



LOS ANGELES UNIFIED SCHOOL DISTRICT INDUSTRIAL WASTEWATER MANAGEMENT PROCEDURES

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INDUSTRIAL WASTEWATER MANAGEMENT PROCEDURES

LOS ANGELES UNIFIED SCHOOL DISTRICT

1.0 OVERVIEW

The Los Angeles Unified School District (LAUSD) is required to comply with wastewater discharge requirements. This document provides guidance for schools, Maintenance & Operations (M&O), garages and other facilities/offices to help comply with these requirements. Sites with the City of Los Angeles are required to comply with Los Angeles Industrial Waste Control Ordinance and sites outside the City of Los Angeles are required to comply with Los Angeles County Sanitation District (LACSD) Wastewater Ordinance.

2.0 RESPONSIBILITIES

2.1 Facilities Division, Maintenance & Operations (M&O) Energy Unit

The Facilities Division, M&O Energy Unit is responsible for submitting an industrial wastewater permit application to the Bureau of Sanitation, City of Los Angeles for any sites that required a permit. This Unit is also responsible for maintaining all industrial wastewater permits, renewing and amending permits whenever necessary.

2.2 Facilities Division, Maintenance & Operations (M&O) Plumbing Unit

The Facilities Division, M&O Plumbing Unit is responsible for conducting routine inspection and clean-up of grease traps and grease interceptors.

2.3 Office of Environmental Health and Safety

The Office of Environmental Health and Safety (OEHS) is responsible for ensuring wastewater discharge procedures are implemented in accordance with regulatory requirements and industrial standards.

2.4 Area Facilities Services Director

The Area Facilities Services Director (AFSD) is responsible for implementing industrial wastewater management procedures at the M&O sites.

2.5 District Garage Supervisor

The Garage Supervisor is responsible for implementing industrial wastewater management procedures at the garages.

2.6 Site Administrator

The Site Administrator is responsible for implementing industrial wastewater management procedures at schools and facilities such as Reprographic Units, Nutrition Center, Food Services Facilities, School Cafeterias and Beaudry Building.

3.0 PROCEDURES

3.1 Permit

- Sites which discharge industrial wastewater to the sewer system are required to obtain an industrial wastewater permit if they do not meet one of the following exemptions:
 - (1) Discharge only domestic wastewaters from restrooms, drinking fountains, showers, or air conditioners;
 - (2) For sites located within the City of Los Angeles as listed in Appendix A
 - (3) For sites located in the County of Los Angeles, but outside the City of Los Angeles jurisdiction as listed in Appendix B
- The Facilities Division, M&O Energy Unit will submit a permit application to Bureau of Sanitation, City of Los Angeles or to LACSD if the site needs a permit for discharging wastewater into the sewer system;
- The Facilities Division, M&O Energy Unit will amend and renew all existing permits whenever necessary;
- The Facilities Division, M&O Energy Unit is responsible for maintaining all permits:
- The responsible staff from each site needs to notify to the Facilities Division, M&O Energy Unit and OEHS if any amendment is required on the existing permit;
- The permit shall be posted at the site.

3.2 Prohibited Waste Discharges

The responsible staff from each site must ensure that the facility/office does not discharge the following constituents to the sewer:

- Gasoline, diesel, paint, solvents, lubricating oil, transmission oil, hydraulic oil, brake fluid, antifreeze coolant, pesticides, wastewater, or any chemicals in amounts greater than the following:

City of Los Angeles and LACSD Limits

Arsenic	3 mg/l
Cadmium	15 mg/l
Copper	15 mg/l
Cyanide (Total)	10 mg/l
Dissolved Sulfides	0.1 mg/l
Nickel	12 mg/l
Silver	5 mg/l
Chromium (Total)	10 mg/l
Zinc	25 mg/l

City of Los Angeles Limits Only

pH	5.5 – 11
Cyanide (Free)	2 mg/l
Lead	5 mg/l
Dispersed Oil and grease (Total)	600 mg/l

LACSD Limits Only

pH	6 – 11
Lead	40 mg/l
Mercury	2 mg/l

In addition, wastewater may not exceed permit limitations

- Fats, Oil and Grease from cafeterias (City of Los Angeles only)
- Radioactive or infectious wastes
- Storm water
- Liquids or solids that are:
 - Flammable
 - Explosive
 - Corrosive
 - Reactive
 - Toxic
- Waste photochemical solutions that exceed 5 mg/l of silver must be collected in a DOT-approved drum or be treated with the pretreatment system prior to discharge to the sewer;

- The use of garbage grinders in the cafeterias is prohibited unless allowed by the City of Los Angeles.

3.3 Inspection

- OEHS staff will perform inspections at schools, M&O facilities, garages and other facilities/offices to ensure that the sites are not in violation of the provisions of the City Ordinance or other applicable law, or any condition which makes such premises hazardous, unsafe, or dangerous;
- The OEHS staff will issue the inspection report to the appropriate person at the site within two to four weeks of the inspection date;
- Industrial waste inspectors from City of Los Angeles or LACSD will also perform inspections at the sites.

3.4 Sampling

Sampling is conducted by industrial waste inspectors from City of Los Angeles or LACSD to ensure compliance with the Industrial Wastewater Discharge requirements as well as each individual permit requirements.

3.5 Preventive Maintenance Programs

To prevent over-flow and back-up from sewer line and to reduce discharge of solids and other materials:

- Garages and School Auto Shops need to set-up routine clean-up of clarifiers and
- School Cafeterias; Nutrition Center; Food Services Facilities; and the Beaudry Building need to set-up routine clean-up of grease traps and grease interceptors.

3.6 Over-flow/Back-up

- The responsible staff from each site shall notify to the OEHS immediately if there is any over-flow or back-up from the sewer line;
- The OEHS staff will notify the hazardous waste contractor to respond to such incidences;
- The OEHS will notify appropriate regulatory agencies if necessary.

4.0 TRAINING

- OEHS is responsible for providing industrial wastewater management procedures training to responsible staff at M&O facilities, garages, schools and other facilities/offices;
- The Food Services Branch is responsible for providing Fats, Oil and Grease Best Management Practices (Appendix C) training to employees at school cafeterias.

5.0 RECORDKEEPING

The industrial wastewater discharge permit shall be kept on-site at all times. The training records are also to be retained on-site for at least three years.

APPENDIX A

EXEMPTIONS FOR SITES LOCATED IN CITY OF LOS ANGELES

An industrial wastewater permit is not required if wastewater discharge is any of the following:

- Discharges from restaurants with seating capacity less than 150
- Bleed off or blowdown from cooling towers, evaporation condensers or other recirculating water devices with rated capacity of 25 tons or less
- Self-service laundries with washing machines of 20 pounds maximum capacity, with further allowance that individual self service laundries may have a maximum of two machines with maximum of 50 pounds capacity
- Discharges from establishments where the industrial wastewater discharge is less than 200 gallons per day and pretreatment is not required.

APPENDIX B

EXEMPTIONS FOR SITES LOCATED IN THE COUNTY OF LOS ANGELES (OUTSIDE THE CITY OF LOS ANGELES)

An industrial wastewater permit is not required if wastewater discharge is any of the following:

- All restaurants and hotels
- Small food processing establishments with wastewater flows less than 500 gallons per day (Exception: facilities discharging excessive oil and grease, excessive dissolved sulfides or high-strength waste.)
- All retail grocery stores (Exception: centralized food processing facilities for distribution to other grocery stores.)
- All 1-Hour photo shops and small photo processing facilities (Exception: centralized film processing facilities.)
- School and commercial laboratories
- Medical and professional buildings (Exception: hospitals with overnight beds.)
- All pet shops, animal kennels, animal hospitals and animal shelters
- Warehouses
- Auto dealers and auto repair shops (Exception: radiator shops.)
- Car washes with flows less than six million gallons per year
- All automotive service stations
- Recreational vehicle dump stations

APPENDIX C

BEST MANAGEMENT PRACTICES (BMPs) POSTER

BEST MANAGEMENT PRACTICES (BMPs)

Addressing Fats, Oil, and Grease from School Cafeterias

DOs:

- ❖ Dispose of food waste directly into the trashcans.
- ❖ Scrape all food from pots, pans and utensils into the trashcans.
- ❖ Wipe pots, pans and utensils with absorbent material prior to washing.
- ❖ Collect liquid fats, oil and grease from heating food products, freeze and discard.
- ❖ Use absorbent material to clean up spills.
- ❖ Train cafeteria staff to follow BMPs.
- ❖ Post a copy of these BMPs in food preparation and/or dishwashing areas.

DON'Ts:

- ❖ Do not pour liquid fats, oil or grease into the sink, garbage disposal and floor drains.
- ❖ Do not discard garbage or food waste into the sink.
- ❖ Do not pour solvents or chemicals into the sink.

