

## MOTION

The City of Los Angeles is committed to maintaining the integrity of its sewer system and preventing sewer blockages and overflows, which can lead to significant environmental and public health hazards. Since the late 1990s, the City has invested in major enhancements by developing programs to curtail the number of sewer service overflows by constructing new sewer connections and increasing the rate of cleaning sewers. A citywide survey of the causes of sewer blockages is attributed in part to the commercial food preparation industry such as restaurants, caterers, large kitchens, and hotels, and these are commonly referred to as Food Service Establishments (FSEs), of which there are about 10,000 FSEs in operation.

The City, through the Department of Public Works, Bureau of Sanitation (BOS), operates a pretreatment process called the Fats, Oil, and Grease Control Program (FOG Program) to mitigate sewer blockages and environmental contamination caused by improper disposal of waste products. The FOG Program mandates that large FSEs are required to have an Industrial Waste Permit and all newly constructed FSEs must have a grease interceptor installed. Any legally permitted FSE, in operation continuously since August 2001 and/or existing FSE undergoing a remodel under \$100,000 are not subject to the grease interceptor requirement. This \$100,000 threshold remodel for existing FSEs has not been adjusted since its inception in August, 2001, when the program was first initiated by the FOG Control Ordinance, under CF 98-1657-S1/Ordinance No. 174047.

The change in economic conditions since 2001—such as inflation, increased construction costs, and the increased cost burden on FSEs such as labor and food costs—necessitates a review of its current applicability. A comprehensive assessment of the FOG Program and the impact of the remodel monetary thresholds is crucial to ensure the threshold does not limit the reinvestment of these establishments and contribute to vacancies on commercial corridors.

**I THEREFORE MOVE** that the City Council instruct the Bureau of Sanitation to report in 45 days on the status of the Fats, Oil and Grease Program, and the feasibility of adjusting the \$100,000 monetary threshold related to the remodeling of FSEs to install grease interceptors, and other renovations which mitigates the inappropriate disposal of waste products into the sewer system from these locations.

**I FURTHER MOVE** that the report includes ways the Bureau of Sanitation can enhance its media and educational outreach programs across all social media and communication platforms to re-engage the public and industry that their compliance and diligence keeps the waste disposal infrastructure in top shape to protect the entire community from overflows and hazards.

PRESENTED BY:

  
MONICA RODRIGUEZ  
Councilwoman, 7<sup>th</sup> District

SECONDED BY:



ORIGINAL

  
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