

Appendix B

FOG Documents

Note: Documents listed with links are included by reference only. Use links to access these documents.

1. [LGVSD Ordinance Code provisions related to FOG](#)
2. List of FOG “Hot Spots”
3. Example CMSA FOG Inspection Status Report

LGVSF FOG Inspections: 2016-Current

FSE	FSE Status	Inspector Name	Inspection Type	Date	Contact Name	Contact Title	GRD Status	Comments	Compliance
Ping's	Permit- Pumped	Jose Gutierrez	Compliance	8/2/2018	Lee	Manager	Cleaned	This interceptor should be cleaned in a week according to the last grease pumping receipt. It looks like there is around 6" of FOG on the surface. Standpipes look good and tank effluent is free of grease. There is a problem as far as storage of their oil recycling. Sequential or Pure needs to swap out the oil bin that has oil all over it. And I let the manager know that he Pings is responsible for cleaning the area around the receptacle.	Verbal Warning
Mulberry Street Pizza	Permit- Pumped	Mary Jo Ramey	Dye Test	7/18/2018	Barbara Rowe	Owner	Cleaned	Dye Test on new 50 gpm GRD All DFUs connected as required. 1-comp, 2-comp and scrap sink. Mulberry St. Pizza is in the process of being sold and new owner will have to be permitted.	N/A not Permitted
Black Bear Diner	Permit- Pumped	Mary Jo Ramey	Pre-permit	5/8/2018	Fernando	Day Manager	Not Cleaned	Site Visit to open the interceptor and to meet the Manager and get the General Manager name to put on the FOG Permit. Met Fernando, the Day Manager and he informed me that a new General Manager was just assigned to San Rafael. His name is Thomas Smith.	N/A not Permitted
McInnes Park Clubhouse	Permit- Pumped	Jose Gutierrez	Compliance	5/4/2018	Eric Jensen	Food and Bev Director	Cleaned	This trap has 20-25 screws holding the lid and takes a lot of work to open. It looks like the month cleaning frequency is just right for this location. There was 2" of FOG on the surface but was to be cleaned in a week.	Compliant
Mi Pueblo Marin	New/ Remodel	Jose Gutierrez	Site Visit	5/4/2018	none yet		Not Cleaned	I dropped by the new location in the North gate mall. It looks like it is very close to opening. The restaurant looks to be all done and there is a sign looking to hire personnel. This restaurant took over the Tomatina location. The interceptor was ok but it might not have been left clean by the previous tenant.	N/A not Permitted
Thai Kettle	Permit- Selfclean	Jose Gutierrez	Compliance	5/4/2018	kim	manager	Cleaned	This GRD was not as expected. There was no cleaning log and the onsite employees did not know how long it was since the last cleaning. The speculated it had been over a few weeks. Mon the owner takes care of the cleanings during off hours. I will contact here give her more cleaning logs and also give her a warning for not up keeping the log.	Compliant
Sonora Market Taqueria	Permit- Selfclean	Jose Gutierrez	Compliance	5/4/2018	Gustavo	cook/partner	Cleaned	Has been using the log to capture cleanings. Especially after I gave him a verbal warning. There was 1/2" of FOG on surface and no solids on the bottom. Had been cleaned last week. There is lots of red oil	Compliant
Flannery Beef	Permit- Selfclean	Jose Gutierrez	Compliance	5/4/2018	Brian Flannery	owner	Cleaned	The GRD was cleaned earlier this week. There was very little FOG and solids. Looks good.	Compliant
Smith Ranch Deli	Permit- Pumped	Jose Gutierrez	Compliance	5/4/2018	Sean	owner	Cleaned	This grease trap is cleaned month about the same time. I opened the lid and inspected it a few days before its normal pumping. There was grease and oils in it but still in compliance. 1" FOG on surface and 1" of solids.	Compliant
Ping's	Permit- Pumped	Jose Gutierrez	Compliance	5/4/2018	Paul Chen	Owner	Cleaned	IWhen I arrived at the rear of the restaurant I could see that the backdoor space was very dirty and greasy. One of the issues I will email Paul about is the recycled oil container area. It looks dirty and there is lots of oil oozing around it. This need to be kept more tidy. Interceptor OK and in compliance	Compliant
Calgang	Permit- Pumped	Jose Gutierrez	Compliance	5/4/2018	Willie	manager	Cleaned	Opened interceptor lids and both compartments looked adequate. There was 2-3" of saturated FOG on surface but liquid underneath. Inlet was very greasy but outlet standpipe had clean water.	Compliant
Northgate Mall Food Court	Permit- Pumped	Jose Gutierrez	Compliance	5/4/2018	Ricardo	Mall Operations Manager	Cleaned	I opened the 2 manholes on this interceptor and found that the grease level was 3" on the surface. I could see that it was still clear in the standpipe leaving the interceptor. I attempted to open the sample box but could not manage to open this manhole. I'm guessing that the interceptor grease hauler does not service the sample box. I will speak with the ops manager to find out when the next cleaning is.	Compliant
BJ's Restaurant	Permit- Pumped	Jose Gutierrez	Compliance	5/4/2018	Vanessa	hostess	Cleaned	I opened the manhole to this grease interceptor and could see that it is getting serviced. It looks like it was getting closer to clean. There was roughly 2-3" of loose fog on the surface. I spoke with a hostess to verify if CHRIS the GM was still there. She let me know that Chris was no longer with BJ's this may be the reason for the lack of pump receipts forwarded to me. I will be emailing and calling the new GM to make contact and to explain what is needed to keep BJ's in compliance.	Compliant
Northgate Mall (In front of Panera)	Permit- Pumped	Jose Gutierrez	Compliance	5/4/2018			Cleaned	This is a large interceptor. the first manhole was stuck closed but I managed to open the 2nd. I found that there was very little FOG and solids in the interceptor. It appears that there was 2" of FOG and I could see that the effluent standpipe	Compliant
Marinwood Market	Permit- Pumped	Jose Gutierrez	Compliance	5/4/2018	none		Cleaned	Looks like the 2 compartments of the interceptor had been cleaned recently. There was .5" of FOG on the surface of the sample box. This area should be the clean effluent from the main compartment of the interceptor	Compliant
Panda Express	Permit- Pumped	Jose Gutierrez	Compliance	5/4/2018	none		Cleaned	Opened interceptor. 1.5" of FOG on surface. Clear in discharge standpipe and in sample box.	Compliant
Chipotle	Permit- Pumped	Jose Gutierrez	Compliance	5/4/2018	lynn	shift manager	Cleaned	Opened grease interceptor and was well maintained. There was only 2" of FOG on the surface.	Compliant
Ikoji Sushi	New/ Remodel	Jose Gutierrez	Pre-permit	5/4/2018	Leo	Owner	Cleaned	Opened GRD. Had not been to this location since they had installed. Grease system looks good and trap was cleaned. I let Leo know that I will be issuing a Permit and that his current pumping frequency looks good.	Compliant
Applebees	Permit- Pumped	Jose Gutierrez	Compliance	5/4/2018	Mario	cook	Not Opened	I looked around the sidewalk and the street for the interceptor lids. There was no sign of an interceptor. I asked a Mario if he knew where the haulers suck out the interceptor and he pointed me in the direction of a box on the wall with possible hook ups. I walked through the kitchen to see if perhaps there was only under sink GRD's but there was no additional traps. I came back to the office and found an old inspection that said the interceptor is in the parking lot. I will return to inspect.	Compliant
Roast Haus	Permit- Pumped	Mary Jo Ramey	Compliance	4/30/2018	Sam	Owner	Cleaned	500 gallon interceptor pumped on 4/9/18. I was confirming that the 2-comp, 3-comp, dishwasher drained to the interceptor. The mop sink did not go to the interceptor. The owner needed a letter to Marin County EHS stating the DFUs drained to the interceptor because he is selling to business.	Compliant
Happy Garden	Closed	Mary Jo Ramey	Site Visit	4/10/2018	Li Deyue (Derek)	Soon to be new owner	N / A	Site visit to Happy Garden Restaurant to check on install of hand sink in kitchen. Marin County EHS needed CMSA to write a WAIVER letter for the hand sink plumbing not going to the GRD. I met with the current owners whom are selling to a new owner at the end of May 2018.	Compliant
Stefano's Pizza	New/ Remodel	Mary Jo Ramey	Pre-permit	4/9/2018	Francisco	Manager	N / A	Site visit to new restaurant Stefano's Pizza moving into old location of Three Martians Pizza. Owner Bob Valentino called asking for an APPROVAL Letter from CMSA saying everything was okay with his restaurant. I told him that CMSA had never received restaurant plans for Stefano's Pizza. He informed me that he was not changing any plumbing and he just needed a letter saying everything was ok. I reviewed the history of Three Martians, and in 2012 the INSTALL Letter stated the 3-comp and 1-comp prep sink had to be connected to the GRD. But the Permit only had the 3-comp connected to the GRD. At the site visit, the 3-comp sink was connected to the GRD. The 1-comp prep sink was draining to a floor sink and the hand sink was a direct connect to the Sanitary Sewer. I informed Francisco that the 1-comp prep sink had to be connected to the GRD according to the FOG Ordinance. Bob Valentino called the office and asked about the 1-comp sink and why it had to be connected. He asked me to have my Supervisor Brian Thomas call him.	N/A not Permitted

FSE	FSE Status	Inspector Name	Inspection Type	Date	Contact Name	Contact Title	GRD Status	Comments	Compliance
Joe's Cafe	Permit- Selfclean	Mary Jo Ramey	Compliance	3/21/2018	George	Owner	Not Cleaned	George - Owner was at the receptionist station. He walked me back to the kitchen where we discovered that there were no current log sheets for cleaning. Kitchen manager was not in today. Walked over to the in-ground GRD Ashland 35gpm. Opened it and it had 3" of grease and solids on bottom. George had the busboy start to clean as I was writing my notes.	Compliant
Gasperes Pizzeria	Permit- Selfclean	Mary Jo Ramey	Compliance	3/21/2018	Oseas	Kitchen Prep	Not Cleaned	Gave Oseas more log sheets, they were out and had not been keeping track. Oseas opened the in-ground GRD and it was dirty and ready to be cleaned. He started to clean it and I reminded him to mark down the cleanings on the logsheet.	Compliant
Pine Ridge Care Center	Permit- Pumped	Mary Jo Ramey	Compliance	3/21/2018	Henry Brumley	Administrator	Cleaned	Met new Administrator for Pine Ridge Care Center, Mr. Henry Brumley. Currently there is no maintenance staff due to turnover in personnel. There is no front desk person who use to FAX pumping slips. Asked Mr. Brumley to send the monthly pumping receipts to my email or FAX. I met with kitchen staff - new kitchen manager. Opened the in-ground GRD under the DW for the scrap sink and the in-ground GRD connected to the 3-comp sink (other room). Both In Compliance even though no pumping receipts available.	Compliant
Jelly Donut	Permit- Selfclean	Mary Jo Ramey	Compliance	3/21/2018	Phoungoun	Owner	Cleaned	Opened Jelly Donut in-ground GRD located under sink. Took a picture and Phoungoun started to clean it, since it was slow and time to clean. Not alot of grease, waste familiar for bakeries.	Compliant
Black Bear Diner	Permit- Pumped	Mary Jo Ramey	Dye Test	10/26/2017	Karan Gogri	Property Manager	Not Cleaned	Flow Test on all DFUs and on EHS letter with JG. All sinks, mop sink, floor sinks and floor drains in kitchen prep area drained to 1000 gallon in ground interceptor. I mentioned to Karan Gogri - property manager that the interceptor ring was broken and might need to be replaced if the lid cannot be removed for cleaning.	Compliant
Peking Wok	Permit- Mixed	Jose Gutierrez	Site Visit	10/26/2017			Not Opened	I came to this location and saw that there was a grand opening banner hanging on the store front and in the parking lot. The owner was not at the location but I will email someone from county EHS to see if there has been an ownership change.	N/A not Permitted
High Tech Burrito	Closed	Jose Gutierrez	Site Visit	10/26/2017			Not Opened	I dropped by this restaurant because I saw the over head sign was down. I was going to inquire about what was going on. I saw that this restaurant has closed at this location and it is up for rent by the property manager. There was no one around to let me in but the building is somewhat cleared out. I will be changing the status of this restaurant to "Closed".	N/A not Permitted
Happy Garden	Closed	Jose Gutierrez	Site Visit	10/18/2017	Jia Haung	Owner	Not Cleaned	Looked at everything else that was plumbed into the outdoor grease trap. From what I can tell the outdoor trap is strictly for the wok sink. I also dropped off the GRD letter that is needed for the change of ownership. Happy Garden has one plumbing change to do before they are completely compliant with CMSA's FOG ordinance	Not Compliant
Happy Garden	Closed	Jose Gutierrez	Site Visit	10/13/2017	Jia Huang	owner	Not Cleaned	Inspected grease trap previous to change of ownership. GRD measures to be an estimated 35 gpm. The 2 comp pot washer and single sink in opposite room are connected but the 2 comp in the hallway and the dishwasher are not. The wok sink is connected solely to a second trap outside. I believe that they use the 2-comp as the duty sinks and they get used a lot. That could be the reason the inside grease trap sits and stays idle for long period of time causing some foul odors. I am having the owner connect the 2-comp prep sink indirectly to the grease trap via the floor sink.	Not Compliant
La Hacienda Taqueria	Permit- Selfclean	Jose Gutierrez	Compliance	9/1/2017	Jose	Owner	Not Cleaned	This location seems to always be impacted. There is lots of red oil and 2" of FOG on the surface. There is 1/2" of solids on the surface and according to the log it has been cleaned almost 2 weeks ago and looks like it will need attention soon.	Compliant
Thai Kettle	Permit- Selfclean	Jose Gutierrez	Compliance	8/31/2017	tangh	cook	Cleaned	Opened grease trap and it had 2" FOG 1/2" solids on bottom. I made sure that Thai kettle was pumping monthly. This is a new practice for them. I will be issuing a pumped permit for this location.	Compliant
Sonora Market Taqueria	Permit- Selfclean	Jose Gutierrez	Compliance	8/31/2017	Octavio Vilches	Cook / Partner	Cleaned	Trap was moderately greasy. There was 1-2" of FOG on surface and light on bottom. However Octavio let me know that he has forgotten to fill out the log. I gave him a verbal warning and let him know that not having an updated log was a violation and next time I would write an NOV.	Compliant
Smith Ranch Deli	Permit- Pumped	Jose Gutierrez	Compliance	8/31/2017	Sean	Owner	Cleaned	Trap is ready to be cleaned. Some red oil 2" FOG and 1" of solids on the bottom. I also reminded Sean to forward his cleaning receipts to me.	Compliant
Silbermann's Ice Cream	Permit- Selfclean	Jose Gutierrez	Compliance	8/31/2017	Curtis	Owner	Cleaned	The owner was going to clean after my visit. There was 1.5" of FOG in the trap but very little solids on the bottom. Before today it looks like it had been neglected for a month according to the log. Trap was Ok.	Compliant
Flannery Beef	Permit- Selfclean	Jose Gutierrez	Compliance	8/31/2017	Brian	Flannery	Cleaned	This trap is installed in the main butchering area. It does get some fatty tissue and some blood but doesn't generate lots of FOG. There was 1" of FOG on surface and some scraps on the bottom.	Compliant
Eduardo's	Permit- PENDING	Jose Gutierrez	Compliance	8/31/2017	Nuesa Lake		Not Opened	I spoke with Nuesa and her staff has been cleaning the trap manually, this month she will be switching to a pumped permit and will be having a company clean the trap for her. I let her know that there are many companies that do grease trap cleaning and that she should shop the service around. I will email Nuesa and confirm that she has contracted a pumper for monthly cleanings.	Compliant
Pine Ridge Care Center	Permit- Pumped	Mary Jo Ramey	Compliance	6/29/2017	Anthony	Maintenance Head	Cleaned	Inspected both GRDs in kitchen with Anthony. He could not find the pumping receipts, he is new to the job, as is the rest of the admin. staff at Pine Ridge Care Center. They just turned over management. He will email me the pumping receipts and he tried on Monday 7/3/17 but it did not work with my office iPhone.	Compliant
Joe's Cafe	Permit- Selfclean	Mary Jo Ramey	Compliance	6/29/2017	Francisco	Kitchen Manager	Cleaned	Opened GRD - .5 in. FOG very little solids. Cleaned couple of days ago Francisco said but no logsheet. I gave him more sheets and told him to make sure they log the dates cleaned.	Compliant
Jelly Donut	Permit- Selfclean	Mary Jo Ramey	Compliance	6/29/2017			Cleaned	Opened new in-ground GRD - you need a regular screwdriver because he has all the screws in the plastic lid. They are maintaining it well.	Compliant
Panda Express	Permit- Pumped	Gretchen Mueller-Plombo	NOV Follow Up	6/16/2017	Superior Plumbing		Cleaned	Went to location to check possible stand pipe issue. Upon inspection of all three compartments, I observed a fully functioning, recently pumped interceptor. I have no concerns of a broken stand pipe as stated in a recently issued NOV. It looks as though all prior damaged parts have been fully fixed and are in working order.	Compliant
Calgang	Permit- Pumped	Jose Gutierrez	Compliance	5/11/2017	Willie	Owner	Cleaned	This interceptor looks like it may have been cleaned recently. On of the compartments had not developed a FOG mat. Stand pipes look ok and water discharging is clear.	Compliant
Northgate Mall Food Court	Permit- Pumped	Jose Gutierrez	Compliance	5/11/2017	Scott	operations	Cleaned	I opened this interceptor while the new operations manager was meeting with the ops staff out front. We had long talk about expectations of the new regime at the mall. Ricardo will be my new point of contact and will be getting me the most recent pumping receipts.	Verbal Warning
Northgate Mall (In front of Panera)	Permit- Pumped	Jose Gutierrez	Compliance	5/11/2017	Scott	Operations	Cleaned	This is a larger interceptor and has a larger lid. The pic hole and one other compartments is very tough to grab with the tool. With the combination of the lid being stuck I could not open the middle section of the interceptor. I was able to look into the other sections and it looks like this interceptor is functioning correctly. There is a mat of FOG on the surface but the water leaving the interceptor is clear. It does look like it will be ready to pump in a few weeks. Mall has gone through a management change and I was able to meet the new Operations manager and will be receiving cleaning receipt regularly.	Compliant
Tomatina	Closed	Jose Gutierrez	Compliance	5/11/2017	Nanct	General Manager	Cleaned	inspected interceptor. Looks to be functioning correctly and is not yet overloaded. According to our records this restaurant should be pumped in the next couple weeks.	Compliant
BJ's Restaurant	Permit- Pumped	Jose Gutierrez	Compliance	5/11/2017	Chris	General Manager	Cleaned	This interceptor always seems heavy. BJ's is on a 60 day cycle and according to the pumping receipts will be do for a cleaning very soon.	Compliant

FSE	FSE Status	Inspector Name	Inspection Type	Date	Contact Name	Contact Title	GRD Status	Comments	Compliance
Chipotle	Permit- Pumped	Jose Gutierrez	Compliance	5/11/2017	Dakata	shift manager	Cleaned	This interceptor appears to have been cleaned regularly. It looks to have one more month. There is lots of FOG but last compartment stand pipe looks to be flowing clean. I took the new GM's business card and will be reestablishing contact to verify regular maintenance.	Compliant
Panda Express	Permit- Pumped	Jose Gutierrez	Compliance	5/11/2017	claudia Gomez	GM	Cleaned	This interceptor appears to have been cleaned recently. The final section of the interceptor had very little grease. There is a problem though the exit pipe seems to have lost its stand pipe. I will issue and NOV.	NOV Issued
La Hacienda Taqueria	Permit- Selfclean	Jose Gutierrez	Compliance	3/30/2017	Jose	owner	Cleaned	There was lots of red oil and 2" of FOG on the surface. There was also 1-2" of solids on the bottom. I spoke with dishwasher and asked him to open and clean every 2 weeks but it looks like 3 weeks was not enough.	Compliant
Thai Kettle	Permit- Selfclean	Jose Gutierrez	Compliance	3/30/2017	Mon	Owner	Not Opened	This is the second attempt to inspect during Business hours. I'm guessing that they only open on occasion and use this as a place to park they're catering truck. The outside area had lots of trash around I will try again next week.	Compliant
Sonora Market Taqueria	Permit- Selfclean	Jose Gutierrez	Compliance	3/30/2017	Octavio	cook/owner's husband	Cleaned	This GRD looks Ok. It looks like it could need a cleaning soon. The log sheets had not been updated. I had a talk with the owners and helped them understand what is expected on the logsheets. I expect the sheets to be up to date on their next inspection. 2" FOG on the Surface and 1" of solids on the bottom.	Compliant
McInnes Park Clubhouse	Permit- Pumped	Jose Gutierrez	Compliance	3/30/2017	Erick Jensen	food and Bev Director	Cleaned	Opened new GRD to make sure everything looks right. It is in working order. There was 1.5" of FOG on the surface and 5" of solids on the bottom. There was a couple screws missing in a location that is difficult to access with a tool so I'm guessing the pumper leaves them off.	Compliant
Jelly Donut	Permit- Selfclean	Mary Jo Ramey	Compliance	3/29/2017			Cleaned	Inspected Jelly Donuts and opened new GRD. Log sheets up to date and GRD is In Compliance.	Compliant
La Hacienda Taqueria	Permit- Selfclean	Jose Gutierrez	Compliance	12/30/2016	Jose	Manager	Not Cleaned	I told Jose that they must clean ASAP. There was lots of red oil and 2" of FOG on the surface and 1-1/2" on the bottom.	Compliant
Sakura Sushi	Permit- Selfclean	Jose Gutierrez	Compliance	12/30/2016	Mike	Owner	Cleaned	GRD was ok it had 1-1/2" of FOG on the surface and little solids on the bottom. It had been cleaned 2 weeks ago and might be ready sometime next week.	Compliant
Silbermann's Ice Cream	Permit- Selfclean	Jose Gutierrez	Compliance	12/30/2016		worker	Cleaned	GRD water level was lower than the outlet pipe. I double checked plumbing and verified the 3-comp was still connected. Perhaps the level was so low because the sink may not get used so often and the water evaporates over time.	Compliant
Flannery Beef	Permit- Selfclean	Jose Gutierrez	Compliance	12/30/2016	Brian	Owner	Not Cleaned	I told Brian to clean the trap ASAP. There was 2" of FOG on the surface but very little solids on the bottom. There was lots of solidified grease on the front baffle. I would think the draining was slowed by this obstruction. Brian has expanded his operation. Most of the building is now refrigerated and used during his peak season.	Compliant
Sonora Market Taqueria	Permit- Selfclean	Jose Gutierrez	Compliance	12/30/2016	Octavio	Cook	Not Opened	This restaurant has made some changes in its floor plan. They were closed through the new year and will reopen 1/3/17	Compliant
Thai Kettle	Permit- Selfclean	Jose Gutierrez	Compliance	12/30/2016	Mon	owner	Not Opened	Restaurant was shut down for the holidays. Will reopen January 3rd.	Compliant
Sonoma Taco Shop	Permit- Selfclean	Gretchen Mueller-Piombo	Compliance	11/10/2016			Cleaned	GRD is very clean and in compliance. The lid was a bit difficult to take off.	Compliant
Three Martians Pizza	Closed	Gretchen Mueller-Piombo	Compliance	11/10/2016			Cleaned	Cleaned recently and in compliance	Compliant
Happy Garden	Closed	Gretchen Mueller-Piombo	Compliance	11/8/2016			Cleaned	The inside GRD still has a very foul odor and color as it has in the past. Outside trap is clean and in compliance	Compliant
Black Bear Diner	Permit- Pumped	Mary Jo Ramey	Dye Test	11/8/2016	Karan	Property Manager	Cleaned	Dye tested all drain lines in Black Bear Diner which is in a state of remodel. Property owner was not there and he gave me the key code - 360 to get the key out of the box. JG confirmed flow at the interceptor as I placed a hose in the floor sinks and drains. I marked each floor sink/drain on my map I had drawn of the restaurant layout. 2 floor drains did not drain at all and I made note of them and will email Mr. Karan Gorgi about them tomorrow and attach the picture of them that I took. We rolled up our hose and locked the restaurant up - checking the door to confirm that it was secured. I texted Mr. Karan Gorgi that we had finished and locked the restaurant @ 03:30.	Compliant
Black Bear Diner	Permit- Pumped	Mary Jo Ramey	Site Visit	11/3/2016	Karan Gogri	Property Management	Cleaned	This restaurant is being remodeled and has a 2 manhole interceptor in the back of the parking lot. We opened both covers and it appears that the interceptor had been cleaned and will be clean enough to perform a dye test on the restaurant drain lines after they are cleaned by a plumber. We told Mr. Gogri they needed to be cleaned before we could perform a dye test because of all the demolition rubble and concrete dust in the floor sinks. I took pics and drew a site map of all floor sinks, and floor drains. We were told no plumbing changes only new fixtures replacing the old ones. Mr. Gogri will contact me when the drain lines have been checked and then we will set up a dye test date.	Not Compliant
Dandy Market Deli	New/ Remodel	Jose Gutierrez	Survey	10/11/2016			Not Opened	Inspected location to see what original equipment they may have had. It was a clean slate. They have no grease trap and with their remodel they will install a new trap and have no space restrictions	Compliant
Eduardo's	Permit- PENDING	Jose Gutierrez	Pre-permit	9/2/2016	Nuesa lake	Owner	Cleaned	Install is a bit of an obstruction but they were able to put in a 35 gpm grease trap. They are ready to permit.	Compliant
Marin School	Permit- Pumped	Jose Gutierrez	Pre-permit	9/2/2016		Head Chef	Cleaned	A simple flow test was done to ensure the sinks were connected to the grease trap. Installation was done correctly, pictures taken. Will issue Permit	Compliant
McInnes Park Clubhouse	Permit- Pumped	Jose Gutierrez	Compliance	8/26/2016	Nancy	Soux chef	Cleaned	Opened trap looked ok. In ground GRD was functional and had only 1" of FOG on surface. Mechanical GRD was looking to be disconnected for servicing. Thick in trap needs to be cleaned and put back in service	Compliant
AlmaVia Of San Rafael	Re-plumb Review	Jose Gutierrez	Dye Test	8/23/2016	Brian Zimmerman	Facilities Director	Cleaned	Interceptor was recently cleaned and we were able to dye test successfully. 3-comp, 2-comp and tough other floor sinks are connected. The trough/scrap sink was not connected neither was the mop sink or any floor drains.	Not Compliant
Jelly Donut	Permit- Selfclean	Mary Jo Ramey	Replumb	8/9/2016	Phoungoun -	Owner	Cleaned	Confirmed new in-ground Ashland PolyTrap 35gpm installed. Verified 2-comp sink drains to GRD.	Compliant
FICO cafeteria	Closed	Jose Gutierrez	Pre-permit	8/3/2016	Ron Lake	Facilities Director	Cleaned	Both new grease trap installations were done very well. This meets CMSA requirements. They will be pumping and sending in the pump receipts.	Compliant
Iko Sushi	New/ Remodel	Jose Gutierrez	Survey	7/21/2016		Owner	Not Opened	Grd installed but trenches were still open and floor sinks not install yet.	Not Compliant
Peking Wok	Permit- Mixed	Jose Gutierrez	Compliance	4/21/2016			Cleaned	I opened all 3 grease traps. There is one at the 3 comp, one at the prep sink and 1 in ground from the Wok stove. It appeared that this trap did not have a baffle but it is an old style trap with the effluent channel is on the bottom and you cant see the discharge. I let the manager know about my findings.	Compliant
Peking Wok	Permit- Mixed	Jose Gutierrez	Compliance	11/20/2015			Cleaned	All grease traps were very congested with grease. According to the manager they should be pumped soon. They are all smaller than the 35gpm according to estimated measurements there are no identifying sizing tags. I have given the manager my card and email address to establish better communication to make sure we get all the pump receipts.	Compliant