Grease Bin Storage for Food Service Establishments

In 2013, the State of California issued the National Pollutant Discharge Elimination Systems permit, Order No. 2013-0001, as amended by Order No. 2015-0001(Permit). Under this Permit, the City requires businesses to implement Best Management Practices (BMPs) with the goal of eliminating pollutants that enter the storm drain system. The City has adopted strict BMPs regarding waste containers for oils, grease, fats, or tallow, which went into effect **July 2015.** This letter is intended to help your business achieve compliance with the new minimum BMPs.

What is the new requirement?

Waste containers for oils, grease, fats, or tallow (grease bins) shall be kept indoors where appropriate facilities exist to maintain compliance with health, fire, and other applicable codes. Where indoor facilities are incompatible with such codes, waste containers shall be kept within a covered and/or contained area to prevent residual waste transport in runoff. See the City's minimum BMPs for industrial and commercial businesses here: http://www.nationalcityca.gov/home/showdocument?id=11281

Who does this apply to?

Businesses that use, or share, a grease bin.

How do I comply with the new requirements?

Use an indoor grease bin to store your waste oil. Request an indoor bin from your waste hauler.

1) Choose a location for your indoor grease bin that is away from food prep and storage areas.
2) Submit a request for an update to your food plan to The Food and Housing Division of the Department of Environmental Health (DEH) at (858) 505-6659. Include the procedure for cleaning and emptying the bin to get it approved.
3) Once the new indoor bin is approved, contact your waste hauler to have your outdoor grease bin removed. Notify other restaurants and your property owner/manager if the grease bin is communal.
4) Remove **ALL** grease stains and residues from the outdoor areas. Ensure this area is never hosed down unless proper reclamation practices are in place. *Friendly Reminder*: *Wash water that enters a storm drain or the street is an* ***illegal discharge****.*

If an indoor bin is not feasible for my businesses what can I do?

Provide protection from the rain if the grease bin must be stored outdoors.

1) Determine how your grease bin will be protected from rainfall (e.g. roof, overhead cover) and runoff (e.g. containment tray, berm). If necessary, contact your property owner/manager to ensure the storage options are acceptable.
2) Contact the Building Department at (619)336-4210 for approval of your alternate cover and containment structures. Obtain the appropriate permits, if needed. Do not build or purchase materials until your proposed storage is approved.

What if I clean my outdoor grease bin, is that ok?

The City of National City conducts storm water quality inspections to verify your business is in compliance with the City's minimum BMPs. If your business is found to have an outdoor grease bin that is not properly protected **your business may be subject to a fine regardless of whether or not the bin is clean.**

If you have any questions or concerns regarding this requirement, please contact the Engineering Department at (619)336-4380.