

What You Should Know About the New Wastewater Use Ordinance

➤ Wastewater Use Ordinance 97-1001 was originally approved in 1997 and has been amended multiple times by the District, most recently in March 2023. The following is a summary of the new changes effective immediately.

Fats, Oils, and Grease

The recently passed ordinance is primarily targeted at restaurants and other businesses with a commercial kitchen. For those impacted by the ordinance, a grease trap and/or interceptor is now required. The ordinance also provides requirements for basic maintenance and inspection of these grease systems, and ensures proper disposal of the FOG that is captured within.

➤ What can you do to protect your new \$50 million Water Resource Recovery Facility?



Scrape It

Wipe FOG and food scraps from dishes and use strainers in your sink to catch food



Can It

Pour FOG into a sealed container



Cool It

Allow FOG to cool and solidify



Dispose of It

Dispose of FOG properly in your garbage can

Spot Checks

The District will be directly contacting and inspecting each commercial user to ensure proper compliance with the new ordinance. The District is currently developing a standard inspection procedure and schedule. Some commercial users have already been contacted.