

Communication from Public

Name: Eddie Navarrette
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Council File No: 25-0380
Comments for Public Posting: Support Letter Attached



Independent Hospitality Coalition

May 20, 2025

Los Angeles City Council
c/o Office of the City Clerk
City Hall, Room 395
200 N. Spring Street
Los Angeles, CA 90012

Re: CF 25-0380-Support for Motion to Modernize the Fats, Oil, and Grease (FOG) Control Program Remodel Threshold

Dear Honorable Councilmembers,

On behalf of the Independent Hospitality Coalition (IHC), I write in **strong support** of the motion to review and modernize the City of Los Angeles' Fats, Oil, and Grease (FOG) Control Program, specifically to reevaluate the \$100,000 remodel threshold for requiring the installation of grease interceptors in existing Food Service Establishments (FSEs).

The Independent Hospitality Coalition represents small hospitality operators, workers, and advocates from across Los Angeles. Our mission is to **shape policy through the lens of equity, sustainability, and economic opportunity** for those who power our city's vibrant food and beverage sector. We believe this motion reflects an essential step toward aligning regulatory policy with the real financial pressures facing small businesses today.

When the \$100,000 threshold was adopted in 2001, it may have reflected the economic landscape of the time. However, the cost of doing business in Los Angeles has dramatically changed. Construction expenses, food and labor costs, inflation, and rent have all risen substantially, making even modest reinvestments by restaurant operators far more expensive than two decades ago. Maintaining the existing threshold without adjustment actively discourages reinvestment in older spaces and contributes to unnecessary vacancies—particularly in our most vulnerable commercial corridors.

Our industry continues to face an uphill recovery after the COVID-19 pandemic, compounded by inflation, supply chain issues, insurance hikes, and permitting delays. In the last year alone, **Los Angeles has seen a troubling wave of restaurant closures**, driven not by a lack of demand, but by the increasingly prohibitive costs of staying in business. Updating this ordinance is not just about financial relief—it's about clearing the way for **entrepreneurial renewal**, encouraging

the next generation of chefs, operators, and neighborhood anchors to build community through hospitality.

Importantly, this motion does not seek to undercut the City's commitment to environmental safety and public health. The IHC supports responsible wastewater practices and strongly believes that updated guidelines must go hand-in-hand with **expanded educational outreach** to help operators comply effectively and affordably.

We respectfully urge the Council to move forward with this motion and demonstrate that Los Angeles is serious about **revitalizing local businesses while maintaining smart environmental protections**. Updating this outdated ordinance is one more way the City can show it values the independent operators who bring jobs, culture, and community connection to every neighborhood.

Thank you for your leadership and for continuing to listen to the voices of small businesses. We look forward to collaborating with you to ensure that these reforms are implemented equitably and swiftly.

Sincerely,
Eddie Navarrette
Executive Director
Independent Hospitality Coalition

www.ihcla.org