

STAFF REPORT

DATE: September 19, 2006

TO: Utilities Commission

FROM: Lonnie Thibodeaux, Interim Water Utilities Director

SUBJECT: APPROVAL OF A PROFESSIONAL SERVICES AGREEMENT WITH ENVIRONMENTAL COMPLIANCE INSPECTION SERVICES IN AN AMOUNT NOT TO EXCEED \$101,046 FOR INSPECTION PROGRAMS FOR COMMERCIAL KITCHEN GREASE SOURCE CONTROL INSTALLATIONS AND GREASE SOURCE CONTROL BEST MANAGEMENT PRACTICES

SYNOPSIS

Staff recommends that the Water/Sewer Committee recommend that the Utilities Commission recommend that the City Council approve a one-year professional services agreement with Environmental Compliance Inspection Services (E.C.I.S.) of Rancho Santa Margarita, California, in an amount not to exceed \$101,046 for inspection programs for commercial kitchen grease source control installations and grease source control best management practices (Exhibit A), and authorize the City Manager to execute the agreement.

BACKGROUND

As part of its ongoing efforts to prevent sewer spills and to comply with local, state and federal regulations, the Water Utilities Department contracted with E.C.I.S. in March 2002 to compile a database of existing grease disposal devices in all Oceanside commercial kitchens. The information that E.C.I.S. gathered included the size and type of each grease control device and its suitability for the commercial kitchen served.

On September 7, 2005, Council approved a one-year contract with E.C.I.S. to establish a grease source control inspection program to monitor the commercial kitchens for the next year. This ongoing program has been effective in educating commercial kitchen owners and staff on the best ways to eliminate grease in the sewer collection system, as well as ensure that grease is being disposed of properly through monitoring and inspecting of each grease control device. In addition, staff has been educating restaurant workers on grease control best management practices through distribution of pamphlets and a film in both English and Spanish.

ANALYSIS

Local, state and federal regulations for discharges into the sanitary sewer system are becoming stricter and penalties for sewer spills caused by grease blockages are becoming more costly. Through the grease source control installation and best management practices inspection program, the City has been able to decrease sewer system blockages caused by improper handling and disposal of grease and oil in commercial kitchens. The goal is to eventually eliminate sewer spills caused by grease blockages. This inspection program has been instrumental in gathering the information the City needs to establish its own regulations for grease control devices in commercial kitchens.

Continued monitoring and inspection is necessary to ensure restaurant compliance. As a part of the professional services agreement, monthly inspections will be performed on each food establishment to determine the capacity and condition of the grease interceptor, obtain pH samples, and record all data. E.C.I.S. will also provide complete inspections of all new pretreatment device installations. Staff is requesting that E.C.I.S. be considered a sole source contractor because it is the only company in the area that provides these specialized services.

FISCAL IMPACT

The costs for the inspection program for commercial kitchen grease source control installations are \$81,396 and \$19,560 for the inspections of grease source control best management practices for a proposed total annual cost of \$101,046. In fiscal year 2006-2007, Council approved an appropriation of \$101,470 in the Sewer Laboratory (721.666960) operating budget for consulting services. There are available funds for these inspection programs.

CITY ATTORNEY'S ANALYSIS

The documents are being reviewed by the City Attorney.

INSURANCE REQUIREMENTS

The City's standard insurance requirements will be provided.

COMMISSION OR COMMITTEE REPORT

Not applicable.

RECOMMENDATIONS

Staff recommends that the Water/Sewer Committee recommend that the Utilities Commission recommend that the City Council approve a one-year professional services agreement with Environmental Compliance Inspection Services (E.C.I.S.) of Rancho Santa Margarita, California, in an amount not to exceed \$101,046 for inspection programs for commercial kitchen grease source control installations and grease source control best management practices (Exhibit A), and authorize the City Manager to execute the agreement.

PREPARED BY:

Greg Blakely
Administration Manager

Exhibit A - Proposal