

**CITY OF HUNTINGTON BEACH
LEGAL NOTICE**

**ORDINANCE NO. 3979
Adopted by the City Council on JUNE 3, 2013**

“AN ORDINANCE OF THE CITY OF HUNTINGTON BEACH AMENDING CHAPTER 14.56 OF THE HUNTINGTON BEACH MUNICIPAL CODE RELATING TO THE CONTROL AND REGULATION OF FATS, OILS, AND GREASE”

SYNOPSIS:

Revisions to Chapter 14.56 of the Huntington Beach Municipal Code reflect changes in the Fats, Oils, and Grease program and to provide City staff with better tools to implement elements of the program consistent with the State of California's Waste Discharge Requirement for Sanitary Sewer Systems Order No. 2006-0003.

Chapter 14.56 of the Huntington Beach Municipal Code (Code) was enacted in December 2004 to implement and enforce an effective Fats, Oils, and Grease (FOG) Control Program as required by the Santa Ana Regional Water Quality Control Board. The amendments to the ordinance included:

- Adding the Director of Planning and Building for enforcement of the ordinance.
- Clarifying when a grease interceptor is required to be installed by a food service establishment.
- Defining when a FOG pretreatment unit may be required after the food service establishment has been opened for business.
- Clarifying when and how often employees are to be trained.
- Adding the minimum requirement of cleaning all private sewer laterals.

PASSED AND ADOPTED by the City Council of the City of Huntington Beach at a regular meeting held June 3, 2013 by the following roll call vote:

AYES: Sullivan, Harper, Hardy, Carchio, Shaw, Katapodis

NOES: None

ABSTAIN: None

ABSENT: Boardman

THE FULL TEXT OF THE ORDINANCE IS AVAILABLE IN THE CITY CLERK'S OFFICE.

This ordinance is effective 30 days after adoption.

**CITY OF HUNTINGTON BEACH
2000 MAIN STREET
HUNTINGTON BEACH, CA 92648
714-536-5227
JOAN L. FLYNN, CITY CLERK**