

January 2, 2007

**Honorable Mayor and Members of the
Hermosa Beach City Council**

**Regular Meeting of
January 9, 2007**

**SUBJECT: STATUS REPORT ON THE INSTALLATION OF NEW GREASE CONTROL
DEVICES IN RESTAURANTS AND OTHER FOOD SERVICE ESTABLISHMENTS.**

Recommendation:

That the City Council receive and file this report.

Background:

On June 14, 2005, the City Council adopted an ordinance requiring the installation of grease control devices (GCDs) to remove grease from wastewater discharged to the municipal sewer by restaurants and other food service establishments (FSEs). The ordinance was adopted to address sewer line blockages and other problems caused by cooking grease produced by FSEs. The ordinance (and subsequent extensions) required installation of the systems by September 14, 2006.

Analysis:

In early April 2005, a letter was sent to all affected restaurants and other food service establishments notifying them of the pending requirement and of an informational meeting which was held on April 26, 2005 to review the draft law. A second public notice was then sent in August 2005. In December 2005 the City's consulting firm, ECIS, visited all affected businesses to inventory existing grease control devices and identify any needed work. In January 2006, follow up inspections were conducted and of 111 affected businesses identified, 62 had no grease traps installed.

By November 20, 2006, the number of affected businesses without grease traps had been reduced to 40 and on November 21, 2006, those establishments were notified by letter that citations would be issued if the devices were not installed by December 5, 2006. After December 5th, citations were issued to the noncompliant businesses. As a result of these efforts, the number of noncompliant businesses has been reduced to 11, as shown in the table below (six of these businesses have grease traps installed but need permits or require certain repairs or corrections). All of the other affected establishments either have the required grease control devices installed or plumbing permits issued for their installation.

RESTAURANTS STILL NEEDING GREASE CONTROL DEVICES AS OF 1/2/07

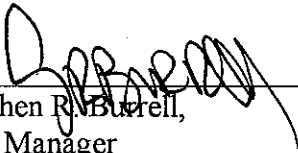
| Name | Address | | Contact | Phone | Enforcement Actions* |
|------------------------|----------------|----------------|--------------------------|--------------|--|
| Akbar Cuisine of India | 1101 | Aviation Blvd. | Avinash Kapoor - Owner | 915-5179 | Citation - H353335 |
| Bamboo | 24 | 11 th Street | Patrick Miller - Owner | 376-7833 | Citation - H353329 |
| Blue 32 | 1332 | Hermosa Ave. | Dave Lowe - Owner | 252-7254 | Citation - H353337 |
| Chef Melba's Bistro | 1501 | Hermosa Ave. | Melba-Owner | 376-2084 | Isd.7/17/06; Fnl. 8/8/06 GT Inaccessible; see note |
| Comedy & Magic Club | 1018 | Hermosa Ave. | Michael Lacey - Owner | 541-3842 | GT hooked into DW- Need paperwork |
| Eat at Joe's | 87 | 14th Street | Jack Petrosyan - Owner | 818-242-7667 | Citation - H353330 |
| Good Stuff | 1286 | The Strand | Cris Bennett - Owner | 316-2169 | GT Installed - Need paperwork |
| La Playita Restaurant | 37 | 14th Street | Harold Cohen - Owner | 376-9961 | GT Installed - Need paperwork |
| New Orleans Cajun & | 140 | Pier Ave. | Matthewson Epuna - Owner | 544-0042 | Old GT outside in alley-working? - have appt to meet |
| Pita Pit | 1112 | Hermosa Ave. | Zachary Graham - Owner | 374-2852 | GT broke - Need paperwork see note |
| Sangria | 68 | Pier Ave. | Kevin Barry - Owner | 372-6883 | GT hooked into DW - Must reroute |

Staff is presently pursuing enforcement actions with the 11 noncompliant businesses. If the required grease control devices are not installed and/or repaired as required, fines will be imposed as follows: \$100 for the first violation, \$200 for the second violation within one year, and \$500 for each additional violation within one year. These fines are appealable to the City Manager.



Sol Blumenfeld, Director
Community Development

Concur:



Stephen R. Burrell,
City Manager