



NOTICE

TO: Owners/Operators of New Food Service Establishments
FROM: District Inspector
SUBJECT: NOTICE OF DISTRICT POLICY FOR NEW FOOD SERVICE ESTABLISHMENTS
MOVING INTO EXISTING BUILDINGS

In accordance with the East Richland County Public Service District (District) fats, oil and grease (FOG) control program, all food service establishments in the District service area are required to have grease-handling facilities (grease traps) approved by the District. New food service establishments moving into existing buildings are required to meet the construction standards applicable to "New Facilities" as described in the FOG control program. This could result in the installation of a new grease trap, an upgrade to an existing grease trap or a certification by the District Engineer that the existing grease trap meets all applicable requirements.

An Owner/Operator of a new food service establishment moving into an existing building should arrange a meeting with the District Engineer to review the District's specific requirements for the particular food service establishment. The Owner/Operator of a new food service establishment will not be allowed to open the establishment for business until such time that a new grease trap or upgraded grease trap is approved for operation by the District Engineer.

If during a routine inspection, a food service establishment is discovered to be operating without a grease trap or a noncompliant grease trap in place, the food service establishment will be subject to the District's Enforcement Response Guide for noncompliance events. Penalties could include the shut-down of the food service establishment until such time that a new grease trap or an upgraded grease trap is in place and approved for operation by the District Engineer.

For additional information, please arrange a meeting with the District Engineer, Donnie Way, by contacting the District office at 803-788-1570.