program Manager or inspector, reasonable and safe access in order to carry out inspections authorized by this Chapter. No person shall interfere with, delay, resist or refuse entrance to the FOG Control Program Manager or inspector attempting to inspect any facility involved directly or indirectly with a discharge of wastewater to the City's sewer system.

13.66.270 Notification of Spill.

A. In the event a Permittee is unable to comply with any permit condition due to a breakdown of equipment, accidents, or human error or the Permittee has reasonable belief that its FSE's discharge will violate its FOG Discharge Permit or this Chapter, the Permittee or Permittee's representative shall immediately notify the City by telephone at the number specified in the Fog Discharge Permit. If the material discharged has the potential to cause or result in sewer blockages or SSOs, the Permittee shall immediately notify the County Health Department and the FOG Control Program Manager.

B. Confirmation of this notification shall be made in writing to the FOG Control Program Manager at the address specified in the Permit no later than five (5) working days from the date of the incident. The written notification shall state the date of the incident, the reasons for the discharge or spill, what steps were taken to immediately correct the problem, and what steps are being taken to prevent a recurrence.

C. Such notification shall not relieve the Permittee of any expense, loss, damage or other liability that may be incurred as a result of damage or otherwise arising out of a violation of this Chapter or other applicable law.

13.66.280 Enforcement.

A. The City Council finds that in order for the City to comply with the laws, regulations, and rules imposed upon it by Regulatory Agencies and to ensure that the

City's sewer facilities are protected and are able to operate with the highest degree of efficiency, and to protect the public health and environment, specific enforcement provisions must be adopted to govern the discharges to the City's system by FSEs.

13.66.290 Permit Suspension.

A. The discharge of wastewater in a manner that is in violation of this Chapter is hereby declared a public nuisance and may be abated in the manner provided in Chapter 8.04 of the Orange Municipal Code; provided that the City shall not, as provided in Section 8.04.030, be limited to those abatement procedures set forth in Chapter 8.04. The FOG Control Program Manager shall take the place of the Chief Building Official in making the determinations called for in Chapter 8.04. The abatement of illegal discharges of wastewater under this Chapter, which may take the form of a termination of service, permit suspension, permit revocation or other action, may arise out of any violation of this Chapter, including, but not limited to, a determination by the FOG Control Program Manager that a Permittee:

1. Knowingly provided a false statement, representation, record, report, or other document to the City.
2. Refused to provide records, reports, plans, or other documents required by this Chapter.
3. Falsified, tampered with, or knowingly rendered inaccurate any monitoring device or sample collection method.
4. Refused reasonable access to the FSE premises for reasons set forth in this Chapter.
5. Failed to make timely payment of all amounts owed to the City for user charges, permit fees, or any other fees imposed by this Chapter.
6. Caused SSOs or interference or sewer blockages with the City's sewer system..
7. Otherwise violated provisions of its FOG Discharge Permit or any provision of this Chapter.

13.66.300 Damage to Facilities or Interruption of Normal Operations.

A. Any person who discharges any waste which causes or contributes to any sewer blockage, SSOs, obstruction, interference, damage, or any other impairment to the City's sewer facilities or to the operation of those facilities shall be liable for all costs arising out of such discharge, including cleaning, repairing or any damages. The total amount shall be payable within forty-five (45) days of invoicing by the City.

13.66.310 Emergency Suspension Order.

A. The City may, by order of the City Manager, direct that a FSE immediately cease and desist all discharges into the City's sewer system when the City Manager determines that such suspension is necessary in order to stop an actual or impending discharge which presents a potential imminent or substantial threat to the public health and welfare or which may cause SSOs, sewer blockages, or a violation of any State or Federal law or regulation of the City. Any person notified such order shall immediately comply.

B. As soon as reasonably practicable following the issuance of an Emergency Suspension Order, but in no event more than five (5) business days following the issuance of such order, the City Manager shall hold a hearing to provide the Permittee the opportunity to present information and/or testimony in opposition to the issuance of the Emergency Suspension Order. Such a hearing shall not stay the effect of the Emergency Suspension Order. The City Manager shall issue a written decision and order within three (3) business days following the hearing, which decision shall be sent by first-class and certified mail to the Permittee. The decision of the City Manager following the hearing shall be final and not appealable to the City Council.

13.66.320 Civil Penalties.

A. All users of the City's system and facilities are subject to enforcement actions administratively or judicially by the City, U.S. EPA, State of California Regional Water Quality Control Board, or the County of Orange. Said actions may be taken pursuant to the authority and provisions of several laws, including but not limited to: (1) Federal Water Pollution Control Act, commonly known as the Clean Water Act (33 U.S.C.A. Section 1251 et seq.); (2) California Porter-Cologne Water Quality Control Act (California Water Code Section 13000 et seq.); (3) California Hazardous Waste Control Law (California Health & Safety Code Sections 25100 to 25250); (4) Resource Conservation and Recovery Act of 1976 (42 U.S.C.A Section 6901 et seq.); and (5) California Government Code, Sections 54739-54740.

B. In the event the City is subject to the payment of fines or penalties pursuant to the legal authority and actions of other regulatory or enforcement agencies based on a violation of law or regulation or its permits, and said violation can be established by the City, as caused in whole or part by the discharge of any user of the City's system which is in violation of any provision of this Chapter or the user's permit, the City shall be entitled to recover from such discharger all attributable costs and expenses, including, but not limited to, the full amount of said fines or penalties to which it has been subjected.

C. The City adopts by reference the provisions of California Government Code Sections 54740 – 54740.6 relating to the imposition of civil penalties and the filing of superior court actions and administrative complaints. As is further set forth therein, any person who violates any provision of this Chapter or their permit can be subject to a fine of \$25,000 per day for each day of the violation upon the City petitioning the superior

court in accordance with Government Code Section 54740. Civil penalties attached to the filing of an administrative complaint can range from \$2,000-\$5,000 per day as is further set forth in Government Code Section 54740.5.

D. After exhaustion of all administrative remedies and hearings provided in this Chapter, any person may seek judicial review of any final administrative decision of the City pursuant to Government Code Section 54740.6.

13.66.330 Criminal Penalties.

A. Any person who violates any provision of this Chapter is guilty of a misdemeanor, which upon conviction is punishable by a fine not to exceed \$1,000.00, or imprisonment for not more than 6 months, or both. Each violation and each day in which a violation occurs may constitute a new and separate violation of this Chapter and shall be subject to the penalties contained herein.

B. Prior to the filing of any misdemeanor charge, the City shall issue a Notice of Violation and provide the Permittee or other person in violation a reasonable opportunity to correct the violation or potential future violations to the satisfaction of the FOG Control Program Manager. The requirement to issue a Notice of Violation does not apply to situations in which a violation of this Chapter has resulted in a sewer blockage or SSO, where such violation poses an imminent threat or when there has been a repeated violation by the Permittee. The FOG Control Program Manager may impose any reasonable terms and conditions upon the Permittee as are necessary to correct the violation, including, but not limited to, requirements for installation of a grease control device and facilities, submittal of drawings or reports, audit of waste hauling records, implementation of BMP, payment of fees, etc.

C. If compliance is not achieved in accordance with the terms and conditions imposed by the FOG Program Control Manager, the FOG Control Program Manager may request prosecution by the City Attorney's Office and take other steps to obtain compliance as provided in this Chapter.

13.66.340 Payment of Charges.

A. Except as otherwise provided, all fees, charges and penalties (hereafter, "charge or charges") established by this Chapter are due and payable upon receipt of notice thereof. All such amounts are delinquent if unpaid 45 days after date of invoice.

B. Any charge that becomes delinquent shall have added to it a penalty in accordance with the following:

1. 46 days after date of invoice, a basic penalty of ten percent of the base invoice amount, not to exceed \$1,000; and

2. A penalty of one and one-half percent per month of the base invoice amount and basic penalty shall accrue from and after the 46th day after date of invoice.

C. Any invoice unpaid after 75 days from the date of invoice shall be cause for immediate initiation of permit revocation proceedings.

13.66.350 Appeals.

A. Except for penalties imposed under Sections 13.66.320 and 13.66.330 of this Chapter, a Permittee may appeal the imposition of any penalty or fee arising out of a violation of this Chapter to the City Manager; provided that the appeal is filed with the City Manager and such penalty or fee is paid prior to the time it becomes due. Failure to do either results in a waiver of any administrative appeal rights. If the appeal is timely filed and all penalties or fees are timely paid, no delinquent penalties shall accrue. The City Manager shall hold a hearing as soon as practical at which the Permittee shall be allowed to introduce evidence and call witnesses. If the appeal is successful, the applicable penalty or fee will be repaid to the Permittee without interest within 30 days of the City Manager's decision.

13.66.350 Financial Security/Amendments to Permit.

A. Security Deposit. As a condition precedent to allowing any discharge into the City's sewer system, the City may require a Permittee to make full payment of all fees and charges assessed under this Chapter. In addition, a Permittee may be required to deposit an amount equal to twice the annual FOG Discharge Permit fee if such Permittee has a history of one or more prior delinquencies. The City may use such deposit to pay any future delinquent fees, charges and penalties imposed on the Permittee.

B. Return of Security. In the event the Permittee makes timely payment of all fees and charges incurred for three (3) consecutive years, the City shall return the security deposit, without interest, to the Permittee.

13.66.360 California Building Standards Law Findings.

Pursuant to the provisions of the California Building Standards Law, California Health and Safety Code §§ 18941.5, 17958, 17958.5 and 17958.7, the City Council hereby finds that the amendments to the State Building Standards and Housing Laws, more particularly the California Plumbing Code, adopted herein are necessary because of climatic, geological or topographical conditions of property in the City's jurisdiction, and as more specifically described below.

A. Articles 2 and 4 modify the authority and discretion of the "Administrative Authority" of Section 1014.1 of the 2001 California Plumbing Code by requiring all FSEs to install and operate a grease control device, which may be a grease interceptor or grease trap, if no other device, mechanism, or process is found to successfully trap or collect or treat FOG prior to it being discharged into the sewer system.

B. Article 4 modifies the general maintenance requirements for grease interceptors of Section 1014.6 of the 2001 California Plumbing Code and establishes more specific maintenance requirements.

C. The location of the City's within the Santa Ana Watershed, along with the City's proximity to the Pacific Ocean and the waste discharge requirements imposed by the RWQCB require the strict compliance with grease control device regulations to prevent SSOs that threaten the health and safety of the public within the immediate vicinity of the overflow and downstream to the local beaches. Additional amendments and deletions to the California Plumbing Code are found to be administrative or procedural and are found to be reasonable and necessary to safeguard the public health and welfare.

SECTION II:

Should any section, subsection, clause, or provision of this Ordinance for any reason be held to be invalid or unconstitutional, such invalidity or unconstitutionality shall not affect the validity or constitutionality of the remaining portions of this Ordinance; it being hereby expressly declared that this Ordinance, and each section, subsection, sentence, clause and phrase hereof would have been prepared, proposed, approved and ratified irrespective of the fact that any one or more sections, subsections, sentences, clauses or phrases be declared invalid or unconstitutional.

SECTION III:

A copy of this Ordinance shall be filed with the California Building Standards Commission and the California Department of Housing and Community Development by the Secretary of the City Council as required by State law (Health & Safety Code Section 17958.7).

SECTION IV:

A summary of this Ordinance shall be published and a certified copy of the full text of this Ordinance shall be posted in the Office of the City Clerk at least five (5) days prior to the City Council meeting at which this Ordinance is to be adopted. A summary of this Ordinance shall also be published ~~once~~ within fifteen (15) days after this Ordinance's passage in a newspaper of general circulation, published, and circulated in the City of Orange. The City Clerk shall post in the Office of the City Clerk a certified copy of the full text of such adopted Ordinance along with the names of those City Council members voting for and against the Ordinance in accordance with Government Code Section 36933. This Ordinance shall take effect thirty (30) days from and after the date of its final passage.

ADOPTED this 9th day of November, 2004.

ORIGINAL SIGNED BY

MARK A. MURPHY

Mark A. Murphy, Mayor, City of Orange

ATTEST:

ORIGINAL SIGNED BY

MARY E. MURPHY

Mary E. Murphy, City Clerk, City of Orange

STATE OF CALIFORNIA)

COUNTY OF ORANGE)

CITY OF ORANGE)

I, MARY E. MURPHY, City Clerk of the City of Orange, California, do hereby certify that the foregoing Ordinance was introduced at the regular meeting of the City Council held on the 26th day of October, 2004, and thereafter at the regular meeting of said City Council duly held on the 9th day of November, 2004, was duly passed and adopted by the following vote, to wit:

AYES: COUNCILMEMBERS: Ambriz, Alvarez, Murphy, Coontz, Cavecche
NOES: COUNCILMEMBERS: None
ABSENT: COUNCILMEMBERS: None
ABSTAIN: COUNCILMEMBERS: None

ORIGINAL SIGNED BY

MARY E. MURPHY

Mary E. Murphy, City Clerk, City of Orange

ATTACHMENT 3

CITY AND
ORANGE COUNTY SANITATION DISTRICT
CONTRACT

Agm. 4159.B
C.1

AGREEMENT RE. FOG INSPECTION SERVICES

COP

THIS AGREEMENT is made and entered into, to be effective the ^{5th} day of April, 2006, ~~2005~~, by and between:

ORANGE COUNTY SANITATION DISTRICT, hereinafter referred to as "OCSD";

AND

City of Orange, hereinafter referred to "AGENCY";

collectively as the "Parties."

RECITALS

WHEREAS, OCSD is the regional agency with primary responsibility for collecting, treating, and disposing of wastewater in northern and central Orange County, California, and within the jurisdiction of the California Regional Water Quality Control Board 8 – Santa Ana Region, hereinafter referred to as "RB8"; and

WHEREAS, RB8 has adopted its Order No. R8-2002-0014, General Waste Discharge Requirements (the "Order"), requiring cities and local wastewater agencies within its jurisdiction in northern and central Orange County to monitor and control sewer system overflows ("SSOs"). The Order names OCSD as one of 31 Co-Permittees and as a facilitator agency to assist in obtaining regional compliance with the Order by Co-Permittees. The Co-Permittees include 16 cities and 13 local wastewater agencies, including 2 remaining military facilities, that provide sewer service in northern and central Orange County; and

WHEREAS, the Co-Permittees are individually required by the Order to develop a site-specific Sewer System Management Plan ("SSMP") to provide the framework as

well as specific management guidance to prevent, control, mitigate, track, and report sewer spills including, but not limited to, funding, staffing, training plans, and enforcement of site-specific Fats, Oils, and Grease ("FOG") Control Programs where they are indicated; and

WHEREAS, the Co-Permittees participating in the cooperative effort outlined in this Agreement desire to utilize the County of Orange (the "County"), through its Orange County Health Care Agency ("OCHCA"), to inspect food service establishments under each Co-Permittee's FOG Control Program. Using the County to perform inspections under OCSD's direction will result in significant cost savings to the participating Co-Permittees; and

WHEREAS, AGENCY is one of the Co-Permittees; and

WHEREAS, OCSD intends to enter into that certain agreement with the County entitled "Agreement for Provision of Environmental Health Services between County of Orange and Orange County Sanitation District." (the "County Agreement") Under the County Agreement, the County will inspect food service establishments on behalf of OCSD and any Co-Permittees that execute this Agreement.

AGREEMENT

NOW, THEREFORE, OCSD and AGENCY agree as follows:

Section 1: Inspection of Food Service Establishments. At AGENCY's request, OCSD shall direct the County to inspect food service establishments within AGENCY's jurisdiction pursuant to the County Agreement.

Section 2: Payment for Inspection Services and OCSD Administrative Costs. In consideration of any and all inspection services performed under this Agreement,

AGENCY shall pay OCSD AGENCY's share of payments for inspection services made to the County pursuant to the County Agreement and OCSD's costs incurred in administering the County Agreement. AGENCY's share of the costs of inspection services and administrative costs shall be calculated based on either (a) AGENCY's proportional share of the services provided under the County Agreement, or (b) AGENCY's proportional population as it compares with the populations of the other participating Co-Permittees. The OCSD Board of Directors, in its sole discretion, shall determine whether the proportional share of services or population is the appropriate measure of AGENCY's share, and AGENCY shall pay its share as determined by the OCSD Board of Directors. If population data is used, it will be updated yearly in the month of April as reported by the Center for Demographic Research at the California State University, Fullerton in its most recent Annual Report. Costs for obtaining said population data will be covered by OCSD. OCSD shall invoice AGENCY for inspection services quarterly and administrative costs annually. AGENCY shall remit payment for each invoice within thirty (30) days of receipt.

Section 3: Compliance with Order. AGENCY shall bear the ultimate responsibility for ensuring its own compliance with the Order within its jurisdictional limits.

Section 4: Contract Manager. OCSD as contract manager shall be solely responsible for administering the County Agreement.

Section 5: AGENCY Cooperation/FOG Program.

AGENCY agrees to cooperate with OCSD and the County in matters necessary for the work specified in the County Agreement. Without limiting the foregoing,

AGENCY agrees to provide the County inspectors with information as may be required, and access to regulated facilities. AGENCY represents that its FOG Control Program is substantially similar to OCSD's FOG Control Program, so that the County will be familiar with the AGENCY's Program. If AGENCY's Program changes and is no longer substantially similar to OCSD's FOG Control Program, OCSD in its discretion may terminate this Agreement. In the event that OCSD's FOG Control Program is revised, AGENCY shall revise its own FOG Control Program as may be necessary to ensure that AGENCY's Program remains substantially similar to OCSD's Program. If OCSD's Program changes, and AGENCY's Program is no longer substantially similar to OCSD's FOG Control Program, OCSD in its discretion may terminate this Agreement.

Section 6: Independence. AGENCY shall not be obligated in any manner by this Agreement to implement any finding or recommendation set forth in any County work product resulting from inspections performed under this Agreement.

Section 7: Indemnification.

(a) Mutual Indemnification. Each party agrees to indemnify and hold harmless the other party, its officers, agents, and employees, from all liability, claims, losses, and demands, including defense costs, whether resulting from court action or otherwise, arising out of the acts or omissions of the indemnifying party, its officers, agents, or employees, in connection with the performance of this Agreement. Each party agrees to provide the indemnifying party with written notification of any claim within thirty (30) days of notice thereof, to allow the indemnifying party control over the defense and settlement of the claim, and to cooperate with the indemnifying party in its defense.

(b) Third-Party Indemnification. AGENCY agrees to indemnify and hold harmless the County, its officers, agents, and employees, from all liability, claims, losses, and demands, including defense costs, whether resulting from court action or otherwise, arising out of the acts or omissions of the indemnifying party, its officers, agents, or employees, in connection with the performance of this Agreement.

Section 8: Authorized Signature. Each Party warrants that the individuals who have signed this Agreement have the legal power, right, and authority to make this Agreement and bind each respective Party.

Section 9: Notices. All notices, demands, invoices, and written communications required to be provided under this Agreement, shall be delivered at the following addresses or such other addresses as the Parties may designate by written notice:

If to AGENCY: City of Orange
Maintenance Division Manager
700 E. Chapman Ave.
Orange, CA 92666

With Copy To: City of Orange
Attention: Sr. Civil Eng. - Surface Water Quality
700 E. Chapman Ave.
Orange, CA 92666

If to OCSD: Orange County Sanitation District
Attention: General Manager
P.O. Box 8127
Fountain Valley, CA 92728-8127

With Copy To: Director of Technical Services
Orange County Sanitation District
P.O. Box 8127
Fountain Valley, CA 92728-8127

Depending on the method of transmittal, notice shall be deemed received as follows: by facsimile or other electronic transmission, as of the date and time sent, based on electronic confirmation of receipt; or by messenger, as of the date delivered; or by U.S. Mail first class postage prepaid, as of seventy-two (72) hours after deposit in the U.S. Mail.

Section 10 Construction of Agreement. It being agreed that the Parties or their agents have participated in the preparation of this Agreement, the language of this Agreement shall be construed according to its fair meaning, and not strictly for or against any Party. Any term referencing time, days, or period for performance shall be deemed calendar days and not work days.

Section 11: Modifications. No supplement, modification, or amendment of this Agreement shall be binding unless executed in writing and signed by the Parties.

Section 12: Waiver. No waiver of any default shall constitute a waiver of any other default or breach, whether of the same or other covenant or condition. No waiver, benefit, privilege, or service voluntarily given or performed by a Party shall give the other Party any contractual right by custom, estoppel, or otherwise.

Section 13: Successors and Assigns. Each and all of the covenants and conditions shall be binding on and shall inure to the benefit of the Parties, and their successors, heirs, personal representatives, or assigns. This Section shall not be construed as an authorization for any Party to assign any right or obligation under this Agreement.

Section 14: Severability. Should any part of this Agreement be declared by a final decision by a court or tribunal of competent jurisdiction to be unconstitutional,

invalid, or beyond the authority of either party to enter into or carry out, such decision shall not affect the validity of the remainder of this Agreement, which shall continue in full force and effect, provided that the remainder of this Agreement, absent the excised portion, can be reasonably interpreted to give effect to the intentions of the parties.

Section 15: Time of Essence. Time is of the essence in this Agreement, and the Parties agree to execute all documents and proceed with due diligence to complete all covenants and conditions.

Section 16: Counterparts. This Agreement may be signed in counterparts, each of which shall constitute an original and which collectively shall constitute one instrument.

Section 17: Entire Agreement. This Agreement contains the entire Agreement between the Parties and supersedes any prior oral or written statements or Agreements between the Parties.

Section 18: Effective Date. This Agreement shall become effective on the date first set forth above.

Section 19: Term. This Agreement shall remain in effect as long as the County Agreement remains in effect, unless sooner terminated by the mutual agreement of the parties.

Section 20: Independent Contractor Status. It is expressly understood and agreed by the parties that each party, while engaged in carrying out and complying with any of the terms and conditions of this agreement, is an independent contractor of the other, and not an employee. The parties expressly warrant not to represent, at any time or in any manner, that either party is an employee of the other. The same stipulation

shall apply to third-party contractors providing services to the parties herein pursuant to this Agreement. In addition, AGENCY acknowledges that the County, in performing services under the County Agreement, shall be wholly responsible for the manner in which it performs the services required of it by the terms of the County Agreement. COUNTY is entirely responsible for compensating staff and consultants employed by COUNTY. The County Agreement shall not be construed as creating the relationship of employer and employee, or principal and agent, between COUNTY and AGENCY or any of COUNTY's employees, agents, or subcontractors. In the County Agreement, COUNTY assumed exclusively the responsibility for the acts of its employees, agents, or subcontractors as they relate to the services to be provided during the course and scope of their employment. COUNTY, its employees, agents, or subcontractors shall not be entitled to any rights or privileges of AGENCY employees and shall not be considered in any manner to be AGENCY employees.

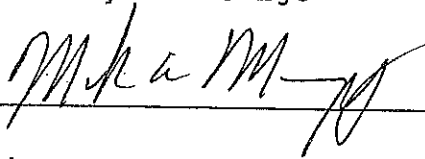
IN WITNESS WHEREOF, OCSD and AGENCY have each caused this Agreement to be executed by its duly authorized representative on the day and year set forth above.

ORANGE COUNTY SANITATION DISTRICT

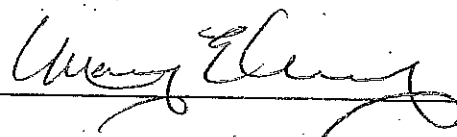
By Steve Anderson
Steve Anderson
Chair, Board of Directors

By Penny M. Bell
Secretary, Board of Directors

AGENCY City of Orange

By 

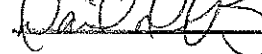
Title Mark A. Murphy, Mayor

ATTEST: By 

Title Mary E. Murphy, City Clerk

APPROVED AS TO FORM:

DATE: 3-16-03

BY: 
CITY:

ATTACHMENT 4

OCSD AND ORANGE COUNTY HEALTH CARE AGENCY CONTRACT

1 WHEREAS, the FOG Control Programs of most Co-Permittees closely follow the FOG Control
2 Program adopted by DISTRICT pursuant to DISTRICT's model FOG Control Ordinance;

3
4 WHEREAS, COUNTY serves as the Health Officer of the Cities within COUNTY, and contracts to
5 provide Environmental Health Services to the Cities, including inspections of food service
6 establishments;

7
8 WHEREAS, DISTRICT is the local sewer agency for County of Orange Unincorporated Area 7
9 north of the City of Tustin and the DISTRICT owned and operated parts of City of Tustin, and other
10 areas where parcels may be directly connected to the DISTRICT's regional collection system, and
11 wishes to contract with COUNTY for the provision of food service establishment inspection services
12 described herein;

13
14 WHEREAS, DISTRICT is coordinating the extension of such Kitchen Best Management Practices
15 (BMPs) screening inspection services to food service establishments within the jurisdiction of Co-
16 Permittees who wish to participate in a jointly coordinated effort to implement the RB8 Order and
17 monitor and control SSOs; and

18
19 WHEREAS, COUNTY is agreeable to the rendering of such services on the terms and condit
20 hereinafter set forth with DISTRICT acting as the lead contracting agency for the participating Co-
21 Permittees;

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23 NOW, THEREFORE, IT IS MUTUALLY AGREED AS FOLLOWS:

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1 **I. ALTERATION OF TERMS**

2 This Agreement, together with Exhibit A attached hereto and incorporated herein by reference fu
3 expresses all understanding of COUNTY and DISTRICT with respect to the subject matter of this
4 Agreement, and shall constitute the total Agreement between the parties for these purposes. No
5 addition to, or alteration of, the terms of this Agreement, whether written or verbal, shall be valid unless
6 made in writing and formally approved and executed by the parties.

7
8 **II. INDEMNIFICATION**

9 **A. MUTUAL INDEMNIFICATION**

10 1. Each party agrees to indemnify and hold harmless the other party, its officers, agents, and
11 employees from all liability, claims, losses, and demands, including defense costs, whether resulting
12 from court action or otherwise, arising out of the acts or omissions of the indemnifying party, its
13 officers, agents, or employees, or the condition of property used in the performance of this Agreement.

14 2. Each party agrees to provide the indemnifying party with written notification of any claim
15 within thirty (30) days of notice thereof, to allow the indemnifying party control over the defense and
16 settlement of the claim, and to cooperate with the indemnifying party in its defense.

17 **B. THIRD-PARTY INDEMNIFICATION**

18 1. Prior to COUNTY extending the services hereunder within the jurisdiction of any Co-
19 Permittee, DISTRICT in its coordination function shall first secure an indemnification agreeen
20 identical in the scope and form provided for herein from each such Co-Permittee indemnifying
21 COUNTY from all liability, claims, losses, and demands, including defense costs, arising out of each
22 such Co-Permittee's acts or omissions in the performance of services provided for in this Agreement.

23
24 **III. NOTICES**

25 **A.** Unless otherwise specified, all notices, claims, correspondence, and/or reports authorized or
26 required by this Agreement shall be effective when:

27 1. Written and deposited in the United States mail, first class postage prepaid and addressed as
28 follows:

29 DISTRICT: General Manager
30 Orange County Sanitation District
31 P.O. Box 8127
32 Fountain Valley, CA 92728-8127

33
34 COUNTY: Director Health Care Agency
35 County of Orange Health Care Agency
36 405 W. 5th Street, 7th Floor
37 Santa Ana, CA 92701

1 Furthermore, DISTRICT shall ensure that the participating Co-Permittees' FOG Control Programs are
2 substantially similar to DISTRICT's FOG Control Program to ensure uniformity among participa
3 agencies.

4 B. The Health Care Agency Director or his/her designee shall perform all environmental health
5 services as described in Exhibit A related to the implementation of DISTRICT's and participating Co-
6 Permittees' FOG Control Programs applicable to food service establishments. DISTRICT and
7 COUNTY may amend this Agreement, in writing, to reflect any additions or deletions of DISTRICT
8 ordinances to be implemented by the Health Care Agency Director or his/her designee. In the event of
9 such additions or deletions, DISTRICT shall in its coordination function ensure that each participating
10 Co-Permittee adopt similar additions or deletions to ensure uniformity among participating agencies.

11 1. It is agreed that nothing in this Agreement shall be construed as binding DISTRICT to
12 demand of COUNTY, or as requiring COUNTY to perform any particular number of inspections or
13 visits except for the annual inspection identified in Exhibit A. Services under this Agreement may be
14 denied to DISTRICT if the Health Care Agency Director or his/her designee determines that appropriate
15 personnel or other resources are unavailable or the Health Care Agency Director or his/her designee
16 does not have legal capacity to act or perform a particular function or functions.

17 2. COUNTY shall furnish all necessary labor, supervision, equipment, communication services,
18 facilities, and supplies necessary to perform the scope of work and level of services to be provided.

19 3. The Health Care Agency Director or his/her designee shall not perform any code enforcer
20 functions and shall not enforce any building code, electrical code, or plumbing code and shall not
21 enforce any vector control functions assumed by the Orange County Vector Control District for which
22 these functions are provided pursuant to an agreement with COUNTY dated December 17, 1974.

23 VI. SEVERABILITY

24
25 If a court of competent jurisdiction declares any provision of this Agreement or application thereof
26 to any person or circumstances to be invalid or if any provision of this Agreement contravenes any
27 Federal, State, or County statute, ordinance, or regulation, the remaining provisions of this Agreement or
28 the application thereof shall remain valid, in full force and effect, and to that extent the provisions of this
29 Agreement are severable.

30 VII. STATUS OF COUNTY

31
32 COUNTY shall be wholly responsible for the manner in which it performs the services required of it
33 by the terms of this Agreement. COUNTY is entirely responsible for compensating staff and consultants
34 employed by COUNTY. This Agreement shall not be construed as creating the relationship of employer
35 and employee, or principal and agent, between COUNTY and DISTRICT or any of COUNTY's
36 employees, agents, or subcontractors. COUNTY assumes exclusively the responsibility for the ac
37 its employees, agents, or subcontractors as they relate to the services to be provided during the course

1 and scope of their employment. COUNTY, its employees, agents, or subcontractors shall not be entitled
2 to any rights or privileges of DISTRICT employees and shall not be considered in any manner to be
3 DISTRICT employees. Where the services hereunder are to be extended to any participating Co-
4 Permittee, DISTRICT shall in its coordination function secure a similar stipulation by the participating
5 Co-Permittee.

6
7 **VIII. TERM**

8 A. The term of this Agreement shall commence on December 20, 2005, and shall remain in effect
9 until such time as it is terminated in accordance with the Termination Paragraph of this Agreement;
10 provided, however, the parties shall be obligated to perform such duties as would normally extend
11 beyond this term including, but not limited to, obligations with respect to confidentiality,
12 indemnification, audits, reporting, and accounting.

13 B. In the event of termination of this Agreement, the Health Care Agency Director or his/her
14 designee shall have no obligation to implement environmental health services as described in Exhibit A
15 of DISTRICT or of any participating Co-Permittee. Where the services hereunder are to be extended to
16 any participating Co-Permittee, DISTRICT shall in its coordination function secure a similar stipulation
17 by the participating Co-Permittee.

18
19 **IX. TERMINATION**

20 **A. TERMINATION WITHOUT CAUSE**

21 1. Either party may terminate this Agreement, without cause, upon no less than one hundred
22 eighty (180) days written notice given the other party.

23 **B. TERMINATION FOR CAUSE**

24 1. Either party may terminate this Agreement upon five (5) days written notice given the other,
25 if either party fails to perform any of the terms of this Agreement, provided the allegedly breaching party
26 has been given written notice of the alleged breach and has failed to cure the alleged breach within thirty
27 (30) days.

28 **C. CONTINGENT FUNDING**

29 1. Any obligation of COUNTY under this Agreement is contingent upon the following:

30 a) The continued availability of Federal, State, or COUNTY funds for reimbursement of
31 COUNTY's expenditures, and

32 b) Inclusion of sufficient funding for the services hereunder in the applicable budget
33 approved by the Board of Supervisors.

34 2. In the event such funding is subsequently reduced or terminated, COUNTY may terminate
35 this Agreement, or reduce or eliminate services, upon thirty (30) days written notice given DISTRICT.

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1 D. NON-EXCLUSIVE RIGHTS The rights and remedies of either party provided in this
2 Termination paragraph shall not be exclusive and are in addition to any other rights and remedies
3 provided by law or under this Agreement.
4

5 **X. WAIVER OF DEFAULT OR BREACH**

6 Waiver of any default by either party shall not be considered a waiver of any subsequent default.
7 Waiver of any breach by either party of any provision of this Agreement shall not be considered a waiver
8 of any subsequent breach. Waiver of any default or any breach by either party shall not be considered a
9 modification of the terms of this Agreement.

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1 IN WITNESS WHEREOF, the parties have executed this Agreement, in the County of Orange,
2 State of California.

3 ORANGE COUNTY SANITATION DISTRICT
4

5
6 BY: *Stacie Anderson* DATED: *Dec 06 2005*

7
8 TITLE: Chairperson
9

10
11 COUNTY OF ORANGE
12

13
14 BY: _____ DATED: _____
15 CHAIRMAN OF THE BOARD OF SUPERVISORS
16

17 SIGNED AND CERTIFIED THAT A COPY
18 OF THIS DOCUMENT HAS BEEN DELIVERED
19 TO THE CHAIRMAN OF THE BOARD.
20

21 _____ DATED: _____
22 DARLENE J. BLOOM
23 Clerk of the Board of Supervisors
24 of Orange County, California
25

26 APPROVED AS TO FORM
27 OFFICE OF THE COUNTY COUNSEL
28 ORANGE COUNTY, CALIFORNIA
29

30
31 BY: *Christopher J. Miller* DATED: *11/21/05*
32 DEPUTY

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EXHIBIT A
SERVICES TO BE PROVIDED BY
COUNTY OF ORANGE, HEALTH CARE AGENCY
FOOD PROTECTION PROGRAM

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I. FIELD FUNCTIONS

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Conduct one food service establishment FOG Control Program Kitchen BMP screening inspection annually. Inspections will be conducted at those facilities identified in the COUNTY Food Protection Program inventory as unpackaged food facilities. Environmental Health Specialists will report observations of noncompliance to DISTRICT; no FOG separation/containment/interceptor equipment inspections, follow up inspections, enforcement actions, additional inspection information, or joint inspections will be made or required. COUNTY will provide DISTRICT with the inventory (names and addresses) of unpackaged food facilities. DISTRICT will provide COUNTY the jurisdictional boundaries of the participating agencies and provide a listing of the inventoried unpackaged food facilities within the boundaries of each participating agency. Kitchen Best Management Practices (BMPs) screening inspections shall:

1. Verify the removal of garbage disposals
2. Verify the use of drain screens (sinks, floor sinks, floor drains)
3. Review fats, oils, and grease maintenance logs or manifests
4. Verify the presence of kitchen signage outlining proper grease disposal and dry scraping of dishes
5. Verify the presence of Kitchen BMP Training records
6. Verify use of FOG recycling containers (yellow grease and proof of recycling records)
7. Provide education and outreach that will consist of disseminating literature provided by the DISTRICT
8. Observe evidence of improper FOG disposal within the food service establishments

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II. ADMINISTRATIVE FUNCTIONS

COUNTY will report Kitchen BMPs observations to one centralized location agreed to between COUNTY and DISTRICT. COUNTY will revise the Food Facility Inspection Report by adding fields pertaining to Kitchen BMPs observations. COUNTY will create a database query that identifies all the unpackaged food facilities that received Kitchen BMPs screening inspection and transfer to the DISTRICT annually. COUNTY will perform quality assurance on Kitchen BMP data prior to transfer to DISTRICT. However, DISTRICT may periodically audit COUNTY's records to ensure that all the appropriate data is being procured, processed, and transferred. Kitchen BMP screening inspection observation data will be provided no later than the 15th of the month following an inspection. COUNTY will transfer screening inspection data electronically to DISTRICT or other mutually agreed upon

1 mechanism. COUNTY will perform program evaluations periodically to ensure that each facility
2 requiring an inspection has received one within the specified time period and to review time values.

3
4 **III. TRAINING**

5 COUNTY will create a training presentation for COUNTY Food Protection Program staff.
6 COUNTY will provide training to the COUNTY Food Protection Program staff on Kitchen BMP
7 screening inspections and allow DISTRICT and their program-related designees and contracted Co-
8 Permittees to observe. Refresher training will be left to the discretion of COUNTY. COUNTY will
9 incorporate Kitchen BMP screening components into the new Specialist-training program.

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ATTACHMENT 5

FSE DATABASE TO OCHCA

Outlook 151

OCHCA Food Facility List

CITY	FACILITY_NAME	SITE_ADDRESS	PE	DESCRIPTION	RECORD_ID
ORANGE	7-ELEVEN #21172-17923F	1679 N GLASSELL ST	312	SUPERMARKET 2000-5999 SQ FT	PR0008048
ORANGE	7-ELEVEN #21172-19969B	290 S MAIN ST	312	SUPERMARKET 2000-5999 SQ FT	PR0005257
ORANGE	ABC MARKET	918 N GLASSELL ST STE C	312	SUPERMARKET 2000-5999 SQ FT	PR0001641
ORANGE	AMAI SUSHI	1904 N TUSTIN AVE	112	RESTAURANT 31-60 PERSONS	PR0023450
ORANGE	BEN & JERRYS	20 CITY BLVD WEST STE F-2	111	RESTAURANT UNDER 31 PERSONS	PR0001921
ORANGE	CAFE 765CD	765 S CITY DR STE 130	112	RESTAURANT 31-60 PERSONS	PR0001076
ORANGE	CARLS JR #481	1522 E KATELLA AVE	113	RESTAURANT 61-100 PERSONS	PR0002013
ORANGE	CAROLINAS	150 S HEWES ST STE 101	112	RESTAURANT 31-60 PERSONS	PR0002567
ORANGE	CHAPMAN UNIVERSITY	386 N CENTER ST	116	RESTAURANT 201+ PERSONS	PR0003320
ORANGE	CHAPMAN UNIVERSITY	ONE UNIVERSITY DR	111	RESTAURANT UNDER 31 PERSONS	PR00050602
ORANGE	CHILDRENS HOSPITAL OF ORANGE	455 S MAIN ST	916	HOSPITAL & SKILLED NURSING KITCHI	PR00011133
ORANGE	CYRANOS COFFEE HOUSE	7446 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0020682
ORANGE	D & H DONUTS	1510 E COLLINS AVE	111	RESTAURANT UNDER 31 PERSONS	PR0014020
ORANGE	D KS DONUTS	3744 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0019977
ORANGE	DEL TACO #401	2043 W CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0020520
ORANGE	DEL TACO #87	3730 E CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0005441
ORANGE	DIEDRICH COFFEE	44 PLAZA SQ	112	RESTAURANT 31-60 PERSONS	PR0004979
ORANGE	DISTRICT, THE	223 W CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0015378
ORANGE	DOMINOS PIZZA #7744	1621 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0002867
ORANGE	DUKES BURGER	388 S MAIN ST	113	RESTAURANT 61-100 PERSONS	PR0004734
ORANGE	EL MARIACHI RESTAURANT	650 N TUSTIN AVE	115	RESTAURANT 151-200 PERSONS	PR0020136
ORANGE	EL MIRADOR	4710 E CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0018701
ORANGE	EL PORTAL PIZZERIA - NEVERIA	4530 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR00050527
ORANGE	EXTREMES SPORTSBAR	1535 W CHAPMAN AVE	114	RESTAURANT 101-150 PERSONS	PR0014409
ORANGE	FELIX CONTINENTAL CAFE	36 PLAZA SQ	113	RESTAURANT 61-100 PERSONS	PR0013227
ORANGE	GINZAYA JAPANESE	7522 E CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR00054680
ORANGE	GOLDEN FIRE	878 N GLASSELL ST	112	RESTAURANT 31-60 PERSONS	PR0005722
ORANGE	GOLDEN GARDEN RESTAURANT	816 E LINCOLN AVE	112	RESTAURANT 31-60 PERSONS	PR0003633
ORANGE	HEALTH BRIDGE CHILDRENS	393 S TUSTIN ST	481	INACTIVE PE - HOSPITAL KITCHEN UNI	PR0010169
ORANGE	HONG KONG BBQ	918 N GLASSELL ST STE B	111	RESTAURANT UNDER 31 PERSONS	PR00044106
ORANGE	ICE CREAM/WATER BY WATER GOURN	1447 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR00043206
ORANGE	INTERNATIONAL HOUSE OF PANCAKE	707 N TUSTIN AVE	113	RESTAURANT 61-100 PERSONS	PR0016977
ORANGE	JAMBA JUICE	20 CITY BLVD WEST STE KF5	111	RESTAURANT UNDER 31 PERSONS	PR0001952
ORANGE	JK FOOD STORE	492 N TUSTIN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0012372
ORANGE	JOHNNY REBS	2940 E CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0022778
ORANGE	JOYS CAFE	512 E KATELLA AVE	113	RESTAURANT 61-100 PERSONS	PR0015418
ORANGE	JUMBO DONUTS	138 E LINCOLN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0007391
ORANGE	LA BODEGA MARKET	259 S TUSTIN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0000547
ORANGE	LA PURISIMA SCHOOL	11712 HEWES ST	181	PRIVATE SCHOOLS - UNPACKAGED	PR0023704
ORANGE	LAMPOST PIZZA	1716 W CHAPMAN AVE	114	RESTAURANT 101-150 PERSONS	PR0002514
ORANGE	LAS BRASAS MEXICAN GRILL	1981 N TUSTIN AVE	112	RESTAURANT 31-60 PERSONS	PR0012091
ORANGE	LITTLE CAESARS #5720	13047 CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR00003136

OCHCA Food Facility List

CITY	FACILITY_NAME	SITE_ADDRESS	PE	DESCRIPTION	RECORD_ID
ORANGE	LUCKY STAR	374 S MAIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0002521
ORANGE	LUCKY STRIKES - ORANGE	20 CITY BLVD WEST STE G2	114	RESTAURANT 101-150 PERSONS	PR00047367
ORANGE	MAIN ST PIZZA & PASTA	424 S MAIN ST STE D	112	RESTAURANT 31-60 PERSONS	PR0002046
ORANGE	MARIE CALLENDER	574 N TUSTIN ST	113	RESTAURANT 61-100 PERSONS	PR0015037
ORANGE	MARIE CALLENDER #76	307 E KATELLA AVE	115	RESTAURANT 151-200 PERSONS	PR0005215
ORANGE	MCDONALDS	4200 E CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0019023
ORANGE	ORANGE TREE DELI	124 E LINCOLN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0000783
ORANGE	PJS ABBEY	182 S ORANGE	114	RESTAURANT 101-150 PERSONS	PR0007845
ORANGE	QUIZNOS	1500 E VILLAGE WAY STE 2373	111	RESTAURANT UNDER 31 PERSONS	PR0005460
ORANGE	QUIZNOS	3533 E CHAPMAN AVE STE B	111	RESTAURANT UNDER 31 PERSONS	PR00054715
ORANGE	QUIZNOS	3743 W CHAPMAN AVE STE B	112	RESTAURANT 31-60 PERSONS	PR00052571
ORANGE	RUBIOS RESTAURANT	20 CITY BLVD WEST STE F8	113	RESTAURANT 61-100 PERSONS	PR0001934
ORANGE	RUBYS CAFE & CATERING	800 N MAIN ST	122	CATERING 2000-5999 SQ.FT	PR0003904
ORANGE	RUPEE ROOM, THE	1170 N TUSTIN AVE	114	RESTAURANT 101-150 PERSONS	PR0000626
ORANGE	SANDWICH CAFE	902 TOWN & COUNTRY RD	111	RESTAURANT UNDER 31 PERSONS	PR0005900
ORANGE	SASOON CHICKEN	3440 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0002185
ORANGE	SIETE MARES RESTAURANT	540 W CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0003474
ORANGE	SIZZLER #43	584 N TUSTIN ST	114	RESTAURANT 101-150 PERSONS	PR0012651
ORANGE	SUBWAY	2094B N TUSTIN ST	112	RESTAURANT 31-60 PERSONS	PR0008601
ORANGE	TARGET STORES #230	2191 N TUSTIN ST	112	RESTAURANT 31-60 PERSONS	PR0002838
ORANGE	TEA HOUSE MINI MARKET	1948 N TUSTIN ST	311	SUPERMARKET UNDER 2000 SQ.FT	PR0017531
ORANGE	TEDS BURGERS	125 E TAFT AVE	112	RESTAURANT 31-60 PERSONS	PR0007593
ORANGE	TROPI JUGOS #3	4509 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0007213
ORANGE	TULSA RIB COMPANY	954 N TUSTIN ST	112	RESTAURANT 31-60 PERSONS	PR0008146
ORANGE	VICTORIAN MANOR, THE	204 N OLIVE	111	RESTAURANT UNDER 31 PERSONS	PR0004725
ORANGE	VIVA MEXICO RESTAURANT	3702 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0016710
ORANGE	WENDYS OLD FASHIONED #503	1237 N TUSTIN AVE	113	RESTAURANT 61-100 PERSONS	PR0004871
ORANGE	WHAT A LOT A PIZZA	1500 E LINCOLN AVE	111	RESTAURANT UNDER 31 PERSONS	PR00045985
ORANGE	WIENERSCHNITZEL	2205 W CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0007823
ORANGE	WIENERSCHNITZEL #660	108 W LINCOLN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0000685
ORANGE	WILD NOODLES	1500 E VILLAGE WAY 2115	112	RESTAURANT 31-60 PERSONS	PR00054579
ORANGE	3 PALMS CAFE	3737 W CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0003679
ORANGE	7-ELEVEN #2172-27937B	108 W KATELLA AVE STE A	312	SUPERMARKET 2000-5999 SQ.FT	PR0001573
ORANGE	AMAI SUSHI	1904 N TUSTIN AVE	311	SUPERMARKET UNDER 2000 SQ.FT	PR0023450
ORANGE	AMERICAN WAY CULTURAL CENTER	2390 AMERICAN WAY ST	116	RESTAURANT 201+ PERSONS	PR00046520
ORANGE	ARNONES LITTLE ITALY	2143 N TUSTIN AVE STE 7	112	RESTAURANT 31-60 PERSONS	PR00052323
ORANGE	BEHIND THE SCENES	665 N TUSTIN ST STE J	121	CATERING UNDER 2000 SQ.FT	PR0001674
ORANGE	BURGER KING #1806	2620 W CHAPMAN AVE	114	RESTAURANT 101-150 PERSONS	PR0005843
ORANGE	BUSY BEE ASIAN FOOD	1500 E VILLAGE WAY STE 2191	111	RESTAURANT UNDER 31 PERSONS	PR00051021
ORANGE	CARLS JR #004	450 S CITY DR	114	RESTAURANT 101-150 PERSONS	PR0003235
ORANGE	CARLS JR #52	3510 E CHAPMAN AVE	114	RESTAURANT 101-150 PERSONS	PR0021082
ORANGE	CARROWS RESTAURANT	2810 E CHAPMAN AVE	114	RESTAURANT 101-150 PERSONS	PR00009811

OCHCA Food Facility List

CITY	FACILITY_NAME	SITE_ADDRESS	PE	DESCRIPTION	RECORD_ID
ORANGE	CHA THAI RESTAURANT	1520 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0010818
ORANGE	CHAPMAN UNIVERSITY	386 N CENTER ST	111	RESTAURANT UNDER 31 PERSONS	PR0003321
ORANGE	COFFEE BEAN & TEA LEAF, THE	2202 N TUSTIN AVE STE C	111	RESTAURANT UNDER 31 PERSONS	PR0050034
ORANGE	COURTYARD DELI	152 N GLASSELL ST STE A	111	RESTAURANT UNDER 31 PERSONS	PR0001116
ORANGE	DOLLYS DONUTS & COOKIES TOO	350 S MAIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0022014
ORANGE	DONUT PLUS	918 N GLASSELL ST STE A	111	RESTAURANT UNDER 31 PERSONS	PR0001642
ORANGE	EL FARO MARKET CARNICERIA # 3	1701 W CHAPMAN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0002619
ORANGE	EL METATE MARKET	125 N RANCHO SANTIAGO BLVD	302	INACTIVATE - SUPERMKT/BAKERY 200	PR0011804
ORANGE	EL RANCHO MARKET	1095 N GLASSELL ST	311	SUPERMARKET UNDER 2000 SQ FT	PR0017677
ORANGE	FLAME BROILER/RICE BOWL, THE	2316 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0001448
ORANGE	FOUNTAIN CARE CENTER	1835 W LA VETA AVE	915	HOSPITAL/SKILLED NURSING KITCHEN	PR0005824
ORANGE	GREAT WRAPS & CHEESESTEAKS	20 CITY BLVD WEST STE F-7	111	RESTAURANT UNDER 31 PERSONS	PR0047179
ORANGE	HILTON SUITES ANAHEIM/ORANGE	400 N STATE COLLEGE BLVD	116	RESTAURANT 201+ PERSONS	PR0000741
ORANGE	IN-N-OUT BURGER	2585 N TUSTIN ST	113	RESTAURANT 61-100 PERSONS	PR0049354
ORANGE	JACK IN THE BOX #282	3111 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0016768
ORANGE	JACK IN THE BOX #3305	431 W KATELLA AVE	112	RESTAURANT 31-60 PERSONS	PR0016929
ORANGE	JS BURGERS	1231 W CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0010070
ORANGE	KATELLA GRILL	1325 W KATELLA AVE	114	RESTAURANT 101-150 PERSONS	PR0007010
ORANGE	KC LIQUOR & DELI	296 S TUSTIN ST	311	SUPERMARKET UNDER 2000 SQ FT	PR0014547
ORANGE	LA CASITA L C	209 E LINCOLN AVE	112	RESTAURANT 31-60 PERSONS	PR0017335
ORANGE	LA SIESTA MEXICAN RESTAURANT	1010 N BATAVIA ST	112	RESTAURANT 31-60 PERSONS	PR0013672
ORANGE	LUTHERAN HIGH SCHOOL	2222 N SANTIAGO BLVD	181	PRIVATE SCHOOLS - UNPACKAGED	PR0007204
ORANGE	MAHARAJA PALACE, THE	421 N TUSTIN ST	114	RESTAURANT 101-150 PERSONS	PR0002994
ORANGE	MATTERN SAUSAGE	4327 E CHAPMAN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0016322
ORANGE	MCDONALDS	606 N TUSTIN ST	113	RESTAURANT 61-100 PERSONS	PR0014807
ORANGE	MR JS COCKTAILS	303 E KATELLA AVE	171	TAVERN UNDER 60 PERSONS	PR0003304
ORANGE	NATIONAL SPORTS GRILL	450 N STATE COLLEGE BLVD	116	RESTAURANT 201+ PERSONS	PR0022187
ORANGE	NORMS RESTAURANT	1550 E KATELLA AVE	114	RESTAURANT 101-150 PERSONS	PR0005554
ORANGE	ORANGE CAFE	1608 E MAYFAIR AVE	112	RESTAURANT 31-60 PERSONS	PR0018121
ORANGE	ORANGE MARKET BROILER	20 CITY BLVD WEST STE R-6	116	RESTAURANT 201+ PERSONS	PR0001916
ORANGE	PACIFIC COAST HOT DOG	3438 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0002227
ORANGE	PACIFIC RANCH MKT	7540 E CHAPMAN AVE	313	SUPERMARKET 6000-29999 SQ FT	PR0003510
ORANGE	PASTA POMODORO	2214 N TUSTIN STE B	113	RESTAURANT 61-100 PERSONS	PR0050033
ORANGE	PEPITOS RESTAURANT	840 THE CITY DRIVE SOUTH STE I	113	RESTAURANT 61-100 PERSONS	PR0009328
ORANGE	PHO MAY	1515 W CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0046035
ORANGE	QUIZNOS	313 E KATELLA	112	RESTAURANT 31-60 PERSONS	PR0023900
ORANGE	QUIZNOS CLASSIC SUBS	20 CITY BLVD WEST STE F-9	111	RESTAURANT UNDER 31 PERSONS	PR0001944
ORANGE	RENATAS CAFE ITALIANO	227 E CHAPMAN AVE STE B	111	RESTAURANT UNDER 31 PERSONS	PR0001120
ORANGE	RICHIES NEIGHBORHOOD PIZZERIA	20 CITY BLVD WEST STE F10	111	RESTAURANT UNDER 31 PERSONS	PR0011904
ORANGE	RIDGELINE COUNTRY CLUB	1051 MEADS AVE	111	RESTAURANT UNDER 31 PERSONS	PR0005254
ORANGE	SAINT JOSEPH HOSPITAL	1100 W STEWART DR	486	INACTIVE PE - HOSPITAL KITCHEN 201	PR0002439
ORANGE	SIGNAL LOUNGE	3804 E CHAPMAN AVE STE F	171	TAVERN UNDER 60 PERSONS	PR0006741

OCHCA Food Facility List

CITY	FACILITY_NAME	SITE_ADDRESS	PE	DESCRIPTION	RECORD_ID
ORANGE	STATER BROS MARKETS #165	3325 E CHAPMAN AVE	304	SUPERMARKET/BAKERY 30000+ SQ FT	PR0023197
ORANGE	TACO MESA	3533 E CHAPMAN AVE STE F	112	RESTAURANT 31-60 PERSONS	PR0005676
ORANGE	TACOS JALISCO	480 N TUSTIN ST	113	RESTAURANT 61-100 PERSONS	PR0013904
ORANGE	TAQUERIA GUADALUPANA	1997 N ORANGE OLIVE RD STE B	111	RESTAURANT UNDER 31 PERSONS	PR0005081
ORANGE	TAQUERIA MEXICO	108 W KATELLA AVE STE C	111	RESTAURANT UNDER 31 PERSONS	PR0001547
ORANGE	TAQUERIA TISCARENO	1639 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0002202
ORANGE	TEA HOUSE MINI MARKET	1948 N TUSTIN ST	301	SUPERMARKET/BAKERY UNDER 6000	PR0017531
ORANGE	THANH BINH RESTAURANT	2024 N TUSTIN AVE	112	RESTAURANT 31-60 PERSONS	PR0023972
ORANGE	TUMMY STUFFER OF ORANGE	1010 N BATAVIA ST STE K	112	RESTAURANT 31-60 PERSONS	PR0004321
ORANGE	VERACRUZ MEXICAN RESTAURANT	331 N TUSTIN ST	112	RESTAURANT 31-60 PERSONS	PR0000214
ORANGE	WEST OAK PETROLEUM	1940 E KATELLA AVE	311	SUPERMARKET UNDER 2000 SQ FT	PR0000488
ORANGE	WINCHELLS #9171	272 N TUSTIN ST	112	RESTAURANT 31-60 PERSONS	PR0010901
ORANGE	YORBA JR HIGH SCHOOL	935 N CAMBRIDGE ST	190	PUBLIC SCHOOL - PRODUCTION KITCH	PR0010723
ORANGE	ZITOS PIZZA	2036 N TUSTIN ST	113	RESTAURANT 61-100 PERSONS	PR0013819
ORANGE	ALBERTSONS	4550 E CHAPMAN AVE	314	SUPERMARKET 30000+ SQ FT	PR0044827
ORANGE	ALBERTSONS #6551	8440 E CHAPMAN AVE	303	SUPERMARKET/BAKERY 6000-29999 S	PR0000310
ORANGE	ALCATRAZ BREWING CO	20 CITY BLVD WEST STE R-1	116	RESTAURANT 201+ PERSONS	PR0001942
ORANGE	BELLAS KITCHEN	301 CITY DR	114	RESTAURANT 101-150 PERSONS	PR0019625
ORANGE	BLIMPIE SUB & SALADS	840 S CITY DR STE I	112	RESTAURANT 31-60 PERSONS	PR0001167
ORANGE	CAROLS PLACE	749 W KATELLA AVE	112	RESTAURANT 31-60 PERSONS	PR0016971
ORANGE	CASK N CLEAVER	186 ATCHISON ST	114	RESTAURANT 101-150 PERSONS	PR0009694
ORANGE	CHARLEYS GRILLED SUBS	445 S MAIN ST STE B	112	RESTAURANT 31-60 PERSONS	PR0044366
ORANGE	CHENS PANDA	8422 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0014531
ORANGE	CHIPOTLE MEXICAN GRILL	2202 N TUSTIN ST STE A	112	RESTAURANT 31-60 PERSONS	PR0050180
ORANGE	CIRCLE K / 76 #2705681	2756 N TUSTIN ST	311	SUPERMARKET UNDER 2000 SQ FT	PR0008876
ORANGE	CLUB RIO BALSAS	851 W BARKLEY AVE	172	INACTIVATE - TAVERN 31-60 PERSONS	PR0000779
ORANGE	CONCA D'ORO	776 N TUSTIN ST	112	RESTAURANT 31-60 PERSONS	PR0020337
ORANGE	CORNER BAKERY	20 CITY BLVD WEST STE R4	115	RESTAURANT 151-200 PERSONS	PR0013371
ORANGE	COST PLUS WORLD MARKET	1500 E VILLAGE WAY STE 2294	311	SUPERMARKET UNDER 2000 SQ FT	PR0049172
ORANGE	CREATIVE CUISINE	1080 N BATAVIA ST STE D	121	CATERING UNDER 2000 SQ FT	PR0002954
ORANGE	DAIRY QUEEN #11935	3910 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0005169
ORANGE	DIPPIN DOTS	1500 VILLAGE WAY STE 2179	111	RESTAURANT UNDER 31 PERSONS	PR0050662
ORANGE	DONUT SHOP OF ORANGE	3024 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0019390
ORANGE	DONUT STAR	3201 N GLASSELL ST	111	RESTAURANT UNDER 31 PERSONS	PR0001733
ORANGE	EGGROLL ETC	1710 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0046949
ORANGE	EL MOCTEZOMA #3	1740 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0015447
ORANGE	EL TORITO #7226	3520 THE CITY	116	RESTAURANT 201+ PERSONS	PR0011589
ORANGE	FISHHOUSE MARKET & GRILL	7626 E CHAPMAN AVE STE B	111	RESTAURANT UNDER 31 PERSONS	PR0000542
ORANGE	FISHHOUSE MARKET & GRILL	7626 E CHAPMAN AVE STE B	113	RESTAURANT 61-100 PERSONS	PR0000542
ORANGE	FORD AND HORN CONCESSIONS	1 IRVINE PARK RD	311	SUPERMARKET UNDER 2000 SQ FT	PR0016939
ORANGE	JACK IN THE BOX #196	2500 N TUSTIN ST	113	RESTAURANT 61-100 PERSONS	PR0002913
ORANGE	JACKS SUB	1822 N GLASSELL ST	111	RESTAURANT UNDER 31 PERSONS	PR0003398

OCHCA Food Facility List

CITY	FACILITY_NAME	SITE_ADDRESS	PE	DESCRIPTION	RECORD_ID
ORANGE	JOHNNY ROCKETS	20 CITY BLVD WEST STE H916	113	RESTAURANT 61-100 PERSONS	PR0001930
ORANGE	JUICE MAX	1500 E VILLAGE WAY STE 2287	111	RESTAURANT UNDER 31 PERSONS	PR00050091
ORANGE	K C LIQUOR	2650 N SANTIAGO BLVD	312	SUPERMARKET 2000-5999 SQ FT	PR0011855
ORANGE	KOISAN RESTAURANT	1132 E KATELLA AVE	113	RESTAURANT 61-100 PERSONS	PR0017631
ORANGE	MAHI MAHI ROLL & SUSHI	2610 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0019988
ORANGE	MANHATTAN SUBS	1915 W ORANGEWOOD AVE STE	112	RESTAURANT 31-60 PERSONS	PR0012245
ORANGE	OLIVE GARDEN #1389, THE	2330 N TUSTIN ST	116	RESTAURANT 201+ PERSONS	PR0007698
ORANGE	OLIVE GRILL & CATERING	2101 N ORANGE OLIVE RD	311	SUPERMARKET UNDER 2000 SQ FT	PR0022340
ORANGE	ORANGE OLIVE MINI MARKET	2695 N ORANGE OLIVE RD	311	SUPERMARKET UNDER 2000 SQ FT	PR0020063
ORANGE	OSTIONERIA BAHIA	4429 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0001857
ORANGE	PAN DONUT	108 W KATELLA AVE	111	RESTAURANT UNDER 31 PERSONS	PR0001558
ORANGE	PANCHOS GRANADA MEXICAN RESTA	135 E COLLINS AVE	113	RESTAURANT 61-100 PERSONS	PR0013925
ORANGE	PASTA BRAVO	20 CITY BLVD WEST STE F1	113	RESTAURANT 61-100 PERSONS	PR0001972
ORANGE	PICKLES	312 S MAIN ST	112	RESTAURANT 31-60 PERSONS	PR0005510
ORANGE	PLAZA CAFE	500 S MAIN ST STE 102	111	RESTAURANT UNDER 31 PERSONS	PR0004793
ORANGE	PULP ACTION AT LA FITNESS (NO MAIL	3901 W METROPOLITAN DR	111	RESTAURANT UNDER 31 PERSONS	PR0014978
ORANGE	QUANS RESTAURANT	1107 N TUSTIN AVE	113	RESTAURANT 61-100 PERSONS	PR0013199
ORANGE	RALPHS GROCERY COMPANY #148	2620 E CHAPMAN AVE	304	SUPERMARKET/BAKERY 30000+ SQ FT	PR0015284
ORANGE	RICARDOS MEXICAN CAFE	1230 E KATELLA AVE	116	RESTAURANT 201+ PERSONS	PR0019456
ORANGE	ROUND TABLE PIZZA	1737 E KATELLA AVE	114	RESTAURANT 101-150 PERSONS	PR0006251
ORANGE	SALTY DAWG	1214 N PARKER ST	112	RESTAURANT 31-60 PERSONS	PR0013068
ORANGE	SMITHS NUT HOUSE	774 N TUSTIN ST	311	SUPERMARKET UNDER 2000 SQ FT	PR0007333
ORANGE	SPICY THAI	4715 W CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0010648
ORANGE	STARBUCKS COFFEE #5511	101 E CHAPMAN	111	RESTAURANT UNDER 31 PERSONS	PR0002255
ORANGE	STARBUCKS COFFEE #5540	20 CITY BLVD WEST STE 416K	112	RESTAURANT 31-60 PERSONS	PR0001960
ORANGE	STATER BROS MARKET #28	1800 E COLLINS AVE	313	SUPERMARKET 6000-29999 SQ FT	PR0012451
ORANGE	T G I FRIDAYS	3339 E ENTERTAINMENT AVE	116	RESTAURANT 201+ PERSONS	PR0012594
ORANGE	TACO COMPANY, THE	1009 N TUSTIN AVE	113	RESTAURANT 61-100 PERSONS	PR0009179
ORANGE	TAQUERIA CAMACHOS	2271 N TUSTIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0001537
ORANGE	TAQUERIA GUERRERO	320 E KATELLA AVE STE H	111	RESTAURANT UNDER 31 PERSONS	PR0004346
ORANGE	TAQUERIA JANITZIO	2520 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0005005
ORANGE	THAI SWAN RESTAURANT	724 E KATELLA AVE	112	RESTAURANT 31-60 PERSONS	PR0005616
ORANGE	TOKYO CAFE	161 N GLASSELL ST	111	RESTAURANT UNDER 31 PERSONS	PR0004003
ORANGE	TUMMY STUFFER 101 SANDWICHES	745 S MAIN ST STE 150	111	RESTAURANT UNDER 31 PERSONS	PR0000448
ORANGE	VALENTINOS	261 N GLASSELL ST	111	RESTAURANT UNDER 31 PERSONS	PR0012946
ORANGE	WASABI	130 S MAIN ST STE G	112	RESTAURANT 31-60 PERSONS	PR0004654
ORANGE	WATER GOURMET & JUICE BAR	3421 E CHAPMAN AVE	311	SUPERMARKET UNDER 2000 SQ FT	PR0001773
ORANGE	WATSON DRUG-LUNCH COUNTER	116 E CHAPMAN AVE	114	RESTAURANT 101-150 PERSONS	PR0011075
ORANGE	YANG-MING GARDEN RESTAURANT	1866 N TUSTIN AVE	113	RESTAURANT 61-100 PERSONS	PR0007501
ORANGE	ACAPULCO RESTAURANT	1535 W KATELLA AVE	116	RESTAURANT 201+ PERSONS	PR0003910
ORANGE	ALBERTSONS #6534	940 N TUSTIN ST	304	SUPERMARKET/BAKERY 30000+ SQ FT	PR0023012
ORANGE	AMERICAN LEGION POST #132	143 S LEMON ST	111	RESTAURANT UNDER 31 PERSONS	PR0022755

OCHCA Food Facility List

CITY	FACILITY_NAME	SITE_ADDRESS	PE	DESCRIPTION	RECORD_ID
ORANGE	AMORE PIZZA & PASTA	1736 N TUSTIN AVE	112	RESTAURANT 31-60 PERSONS	PR0007154
ORANGE	ARRIBA BAJA GRILL	745 S MAIN ST	113	RESTAURANT 61-100 PERSONS	PR0001664
ORANGE	B P O ELKS 1475	211 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0022413
ORANGE	BLUE FROG	136 S GLASSELL	111	RESTAURANT UNDER 31 PERSONS	PR0011715
ORANGE	BLUE FROG	136 S GLASSELL	112	RESTAURANT 31-60 PERSONS	PR0011715
ORANGE	BYBLOS	129 W CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0004774
ORANGE	CHILI PEPPER	167 S MAIN ST	115	RESTAURANT 151-200 PERSONS	PR0020662
ORANGE	CITY GAS AND WASH	4105 W CHAPMAN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0045100
ORANGE	COLDSTONE CREAMERY	2233 N TUSTIN ST STE B	111	RESTAURANT UNDER 31 PERSONS	PR0043288
ORANGE	COOKIELICIOUS	20 CITY BLVD WEST STE A109	111	RESTAURANT UNDER 31 PERSONS	PR0001927
ORANGE	CREST DONUTS	840 THE CITY DR STE C	112	RESTAURANT 31-60 PERSONS	PR0000997
ORANGE	DAVE & BUSTERS	20 CITY BLVD WEST STE G1	116	RESTAURANT 201+ PERSONS	PR0005674
ORANGE	DEL TACO #82	2607 N TUSTIN AVE	112	RESTAURANT 31-60 PERSONS	PR0005440
ORANGE	DISTRICT, THE	223 W CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0015378
ORANGE	DOMINOS PIZZA	2143 N TUSTIN ST STE 8	111	RESTAURANT UNDER 31 PERSONS	PR0002608
ORANGE	DONA MECHE	3848 E CHAPMAN AVE STE A	111	RESTAURANT UNDER 31 PERSONS	PR0023061
ORANGE	DOUBLETREE HOTEL	100 THE CITY DR	116	RESTAURANT 201+ PERSONS	PR0003580
ORANGE	EDDYS	2279 N TUSTIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0000284
ORANGE	EDDYS	2279 N TUSTIN ST	112	RESTAURANT 31-60 PERSONS	PR0000284
ORANGE	EL METATE MARKET	125 N RANCHO SANTIAGO BLVD	301	SUPERMARKET/BAKERY UNDER 6000	PR0011804
ORANGE	EL MODENA HIGH SCHOOL	3920 E SPRING ST	190	PUBLIC SCHOOL - PRODUCTION KITCH	PR0019002
ORANGE	EL POLLO LOCO #5842	1519 W CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0006687
ORANGE	EXTREMES SPORTS BAR	1535 W CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0014409
ORANGE	FATBURGER	2318 N TUSTIN ST STE C	112	RESTAURANT 31-60 PERSONS	PR0014335
ORANGE	FILLING STATION, THE	201 N GLASSELL ST	112	RESTAURANT 31-60 PERSONS	PR0010435
ORANGE	FRESH WATER	1734 N TUSTIN AVE	311	SUPERMARKET UNDER 2000 SQ FT	PR0022167
ORANGE	GOLDEN CUE	1719 W CHAPMAN AVE	171	TAVERN UNDER 60 PERSONS	PR0009506
ORANGE	GOLDMINE YOGURT	7604 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0003531
ORANGE	GREAT WRAPS & CHEESESTEAKS	20 CITY BLVD WEST STE F-7	112	RESTAURANT 31-60 PERSONS	PR0047179
ORANGE	HENRY'S DONUTS	1525 E KATELLA AVE	112	RESTAURANT 31-60 PERSONS	PR0010945
ORANGE	HONG KONG EXPRESS	225 E KATELLA AVE	111	RESTAURANT UNDER 31 PERSONS	PR0023426
ORANGE	ICE CREAM/WATER BY WATER GOURI	1447 W CHAPMAN AVE	311	SUPERMARKET UNDER 2000 SQ FT	PR0043206
ORANGE	ICE CREAM/WATER BY WATER GOURI	1447 W CHAPMAN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0043206
ORANGE	IMPERIAL STATIONS	1234 N MAIN ST	312	SUPERMARKET 2000-5999 SQ FT	PR0004726
ORANGE	IN-N-OUT BURGER #59	3501 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0017381
ORANGE	JAPAN GRILL	2815 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0019569
ORANGE	JAPAN GRILL	2815 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0019569
ORANGE	JAX DONUTS #19	2305 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0001624
ORANGE	JC MARKET	291 S TUSTIN ST	312	SUPERMARKET 2000-5999 SQ FT	PR0001190
ORANGE	KENNY'S DONUTS	3035 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0008346
ORANGE	KOJIS SUSHI SAHBU/SHABU	20 CITY BLVD WEST STE 602	114	RESTAURANT 101-150 PERSONS	PR0001976
ORANGE	L & L HAWAIIAN BBQ	1500 E VILLAGE WAY STE 2209	111	RESTAURANT UNDER 31 PERSONS	PR00050734

OCHCA Food Facility List

CITY	FACILITY_NAME	SITE_ADDRESS	PE	DESCRIPTION	RECORD_ID
ORANGE	LA POBLANA PANADERIA	604 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0017730
ORANGE	LAKE VIEW BANQUET CENTER	1615 E LINCOLN AVE	115	RESTAURANT 151-200 PERSONS	PR0005353
ORANGE	LOONEYS DONUTS	7520 E CHAPMAN AVE STE C	111	RESTAURANT UNDER 31 PERSONS	PR0002344
ORANGE	MAKI YAKI	3616 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0012217
ORANGE	MARISCOS LOS CABOS	843 N TUSTIN ST	112	RESTAURANT 31-60 PERSONS	PR0019376
ORANGE	MCPHERSON SCHOOL	333 S PROSPECT ST	190	PUBLIC SCHOOL - PRODUCTION KITCH	PR0014767
ORANGE	MONGOLIAN GRILL	1500 E VILLAGE WAY STE 2189	111	RESTAURANT UNDER 31 PERSONS	PR0016641
ORANGE	MR JS COCKTAILS	303 E KATELLA AVE	112	RESTAURANT 31-60 PERSONS	PR0003304
ORANGE	MR JS COCKTAILS	303 E KATELLA AVE	172	INACTIVATE - TAVERN 31-60 PERSONS	PR0003304
ORANGE	NEW YORK SUBS	3041 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0004935
ORANGE	ORANGE HILL MARKET	4740 E CHAPMAN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0005380
ORANGE	ORANGE OLIVE BAKERY	2697 ORANGE OLIVE RD	501	RETAIL BAKERY UNDER 2000 SQ FT	PR0052844
ORANGE	PASCALLES PIZZA	3544 E CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0001648
ORANGE	PAULS	207 W CHAPMAN AVE	171	TAVERN UNDER 60 PERSONS	PR0013839
ORANGE	PAULS	207 W CHAPMAN AVE	172	INACTIVATE - TAVERN 31-60 PERSONS	PR0013839
ORANGE	PIZZA HUT #705422	3023 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0005024
ORANGE	PLAZA CAFE	1140 W LA VETA AVE	112	RESTAURANT 31-60 PERSONS	PR0010929
ORANGE	POULS BAKERY	770 N TUSTIN AVE	502	RETAIL BAKERY 2000+ SQ FT	PR0013600
ORANGE	QUANS RESTAURANT	1107 N TUSTIN AVE	115	RESTAURANT 151-200 PERSONS	PR0013199
ORANGE	QUINZOS CLASSIC SUBS	130 S MAIN ST STE H	111	RESTAURANT UNDER 31 PERSONS	PR0006111
ORANGE	QWIK KORNER DELI	4045 W GARDEN GROVE BLVD	312	SUPERMARKET 2000-5999 SQ FT	PR0006898
ORANGE	RISTORANTE GENOVESE	214 N TUSTIN ST	112	RESTAURANT 31-60 PERSONS	PR0017907
ORANGE	ROLLING RICE	424 S MAIN ST STE F	312	SUPERMARKET 2000-5999 SQ FT	PR0043250
ORANGE	STARBUCKS COFFEE	130 S MAIN ST STE E	111	RESTAURANT UNDER 31 PERSONS	PR0036485
ORANGE	STARBUCKS COFFEE #5704	2115 N TUSTIN ST STE 2	112	RESTAURANT 31-60 PERSONS	PR0002703
ORANGE	TACO BELL #2482	4035 W CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0003191
ORANGE	TANDOOR CUISINE OF INDIA	1132 E KATELLA AVE STE A3,A4	113	RESTAURANT 61-100 PERSONS	PR0022815
ORANGE	TAQUERIA DE ANDA	291 N TUSTIN ST	113	RESTAURANT 61-100 PERSONS	PR0021421
ORANGE	TEA HOUSE MINI MARKET	1948 N TUSTIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0017531
ORANGE	TEDS BURGERS	125 E TAFT AVE	113	RESTAURANT 61-100 PERSONS	PR0007593
ORANGE	TODAI RESTAURANT	1500 E VILLAGE WAY STE 2203	116	RESTAURANT 201+ PERSONS	PR0015975
ORANGE	TOWN & COUNTRY CAFE	1100 TOWN & COUNTRY RD STE	113	RESTAURANT 61-100 PERSONS	PR0046039
ORANGE	TRADER JOES #46	2114 N TUSTIN ST	313	SUPERMARKET 6000-29999 SQ FT	PR0021665
ORANGE	TRATTORIA BAROLO	2658 N SANTIAGO BLVD	113	RESTAURANT 61-100 PERSONS	PR0009809
ORANGE	UNIVERSITY FOOD MART	480 N GLASSELL ST	311	SUPERMARKET UNDER 2000 SQ FT	PR0004352
ORANGE	WENDYS INTERNATIONAL	3739 W CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0051188
ORANGE	WETZELS PRETZELS	20 CITY BLVD WEST STE 705	111	RESTAURANT UNDER 31 PERSONS	PR0001030
ORANGE	WINE EXCHANGE	1500 E VILLAGE WAY STE 2364	171	TAVERN UNDER 60 PERSONS	PR0004313
ORANGE	WOK INN RESTAURANT	13053 CHAPMAN AVE	115	RESTAURANT 151-200 PERSONS	PR0008848
ORANGE	ZENAS LEBANESE CUISINE	2094 N TUSTIN ST	113	RESTAURANT 61-100 PERSONS	PR0004469
ORANGE	7-ELEVEN #2172-27337	1724 W CHAPMAN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0002175
ORANGE	7-ELEVEN #27910-2172	909 W CHAPMAN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0001383

OCHCA Food Facility List

CITY	FACILITY_NAME	SITE_ADDRESS	PE	DESCRIPTION	RECORD_ID
ORANGE	ARNONES LITTLE ITALY	2143 N TUSTIN AVE STE 7	111	RESTAURANT UNDER 31 PERSONS	PR0052323
ORANGE	BARNES & NOBLE BOOKSELLERS	791 S MAIN ST STE 100	112	RESTAURANT 31-60 PERSONS	PR0012889
ORANGE	BEST VALUE INN & SUITES ANAHEIM E	3101 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0004473
ORANGE	BEVEL CUT DELI	333 SANITA DR	112	RESTAURANT 31-60 PERSONS	PR0001545
ORANGE	BEVERAGES & MORE	2000 N TUSTIN	313	SUPERMARKET 6000-29999 SQ FT	PR0036378
ORANGE	BIG E, THE	890 NBATAVIA ST	311	SUPERMARKET UNDER 2000 SQ FT	PR0052821
ORANGE	BIG JS FROZEN CUSTARD	2094 N TUSTIN ST STE C1	111	RESTAURANT UNDER 31 PERSONS	PR0051467
ORANGE	BLIMPIE SUB & SALADS	840 S CITY DR STE I	111	RESTAURANT UNDER 31 PERSONS	PR0001167
ORANGE	BOOTLEGGER LIQUOR	1691 E LINCOLN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0005482
ORANGE	CARLS JR #198	1500 E VILLAGE WAY STE 2104	114	RESTAURANT 101-150 PERSONS	PR0005924
ORANGE	CHARLEY'S GRILLED SUBS	445 S MAIN ST STE B	111	RESTAURANT UNDER 31 PERSONS	PR0004366
ORANGE	CHEZ LYNN'S	2652 N TUSTIN ST	113	RESTAURANT 61-100 PERSONS	PR0012103
ORANGE	CHINATOWN EXPRESS #62	3426 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0004513
ORANGE	CHOCO-LATTE	840 THE CITY DRIVE S STE J	112	RESTAURANT 31-60 PERSONS	PR0014368
ORANGE	CYBER CAFE	393 N GLASSELL ST	113	RESTAURANT 61-100 PERSONS	PR0008244
ORANGE	DONUT STAR	1750 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0010951
ORANGE	DRAGON CHINESE FOOD	2320 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0000460
ORANGE	EARLS GRILL	807 N TUSTIN ST	112	RESTAURANT 31-60 PERSONS	PR0019209
ORANGE	EARLS GRILL	807 N TUSTIN ST	114	RESTAURANT 101-150 PERSONS	PR0019209
ORANGE	EL MARIACHI RESTAURANT	650 N TUSTIN AVE	112	RESTAURANT 31-60 PERSONS	PR0020136
ORANGE	EL POLLO LOCO #5355	18571 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0002973
ORANGE	EVERFRESH	3904 E CHAPMAN AVE	311	SUPERMARKET UNDER 2000 SQ FT	PR0014257
ORANGE	FELIX CONTINENTAL CAFE	36 PLAZA SQ	112	RESTAURANT 31-60 PERSONS	PR0013227
ORANGE	FROGS BREATH CHEESE STORE	143 N GLASSELL	311	SUPERMARKET UNDER 2000 SQ FT	PR0054406
ORANGE	GONDOLA SUBS	1111 TOWN & COUNTRY RD STE 1	112	RESTAURANT 31-60 PERSONS	PR0001559
ORANGE	HACIENDA FLORES MEXICAN FOOD	146 S MAIN ST	112	RESTAURANT 31-60 PERSONS	PR0004873
ORANGE	HAPPY TERRIYAKI AND SANDWICHES	352 S MAIN ST	112	RESTAURANT 31-60 PERSONS	PR0004613
ORANGE	HAWTHORNE SUITES	720 THE CITY DR S	112	RESTAURANT 31-60 PERSONS	PR0001247
ORANGE	HEIDIS FROGEN YOZURT	1500 E VILLAGE WAY STE 2230	111	RESTAURANT UNDER 31 PERSONS	PR0002127
ORANGE	HOBBIT RESTAURANT	2932 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0017278
ORANGE	HOF'S HUT	4050 W CHAPMAN AVE	116	RESTAURANT 201+ PERSONS	PR0010357
ORANGE	HONG KONG EXPRESS	4031 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0004018
ORANGE	HONG KONG EXPRESS	934 N TUSTIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0006064
ORANGE	JAMBA JUICE	2202 N TUSTIN AVE STE B	111	RESTAURANT UNDER 31 PERSONS	PR0050036
ORANGE	JIMMY BONES	1815 E CHAPMAN AVE STE B	171	TAVERN UNDER 60 PERSONS	PR0016851
ORANGE	JUMPIN BOBA ORANGE	20 CITY BLVD WEST STE 417	111	RESTAURANT UNDER 31 PERSONS	PR0046942
ORANGE	K & B MARKET	481 S GLASSELL ST	312	SUPERMARKET 2000-5999 SQ FT	PR0007350
ORANGE	KAFFA	424 S MAIN ST STE K	111	RESTAURANT UNDER 31 PERSONS	PR0004352
ORANGE	LAMPPOST PIZZA	1829 E CHAPMAN AVE	115	RESTAURANT 151-200 PERSONS	PR0001435
ORANGE	LICATAS NUTRITION CENTER	162 N GLASSELL ST	311	SUPERMARKET UNDER 2000 SQ FT	PR0014064
ORANGE	MAHI MAHI ROLL & SUSHI	2610 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0019988
ORANGE	MORENOS	4328 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0006253

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CITY	FACILITY_NAME	SITE_ADDRESS	PE	DESCRIPTION	RECORD_ID
ORANGE	MORENOS	4328 E CHAPMAN AVE	114	RESTAURANT 101-150 PERSONS	PR0006615
ORANGE	OMEGA DRIVE-IN	309 W CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0009247
ORANGE	OPUS RESTAURANT	3538 E CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0004937
ORANGE	PANERA BREAD	2214 N TUSTIN ST STE A	113	RESTAURANT 61-100 PERSONS	PR00050035
ORANGE	PAPA JOHNS PIZZA	310 S MAIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0003696
ORANGE	PEPITOS RESTAURANT	840 THE CITY DRIVE SOUTH STE I	112	RESTAURANT 31-60 PERSONS	PR0009328
ORANGE	PEPPINOS ITALIAN FAMILY RESTAURA	665 N TUSTIN ST	115	RESTAURANT 151-200 PERSONS	PR0010232
ORANGE	POLKA DELI	1710 N TUSTIN AVE	311	SUPERMARKET UNDER 2000 SQ FT	PR0016638
ORANGE	PUMP ROOM GALS	1532 W CHAPMAN AVE	171	TAVERN UNDER 60 PERSONS	PR0013572
ORANGE	RESTAURANT SHIKI	1936 E KATELLA AVE	113	RESTAURANT 61-100 PERSONS	PR0022624
ORANGE	RODS LIQUOR #1	118 W CHAPMAN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0013264
ORANGE	ROYAL THAI ORCHID	1315 N TUSTIN AVE	112	RESTAURANT 31-60 PERSONS	PR0005435
ORANGE	RUBIOS BAJA GRILL	2318 N TUSTIN ST STE A	113	RESTAURANT 61-100 PERSONS	PR0015106
ORANGE	RUTABEGORZ	264 N GLASSELL ST	113	RESTAURANT 61-100 PERSONS	PR0011670
ORANGE	SAFFRON GRILL	720 E KATELLA AVE	115	RESTAURANT 151-200 PERSONS	PR0011074
ORANGE	SALTY DAWG	1214 N PARKER ST	111	RESTAURANT UNDER 31 PERSONS	PR0013068
ORANGE	SBARRO	1500 E VILLAGE WAY	111	RESTAURANT UNDER 31 PERSONS	PR0054463
ORANGE	STARBUCKS COFFEE # 9550	3743 W CHAPMAN AVE STE A	112	RESTAURANT 31-60 PERSONS	PR0052385
ORANGE	STARBUCKS COFFEE #5724	691 S MAIN ST STE 100	111	RESTAURANT UNDER 31 PERSONS	PR0005159
ORANGE	SUBWAY	108 W KATELLA AVE STE B	111	RESTAURANT UNDER 31 PERSONS	PR0053924
ORANGE	SUNSET CAFE	2401 N GLASSELL ST	113	RESTAURANT 61-100 PERSONS	PR0001480
ORANGE	SUNSET CAFE	2401 N GLASSELL ST	114	RESTAURANT 101-150 PERSONS	PR0001480
ORANGE	SUSHI 21	3505 E CHAPMAN AVE STE E	111	RESTAURANT UNDER 31 PERSONS	PR0023598
ORANGE	TACO BELL #16105	8548 E CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0016738
ORANGE	TACOS JALISCO	480 N TUSTIN ST	112	RESTAURANT 31-60 PERSONS	PR0013904
ORANGE	TANDOOR CUISINE OF INDIA	1132 E KATELLA AVE STE A3,A4	114	RESTAURANT 101-150 PERSONS	PR0022815
ORANGE	TOGOS EATERY	2233 TUSTIN AVE STE C	111	RESTAURANT UNDER 31 PERSONS	PR0043239
ORANGE	TRATTORIA BAROLO	2658 N SANTIAGO BLVD	114	RESTAURANT 101-150 PERSONS	PR0009809
ORANGE	VONS COMPANIES INC #2335	2684 N TUSTIN ST	304	SUPERMARKET/BAKERY 30000+ SQ F1	PR0013090
ORANGE	WIENERSCHNITZEL	4341 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0046707
ORANGE	YEN-CHING	574 S GLASSELL ST	115	RESTAURANT 151-200 PERSONS	PR0011223
ORANGE	7-ELEVEN #2174-26314	3197 N GLASSELL ST	312	SUPERMARKET 2000-5999 SQ FT	PR0002661
ORANGE	ABC CAKE DECORATING SHOPPE & B/429 N TUSTIN ST	20 CITY BLVD WEST STE E	502	RETAIL BAKERY 2000+ SQ FT	PR0004122
ORANGE	AMC THEATRES THE BLOCK 30	1935 E KATELLA AVE	111	RESTAURANT UNDER 31 PERSONS	PR0002096
ORANGE	ARCO AM/PM # 03076	825 KATELLA AVE	311	SUPERMARKET UNDER 2000 SQ FT	PR0005065
ORANGE	ARCO SERVICE STATION	434 N TUSTIN AVE	311	SUPERMARKET UNDER 2000 SQ FT	PR0012017
ORANGE	BASKIN ROBBINS #122	211 W KATELLA AVE STE A	111	RESTAURANT UNDER 31 PERSONS	PR0022237
ORANGE	BETWEEN SLICES	3533 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0006798
ORANGE	BEYOND BAGEL ME	3425 E CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0053657
ORANGE	BLONDIES	2139 N TUSTIN ST	171	TAVERN UNDER 60 PERSONS	PR0017211
ORANGE	BOBBY DS MEXICAN FOOD	1140 N TUSTIN AVE	112	RESTAURANT 31-60 PERSONS	PR0019518
ORANGE	CAPTAIN BLOODS VILLAGE THEATR		111	RESTAURANT UNDER 31 PERSONS	PR0011218

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CITY	FACILITY_NAME	SITE_ADDRESS	PE	DESCRIPTION	RECORD_ID
ORANGE	CARNITAS LOS REYES	273 S TUSTIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0001650
ORANGE	CAROLS PLACE	749 W KATELLA AVE	113	RESTAURANT 61-100 PERSONS	PR0016971
ORANGE	CENTURY STADIUM PROMENADE	1501 W KATELLA AVE	111	RESTAURANT UNDER 31 PERSONS	PR0002932
ORANGE	CHAPMAN MEDICAL CENTER	2601 E CHAPMAN AVE	484	INACTIVE PE - HOSPITAL KITCHEN 101	PR0002457
ORANGE	CHILDRENS HOSPITAL OF ORANGE	455 S MAIN ST	484	INACTIVE PE - HOSPITAL KITCHEN 101	PR0011133
ORANGE	CHILDRENS HOSPITAL OF ORANGE	455 S MAIN ST	914	HOSPITAL/SKILLED NURSING KITCHEN	PR0011133
ORANGE	CHINA WOK	1604 E LINCOLN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0000570
ORANGE	CIRCLE S FOOD STORE	2310 W CHAPMAN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0001364
ORANGE	CITRUS CITY GRILLE	122 N GLASSELL ST	115	RESTAURANT 151-200 PERSONS	PR0005594
ORANGE	CJ CAPPUCCINO COFFEE HOUSE	8512 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0016075
ORANGE	CLUB RIO BALSAS	851 W BARKLEY AVE	171	TAVERN UNDER 60 PERSONS	PR0000779
ORANGE	COLD STONE CREAMERY # 197	691 S MAIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0044664
ORANGE	DAIRY TREET	292 N GLASSELL ST	111	RESTAURANT UNDER 31 PERSONS	PR0019933
ORANGE	DAPHNES GREEK CAFE	1500 E VILLAGE WAY STE 2202	113	RESTAURANT 61-100 PERSONS	PR0052556
ORANGE	DEL TACO #319	1440 E LINCOLN AVE	112	RESTAURANT 31-60 PERSONS	PR0013478
ORANGE	DOUBLETREE HOTEL	100 THE CITY DR	174	TAVERN 101+ PERSONS	PR0003529
ORANGE	E CROISSANTS	721 S PARKER ST STE 110	111	RESTAURANT UNDER 31 PERSONS	PR0010150
ORANGE	EGGROLL ETC	1710 W CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0046949
ORANGE	EL RANCHO MARKET	1095 N GLASSELL ST	312	SUPERMARKET 2000-5999 SQ FT	PR0017677
ORANGE	EXTREMES SPORTS BAR	1535 W CHAPMAN AVE	116	RESTAURANT 201+ PERSONS	PR0014409
ORANGE	FRENCHS PASTRY BAKERY	2068 N TUSTIN AVE	501	RETAIL BAKERY UNDER 2000 SQ FT	PR0021783
ORANGE	FUJI GRILL	2318 N TUSTIN AVE STE B	112	RESTAURANT 31-60 PERSONS	PR0017761
ORANGE	GLORIA JEANS COFFEES	1500 E VILLAGE WAY STE C33	111	RESTAURANT UNDER 31 PERSONS	PR0054405
ORANGE	GOLDMINE YOGURT	2139 N TUSTIN ST STE 7	111	RESTAURANT UNDER 31 PERSONS	PR0002484
ORANGE	HASSANS CAFE	421 N GLASSELL ST	111	RESTAURANT UNDER 31 PERSONS	PR0014392
ORANGE	HOLLINGSHEADS DELICATESSEN	368 S MAIN ST	112	RESTAURANT 31-60 PERSONS	PR0022700
ORANGE	IRVINE PYROS FOOD	20 CITY BLVD WEST STE JF6	113	RESTAURANT 61-100 PERSONS	PR0001953
ORANGE	JODY MARONIS SAUSAGE KINGDOM	20 CITY BLVD WEST STE F-3	111	RESTAURANT UNDER 31 PERSONS	PR0001973
ORANGE	JOYS CAFE	512 E KATELLA AVE	115	RESTAURANT 151-200 PERSONS	PR0015418
ORANGE	JUNES SANDWICHES	415 S MAIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0006281
ORANGE	KRISPY KREME DOUGHNUTS	2575 N TUSTIN AVE	112	RESTAURANT 31-60 PERSONS	PR0050020
ORANGE	LITTLE CAESARS	2552 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0049345
ORANGE	MARTYS	1766 N TUSTIN AVE	173	TAVERN 61-100 PERSONS	PR0014917
ORANGE	MCDONALDS RESTAURANT/CHEVRON	105 E KATELLA AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0003898
ORANGE	MOCAMBO RESTAURANT	237 S TUSTIN AVE	112	RESTAURANT 31-60 PERSONS	PR0001751
ORANGE	NEW ORANGE HILLS	5017 E CHAPMAN AVE	914	HOSPITAL/SKILLED NURSING KITCHEN	PR0005582
ORANGE	PARK PLAZA	620 S GLASSELL ST	113	RESTAURANT 61-100 PERSONS	PR0001946
ORANGE	PEKING GARDEN	1549 E KATELLA AVE	115	RESTAURANT 151-200 PERSONS	PR0015337
ORANGE	QUIZNOS CLASSIC SUBS	125 N TUSTIN AVE STE E	112	RESTAURANT 31-60 PERSONS	PR0044266
ORANGE	RALPHS GROCERY COMPANY #8	1435 W CHAPMAN AVE	304	SUPERMARKET/BAKERY 30000+ SQ FT	PR0021456
ORANGE	RICHIES NEIGHBORHOOD PIZZERIA	20 CITY BLVD WEST STE F10	112	RESTAURANT 31-60 PERSONS	PR0011904
ORANGE	ROCKY MOUNTAIN CHOCOLATE FACT	152 N GLASSELL ST STE D	111	RESTAURANT UNDER 31 PERSONS	PR0023815

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ORANGE	ROLLING RICE	424 S MAIN ST STE F	112	RESTAURANT 31-60 PERSONS	PR0043250
ORANGE	RUBIOS FRESH MEXICAN GRILL	691 S MAIN ST STE 150	112	RESTAURANT 31-60 PERSONS	PR0002034
ORANGE	RUPEE ROOM, THE	1170 N TUSTIN AVE	122	CATERING 2000-5999 SQ FT	PR0000626
ORANGE	RUTABEGORZ	264 N GLASSELL ST	114	RESTAURANT 101-150 PERSONS	PR0011670
ORANGE	SANTIAGO HILLS AUTO SPA	8544 E CHAPMAN AVE STE A	111	RESTAURANT UNDER 31 PERSONS	PR0002822
ORANGE	SATSUKI SUSHI	1956 N TUSTIN ST	112	RESTAURANT 31-60 PERSONS	PR0015355
ORANGE	SCHLOTZSKYS DELI	1632 E KATELLA AVE STE A	113	RESTAURANT 61-100 PERSONS	PR0005335
ORANGE	SPIRES RESTAURANT	2848 N SANTIAGO BLVD	114	RESTAURANT 101-150 PERSONS	PR0004084
ORANGE	SPIROS RESTAURANT	513 E CHAPMAN AVE	114	RESTAURANT 101-150 PERSONS	PR0012587
ORANGE	ST PAULS EXTENDED SCHOOL AGE C,901 E HEIM AVE.		181	PRIVATE SCHOOLS - UNPACKAGED	PR0004540
ORANGE	STEER INN	801 S TUSTIN ST	114	RESTAURANT 101-150 PERSONS	PR0010103
ORANGE	TAC DO DONUTS	1738 N TUSTIN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0012199
ORANGE	TACO BELL	2233 N TUSTIN ST	113	RESTAURANT 61-100 PERSONS	PR0023839
ORANGE	TACO BELL	468 S MAIN ST	113	RESTAURANT 61-100 PERSONS	PR0004633
ORANGE	TACOS PEPE	918 N GLASSELL ST STE D	111	RESTAURANT UNDER 31 PERSONS	PR0000989
ORANGE	THAI CHILI	1812 N TUSTIN ST	112	RESTAURANT 31-60 PERSONS	PR0007525
ORANGE	TOGOS BASKIN ROBBINS	1610 E CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0010418
ORANGE	TROPICAL SMOOTHIE CAFE AT THE BL 20 CITY BLVD WEST STE 903		112	RESTAURANT 31-60 PERSONS	PR0054039
ORANGE	TRUYS DRIVE IN	404 E LINCOLN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0011574
ORANGE	TURNIP ROSE CATERING CO	300 S FLOWER ST	114	RESTAURANT 101-150 PERSONS	PR0020894
ORANGE	TWOS COMPANY CAFE & CATERING	22 PLAZA SQUARE	112	RESTAURANT 31-60 PERSONS	PR0009342
ORANGE	VICTORIAS PIZZA	7606 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0003508
ORANGE	WAIKIKI HAWAIIAN GRILL	2094 N TUSTIN AVE STE A2	112	RESTAURANT 31-60 PERSONS	PR0023912
ORANGE	WASABI	130 S MAIN ST STE G	111	RESTAURANT UNDER 31 PERSONS	PR0004654
ORANGE	WATSON DRUG-LUNCH COUNTER	116 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0011075
ORANGE	WIENERSCHNITZEL #290	13011 CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0008473
ORANGE	WINCHELLS #9171	272 N TUSTIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0010901
ORANGE	WOLFGANG PUCK CAFE	20 CITY BLVD WEST STE R11	116	RESTAURANT 201+ PERSONS	PR0001941
ORANGE	ZITOS PIZZA	2036 N TUSTIN ST	115	RESTAURANT 151-200 PERSONS	PR0013819
ORANGE	ZITOS PIZZA	8416 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0016992
ORANGE	3 PALMS CAFE	3737 W CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0003679
ORANGE	A-1 DELI	2408 N GLASSELL ST	111	RESTAURANT UNDER 31 PERSONS	PR0003635
ORANGE	ALOHA HAWAIIAN BBQ	3009 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0012147
ORANGE	AMAI SUSHI	1904 N TUSTIN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0023450
ORANGE	AMAZING KABOB HOUSE	3209 N GLASSELL	111	RESTAURANT UNDER 31 PERSONS	PR0023819
ORANGE	AUNTIE ANNES	1500 E VILLAGE WAY STE C37	111	RESTAURANT UNDER 31 PERSONS	PR0054446
ORANGE	BEBES CAFE	1432 N MAIN ST STE B	113	RESTAURANT 61-100 PERSONS	PR0009228
ORANGE	BICOL HEAVEN	1738 W CHAPMAN AVE	311	SUPERMARKET UNDER 2000 SQ FT	PR0020323
ORANGE	BIG CITY BAGELS	1267 N TUSTIN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0005739
ORANGE	BILLY BOY BURGERS	114 E KATELLA AVE	114	RESTAURANT 101-150 PERSONS	PR0004802
ORANGE	BLOOMERS FLOWER & GIFT MARKET	646 E KATELLA AVE	311	SUPERMARKET UNDER 2000 SQ FT	PR0000636
ORANGE	BORDERS BOOKS AND MUSIC #266	20 CITY BLVD WEST STE A1	112	RESTAURANT 31-60 PERSONS	PR0013385

OCHCA Food Facility List

CITY	FACILITY_NAME	SITE_ADDRESS	PE	DESCRIPTION	RECORD_ID
ORANGE	CAFE TUTU TANGO	20 CITY BLVD WEST STE RJ10	116	RESTAURANT 201+ PERSONS	PR0001911
ORANGE	CHAPMAN MEDICAL CENTER	2601 E CHAPMAN AVE	914	HOSPITAL/SKILLED NURSING KITCHEN	PR0002457
ORANGE	CHAPMAN SHELL	4035 E CHAPMAN AVE	311	SUPERMARKET UNDER 2000 SQ FT	PR0001558
ORANGE	CHAPMAN UNIVERSITY	386 N CENTER ST	111	RESTAURANT UNDER 31 PERSONS	PR0003263
ORANGE	CHARLEY'S STEAKERY	20 CITY BLVD WEST STE F4	111	RESTAURANT UNDER 31 PERSONS	PR0001987
ORANGE	CHARLEY'S STEAKERY	20 CITY BLVD WEST STE F4	112	RESTAURANT 31-60 PERSONS	PR0001987
ORANGE	CHASERS LOUNGE	2765 N ORANGE OLIVE RD	112	RESTAURANT 31-60 PERSONS	PR0016714
ORANGE	CHICKEN BOWL EXPRESS	554 N TUSTIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0020997
ORANGE	CHOCOLATE MOOSE, THE	1500 E VILLAGE WAY 2291	311	SUPERMARKET UNDER 2000 SQ FT	PR0054454
ORANGE	DEL TACO #45	1301 E KATELLA AVE	112	RESTAURANT 31-60 PERSONS	PR0005652
ORANGE	DENNY'S	1695 E LINCOLN AVE	114	RESTAURANT 101-150 PERSONS	PR0005689
ORANGE	DOMINOS PIZZA #7835	3902 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0007723
ORANGE	DONATELLIS HIDE AWAY	2117 N ORANGE OLIVE RD	113	RESTAURANT 61-100 PERSONS	PR0017877
ORANGE	DUKES CHARBROILER	3221 E CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0002289
ORANGE	DUS GRILL	3203 N GLASSELL ST	111	RESTAURANT UNDER 31 PERSONS	PR0003795
ORANGE	EL PATIO RESTUARANT	1325 N TUSTIN AVE	115	RESTAURANT 151-200 PERSONS	PR0012662
ORANGE	FAZOLIS RESTAURANT	1333 N GLASSELL ST	114	RESTAURANT 101-150 PERSONS	PR0043532
ORANGE	FILLING STATION, THE	201 N GLASSELL ST	114	RESTAURANT 101-150 PERSONS	PR0010435
ORANGE	FLAME BROILER, THE	3533 E CHAPMAN AVE STE J	111	RESTAURANT UNDER 31 PERSONS	PR0008894
ORANGE	FORD AND HORN CONCESSIONS	1 IRVINE PARK RD	311	SUPERMARKET UNDER 2000 SQ FT	PR0003629
ORANGE	GOLDEN SPOON FROZEN YOGURT	3533 E CHAPMAN AVE STE A	111	RESTAURANT UNDER 31 PERSONS	PR0049715
ORANGE	GREEN CHINA	595 N TUSTIN AVE	113	RESTAURANT 61-100 PERSONS	PR0019576
ORANGE	H SALT FISH & CHIPS	436 N TUSTIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0017601
ORANGE	HAPPY LIQUOR & DELI	140 E TAFT AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0014898
ORANGE	HILTON SUITES ANAHEIM/ORANGE	400 N STATE COLLEGE BLVD	114	RESTAURANT 101-150 PERSONS	PR0000741
ORANGE	HOLIDAY SKATE CENTER	175 N WAYFIELD ST	111	RESTAURANT UNDER 31 PERSONS	PR0009476
ORANGE	INDEPENDENCE CHRISTIAN SCHOOL	1820 E MEATS AVE	181	PRIVATE SCHOOLS - UNPACKAGED	PR0008558
ORANGE	ISLANDS FINE BURGERS & DRINKS	550 N TUSTIN AVE	115	RESTAURANT 151-200 PERSONS	PR0012676
ORANGE	JACK IN THE BOX #282	3111 E CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0016768
ORANGE	JALAPENOS MEXICAN FOOD	154 N GLASSELL AVE	113	RESTAURANT 61-100 PERSONS	PR0001112
ORANGE	JOHNS PLACE	8400 E CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0008034
ORANGE	LA BRASSERIE RESTAURANT	202 S MAIN ST	114	RESTAURANT 101-150 PERSONS	PR0016954
ORANGE	LA SABROSA MARKET	4004 E CHAPMAN AVE STE B	301	SUPERMARKET/BAKERY UNDER 6000	PR0002354
ORANGE	MAIN ST PIZZA & PASTA	424 S MAIN ST STE D	111	RESTAURANT UNDER 31 PERSONS	PR0002046
ORANGE	MARISCOS LOS CABOS	843 N TUSTIN ST	113	RESTAURANT 61-100 PERSONS	PR0019376
ORANGE	MASCARPONES	1446 E KATELLA AVE	111	RESTAURANT UNDER 31 PERSONS	PR0009900
ORANGE	MCDONALDS	1839 W CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0014819
ORANGE	MCDONALDS	2300 N TUSTIN ST	112	RESTAURANT 31-60 PERSONS	PR0002648
ORANGE	MCDONALDS	2401 N TUSTIN ST	114	RESTAURANT 101-150 PERSONS	PR0009810
ORANGE	MELT AT THE BLOCK	20 CITY BLVD W STE 811E	111	RESTAURANT UNDER 31 PERSONS	PR0001959
ORANGE	MI RANCHO	1175 N TUSTIN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0017696
ORANGE	MS DONUTS	1602 E LINCOLN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0000957

OCHCA Food Facility List

CITY	FACILITY_NAME	SITE_ADDRESS	PE	DESCRIPTION	RECORD_ID
ORANGE	NOHL RANCH CARWASH	2700 N SANTIAGO BLVD	311	SUPERMARKET UNDER 2000 SQ FT	PR0005310
ORANGE	O'HARAS PUB	150 N GLASSELL ST	112	RESTAURANT 31-60 PERSONS	PR0014196
ORANGE	OGGIS PIZZA & BREWING CO	1500 E VILLAGE WAY STE 2295	115	RESTAURANT 151-200 PERSONS	PR0048729
ORANGE	OLIVE PIT, THE	834 E LINCOLN AVE	113	RESTAURANT 61-100 PERSONS	PR0014139
ORANGE	ORANGE HIGH SCHOOL	525 N SHAFFER ST	190	PUBLIC SCHOOL - PRODUCTION KITCH	PR0014093
ORANGE	OSTONERIA BAHIA	144 S TUSTIN AVE	115	RESTAURANT 151-200 PERSONS	PR0016585
ORANGE	PAPA JOHNS PIZZA	3138 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0003810
ORANGE	PAT & OSCARS	763 S MAIN ST STE 200AB	116	RESTAURANT 201+ PERSONS	PR0001386
ORANGE	PHO HAO	146 S MAIN ST STE T	113	RESTAURANT 61-100 PERSONS	PR0046048
ORANGE	PIZZA STORE, THE	380 S MAIN ST	112	RESTAURANT 31-60 PERSONS	PR0004620
ORANGE	PORTOLA JR HIGH SCHOOL	270 N PALM DR	190	PUBLIC SCHOOL - PRODUCTION KITCH	PR0013605
ORANGE	PRODUCE WORLD	1885 N TUSTIN AVE	313	SUPERMARKET 6000-29999 SQ FT	PR0006076
ORANGE	RALPHS SUBMARINE SANDWICH	1891 N TUSTIN AVE	112	RESTAURANT 31-60 PERSONS	PR0005236
ORANGE	RIB TRADER, THE	2710 E CHAPMAN AVE	114	RESTAURANT 101-150 PERSONS	PR0004976
ORANGE	SANDWICH CAFE	902 TOWN & COUNTRY RD	112	RESTAURANT 31-60 PERSONS	PR0005900
ORANGE	SANDWICH PLUS	526 W KATELLA AVE	112	RESTAURANT 31-60 PERSONS	PR0014154
ORANGE	SANTIAGO MIDDLE SCHOOL	515 N RANCHO SANTIAGO BLVD	190	PUBLIC SCHOOL - PRODUCTION KITCH	PR0005500
ORANGE	SIETE MARES RESTAURANT	540 W CHAPMAN AVE	114	RESTAURANT 101-150 PERSONS	PR0003474
ORANGE	TAN HOANG HUONG RESTAURANT	3132 E CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0023885
ORANGE	TAQUERIA MARTINEZ	1718 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0010069
ORANGE	TOGOS-BASKIN ROBBINS	424 S MAIN ST STE A	112	RESTAURANT 31-60 PERSONS	PR0001031
ORANGE	TOWN & COUNTRY CAFE	1100 TOWN & COUNTRY RD STE	112	RESTAURANT 31-60 PERSONS	PR0046039
ORANGE	VALENTINOS PIZZA	4911 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0008806
ORANGE	VALENTINOS PIZZERIA	513 N TUSTIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0011993
ORANGE	VILLA, THE	510 E KATELLA AVE	114	RESTAURANT 101-150 PERSONS	PR0046918
ORANGE	WIENERSCHNITZEL #293	1888 N TUSTIN AVE	112	RESTAURANT 31-60 PERSONS	PR0008786
ORANGE	YOGIS TERIYAKI HOUSE	840 THE CITY DR STE G	111	RESTAURANT UNDER 31 PERSONS	PR0046303
ORANGE	YOGURT DELIGHT	1307 E KATELLA AVE	111	RESTAURANT UNDER 31 PERSONS	PR0005713
ORANGE	ZITOS PIZZA	156 N GLASSELL	113	RESTAURANT 61-100 PERSONS	PR0000960
ORANGE	7-ELEVEN #2172-26764B	4427 E CHAPMAN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0002584
ORANGE	ABC CAKE DECORATING SHOPPE & B/429 N TUSTIN ST	4029 W CHAPMAN AVE	501	RETAIL BAKERY UNDER 2000 SQ FT	PR0004122
ORANGE	ABC LIQUOR #14	2937 E CHAPMAN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0017247
ORANGE	ARCO AM/PM #09539	100 N TUSTIN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0003429
ORANGE	ARCO AM/PM-BINITIS	240 N TUSTIN ST	311	SUPERMARKET UNDER 2000 SQ FT	PR0005324
ORANGE	ARTHURS COFFEE SHOP	18551 E CHAPMAN AVE	115	RESTAURANT 151-200 PERSONS	PR0004204
ORANGE	BASKIN ROBBINS	301 CITY DR	111	RESTAURANT UNDER 31 PERSONS	PR0002519
ORANGE	BELLAS KITCHEN	2734 N TUSTIN ST	116	RESTAURANT 201+ PERSONS	PR0019625
ORANGE	BURGER KING #3777	320 E KATELLA AVE	113	RESTAURANT 61-100 PERSONS	PR0013741
ORANGE	CAFE CAPRI	402 S MAIN ST	113	RESTAURANT 61-100 PERSONS	PR0005781
ORANGE	CARLS JR RESTAURANT #392	1120 W LA VETA AVE STE 110	113	RESTAURANT 61-100 PERSONS	PR0017357
ORANGE	CENTRE CAFE	1411 W KATELLA AVE	111	RESTAURANT UNDER 31 PERSONS	PR0000880
ORANGE	CHILIS GRILL & BAR #562		116	RESTAURANT 201+ PERSONS	PR0002948

OCHCA Food Facility List

CITY	FACILITY_NAME	SITE_ADDRESS	PE	DESCRIPTION	RECORD_ID
ORANGE	CHINESE KITCHEN	1500 E VILLAGE WAY STE 2183	111	RESTAURANT UNDER 31 PERSONS	PR0051554
ORANGE	CITY CAFE, THE	333 THE CITY BLVD STE B1	112	RESTAURANT 31-60 PERSONS	PR0000785
ORANGE	COSTA AZUL	121 N LEMON ST	111	RESTAURANT UNDER 31 PERSONS	PR0021371
ORANGE	DA BIANCA TRATTORIA	7448 E CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0004141
ORANGE	DAIRY QUEEN	2634 N TUSTIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0001088
ORANGE	DANNY KS CAFE & BILLIARDS	1096 N MAIN ST	113	RESTAURANT 61-100 PERSONS	PR0022763
ORANGE	DARYA RESTAURANT	1998 N TUSTIN AVE	114	RESTAURANT 101-150 PERSONS	PR0008677
ORANGE	DARYA RESTAURANT	1998 N TUSTIN AVE	116	RESTAURANT 201+ PERSONS	PR0008677
ORANGE	DENNY'S #154	3000 W CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0019709
ORANGE	DONUT STAR	915 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0001891
ORANGE	E CROISSANTS	721 S PARKER ST STE 110	112	RESTAURANT 31-60 PERSONS	PR0010150
ORANGE	EL MIRADOR	4710 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0018701
ORANGE	EL POLLO LOCO #5677	1611 E KATELLA AVE	113	RESTAURANT 61-100 PERSONS	PR0007927
ORANGE	EL RUBIOS CARNICERIA	1889 N TUSTIN AVE	311	SUPERMARKET UNDER 2000 SQ FT	PR0008645
ORANGE	EL TACO OF ORANGE	205 S TUSTIN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0018866
ORANGE	EL TORITO MARKET	3848 E CHAPMAN AVE B,C	312	SUPERMARKET 2000-5999 SQ FT	PR0022740
ORANGE	EXTREMES SPORTS BAR	1535 W CHAPMAN AVE	115	RESTAURANT 151-200 PERSONS	PR0014409
ORANGE	FOUNTAIN CARE CENTER	1835 W LA VETA AVE	916	HOSPITAL & SKILLED NURSING KITCHI	PR0005824
ORANGE	FRIENDLY DONUT	4442 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0004468
ORANGE	HEALTH BRIDGE CHILDRENS	393 S TUSTIN ST	911	HOSPITAL & SKILLED NURSING KITCHI	PR0010169
ORANGE	HOLLINGSHEADS DELICATESSEN	368 S MAIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0022700
ORANGE	HONEY BAKED HAM	1419 N TUSTIN AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0006601
ORANGE	HONS WOK	424 S MAIN ST STE C	111	RESTAURANT UNDER 31 PERSONS	PR0001028
ORANGE	ICHI TERIYAKI & ROLLS	450 N TUSTIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0016255
ORANGE	JACK DONUTS	1120 N TUSTIN AVE STE 101	111	RESTAURANT UNDER 31 PERSONS	PR0002292
ORANGE	JAMBA JUICE #161	691 MAIN ST 90	111	RESTAURANT UNDER 31 PERSONS	PR0004765
ORANGE	JOHNIES JR BURGERS	1062 N TUSTIN AVE	112	RESTAURANT 31-60 PERSONS	PR0012144
ORANGE	JOYS CAFE	512 E KATELLA AVE	116	RESTAURANT 201+ PERSONS	PR0015418
ORANGE	KFC	708 N TUSTIN AVE	112	RESTAURANT 31-60 PERSONS	PR0001955
ORANGE	KFC/A & W	2469 N TUSTIN ST	113	RESTAURANT 61-100 PERSONS	PR0016263
ORANGE	KINGS FISH HOUSE	1521 W KATELLA AVE	116	RESTAURANT 201+ PERSONS	PR0012877
ORANGE	KOJIS SUSHI SAHBU/SHABU	20 CITY BLVD WEST STE 602	116	RESTAURANT 201+ PERSONS	PR0001976
ORANGE	KRISPY KREME DOUGHNUTS	330 THE CITY	112	RESTAURANT 31-60 PERSONS	PR0015854
ORANGE	LA BODEGA MARKET	259 S TUSTIN AVE	311	SUPERMARKET UNDER 2000 SQ FT	PR0000547
ORANGE	LA REINA MARKETS ORANGE	909 N TUSTIN ST	312	SUPERMARKET 2000-5999 SQ FT	PR0003139
ORANGE	LA VETA HEALTHCARE CENTER	920 W LA VETA ST	914	HOSPITAL/SKILLED NURSING KITCHEN	PR0005724
ORANGE	LAMPOST PIZZA	1829 E CHAPMAN AVE	113	RESTAURANT 61-100 PERSONS	PR0001435
ORANGE	MRS FIELDS COOKIES	1500 E VILLAGE WAY STE 2229	111	RESTAURANT UNDER 31 PERSONS	PR0015767
ORANGE	NAPLES PIZZA & PASTA	3211 N GLASSELL ST	111	RESTAURANT UNDER 31 PERSONS	PR0001142
ORANGE	ORANGE BLOSSOM RESTAURANT	3804 E CHAPMAN AVE STE B	112	RESTAURANT 31-60 PERSONS	PR0012707
ORANGE	ORANGE HILL RESTAURANT	6410 E CHAPMAN AVE	116	RESTAURANT 201+ PERSONS	PR0014089
ORANGE	PACIFIC THEATRES/ORANGE SWAP M	291 N STATE COLLEGE BLVD	111	RESTAURANT UNDER 31 PERSONS	PR0002602

OCHCA Food Facility List

CITY	FACILITY NAME	SITE ADDRESS	PE	DESCRIPTION	RECORD ID
ORANGE	PASTA CONNECTION	2145 W CHAPMAN AVE	114	RESTAURANT 101-150 PERSONS	PR0017832
ORANGE	PHO 99 RESTAURANT	1628 E LINCOLN AVE	113	RESTAURANT 61-100 PERSONS	PR0000246
ORANGE	PIZZA HUT #705415	2091 N TUSTIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0017438
ORANGE	PIZZA HUT #705476	396 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0018817
ORANGE	POLLYS PIES	2025 N TUSTIN AVE	112	RESTAURANT 31-60 PERSONS	PR0013629
ORANGE	RED ROBIN BURGER & SPIRITS	1500 E VILLAGE WAY STE 2199	116	RESTAURANT 201+ PERSONS	PR0000716
ORANGE	ROCKWELLS CREATIVE GOURMET CA	145 N LEMON ST	502	RETAIL BAKERY 2000+ SQ FT	PR0016670
ORANGE	ROCKY MOUNTAIN CHOCOLATE	20 CITY BLVD WEST STE A215	111	RESTAURANT UNDER 31 PERSONS	PR0001935
ORANGE	RUBYS CAFE & CATERING	800 N MAIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0003904
ORANGE	SAINT JOSEPH HOSPITAL	1100 W STEWART DR	916	HOSPITAL & SKILLED NURSING KITCHI	PR0002439
ORANGE	SALAMAT MARKET	1718 N TUSTIN AVE	311	SUPERMARKET UNDER 2000 SQ FT	PR0002781
ORANGE	SANTIAGO CANYON COLLEGE	8045 E CHAPMAN AVE	190	PUBLIC SCHOOL - PRODUCTION KITCH	PR0000854
ORANGE	STARBUCKS COFFEE	3630 E CHAPMAN AVE	112	RESTAURANT 31-60 PERSONS	PR0000230
ORANGE	SUBWAY #1465	511 N TUSTIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0002254
ORANGE	SUBWAY #1913	2309 W CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0001539
ORANGE	SUBWAY #24786	1500 E VILLAGE WAY STE 2221	111	RESTAURANT UNDER 31 PERSONS	PR0014463
ORANGE	SUBWAY SANDWICHES & SALADS	3548 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0001727
ORANGE	SUN BURRITO	1419 N TUSTIN AVE STE A	112	RESTAURANT 31-60 PERSONS	PR0004841
ORANGE	TACO BELL #3069	490 N TUSTIN ST	112	RESTAURANT 31-60 PERSONS	PR0007023
ORANGE	TACO MESA	3533 E CHAPMAN AVE STE F	113	RESTAURANT 61-100 PERSONS	PR0005676
ORANGE	TAQUERIA LA POBLANA	2018 N TUSTIN ST	111	RESTAURANT UNDER 31 PERSONS	PR0022705
ORANGE	TROPI JUGOS #3	4509 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0007213
ORANGE	TWOS COMPANY CAFE & CATERING	22 PLAZA SQUARE	111	RESTAURANT UNDER 31 PERSONS	PR0009342
ORANGE	WINE EXCHANGE	1500 E VILLAGE WAY STE 2364	313	SUPERMARKET 6000-29999 SQ FT	PR0004313
PLACENTIA	BAGEL ME	174 E YORBA LINDA BLVD	112	RESTAURANT 31-60 PERSONS	PR0016717
PLACENTIA	BARGAIN BASKET #5	710 W CHAPMAN AVE	313	SUPERMARKET 6000-29999 SQ FT	PR0022300
PLACENTIA	BURGER KING #11157^	1188 E YORBA LINDA BLVD	113	RESTAURANT 61-100 PERSONS	PR0003042
PLACENTIA	CIRCLE K / 76 #2705251^	1801 E ORANGETHORPE AVE	312	SUPERMARKET 2000-5999 SQ FT	PR0000696
PLACENTIA	CIRCLE K / 76 #2705741	600 N ROSE RD	311	SUPERMARKET UNDER 2000 SQ FT	PR0004612
PLACENTIA	COLD STONE CREAMERY	151 E YORBA LINDA BLVD STE 5	111	RESTAURANT UNDER 31 PERSONS	PR0023785
PLACENTIA	K & M DONUT SHOP	1808 N PLACENTIA AVE STE A	111	RESTAURANT UNDER 31 PERSONS	PR0005589
PLACENTIA	LITTLE CAESARS^	1212 E YORBA LINDA BLVD	111	RESTAURANT UNDER 31 PERSONS	PR0004591
PLACENTIA	NANAKS ARCO	1201 E IMPERIAL HWY	311	SUPERMARKET UNDER 2000 SQ FT	PR0005682
PLACENTIA	OISHI SUSHI	1041 E IMPERIAL HWY	112	RESTAURANT 31-60 PERSONS	PR0001325
PLACENTIA	PAULS COUNTRY KITCHEN^	1267 E IMPERIAL HWY	113	RESTAURANT 61-100 PERSONS	PR0012328
PLACENTIA	PLACENTIA LINDA HOSPITAL^	1301 N ROSE DR	914	HOSPITAL/SKILLED NURSING KITCHEN	PR0002441
PLACENTIA	SOPHIA'S GREEK CUISINE	1390 N KRAEMER BLVD	113	RESTAURANT 61-100 PERSONS	PR0007298
PLACENTIA	SUBWAY # 27669	117 E CHAPMAN AVE	111	RESTAURANT UNDER 31 PERSONS	PR0045989
PLACENTIA	WATER & JUICE ETC	130 N BRADFORD AVE	111	RESTAURANT UNDER 31 PERSONS	PR0002911
PLACENTIA	WOK EXPERIENCE, THE	194 E YORBA LINDA BLVD	112	RESTAURANT 31-60 PERSONS	PR0047801
PLACENTIA	CARLS JR #420^	1285 E IMPERIAL HWY	114	RESTAURANT 101-150 PERSONS	PR0003176
PLACENTIA	CIRCLE K / 76 #2705251^	1801 E ORANGETHORPE AVE	311	SUPERMARKET UNDER 2000 SQ FT	PR0000696

ATTACHMENT 6

INSPECTION FORMS

&

FSES WITH GREASE INTERCEPTORS

AND GREASE TRAPS &

INSPECTION FREQUENCY

INSPECTION FORMS

FSE Inspection Database

View FSE Data

Standard Reports

Input Agency Information

Define Pathway(Address) For FSE Pictures

Data Entry FSE Initial Set-Up

View FSE Initial Set-Up Data

Print FSE Inspection Documents

Close Database

Designed By:



Environmental Engineering And Contracting, Inc.
501 Parkcenter Drive Santa
Ana, CA 92705

Version 1.0

Microsoft Access

Home Create External Data Database Tools

Views Clipboard Font Rich Text Records Filter Selection Advanced Size to Fit Form Switch Windows Find

FSE Data Entry Form

City FSEID Facility Name Street Address City Hot Spot Related Photos Quick Search
 591-C00 WAHOO'S FISH TACOS 234 W. CHAPMAN AVE ORANGE
 Access Denied Management Group EDIT Site Info GRD Interceptor Preview Report

Contact Information FSE Information Kitchen Equipment Fixtures Interceptors Grease Trap Grease Disposal Lateral Line Maintenance Hot Spot Inspection Permit Info

Contact Information

Facility Name	Facility Address	City	Facility Phone Number	E-Mail Address	HISTORY
WAHOO'S FISH TACOS	234 W. CHAPMAN AVE	ORANGE	(714) 289-1579	www.wahoos.com	EDIT ADD

Limited Food Preparation FSEZip: 92866 Facility Fax Number

FSE Owner

Owner Name	Owner Address	City	Zip Code	Owner Phone Number	E-Mail Address	HISTORY
ED LEE				(714) 289-1579		EDIT ADD

Responsible Party

Name	Phone Number	E-Mail Address
WAHOO'S FISH TACOS	(714) 289-1579	www.wahoos.com

Property Owner

Owner Name	Owner Street	City	Zip Code	Owner Phone Number	E-Mail Address	HISTORY
234 W CHAPMAN LLC	234 W CHAPMAN AVE	ORANGE	92866	(714) 514-8553		EDIT ADD

Record: 584 of 595 Search

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FSE GREASE REMOVAL EQUIPMENT INSPECTION DATA

Permit No: Initial Inspection Date:
 Name of Facility: GRE Inspection Type:
 Address: Inspector:
 Name and Title of Contact:

Interceptor Location:
 Size: Gallons Interceptor Liquid Depth: inches
 Current Pumping Frequency:

GRE/Facility Inspections

Floating FOG Layer (FF) Thickness: inches
 Settable Solids (SS) Thickness: inches

Facility in Compliance Date in Compliance General Compliance assumed without follow-up

Comments

Facility is in noncompliance if the items are checked below. Corrective action is required immediately.

- Access denied during the inspection
- Interceptor inaccessible for inspection
- Interceptor floating FOG and settable solids capacity exceeded (greater than 25%)
- Excessive FOG in the sample box
- Discharge (effluent) line restricted
- Baffle tubes plugged, submerged, damaged or missing
- Insufficient GRE record keeping (log and/or hauling/pumping records)
- Pumping Frequency not within required interval

Other Problems Comments

Required corrective action includes any or all of the following:

- Allow Access in the facility to perform inspection
- Promptly remove any obstructions that does not allow safe and easy access to the interceptor
- Pump out interceptor completely
- Repair or replace baffles
- Maintain GRE records; logs and copies of hauling/pumping records
- Pump interceptor within required frequency interval Repair or replace baffles
- Other Repairs Comments

The above checked item(s) must be corrected within days of receipt of this Notice of noncompliance

Follow-up Inspections

First follow-up inspection required In compliance Date Comments

The above checked item(s) must be corrected within days of receipt of this Notice of noncompliance

Second follow-up inspection required In compliance Date Comments

The above checked item(s) must be corrected within days of receipt of this Notice of noncompliance

Third follow-up inspection required In compliance Date Comments

Enforcement Sent information to code enforcement



GREASE CONTROL BMP INSPECTION DATA

Permit No:
 Name of Facility:
 Address:
 Name and Title of Contact:

Inspection Date:
 Inspection Type:
 Inspector:

Facility in Compliance Date in Compliance General Compliance assumed without follow-up
 Comments

Facility is in noncompliance if the items are checked below. Corrective action is required immediately.

- Access Denied during inspection.
- Food grinders installed or in use.
- Drain screen missing /damaged/clogged.
- BMP Poster(s) missing/obscured/damaged etc.
- Employees(s) observed not following scraping practices.
- Food waste in sink(s) and not in enclosed plastic bags or garbage.
- Missing/inadequate or inaccessible grease absorbing material(s)
- Additives utilizes without approval of FOG Control Program Manager.
- Grease container leaking, not present, or improperly labeled; or evidence of waste cooking oils in drains.
- Grease collection Maintenance log missing/not current.
- Employee training log missing/not current
- Lateral Cleaning and Spill Log missing or not current.
- Other Comments

Required corrective action includes any or all of the following:

- Allow Access in the facility during inspection
- Removed food grinders(s)
- Install/repair/clean drain screens(s)
- Post/repair/replace BMP poster.
- Train employees(s) on scraping practices.
- Train employees(s) on proper disposal of food waste.
- Train employees(s) on proper disposal of FOG.
- Make available/accessible grease absorbent material(s) for a spill.
- Discontinue Additive use or obtain approval.
- Provide, properly label, maintain waste grease container.
- Make available/accessible and update grease collecting log
- Train employees on all BMPs update Training logs.
- Make available/accessible and update lateral cleaning and spill log
- Other Comments

The above checked item(s) must be corrected within days of receipt of this Notice of noncompliance

Follow-up Inspections

First follow-up inspection required In Compliance Date Comments

The above checked item(s) must be corrected within days of receipt of this Notice of noncompliance

Second follow-up inspection required In Compliance Date Comments

The above checked item(s) must be corrected within days of receipt of this Notice of noncompliance

Third follow-up inspection required In Compliance Date Comments

Enforcement

- Sent to code enforcement

FSES WITH
GREASE INTERCEPTORS
OR GREASE TRAPS

Name	Freq	Number	Dir.	Street	Business Lic.	GRD Type	GI Capacity	G.I. shared
CORTINA'S ITALIAN MARKET		964	N	BATAVIA ST	160375	Interceptor		N/A
DAVE & BUSTERS		20		CITY BLVD WEST # G1	93485	Interceptor		N/A
LUCKY STRIKE		20		CITY BLVD WEST	110130	Interceptor		N/A
CAFE TUTU TANGO		20		CITY BLVD # RJ10	94494	Interceptor		N/A
ORANGE MARKET BROILER		20		CITY BLVD	93918	Interceptor		N/A
EL TORITO #7226		3520		CITY WAY	60515	Interceptor		N/A
JOHNNY ROCKETS		20		CITY BLVD # H916	94330	Interceptor		N/A
CHECKERS GRILL		765	S	THE CITY DR	159907	Interceptor		N/A
PEPITO'S RESTAURANT		840	S	THE CITY DR	122665	Trap		N/A
YOGI'S		840	S	THE CITY DR	111963	Trap		N/A
RALPH'S #148		2620	E	CHAPMAN AVE	89998	Interceptor		N/A
JOHNNY REB'S		2940	E	CHAPMAN AVE	98132	Interceptor		N/A
PIZZA HUT		3023	E	CHAPMAN AVE	125005	Interceptor		N/A
ALBERTSON'S #6551		8440	E	CHAPMAN AVE	119131	Interceptor		N/A
TACO BELL #16105		8548	E	CHAPMAN AVE	86130	Interceptor		N/A
WAHOO'S FISH TACOS		234	W	CHAPMAN AVE	159822	Interceptor		N/A
PIZZA HUT		396	W	CHAPMAN AVE # C	125004	Interceptor		N/A
RALPH'S GROCERY CO #8		1435	W	CHAPMAN AVE	103440	Interceptor		N/A
O C BAKING COMPANY		540	W	FREEDOM AVE	133453	Interceptor		N/A
UM AMI TERIYAKI GRILL		4045	S	GARDEN GROVE BLVD	134052	Interceptor		YES
7 ELEVEN		4045	S	GARDEN GROVE BLVD	134052	Interceptor		YES
GABBI'S MEXICAN KITCHEN		141	S	GLASSELL ST	119176	Interceptor		N/A
YEN-CHING		574	S	GLASSELL ST	26857	Trap		N/A
SMOQUED CALIFORNIA BBQ		128	N	GLASSELL ST	162990	Interceptor		N/A
PLAZA 149 CAFE		149	N	GLASSELL ST	157897	Interceptor		N/A
OLD TOWNE DINER		152	N	GLASSELL ST # B	162132	Interceptor		YES
JALAPENOS		154	N	GLASSELL ST	153783	Interceptor		YES
ZITO'S PIZZA		156	N	GLASSELL ST	102225	Interceptor		YES
ALBERTACOS MEXICAN FOOD		878	N	GLASSELL ST	162259	Interceptor		N/A
HONG KONG BBQ		918	N	GLASSELL ST STE B	131947	Interceptor		N/A
TUTTO FRESCO TRATTORIA		1333	N	GLASSELL ST	128289	Interceptor		N/A
THE LAZY DOG CAFE		1623	W	KATELLA AVE #212	121931	Interceptor	2000 gal	N/A
TILTED KILT		1625	W	KATELLA AVE	164554	Interceptor		N/A
PRIME CUT CAFE & WINE BAR		1547	W	KATELLA AVE # 101	129007	Interceptor	2000 gal	N/A
THE PINT HOUSE		15467	W	KATELLA AVE # 102	1622210	Interceptor		N/A

Name	Freq	Number	Dir.	Street	Business Lic.	GRD Type	GI Capacity	G.I. shared
ACAPULCO RESTAURANT Y CANTINA		1535	W	KATELLA AVE		Interceptor		N/A
KING'S FISH HOUSE		1521	W	KATELLA AVE		Interceptor		N/A
CHILI'S GRILL & BAR #562		1411	W	KATELLA AVE		Interceptor		N/A
JACK IN THE BOX #3305		431	W	KATELLA AVE		Interceptor		N/A
MCDONALD'S RESTAURANT/CHEVRON		105	E	KATELLA AVE		Interceptor		N/A
THE VILLA		510	E	KATELLA		Interceptor		N/A
CARL'S JR #481		1522	E	KATELLA AVE		Interceptor		N/A
WINGSTOP		1541	E	KATELLA AVE	162855	Interceptor		N/A
JERSEY MIKE'S SUBS		1545	E	KATELLA AVE	154112	Interceptor		N/A
FIVE GUYS BURGERS & FRIES		1549	E	KATELLA AVE	143294	Interceptor		N/A
EL POLLO LOCO #5677		1611	E	KATELLA AVE		Interceptor		N/A
FREEBIRDS WORLD BURRITO		1632	E	KATELLA AVE	154872	Interceptor		N/A
HELLO NOODLE		816	E	LINCOLN AVE		Trap		N/A
PHO COMPANY RESTAURANT		1628	E	LINCOLN AVE	125054	Interceptor		N/A
PHO HAO RESTAURANT		146	S	MAIN ST T		Interceptor		N/A
CARL'S JR #392		402	S	MAIN ST	9363	Interceptor		N/A
MITAKI JAPANESE RESTAURANT		424	S	MAIN ST F		Interceptor		N/A
CHARLEY'S GRILLED SUBS		445	S	MAIN ST		Interceptor		N/A
TACO BELL		468	S	MAIN ST	118787	Interceptor		N/A
RUBIO'S BAJA GRILL #109		691	S	MAIN ST STE 150		Interceptor		N/A
ARRIBA BAJA GRILL		745	S	MAIN ST		Interceptor		N/A
JERSEY MIKE'S SUBS		763	S	MAIN ST # 190	161762	Interceptor		N/A
O'S AMERICAN KITCHEN		763	S	MAIN ST # 200AB		Interceptor		N/A
BEBE'S THAI		1432	N	MAIN ST B		Interceptor		N/A
AVILAS EL RANCHITO MEXICAN		182	S	ORANGE ST	81042	Interceptor		N/A
FLAPPY JACK'S PANCAKE HOUSE		2848	N	SANTIAGO BLVD	157750	Interceptor		N/A
CANCUN JUICE		970	N	TUSTIN ST # C	132370	Interceptor		N/A
ARBY'S		1107	N	TUSTIN ST	129860	Interceptor		N/A
RUBY'S DINER		186	N	ATCHISON ST	153767	Interceptor		N/A
SUSHI BOOM		2815	E	CHAPMAN AVE	112800	Interceptor		N/A
STATER BROS #165		3325	E	CHAPMAN AVE	96702	Interceptor		N/A
ALBERTSONS #6585		4550	E	CHAPMAN AVE	92869	Interceptor		N/A
ORANGE HILL MARKET		4740	E	CHAPMAN AVE	143424	Interceptor		N/A
EL POLLO LOCO #5842		1519	W	CHAPMAN AVE	63329	Interceptor		N/A

Name	Freq	Number	Dir.	Street	Business Lic.	GRD Type	GI Capacity	G.I. shared
D'NU EGGROLLS		1710	W	CHAPMAN AVE	109699	Interceptor		N/A
JACK IN THE BOX		3050	W	CHAPMAN AVE	156676	Interceptor		N/A
WENDY'S		3739	W	CHAPMAN AVE	114314	Interceptor		N/A
LUCILLE'S RIB SHACK		4050	W	CHAPMAN AVE	8117	Interceptor		N/A
MUNCHIES		20		CITY BLVD WEST #F-2	160363	interceptor	4500 gal	YES
L A HOT DOGS		20		CITY BLVD WEST #F-7	160192	Interceptor	4500 gal	YES
JAMBA JUICE		20		CITY BLVD WEST #F-5	93994	interceptor	4500 gal	YES
CHARLEY'S STEAKERY		20		CITY BLVD WEST #F-4	104446	Interceptor	4500 gal	YES
SUBWAY		20		CITY BLVD WEST #F-9	112391	Interceptor	4500 gal	YES
TWIN DRAGON		20		CITY BLVD WEST #F-6	94163	Interceptor	4500 gal	YES
L A ITALIAN KITCHEN		20		CITY BLVD WEST #F-10	94326	Interceptor	4500 gal	YES
RUBY THAI		20		CITY BLVD WEST #F-3	106239	Interceptor	4500 gal	YES
LASCARI'S		20		CITY BLVD WEST #F-1	102561	Interceptor	4500 gal	YES
RUBIO'S FRESH MEXICAN GRILL		20		CITY BLVD WEST # F-8	92824	Interceptor	4500 gal	YES
ALCATRAZ BREWING COMPANY		20		CITY BLVD WEST # R1	111028	Interceptor	4500 gal	N/A
CORNER BAKERY		20		CITY BLVD WEST # R4	117447	Interceptor	4500 gal	N/A
BUFFALO WILD WINGS		20		CITY BLVD WEST # 901A	159619	Interceptor		N/A
T G FRIDAY'S		3339	W	ENTERTAINMENT AVE	76975	Interceptor		N/A
KIMMIES COFFEE CUP		190	S	GLASSELL ST #B	131729	Interceptor	1500 gal	YES
HAVEN GASTROPUB		190	S	GLASSELL ST #C, D	131282	Interceptor	1500 gal	YES
FRANCOLI GOURMET EMPORIO		100	S	GLASSELL ST	132546	Interceptor		YES
FELIX CONTINENTAL CAFÉ		36		PLAZA SQUARE	36650	Interceptor		YES
H SALT FISH & CHIPS		142	E	RIVERDALE AVE	134193	Interceptor		N/A
O C SPORTS GRILL		450	N	STATE COLLEGE BLVD		Interceptor		N/A
KRISPY KREME DOUGHNUTS		330	S	THE CITY DR	97634	Interceptor		N/A
CARL'S JR. #004		450	S	THE CITY DR	100999	Interceptor		N/A
TOWN & COUNTRY CAFÉ		1100	W	TOWN & COUNTRY RD #150		Trap		N/A
CARL'S JR #462		145	N	TUSTIN ST	133591	Interceptor		N/A
TACO BELL #3069		490	N	TUSTIN ST		Interceptor		N/A
H SALT FISH & CHIPS		597	N	TUSTIN ST	121374	Interceptor		N/A
INTERNATIONAL HOUSE OF PANCAKE		707	N	TUSTIN ST		Trap		N/A
ALBERTSON'S #6534		940	N	TUSTIN ST	70377	Interceptor		N/A
CHIN'S KITCHEN		1009	N	TUSTIN ST	122123	Interceptor		N/A
YOSHINOYA RESTAURANT		1273	N	TUSTIN ST #A	130603	Interceptor		N/A
KFC / A&W		2469	N	TUSTIN ST	107824	Interceptor		N/A

Name	Freq	Number	Dir.	Street	Business Lic.	GRD Type	GI Capacity	G.I. shared
IN-N-OUT BURGER		2585	N	TUSTIN ST	112101	Interceptor		N/A
WAIKIKI GRILL		2094	N	TUSTIN ST # A2		Interceptor		YES
O C FISH N CHIPS		2094	N	TUSTIN ST #C1	155600	Interceptor		YES
OKAZU		2134	N	TUSIN ST #1	133067	Interceptor		N/A
XODO GRILL		2143	N	TUSTIN ST #6, 7	158597	Trap		N/A
TARGET #230		2191	N	TUSTIN ST	45720	Interceptor		N/A
CHIPOTLE		2202	N	TUSTIN ST # A	113056	Interceptor		N/A
PANERA BREAD		2214	N	TUSTIN ST #A	112814	Interceptor		YES
FAMOUS DAVE'S BBQ		2214	N	TUSTIN ST #B	154113	Interceptor		YES
TACO BELL #21157		2233	N	TUSTIN ST	103594	Interceptor		N/A
MCDONALD'S		2300	N	TUSTIN ST	90592	Interceptor		N/A
RUBIO'S FRESH MEXICAN GRILL		2318	N	TUSTIN ST # A	91002	Interceptor		N/A
PANDA EXPRESS		2318	N	TUSTIN ST # C	163136	Interceptor		N/A
OLIVE GARDEN #1389		2330	N	TUSTIN ST	74622	Interceptor		N/A
CHICK-FIL-A		2575	N	TUSTIN ST	120414	Interceptor		N/A
THE VONS COMPANIES #2335		2684	N	TUSTIN ST	56663	Interceptor		N/A
SUBWAY		1500	E	VILLAGE WAY #2221	157024	Interceptor		YES
SBARRO		1500	E	VILLAGE WAY #2217	118170	Interceptor		YES
FIL-AM BBQ GRILL		1500	E	VILLAGE WAY #2215	155420	Interceptor		YES
MONGOLIAN GRILL		1500	E	VILLAGE WAY #2185	122608	Interceptor		YES
DAIRY QUEEN		1500	E	VILLAGE WAY #G82	102944	Interceptor		YES
BUSY BEE ORIENTAL FOOD #4		1500	E	VILLAGE WAY # 2191	62210	Interceptor		YES
RED ROBIN BURGERS & SPIRITS		1500	E	VILLAGE WAY #2199	58338	Interceptor		N/A
TODAI RESTAURANT		1500	E	VILLAGE WAY # 2203	113838	Interceptor		N/A
SPROUTS FARMERS MARKET		1500	E	VILLAGE WAY #2279	130290	Interceptor		N/A
OGGI'S PIZZA AND BREWING		1500	E	VILLAGE WAY # 2295	105524	Interceptor		N/A
DENNY'S INC		1-33	S	YORBA ST	153994	Interceptor		N/A

Note - Highlighted FSEs Share Grease Interceptors
Added to list 12-13

3 Month
6 Month
YEARLY



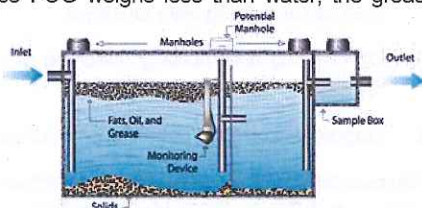
Grease Interceptors

When fats, oils, and grease (FOG) enter the sewer, they create a variety of problems, such as sewer blockages and spills, which put the health and safety of the public at risk. Grease interceptors have played an important role in preventing accumulated FOG from clogging sewer lines. A grease interceptor is a proven and effective grease collection device, which when combined with Best Management Practices (BMPs), significantly reduces the amount of FOG entering the sewer.

What is a Grease Interceptor?

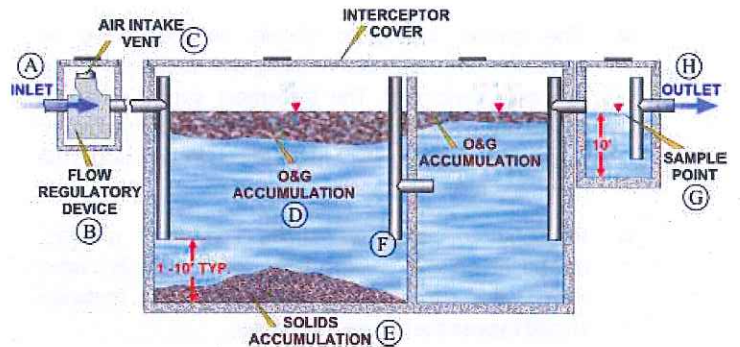
■ A grease interceptor is a control device that is designed to collect and intercept FOG and food waste from wastewater discharged from Food Service Establishments, until they can be removed and disposed by wastehauling. It is typically a large concrete box with two or three compartments and is usually installed underground outside Food Service Establishments.

■ Grease interceptors separate FOG from wastewater by gravity. Since FOG weighs less than water, the grease floats on the water surface when given sufficient time.



■ Grease interceptors are designed such that the wastewater flow is slowed down to allow sufficient time for FOG to separate. This allows FOG to collect as a thick mat on the surface inside the interceptor.

How it works



The following describes how a grease interceptor works:

A	Flow from undersink grease traps or directly from plumbing fixtures enters the grease interceptor. The Uniform Plumbing Code (UPC) requires that all flow entering the interceptor must enter through the inlet pipe.
B	An approved flow control or restricting device is installed to restrict the flow to the grease interceptor to the rated capacity of the interceptor.
C	An air intake valve allows air into the open space of the grease interceptor to prevent siphonage and back-pressure.
D	FOG floats on the water surface and accumulates behind the grease retaining fittings and the wall separating the compartments. FOG will be removed during routine grease interceptor cleaning.
E	Solids in the wastewater that do not float will be deposited on the bottom of the grease interceptor and will need to be removed during routine grease interceptor cleaning.
F	Grease retaining fittings extend down into the water to within 12 inches of the bottom of the interceptor. Because FOG floats, it generally does not enter the fitting and is not carried into the next compartment. The fittings also extend above the water surface to provide air relief.

G	Some interceptors have a sample box so that inspectors or employees of the food service establishment can periodically take effluent samples. Having a sample box is recommended by the UPC but not required.
H	Flow exits the interceptor through the outlet pipe and continues on to the sanitary sewer system.

Installation Considerations

- Install the grease interceptor as close as practical to the fixture(s) being served. This is important because every foot of piping between the fixture(s) and the interceptor is a potential maintenance problem.
- The grease interceptor should be located in an accessible area such that cleaning and maintenance can be easily performed. The placement should allow the interceptor cover to be visible and easily removable for cleaning. Anticipate sufficient clearance for removal of the cover and baffle for cleaning.
- Plumbing containing discharges from food grinders, dishwashers, and wastes from toilets, urinals, wash basins, and other fixtures containing fecal materials should bypass the grease interceptor.
- A properly sized and designed grease interceptor may not work efficiently if it is installed incorrectly. A licensed plumbing contractor can handle all aspects of the interceptor installation which may include equipment procurement, plumbing, and in-ground installations that include excavations and concrete cutting/repair.
- The cost of installation will vary depending on the site. Cost factors include the size of the device, space, grade, proximity to a sewer line, and above-ground or in-ground installation.

Proper Maintenance

Regular maintenance is essential to the proper operation of grease interceptors. Even the best designed and properly installed interceptors will fail when improperly maintained.

- Grease interceptor maintenance, which is usually performed by permitted haulers or recyclers, consists of removing the entire volume (liquids and solids) from the grease interceptor and properly disposing of the material in accordance with all Federal, State, and/or local laws.
- Grease interceptors must be fully pumped out and cleaned at a frequency such that the combined FOG and solids accumulation does not exceed 25% of the total interceptor design hydraulic depth. This is to ensure that the minimum hydraulic retention time and required available hydraulic volume are maintained to effectively intercept and retain FOG discharged from the facility.
- OCSD's FOG Ordinance requires Food Service Establishments to clean their grease interceptors at least

every 6 months. Typically, Food Service Establishments are required to clean grease interceptors once every 3 months. The frequency may increase depending on the capacity of the device, the amount of FOG in the wastewater, and the degree to which the facility has contributed to blockages in the past.

- Implementation of BMPs may reduce the required maintenance frequency for grease interceptors due to a reduction of FOG and solids loading on the interceptor, thereby reducing maintenance costs. Refer to the Fact Sheet for BMPs that may be implemented.

Maintenance Procedures

A proper grease interceptor maintenance procedure is outlined below:

1	Contact a grease hauler or recycler for cleaning.
2	Ensure that all flow to the interceptor is stopped by shutting the isolation valve in the inlet piping to the interceptor.
3	Remove the lid and bail out any water in the trap or interceptor to facilitate cleaning.
4	Remove baffles if possible.
5	Dip the accumulated grease out of the interceptor and deposit in a watertight container.
6	Pump out the settled solids and then the remaining liquids.
7	Scrape the sides, the lid, and the baffles with a putty knife to remove as much of the grease as possible, and deposit the grease into a watertight container.
8	Replace the baffle and the lid.

Choosing a Grease Hauler

When selecting a grease waste hauler, be aware that services and prices can vary. Minimum services should include:

- Complete pumping and cleaning of the interceptor, rather than just skimming the FOG layer.
- Deodorizing and thorough cleaning of affected areas, as necessary.
- Disposal/reclamation at an approved location.

Representatives of food service establishments should witness all cleaning/maintenance activities to verify that the interceptor is being fully cleaned and properly maintained.

Keeping Records

Careful record-keeping is one of the best ways to ensure that the grease interceptor is being cleaned and maintained on a regular basis.



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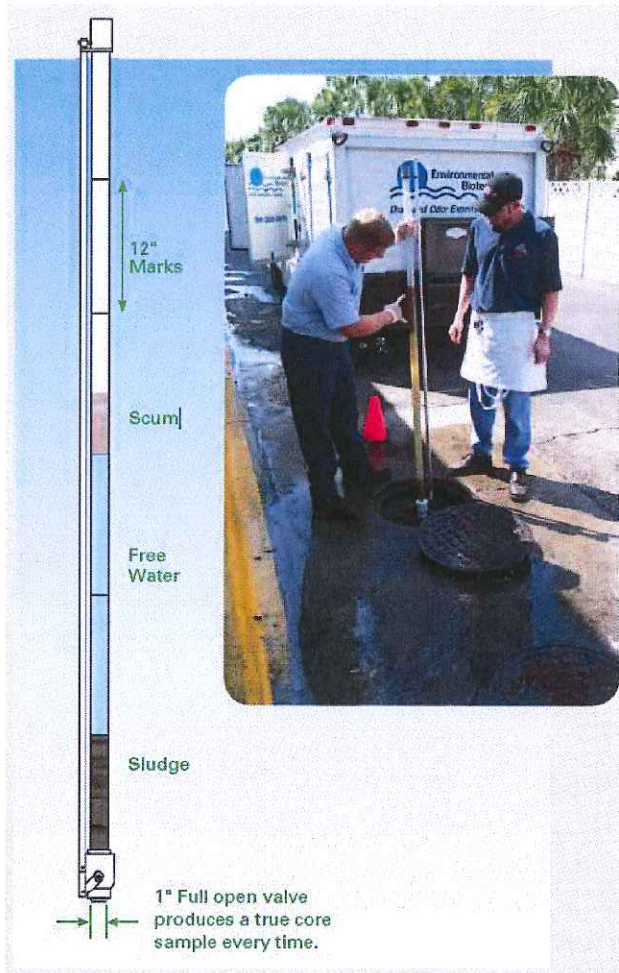
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Instantly Germ FREE! With B Sanitized®



PRODUCTS



The worlds best professional core sampler.

Dipstick-Pro®

Constructed with corrosion resistant machined aluminum and impact resistant resin. This cutting edge technology and design ensures a true core sample, that is repeatable. The DipStick-Pro® features a replaceable wear tip and is available in a standard 10 foot (2 piece) length featuring our NEW Quick Coupling System. Custom lengths are available to meet all of your measuring requirements. An impact resistant carrying case and 6 foot cleaning brush are also available.

Benefits:

Be able to accurately determine the amount of sludge and scum in septic tanks, digesters and sludge pits. Also great for measuring FOG in grease traps, grease interceptors and lift stations. The readings are accurate and defensible. Very minimal training is required for correct use.

How to Use:

It is a simple 4 step process:

- Insert the DipStick-Pro® into the trap
- Pull the actuator handle
- Remove the DipStick-Pro® from the trap
- Read the amount of scum, sludge and free water



Download Fact Sheet



WASTE WATER SOLUTIONS



FOG EDUCATION



ODOR CONTROL



FRANCHISING

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ATTACHMENT 7

EDUCATIONAL MATERIAL

COMMERCIAL PROGRAM

Managing FATS, OIL and GREASE "It's Easier than YOU Think!"

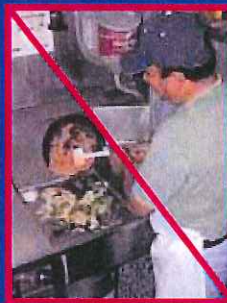
THE **WRONG WAY** La Forma Incorrecta



1

Do not pour cooking residue directly into the drain.

No vierta residuos de cocinar directamente en el desague.



2

Do not dispose of food waste into the garbage disposal.

No ponga desperdicios de comida en el triturador de comida.



3

Do not pour waste oil directly into the drain.

No ponga desperdicio de aceite directamente en el desague.



4

Do not wash floor mats where water will run off directly into the storm drain.

No lave tapetes de piso en un lugar donde el agua corra hacia el desague.

THE **RIGHT WAY** La Forma Correcta



1

Wipe pots, pans, and work areas prior to washing.

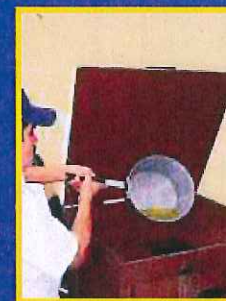
Limpie con una toallita las ollas, cazuelas, y areas de trabajo antes de lavarlos.



2

Dispose of food waste directly into the trash.

Deseche los desperdicios de comida en el bote de basura.



3

Collect waste oil and store for recycling.

Junte el desperdicio de aceite y guardelo para que sea reciclado.



4

Clean mats inside over a utility sink.

Limpie los tapetes de piso dentro de un lavabo o fregador.

HELP PREVENT OCEAN POLLUTION

Ayuda a prevenir la contaminación del océano



- Keep dumpster area clean and lid closed.
- Mantén el área del contenedor de basura limpia y con la tapa cerrada.



- Do not overfill dumpster or fill with liquid.
- Do not rinse dumpster area.
- No llenes en exceso el contenedor de basura ni le vacíes líquidos.
- No enjuagues el área de alrededor del contenedor de basura.



- Scrape grease and food waste from floor mats and filters, then clean in a mop sink. Throw scrapings in the trash.
- Raspa con una espátula la grasa y comida de los tapetes y filtros, y luego límpialos en una cubeta para trapeadores. Tira los desperdicios en la basura.



- Never hose down mats or equipment outside.
- Nunca salgas a lavar con la manguera los tapetes u otro equipo.



- Use dry cleanup methods to keep parking lots and outdoor areas clean.
- Para mantener los estacionamientos y áreas exteriores limpias, usa métodos de limpieza en seco.



- Do not hose down the parking lot or outdoor eating areas.
- No laves con la manguera el estacionamiento y las áreas exteriores para comer.



- Pour waste oil and grease into portable containers with lids, then transfer to drums or barrels for recycling.
- Deposita aceite y grasa usados en recipientes portátiles con tapaderas, y luego transfírelos a cilindros o barriles para reciclaje.



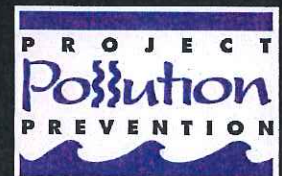
- Never pour grease or oil into sinks or storm drains.
- Nunca tires grasa o aceite en los lavamanos y alcantarillas.

STORM DRAINS LEAD STRAIGHT TO THE OCEAN. NEVER LET ANY TRASH, GREASE, FOOD OR WASHWATER ENTER THE STREET OR STORM DRAINS!

El drenaje fluvial llega directamente al océano. ¡Nunca permitas que ningún tipo de basura, grasa, comida o agua de desperdicio entre en el drenaje fluvial!

FOR MORE INFORMATION OR TO REPORT A SPILL THAT IS NOT CONTAINED TO YOUR SITE, CALL THE ORANGE COUNTY STORMWATER PROGRAM AT (714) 567-6363
WWW.OCWATERSHEDS.COM

Para obtener mayor información o reportar un derrame que no pueda ser contenido en su sitio, llama al Programa del Condado de Orange para la Contención del Agua de Tormentas: (714) 567-6363



THE OCEAN BEGINS AT YOUR FRONT DOOR

El océano comienza en la puerta de tú casa

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Help Prevent Ocean Pollution:

Tips for the Food Service Industry



Clean beaches and healthy creeks, rivers, bays and ocean are important to Orange County. Fats, oils and grease from restaurants and food service facilities can cause sewer line blockages that may result in sewage overflow into your facility and into storm drains. Unlike water in sanitary sewers (from sinks and toilets), water in storm drains is not treated before entering our waterways and should never contain washwater, trash, grease or other materials.

You would never dump oil and trash into the ocean, so don't let it enter the storm drains. Follow these tips to help prevent water pollution.

For more information, please call the

Orange County Stormwater Program
at 1-877-89-SPILL (1-877-897-7455)

or visit

www.ocwatersheds.com

Report sewage spills and discharges that are not contained to your site to the

**Orange County 24-Hour
Water Pollution Problem
Reporting Hotline**

at 1-877-89-SPILL (1-877-897-7455)

For emergencies, dial 911.

CALIFORNIA
Restaurant
SINCE 1946
ASSOCIATION



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The Ocean Begins
at Your Front Door

P R O J E C T
Pollution
P R E V E N T I O N

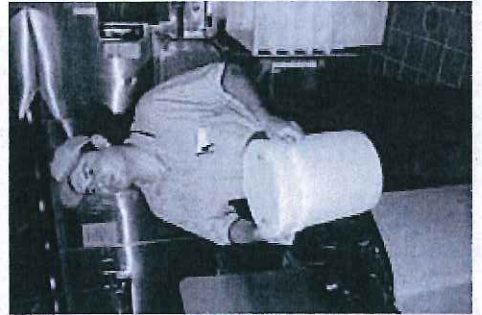
Best Kitchen Practices

Food Waste Disposal

- Scrape food waste off of plates, utensils, pots, food preparation and cooking areas and dispose of it in the trash.
- Never put food waste down the drain. Food scraps often contain grease, which can clog sewer pipes and result in sewage backups and overflows.

Grease & Oil Disposal

- Never put oil or grease down the drain. Contain grease and oil by using covered grease storage containers or installing a grease interceptor.
- Never overfill your grease storage container or transport it without a cover.
- Grease control devices must be emptied and cleaned by permitted companies.
- Keep maintenance records on site.



- For a list of oil/grease recycling companies, contact the CIWMB at www.ciwmb.ca.gov/foodwaste/renderer.htm or contact your local sanitation district.

Minor Spill Cleanup

- Always use dry cleanup methods, such as a rag, damp mop or broom.
- Never hose a spill into the street, gutter or storm drain.



Major Spill Cleanup

- Have spill containment and clean-up kits readily available, and train all employees on how to use them.
- Immediately contain and clean the spill using dry methods.
- If the spill leaves your site, call (714) 567-6363.

Dumpster Cleanup

- Pick up all debris around the dumpster.
- Always keep the lid on the dumpster closed.
- Never pour liquids into the dumpster or hose it out.



Floor Mat Cleaning

- Sweep the floor mats regularly, discarding the debris into the trash.
- Hose off the mats in a mop sink, at a floor drain, or in an outdoor area that can contain the water.



- Never hose the mats in an area where the wastewater can flow to the street, gutter or storm drain.

Washwater Disposal

- Dispose of washwater in a mop sink or an area with a floor drain.
- Never dispose of washwater in the street, gutter or storm drain.



Preventing water pollution at your commercial/industrial site

Clean beaches and healthy creeks, rivers, bays and ocean are important to Orange County. However, many landscape and building maintenance activities can lead to water pollution if you're not careful. Paint, chemicals, plant clippings and other materials can be blown or washed into storm drains that flow to the ocean. Unlike water in sanitary sewers (from sinks and toilets), water in storm drains is not treated before entering our waterways.

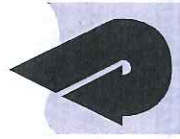
You would never pour soap or fertilizers into the ocean, so why would you let them enter the storm drains? Follow these easy tips to help prevent water pollution.

Some types of industrial facilities are required to obtain coverage under the State General Industrial Permit. For more information visit: www.swrcb.ca.gov/stormwater/industrial.html

For more information, please call the **Orange County Stormwater Program** at **1-877-89-SPILL (1-877-897-7455)** or visit www.ocwatersheds.com

To report a spill, call the **Orange County 24-Hour Water Pollution Problem Reporting Hotline** at **1-877-89-SPILL (1-877-897-7455)**.

For emergencies, dial 911.



RECYCLE
USED OIL



Printed on Recycled Paper

Help Prevent Ocean Pollution:

Proper Maintenance Practices for Your Business



The Ocean Begins at Your Front Door

P R O J E C T
Pollution
P R E V E N T I O N

Proper Maintenance Practices for your Business

Landscape Maintenance

- Compost grass clippings, leaves, sticks and other vegetation, or dispose of it at a permitted landfill or in green waste containers. Do not dispose of these materials in the street, gutter or storm drain.
- Irrigate slowly and inspect the system for leaks, overspraying and runoff. Adjust automatic timers to avoid overwatering.
- Follow label directions for the use and disposal of fertilizers and pesticides.
- Do not apply pesticides or fertilizers if rain is expected within 48 hours or if wind speeds are above 5 mph.
- Do not spray pesticides within 100 feet of waterways.
- Fertilizers should be worked into the soil rather than dumped onto the surface.
- If fertilizer is spilled on the pavement or sidewalk, sweep it up immediately and place it back in the container.

Building Maintenance

- Never allow washwater, sweepings or sediment to enter the storm drain.
- Sweep up dry spills and use cat litter, towels or similar materials to absorb wet spills. Dispose of it in the trash.
- If you wash your building, sidewalk or parking lot, you **must** contain the water. Use a shop vac to collect the water and contact your city or sanitation agency for proper disposal information. Do not let water enter the street, gutter or storm drain.
- Use drop cloths underneath outdoor painting, scraping, and sandblasting work, and properly dispose of materials in the trash.
- Use a ground cloth or oversized tub for mixing paint and cleaning tools.
- Use a damp mop or broom to clean floors.
- Cover dumpsters to keep insects, animals, rainwater and sand from entering. Keep the area around the dumpster clear of trash and debris. Do not overfill the dumpster.

- Call your trash hauler to replace leaking dumpsters.

- Do not dump any toxic substance or liquid waste on the pavement, the ground, or near a storm drain. Even materials that seem harmless such as latex paint or biodegradable cleaners can damage the environment.

**NEVER DISPOSE
OF ANYTHING
IN THE STORM
DRAIN.**

- Recycle paints, solvents and other materials. For more information about recycling and collection centers, visit www.oilandfills.com.
- Store materials indoors or under cover and away from storm drains.
- Use a construction and demolition recycling company to recycle lumber, paper, cardboard, metals, masonry, carpet, plastic, pipes, drywall, rocks, dirt, and green waste. For a listing of construction and demolition recycling locations in your area, visit www.ciwmb.ca.gov/recycle.
- Properly label materials. Familiarize employees with Material Safety Data Sheets.

Sewage Spill Regulatory Requirements

Allowing sewage to discharge to a gutter or storm drain may subject you to penalties and/or out-of-pocket costs to reimburse cities or public agencies for clean-up efforts.

Here are the pertinent codes, fines, and agency contact information that apply.

Orange County Stormwater Program 24 Hour Water Pollution Reporting Hotline 1-877-89-SPILL (1-877-897-7455)

- County and city water quality ordinances prohibit discharges containing pollutants.

Orange County Health Care Agency Environmental Health (714) 433-6419

California Health and Safety Code, Sections 5410-5416

- No person shall discharge raw or treated sewage or other waste in a manner that results in contamination, pollution or nuisance.
- Any person who causes or permits a sewage discharge to any state waters:
 - must immediately notify the local health agency of the discharge.
 - shall reimburse the local health agency for services that protect the public's health and safety (water-contact receiving waters).
 - who fails to provide the required notice to the local health agency is guilty of a misdemeanor and shall be punished by a fine (between \$500-\$1,000) and/or imprisonment for less than one year.

Regional Water Quality Control Board Santa Ana Region San Diego Region (951) 782-4130 (858) 467-2952

- Requires the prevention, mitigation, response to and reporting of sewage spills.

California Office of Emergency Services (800) 852-7550

California Water Code, Article 4, Chapter 4, Sections 13268-13271
California Code of Regulations, Title 23, Division 3, Chapter 9.2, Article 2,
Sections 2250-2260

- Any person who causes or permits sewage in excess of 1,000 gallons to be discharged to state waters shall immediately notify the Office of Emergency Services.
- Any person who fails to provide the notice required by this section is guilty of a misdemeanor and shall be punished by a fine (less than \$20,000) and/or imprisonment for not more than one year.



Sewage Spill Reference Guide

Your Responsibilities as a Private Property Owner

Residences
Businesses
Homeowner/Condominium Associations
Federal and State Complexes
Military Facilities



Orange County
Sanitation District



Health Care Agency
Environmental Health
www.ocwatersheds.com



www.ocwatersheds.com

This brochure was designed courtesy of the Orange County Sanitation District (OCS/D).
For additional information, call (714) 982-2411, or visit their website at www.ocsd.com.

What is a Sewage Spill?

Sewage spills occur when the wastewater being transported via underground pipes overflows through a manhole, cleanout or broken pipe. Sewage spills can cause health hazards, damage to homes and businesses, and threaten the environment, local waterways and beaches.

Common Causes of Sewage Spills

Grease builds up inside and eventually blocks sewer pipes. Grease gets into the sewer from food establishments, household drains, as well as from poorly maintained commercial grease traps and interceptors.

Structure problems caused by tree roots in the lines, broken/cracked pipes, missing or broken cleanout caps or undersized sewers can cause blockages.

Infiltration and inflow (I/I) impacts pipe capacity and is caused when groundwater or rainwater enters the sewer system through pipe defects and illegal connections.

You Are Responsible for a Sewage Spill Caused by a Blockage or Break in Your Sewer Lines!

Time is of the essence in dealing with sewage spills. You are required to **immediately**:

Control and minimize the spill. Keep spills contained on private property and out of gutters, storm drains and public waterways by shutting off or not using the water.

Use sandbags, dirt and/or plastic sheeting to prevent sewage from entering the storm drain system.

Clear the sewer blockage. Always wear gloves and wash your hands. It is recommended that a plumbing professional be called for clearing blockages and making necessary repairs.

Always notify your city sewer/public works department or public sewer district of sewage spills. If the spill enters the storm drains also notify the Health Care Agency. In addition, if it exceeds 1,000 gallons notify the Office of Emergency Services. Refer to the numbers listed in this brochure.



Overflowing cleanout pipe located on private property

You Could Be Liable

Allowing sewage from your home, business or property to discharge to a gutter or storm drain may subject you to penalties and/or out-of-pocket costs to reimburse cities or public agencies for clean-up and enforcement efforts. See Regulatory Codes & Fines section for pertinent codes and fines that apply.

What to Look For

Sewage spills can be a very noticeable gushing of water from a manhole or a slow water leak that may take time to be noticed. Don't dismiss unaccounted-for wet areas.

Look for:

- Drain backups inside the building.
- Wet ground and water leaking around manhole lids onto your street.
- Leaking water from cleanouts or outside drains.
- Unusual odorous wet areas: sidewalks, external walls or ground/landscape around a building.

Caution

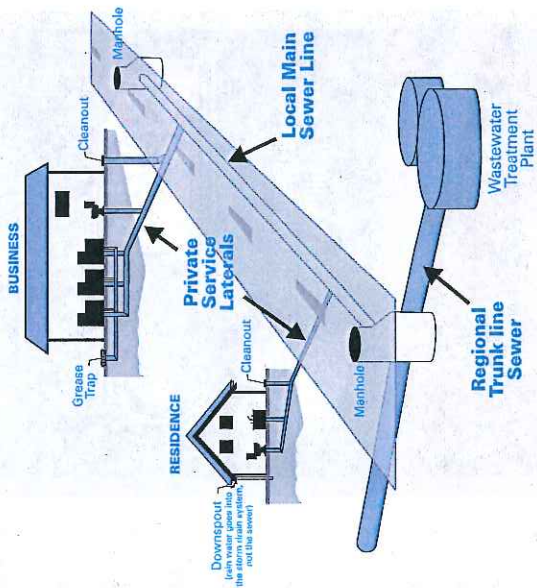
Keep people and pets away from the affected area. Untreated sewage has high levels of disease-causing viruses and bacteria. Call your local health care agency listed on the back for more information.

**If You See a Sewage Spill Occurring,
Notify Your City Sewer/Public Works
Department or Public Sewer District
IMMEDIATELY!**

How a Sewer System Works

A property owner's sewer pipes are called service laterals and are connected to larger local main and regional trunk lines. Service laterals run from the connection at the home to the connection with the public sewer (including the area under the street). These laterals are the responsibility of the property owner and must be maintained by the property owner. Many city agencies have adopted ordinances requiring maintenance of service laterals. Check with your city sewer/local public works department for more information.

Operation and maintenance of **local and regional sewer lines** are the responsibility of the city sewer/public works departments and public sewer districts.



How You Can Prevent Sewage Spills

- 1 Never put grease down garbage disposals, drains or toilets.
- 2 Perform periodic cleaning to eliminate grease, debris and roots in your service laterals.
- 3 Repair any structural problems in your sewer system and eliminate any rainwater infiltration/inflow leaks into your service laterals.

Sewage spills can cause damage to the environment. Help prevent them!

Preventing Grease Blockages

The drain is not a dump! Recycle or dispose of grease properly and never pour grease down the drain.

Homeowners should mix fats, oils and grease with absorbent waste materials such as paper, coffee grounds, or kitty litter and place it in the trash. Wipe food scraps from plates and pans and dump them in the trash.

Restaurants and commercial food service establishments should always use "Kitchen Best Management Practices." These include:

- Collecting all cooking grease and liquid oil from pots, pans and fryers in covered grease containers for recycling.
- Scraping or dry-wiping excess food and grease from dishes, pots, pans and fryers into the trash.
- Installing drain screens on all kitchen drains.
- Having spill kits readily available for cleaning up spills.
- Properly maintaining grease traps or interceptors by having them serviced regularly. Check your local city codes.

Orange County Agency Responsibilities

- **City Sewer/Public Works Departments**—Responsible for protecting city property and streets, the local storm drain system, sewage collection system and other public areas.
- **Public Sewer/Sanitation District**—Responsible for collecting, treating and disposing of wastewater.
- **County of Orange Health Care Agency**—Responsible for protecting public health by closing ocean/bay waters and may close food-service businesses if a spill poses a threat to public health.
- **Regional Water Quality Control Boards**—Responsible for protecting State waters.
- **Orange County Stormwater Program**—Responsible for preventing harmful pollutants from being discharged or washed by stormwater runoff into the municipal storm drain system, creeks, bays and the ocean.

You Could Be Liable for Not Protecting the Environment

Local and state agencies have legal jurisdiction and enforcement authority to ensure that sewage spills are remediated.

They may respond and assist with containment, relieving pipe blockages, and/or clean-up of the sewage spill, especially if the spill is flowing into storm drains or onto public property.

A property owner may be charged for costs incurred by these agencies responding to spills from private properties.



Report Sewage Spills!

City Sewer/Public Works Departments	
Aliso Viejo	(949) 425-2500
Anaheim	(714) 765-6860
Brea	(714) 990-7891
Buena Park	(714) 562-3655
Costa Mesa	(949) 645-8400
Cypress	(714) 228-6750
Dana Point	(949) 248-3552
Fountain Valley	(714) 935-1600
Garden Grove	(714) 741-5375
Huntington Beach	(714) 538-5921
Irvine	(949) 455-5300
Laguna Beach	(949) 497-0765
Laguna Hills	(949) 362-4337
Laguna Niguel	(949) 639-0500
Laguna Woods	(562) 906-9792
La Habra	(949) 961-3080
La Palma	(714) 698-3310
Los Alamitos	(562) 431-3538
Mission Viejo	(949) 831-2500
Newport Beach	(949) 843-3011
Orange	(714) 532-6480
Orange County	(714) 567-5363
Placentia	(714) 993-8245
Rancho Santa Margarita	(949) 638-1800
San Clemente	(949) 366-1553
San Juan Capistrano	(949) 445-6363
Santa Ana	(714) 847-3380
Seal Beach	(562) 431-2527
Stanton	(714) 379-9222
Tustin	(714) 962-2411
Villa Park	(714) 998-1500
Westminster	(714) 893-3553
Yorba Linda	(714) 961-7170

Public Sewer/Water Districts	
Costa Mesa Sanitary District	(714) 393-4433/ (949) 645-0400
El Toro Water District	(949) 837-0660
Emerald Bay Service District	(949) 494-0571
Garden Grove Sanitary District	(714) 741-5375
Irving Ranch Water District	(949) 453-5300
Los Alamitos/Placentia Sewer District	(562) 431-2223
Midway City Sanitary District (Westminster)	(714) 893-3553
Mission Viejo Water District	(949) 831-2500
Orange County Sanitation District	(714) 962-2411
Santa Margarita Water District	(949) 459-6420
South Coast Water District	(949) 498-4555
South Orange County Wastewater Authority	(949) 231-5400
Sunset Beach Sanitary District	(562) 493-9932
Trabuco Canyon Sanitary District	(949) 858-0277
Yorba Linda Water District	(714) 777-3018

Other Agencies	
Orange County Health Care Agency	(714) 433-4419
Office of Emergency Services	(800) 852-7550

RESIDENTIAL PROGRAM



For more information,
please call the
Orange County Stormwater Program
at **1-877-89-SPILL**
(1-877-897-7455)
or visit
www.ocwatersheds.com

To report a sewage spill during
normal business hours
(8:00 AM to 5:00 PM), call the
Health Care Agency
at (714) 433-6419

To report a sewage spill **AFTER**
normal business hours, on
weekends or holidays,
call (714) 628-7008

For emergencies, dial 911.

The tips contained in this brochure provide useful
information to help prevent water pollution. If
you have other suggestions, please contact your
city's stormwater representatives or call the Orange
County Stormwater Program.



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Help Prevent Ocean Pollution:

Tips for Maintaining a Septic Tank System



The Ocean Begins
at Your Front Door

P R O J E C T
Pollution
P R E V E N T I O N



Tips for Maintaining a Septic Tank System

Households that are not served by public sewers usually depend on a septic tank system* to treat and dispose of wastewater. A well designed, installed and regularly maintained septic system can provide years of reliable service. However, when these systems fail to operate properly, significant damage can occur to property and the environment. The homeowner is responsible for these damages and may be subject to fines. Therefore, it is important to follow these simple tips when using a septic tank system:

Conserve Water

The more wastewater produced, the more the soil must absorb. By conserving water, the life of the drain field will be extended and the chance of a system failure is decreased.

Reduce your water use by:

- Using water saving devices
- Repairing leaky faucets and plumbing fixtures
- Reducing toilet reservoir volume or flow
- Taking shorter showers
- Washing only full loads of dishes and laundry

Never Flush Harmful Materials Into The Septic Tank

Grease, cooking oils, newspaper, paper towels, rags, coffee grounds, sanitary napkins and cigarettes do not easily decompose in the tank. Chemicals such as solvents, oils, paints and pesticides are harmful to the system's operation and may pollute the groundwater. For information on the proper disposal of household hazardous waste, call 1-800-CLEANUP. Also, never use septic tank additives, commercial septic tank cleaners, yeast, sugar, etc. These products are not necessary and some may be harmful to your system.

Keep Runoff Away From The System

Water from surfaces such as roofs, driveways or patios should be diverted away from the septic tank and drain field area.

Protect The System From Damage

Keep traffic, such as vehicles, heavy equipment or livestock off your drain field or replacement area.

The pressure can compact the soil or damage pipes. Also check your septic system map prior to constructing buildings or a pool on the property. The area over the absorption field and tank should be left undisturbed with only grass on top. Trees or shrubs, which may clog and damage the drain, should be created from the area.

Keep Records

Know where the septic tank is and have a diagram of its location. Also, keep up-to-date, accurate maintenance records.

Inspect The System

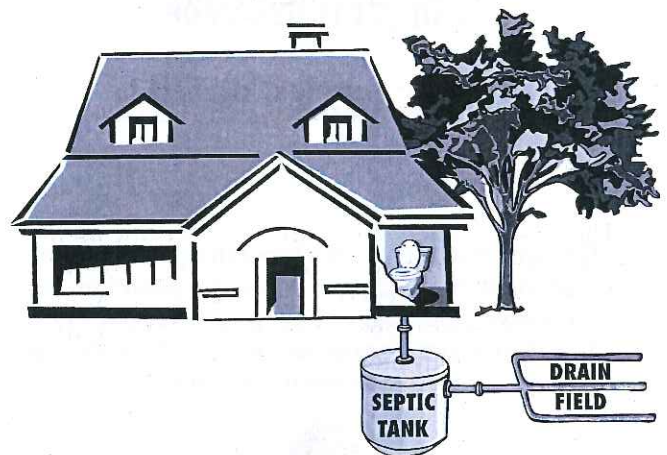
Monitor the system yearly to insure it is not at an "early warning level." Inspect the drain field and down slope areas for odors, wet spots, or surfacing of sewage. This may be an early indication of a problem with the system. Also, have the system inspected by a licensed septic tank professional every three to five years.

Pump The Tank When Needed

Routine pumping can prevent failures, such as clogging and backup into the home.

Never Enter The Septic Tank

Poisonous gases or the lack of air can be fatal. A professional should complete any work to the tank.



* Contact your local collection agency or city for assistance in determining if your home is served by a septic tank.

Residential TIPS for Disposal of FOG



Disposing of fats, oils, and grease incorrectly has the potential to clog sewer service laterals or city pipes that can result in sewer overflows in your home or city manholes. The cleanup and clearing of sewer spills and clogged service laterals can be fairly expensive and potentially cost residents hundreds even thousands of dollars. To avoid sewer blockages and prevent these expensive costs, please dispose of fats, oils, and grease properly by following these simple steps:

- Scrape food waste, dry-wipe pots, pans, and dishes with a paper towel, and dispose of these items directly into the trash before rinsing or washing dishes.
- **Use a can with a plastic liner with some absorbent material inside like paper towels, kitty litter, or coffee grounds to mix with all excess fats, oils, and grease.**
- Once the grease can is full, remove and tightly secure the liner. Place it in the trash along with other absorbent material like paper towels, kitty litter, or coffee grounds.
- Allowing fats, oils, and grease to cool slightly before being placed into the sealable can(s) can make the process easier.
- **Fats, oils, and grease should never go down the sink or garbage disposal.**

Thank you for your help in preventing sewer blockages and spills!

For additional information please visit www.cityoforange.org Public Works Department, FOG/WDR pages or contact 714-532-6480. For after-hours response to sewer blockages in the City main lines or to respond to sewer overflows reaching the public right of way please call the Public Works 24-hr hotline at 714-538-1961.

URGENT NOTICE

Your neighborhood has been identified as a **HOT SPOT** for potential **SEWER SPILLS!**

Sewer spills are caused by the build-up of **FATS, OILS,** and **GREASE** (FOG) in your sewer pipes. These grease blockages cause the sewer to backup and overflow onto your street and into your home damaging properties and the environment. Don't let cleaning and plumbing repair costs associated with these backups burn a hole in your wallet.

Never pour fats, oils, and grease down the drain!



Only you can prevent sewer blockages!

YOUR HELP IS NEEDED!

You can prevent blockages by properly disposing of fats, oils, and grease.

- 1** Place the plastic liner inside your **GREASE CAN.**
- 2** Cool fats, oils, and grease and pour into your grease can.
- 3** Once the can is full, remove and tightly secure the liner. Put it in the trash with absorbent waste material like paper towels.

City of Orange

www.cityoforange.org - (714) 532-6480

AVISO URGENTE

Su vecindario ha sido identificado como zona de riesgo de derrame de aguas negras.

Derrame de aguas negras es causado por la acumulación de grasa y aceite en la tubería. La grasa obstruye el drenaje y genera el retraso del sistema sanitario, el cual puede provocar un derrame en la calle o en su hogar. Estos derrames pueden causar daño a su propiedad y al medio ambiente. No deje que el costo de reparaciones le cause un gasto inesperado.

Nunca tire aceite o grasa por el fregadero!



Solo usted puede prevenir derrame de aguas negras!

NECESITAMOS SU AYUDA

Usted puede prevenir este tipo de problemas al desechar de la grasa y el aceite apropiadamente.

- 1** Ponga una bolsa de plástico dentro de un recipiente.
- 2** Deje enfriar la grasa y aceite y coloque en el recipiente.
- 3** Cuando llene el recipiente, saque y asegure la bolsa de plástico. Ponga en basurero con materiales absorbentes como granos de café o toallas.

City of Orange

www.cityoforange.org - (714) 532-6480

ATTACHMENT 8

APARTMENT COMPLEXES & CONDOMINIUM COMPLEXES

APARTMENTS

Apartment Name	Address	City	Zip
Bel Air Apartments	315 S. Bedford Ave.	Orange, CA	92868
Casa del Sol Apartments	211-225 N. Oak St.	Orange, CA	92867
East Ridge Apartment Homes	2783 Auburn St.	Orange, CA	92867
El Commadore Apartments	343 S. Bedford Rd.	Orange, CA	92868
Fountain Bleau Apartments	1529 W. Culver Ave.	Orange, CA	92868
Georgian Apartments	315 W. Lincoln Ave.	Orange, CA	92865
La Veta Grand Apartments	401 W. La Veta Ave.	Orange, CA	92866
Los Robles	220 N. Oak St.	Orange, CA	92867
Oak Manor	241 N. Oak St.	Orange, CA	92867
Oak Palm Patio Homes	357-393 N. Oak St.	Orange, CA	92867
Orange Oak Apartments	271 N. Oak St.	Orange, CA	92867
Orchid Gardens Apartments	1051 N. Glassell St.	Orange, CA	92867
Palmyra Apartments	301 S. Glassell St.	Orange, CA	92866
Palmyra Villas	1545 W. Palmyra Ave.	Orange, CA	92868
Park Terrace Village	2100 W. Palmyra Ave.	Orange, CA	92868
Pinewood Villas	1855 E. Rose Ave.	Orange, CA	92867
Renaissance	3063 W. Chapman Ave.	Orange, CA	92868
Ridgewood Village Apartment Homes	1918 E. Vanowen Ave.	Orange, CA	92867
Ritz Cove	2200 W. Palmyra Ave.	Orange, CA	92868
Robin Meadows Apartments	1025 N. Tustin St.	Orange, CA	92867
Santiago Apartments	235 W. Lincoln Ave.	Orange, CA	92865
Sunrise Apartments	240 E. Taft Ave.	Orange, CA	92865
Towne Centre	1920 W. Culver Ave.	Orange, CA	92868
Vista Monterey	1910 W. Palmyra Ave.	Orange, CA	92868
Woodland Apartments	501 E. Katella Ave.	Orange, CA	92867
Adams Triplexes	1741-1745; 1837-1841; 1915-1919 E. Adams	Orange, CA	92867
Alice Clark Orange Blossom Sr. Apt	141 E. Walnut Ave.	Orange, CA	92866
Casa Ramon	840 W. Walnut Ave.	Orange, CA	92868
Casas Del Rio	1740 E. La Veta Ave.	Orange, CA	92866
Chestnut Place	1745 E. Fairway Dr.	Orange, CA	92866
Citrus Village	501 N. Citrus St.	Orange, CA	92868
Community Garden Towers East	3919 W. Garden Grove Blvd.	Orange, CA	92868

Esplanade St. Apartments	280 S. Esplanade St.	Orange, CA	92869
Friendly Center Apartments	451-453 N. Lemon St.	Orange, CA	92866
Harmony Creek Apartments	1616 E. Rock Creek Dr.	Orange, CA	92866
Hoover Avenue Apartments	108-118; 218-228 W. Hoover Ave.	Orange, CA	92867
The Knolls	3138 E. Maple Ave., Suite C	Orange, CA	92869
Lemon Street Apartments	481-491 S. Lemon Street	Orange, CA	92866
Orange Rotary Senior Plaza	235 W. La Veta Ave.	Orange, CA	92866
Orange Garden Apartments	928 N. Highland St., #2	Orange, CA	92867
Orangevale Apartments	1300 N. Shaffer St.	Orange, CA	92867
Plaza Garden Apartments	928 N. Highland St., #2	Orange, CA	92867
Parker Street Apartments	161 N. Parker St.	Orange, CA	92868
Pixley Arms	537 W. Almond Ave.	Orange, CA	92868
Rose Avenue Apartments	1743 E. Rose Ave.	Orange, CA	92867
Stonagate Senior Apartments	170 N. Prospect	Orange, CA	92869
Triangle Terrace	555 S. Shaffer St.	Orange, CA	92866
Villa Modena	4431 E. Marmon Ave.	Orange, CA	92869
Walnut Court	1519 E. Walnut Ave.	Orange, CA	92867
Wilson Avenue Apartment I	1924 E. Wilson Ave.	Orange, CA	92867
Wilson Avenue Apartment II	1844 E. Wilson Ave.	Orange, CA	92867
Wilson Avenue Apartment III	1944 E. Wilson Ave.	Orange, CA	92867
Allure Apartment Homes	3099 W. Chapman Ave.	Orange, CA	92868
Almond Apartments	304 E. Almond Ave.	Orange, CA	92866
Americana Apartments	3701 E. Chapman Ave.	Orange, CA	92869
Arroyo Casa	1801 E. La Veta Ave.	Orange, CA	92866
Batavia Gardens Apartments	345 N. Batavia St.	Orange, CA	92868
Briar Villa Apartments	138 E. Briardale Ave.	Orange, CA	92865
Brookfield Apartments	245 E. Lincoln Ave.	Orange, CA	92865
Cambridge Court Apartments	1350 N. Cambridge St.	Orange, CA	92867
Casa Ciento	2627 N. Bourbon St.	Orange, CA	92865
Casa Flores	260 S. Flower St.	Orange, CA	92868
Castillian Park Apartments	1625 E. Fariway Dr.	Orange, CA	92866
Colonial Maple Apartments	722 W. Maple Ave.	Orange, CA	92868

Columbia Maple Apartments	744 W. Maple Ave.	Orange, CA	92868
Countryside Homes	4623 E. Washington Ave.	Orange, CA	92869
Courtyard Apartments	928 N. Highland St.	Orange, CA	92867
Creekview Senior Apartments	353 S. Tustin St.	Orange, CA	92866
El Patio Apartments	321 E. Lincoln Ave.	Orange, CA	92865
Fairway Park Apartments	1844 E. Fairway Drive	Orange, CA	92866
Foxborough	501 E. Katella Ave.	Orange, CA	92867
Lantern Bay Apartments	1491 N. Glassell St.	Orange, CA	92867
Las Verandes	1538 E. Adams Ave.	Orange, CA	92867
LaVeta Vista Apartments	1840 W. La Veta Ave.	Orange, CA	92868
Maple Avenue Apartments	619 W. Maple Ave.	Orange, CA	92868
Mardi Gras Apartments	1475 W. Palmyra Ave.	Orange, CA	92868
Orange Creek Apartments	4011 E. Chapman Ave.	Orange, CA	92869
Orange Park Heights	340 N. Newport Blvd.	Orange, CA	92869
Orange Plaza Apartments	1450 E. Del Mar Ave.	Orange, CA	92865
Orange Villas	743 N. Lemon St.	Orange, CA	92867
Orangeview Apartments	1544 E. Quincy Ave.	Orange, CA	92867
Orangewood Villas	201 N. Wayfield St.	Orange, CA	92867
Palm Tree Gardens	773 S. Fondren St.	Orange, CA	92868
Park City Apartments	3825 W. Garden Grove Blvd.	Orange, CA	92868
Park City Rancho Units	3518 W. Park City Rancho	Orange, CA	92868
Seranado Fountain Apartments	100 S. Seranado St.	Orange, CA	92869
Seville Apartments	145 N. Batavia St.	Orange, CA	92868
Strada Apartments	175 N. Feldner St.	Orange, CA	92868
Sutter's Mill Apartments	1450 E. Grove Ave.	Orange, CA	92865
Sycamore Glen Apartments	2932 N. Glassell St.	Orange, CA	92865
Terrace Apartments	200 City Blvd West	Orange, CA	92868
Twin Oaks	260 N. Oak St.	Orange, CA	92867
Villa Pointe Apartments	540 S. La Veta Park Circle	Orange, CA	92868
Walnut Apartments	1527 E. Walnut Ave.	Orange, CA	92867
Windsor at Main Place	1235 W. Town & Country Rd.	Orange, CA	92868

HOMEOWNER ASSOCIATIONS

NAME	STR_NO	DIR	STR_NAME	UNIT	ZIP
ACE PROPERTY MGMT	517	N	EMERALD DR		92868
ADRIAN MGMT	259	N	OAK ST	A-D	92867
ALMOND COURT HOA	1112	E	ALMOND AVE	LDS	92866
ARNEL MGMT	2627	N	BOURBON ST		92865
ARNEL MGMT RESIDENTIAL	2627	N	BOURBON ST		92865
BLUFFS AT BELMONT HOA	5005	E	HUNSFORD DR	LDS	92869
BOLINGER ESTATES HOA	1703	E	BOLINGER CIR	LDS	92865
BRIDGEWOOD HOA	2851	N	PALM	LDS	92865
CALIFORNIAN HOA	1201	N	CALIFORNIA ST		92867
CAMBRIDGE CRK CONDO HOA	3410	E	GLASTONBURY LN	LDS	92869
CANYON GLEN HOA	147	N	SINGINGWOOD ST	LDS	92869
CANYON HILLS HOA	8503	E	BAKER HILL RD	LDS	92869
CARDINAL PT ORG HOA	198	N	GRANT PL	REC	92868
CASA LA VETA HOA	531	S	LA VETA PARK CIR		92868
CHANG & ASSOC	3131-3139	N	GLASSELL ST		92867
CHATEAU ORLEANS HOA	2525	N	BOURBON ST		92865
COCO PALMS HOA	2295	N	TUSTIN ST	1-4	92865
COLONY COMM ASSOC	6004	E	BUNKER HILL AVE	LDS	92869
COMMERCIAL REAL ESTATE MGT IN	780-786	N	SHATTUCK PL		92867
COWAN HILLS HOA	7420	E	BLACKBERRY COVE	LDS	92869
CREEKSIDE COMM HOA	5717	E	CREEKSIDE AVE	LDS	92869
CREEKSIDE RANCH HOA	5603	E	MOUNTAIN AVE	LDS	92869
DANA COAST REALTY & MGMT	1816-1822	E	PALMYRA AVE		92866
GARDEN HOUSE HOA	5738	E	CREEKSIDE AVE	LDS	92868
GEORGETOWN ASSOC	4625	W	CHAPMAN AVE	101	92868
GREENHOUSE COMM ASSOC	2005	W	CULVER AVE	LDS	92868
HAMPTON CT HOA	630	W	PALM AVE	LDS	92868
HEARTHSTONE HOA	2631	N	GLEN CANYON RD	LDS	92868
HEWES IN ORANGE HOA	4504	E	ADOBE WAY	LDS	92869
HEWES PARK ESTATES HOA	394	S	ESPLANADE ST	LDS	92869
HIDDEN CREEK HOA	6813	E	HIDDEN OAKS LN	LDS	92867
HIGH HORSE HOA	314	N	CHANDLER RANCH RD	LDS	92869
HILLCREST HOA	2861	N	KINGSGATE DR		92867
HILLSDALE COMM ASSOC	638	N	HIGHBROOK RD	LDS	92869
J R GIBSON PROP MGMT	810-814	E	LA VETA AVE		92866
KENSINGTON VILLAGE HOA	3445	E	BARRINGTON DR	REC	92869
KINGSTON COLLECTION HOA	6103	E	CANYON VIEW AVE	LDS	92869
KLEIN PROP MGMT	813	N	MORGAN ST		92867
LA VETA MONTEREY HOA	700	W	LA VETA AVE	REC	92868
LAND-LORD MGMT CO	2717	N	BOURBON ST		92865
LAVETA TOWNHOUSE HOA	520	S	FLOWER ST	LDS	92868
LAZYCREEK HOA	755	N	CREEKVIEW DR	LDS	92869
LEVY / INCOME PROP ASSOC	374-378	S	GRAND ST		92866
LOS TESOROS HOA	1103	N	CANNON ST	LDS	92869
MABURY RANCH HOA	1810	N	MOUNT MCKINLEY BLVD	LDS	92869
MONTEVISTA COMM ASSOC	8143	E	WHITE OAK RDG	LDS	92869
NORTH GLASSELL HOA	821	N	GLASSELL ST	LDS	92867
ORANGE CANYON ASSOC	7520-7536	E	CHAPMAN AVE		92869
ORANGE CREEK HOA	149	N	BATAVIA ST	LDS	92868
ORANGE GABLES HOA	444	S	TUSTIN ST	LDS	92866
ORANGE HILL HOA	305	S	CALLE BAJA	LDS	92869

ORANGE II HOA	1938 W	CULVER AVE	LDS	92868
ORANGE PARK COMM ASSOC	7609 E	APPALOOSA TRL	LDS	92869
PARK 72 HOA	1800 E	HEIM AVE	1-4	92865
PARK ORLEANS HOA	660 S	GLASSELL ST		92866
PARKRIDGE COMM ASSOC	2237 N	AZALEA DR	LDS	92869
PHEASANT RUN HOA	560 N	BRAMBLES WAY	LDS	92869
PINNACLE POINT HOA	6843 E	CANYON RDG	LDS	92869
PORTOFIRA HOA	2172 N	CANNON ST	LDS	92867
PREFERRED REAL ESTATE MGMT	282 S	ORANGE ST		92866
PROVIDENCE ASSOC	1301 W	PROVIDENCE AVE		92867
RAY RIESS & ASSOC	650-654 N	GLASSELL ST		92867
REAL ESTATE ASSETS MGMT	335-345 E	BLUERIDGE AVE		92865
RGP MGMT	626 S	CYPRESS ST		92866
RT MGMT CO	4623 E	WASHINGTON AVE	21	92869
S&L PROPERTY MGMT	747 N	ADELE ST		92867
SERRANO HTS COMM ASSOC	2203 N	APACHE CREEK RD	LDS	92867
SERRANO HTS COMM ASSOC	7027 E	MAGDALENA DR		92867
SKYLINE HTS HOA	3815 E	MEATS AVE	LDS	92869
SMOKETREE-ORANGE HOA	2855 N	COTTONWOOD ST	LDS	92867
SO CA MARINE ASSOC	1006 E	CHAPMAN AVE		92866
STERLING PROP MGMT	3040 E	MAYFAIR AVE		92867
STONEBROOK VILLAS HOA	234 S	ESPLANADE ST	LDS	92869
STREAMHOUSE COMM ASSOC	5842 E	CREEKSIDE AVE	LDS	92869
SUMMIT VIEW HOA	2258 N	ROCKRIDGE PL	LDS	92867
SYCAMORE CROSSING HOA	1620 E	ROCK CREEK DR	LDS	92866
THE HUNTINGTON HOA	3449 E	BALMORAL DR		92869
HOA PRADO WDS TR 12459	4429 E	CERRO VILLA DR	LDS	92867
VILLA HEIGHTS HOA	4115 E	CERRO VILLA DR	LDS	92867
VILLA LA PALOMA HOA	4612 E	VIA LA PALOMA	POOL	92869
VILLA OLIVE HOA	1218 E	BIXBY AVE	LDS	92865
VILLA PARK WEST HOA	520-526 W	DUNTON AVE		92865
VISTA MONTEREY HOA	1910 W	PALMYRA AVE	LDS	92868
VISTA ROYALE HOA	1939 E	VISTA PARK AVE	LDS	92867
VISTA SANTIAGO HOA	2722 E	WALNUT AVE	LDS	92867
WALNUT & BATAVIA HOA	602 W	WALNUT AVE	LDS	92868
WESTERN NATL PROP MGMT	301 S	GLASSELL ST		92866
WILDERNESS EAST HOA	1657 N	HUNTERS WAY	LDS	92869
WILDERNESS HOA	1689 N	COLONY ST	LDS	92869
YOUR MGMT SERVICE CO	757 N	ADELE ST		92867