



1. About Standards and Resilience



SSMP PROGRAM AUDITS (Provision D.13(x)) – Order 2006-003-DWQ)

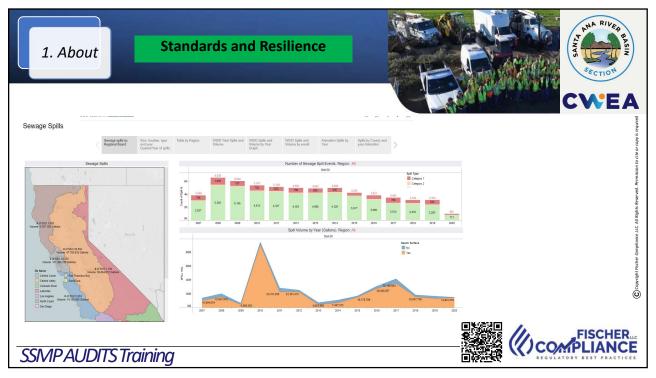
As part of the SSMP, the Enrollee shall **conduct periodic internal audits**, appropriate to the size of the system and the number of SSOs.

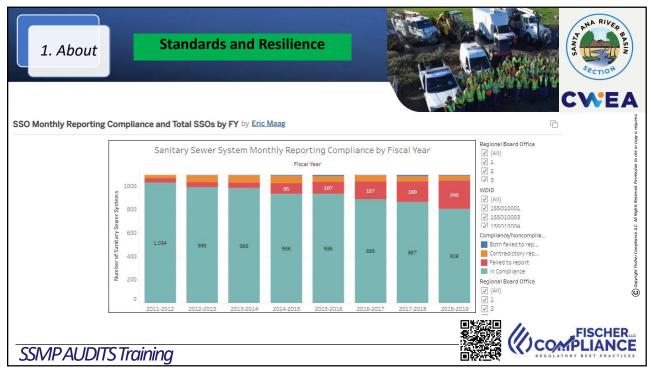
- At a minimum, these audits must occur every two years and a report must be prepared and kept on file.
- This audit shall focus on evaluating the effectiveness of the SSMP and the Enrollee's compliance with the SSMP requirements identified in this subsection (D.13), including identification of any deficiencies in the SSMP and steps to correct them.

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2. Case Study 1

Standards and Resilience

Study 1

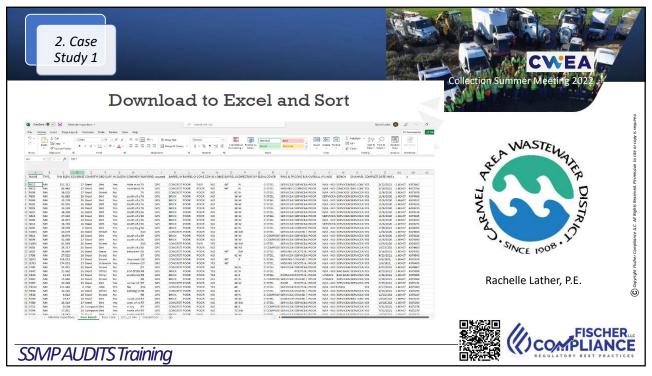
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Study 1

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2. Case Study 1

Standards and Resilience



OBSTACLES TO DEVELOPING & IMPLEMENTING ORDINANCE

- Pretreatment Committee Meetings- 2 Board members Source Control Manager, Treatment Plant Superintendent, and Principal Engineer
- Pretreatment Managed by Treatment Plant- pros/cons
- Principal Engineer-not a pretreatment expert writing ordinance
- Administrative Penalties Ordinance Approved in 2019
- Conflict between treatment and collections goals for pretreatment
- Board reluctance to punish businesses
- City of Carmel-by-the-Sea refusal to allow Grease Interceptor in ROW



Rachelle Lather, P.E.





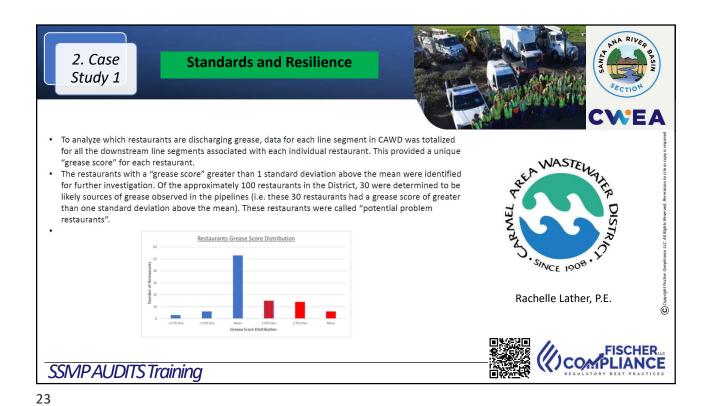
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2. Case Study 1

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Grease trap size for each restaurant was also compared to the grease score for each restaurant.

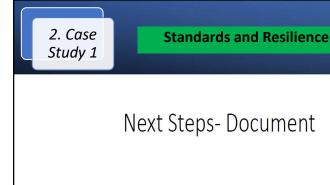
The analysis of grease trap size and downstream grease score showed that the majority of "potential problem restaurants with a grease trap size than 150 lbs were on the list.

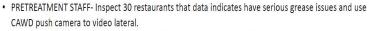
Only 4 of the identified "potential problem restaurants" had grease trap sizes of 150 lbs or larger.

Grease Tran Size Distribution

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- COLLECTIONS- purchase push camera for laterals, provide training for Pretreatment staff to video restaurant laterals.
- COLLECTIONS ENGINEER Capture videos of sewer for each restaurant.
- Provide Board Report with Findings and implement enforcement activities.
- Require minimum Grease Interceptor Size of 150 lbs. for restaurants unless really small....and low grease potential.



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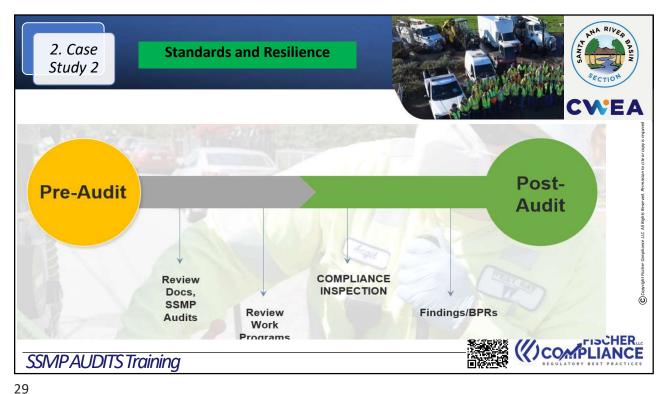


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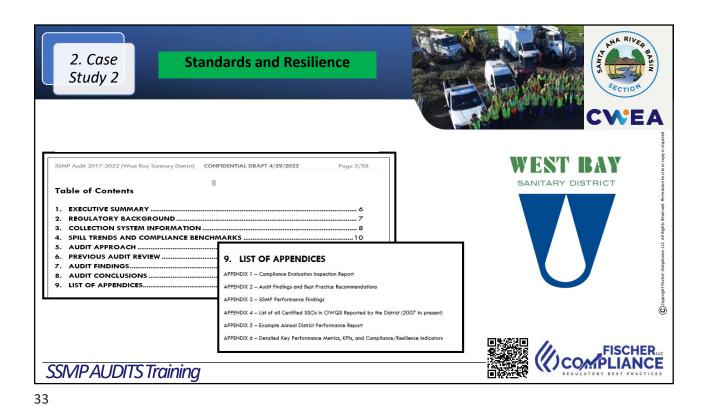






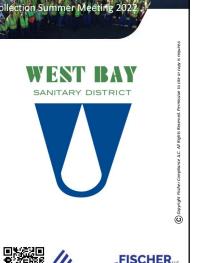






2. Case Study 2

"The SSMP Audit shed light on many existing successful work programs in place by the District. When comparing the District SSO metrics performance with other collection systems in the San Francisco Regional Water Board area and throughout the State, the District performs at the top."



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2. Case Study 2

Standards and Resilience

CVEA



