

RESOLUTION NO. 5000

RESOLUTION OF THE BOARD OF DIRECTORS OF THE FALLBROOK PUBLIC UTILITY DISTRICT ADOPTING A FATS, OILS AND GREASE (FOG) COMPLIANCE PROGRAM

WHEREAS, the Fallbrook Public Utility District (“FPUD”) is a Public Utility District formed in 1922, and is organized under the provisions of the Public Utility District Act (Public Utilities Code § 15500 et seq.); and

WHEREAS, FPUD is authorized to provide wastewater service within all or part of its boundaries; and

WHEREAS, on August 24, 2020, the FPUD Board of Directors adopted Ordinance No. 348 repealing certain resolutions and Articles of the FPUD Administrative Code and adopting a revised Article 20 (Sewer Service Requirements and Fees); and

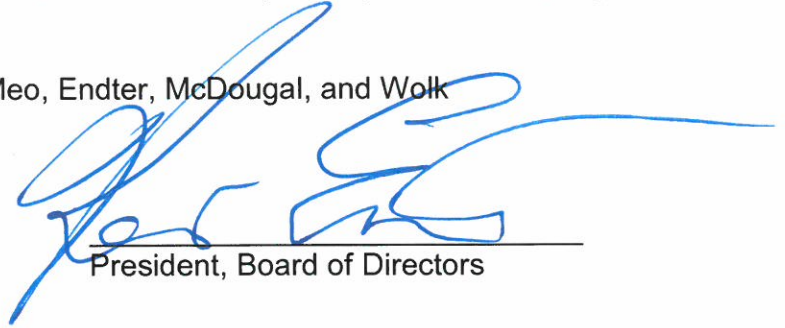
WHEREAS, as adopted pursuant to Ordinance No. 348, Administrative Code Section 20.14.3 provides that: (1) the District may prepare and adopt a fats, oils, and grease (“FOG”) program to guide the implementation and enforcement of Article 20; (2) the District may require compliance with the FOG program as a condition of a Special Use Permit under Article 20; and (3) the FOG program may be updated administratively as needed to achieve the applicable performance standards for the FPUD sewer system.

NOW, THEREFORE, BE IT RESOLVED by the Board of Directors of the Fallbrook Public Utility District as follows:

1. **Recitals.** The forgoing recitals are true and correct and are incorporated herein.
2. **Adoption of FOG Program; Amendments.** The District hereby adopts an Administrative Program Establishing a Fats, Oils, and Grease Program, in the form attached hereto and incorporated herein as Exhibit A (“FOG Program”). The District may require compliance with the FOG Program as a condition of a Special Use Permit pursuant to Article 20 of the Administrative Code. The General Manager is authorized to administratively update the FOG Program as needed to achieve the applicable performance standards for the FPUD sewer system.
3. **Severability.** If any section, subsection, clause or phrase in this Resolution or the application thereof to any person or circumstances is for any reason held invalid, the validity of the remainder of this Resolution or the application of such provisions to other persons or circumstances shall not be affected thereby. The Board hereby declares that it would have adopted this Resolution and each section, subsection, sentence, clause, or phrase thereof, irrespective of the fact that one or more sections, subsections, sentences, clauses or phrases or the application thereof to any person or circumstance be held invalid.
4. **Effective Date.** This Resolution shall take effect immediately upon adoption by the Board of Directors of the Fallbrook Public Utility District.

PASSED AND ADOPTED by the Board of Directors of the Fallbrook Public Utility District at a regular meeting of the Board held on the 28th day of September, 2020, by the following vote:

AYES: Directors Baxter, DeMeo, Endter, McDougal, and Wolk
NOES: None
ABSTAIN: None
ABSENT: None



President, Board of Directors

ATTEST:



Secretary, Board of Directors

Exhibit A: Administrative Program, Establishing a Fats, Oils, and Grease (FOG) Program

**EXHIBIT A
FOG PROGRAM**

Administrative Program Establishing a Fats, Oils, and Grease (FOG) Program

An Administrative Program to regulate animal and vegetable fats, oils, and grease and interceptors at Food Service Establishments (FSEs) within the District.

A. Scope and Purpose:

To aid in the prevention of sanitary sewer blockages and obstructions from contributions and accumulation of fats, oils, and greases into the sanitary sewer system from industrial or commercial establishments, particularly food preparation and serving establishments within the District limits.

1. Preventative Maintenance Program: FPUD's preventative maintenance program is responsible for field control of oil and grease. Through its normal collection system operations, trouble spots are routinely inspected and cleaned of grease.
2. Grease Control Program: FPUD's FOG program, through which Food Service Establishments (FSEs) are required to capture and properly dispose of the grease generated by their operation. The focus of this Administrative Program is the FOG Program, including the proper sizing, installation and maintenance of grease equipment. The goal of the FOG Program is proper grease control and improved sewer service through cooperative efforts with the FSEs and FPUD.

B. Authority:

FPUD is subject to stringent limitations per its NPDES Permit and the Statewide General Waste Discharge Requirements (WDRs) for Sanitary Sewer Systems, Order No. 2006-003. This WDR requires public agencies, such as FPUD, that own or operate sanitary sewer systems to develop and implement Sewer System Management Plans (SSMPs). The SSMP is required to include a FOG Control Program, thereby giving FPUD the authority to implement a FOG Program for all FSEs within the District limits.

C. Definitions:

1. Black Water: Wastewater from sanitary fixtures such as toilets and urinals.
2. Customer: A user of the sanitary sewer system who produces wastes from their process operations. The customer is responsible for assuring that the produced waste is disposed of in accordance with all Federal, State, and local disposal regulations. The focus of this Administrative Program is Food Service Establishments.
3. Fats, Oils and Greases (FOG): Organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules. These substances are detectable and measurable using analytical

test procedures established in the U.S. Code of Federal Regulations 40 CFR 146, as may be amended from time to time. All are sometimes referred to herein as “grease” or “greases.”

4. Food Service Establishment (FSE): Any facility or establishment, which prepares or serves food for consumption by the general public, or which disposes of food related wastes generated as a result of such preparation or service.
5. Garbage Grinder: A device which shreds or grinds up solid or semisolid waste materials into smaller portions for discharge into the sanitary sewer collection system.
6. Grease: Grease means liquid or other waste containing floatable and/or dispersed grease, vegetable oil, petroleum oil, non-biodegradable cutting oil, or fat, oil or grease products of animal, vegetable or mineral origin which is detectable and measurable using analytical test procedures established in the U.S. Code of Federal Regulations, 40 CFR 136.
7. Grease Interceptor: A large tank installed underground and designed to collect and control solid food wastes and floating grease from wastewater prior to discharge into the sanitary sewer collection system. Grease interceptors are typically located outside of the building and use gravity to separate grease from the wastewater as it moves from one compartment of the interceptor to the next.
8. Grease Trap: A device placed under or in close proximity to sinks or other facilities likely to discharge grease in an attempt to separate, trap, or hold oil and grease substances to prevent their entry into the sanitary sewer collection system. Grease traps are commonly referred to, based on their grease retention capacity.
9. Hauler: One who transfers waste from the site of a customer to an approved site for disposal or treatment. Haulers are responsible for assuring that all Federal, State, and local regulations are followed regarding waste transport. Haulers shall also provide manifests in order to maintain records for the FSE.
10. Impact on the Environment: An alteration of the quality of the waters of the state to a degree which unreasonably affects beneficial uses of the waters.
11. POTW: Stands for Publicly Owned Treatment Works or “Treatment Works” as defined by Section 212 of the Clean Water Act (33 USC §1292) which is owned or operated in this instance by FPUD. This definition includes any sewers that convey wastewater to FPUD’s sewage treatment plants.

12. Sewage: The liquid and water-carried domestic or industrial wastes from dwellings, commercial establishments, industrial facilities, and institutions, whether treated or untreated. The terms "waste" and "wastewater" shall be deemed as sewage by definition.
13. User: Shall mean a FPUD customer operating a Food Service Establishment within FPUD's wastewater service area.
14. Waste: The liquid and water-carried domestic or industrial wastes from dwellings, commercial establishments, industrial facilities, and institutions, whether treated or untreated. Wastes may include but not be limited to, discharges from scullery sinks, pot and pan sinks, dishwashing machines, soup kettles, and floor drains located in areas where grease containing materials may exist. The terms "sewage" and "wastewater" shall be deemed as Waste by definition.

D. Wastewater Discharge Limitations:

No user shall discharge, cause, allow, or permit to be discharged into the sanitary sewer system any water or waste containing fats, wax, grease, or oils, whether emulsified or not, in excess of two hundred (200) mg/L or containing substances which may solidify or become viscous at temperatures between thirty two (32) and one hundred fifty (150) °F (0 and 65° C).

E. FOG Program Requirements:

All Food Service Establishments regulated by FPUD and discharging wastewater to the FPUD sanitary sewer collection system are subject to the following requirements:

1. Requirements: All existing and newly permitted Food Service Establishments are required to install, operate, and maintain an approved type and adequately sized grease interceptor in order to maintain compliance with this Administrative Program, unless determined by the FPUD Engineering Department and approved with a Variance (See Section F).
2. Grease Equipment:
 - a. Through Preventive Maintenance by Collections Staff, FPUD will identify and target trouble spots within the sewer system. FSEs that discharge their waste into this area, may be identified as potential contributors of grease accumulation. FPUD will thoroughly inspect the grease interceptor of all FSEs in the vicinity of the "problem area", assessing maintenance records and equipment.
 - b. Following an inspection, FPUD will send written notice to the inspected FSE containing an educational brochure on grease in the sewer system,

a summary of the policy requirements, and the results of the inspection. The inspections will typically result in one of the following actions:

- i. FSEs equipped with an appropriately and adequately-sized grease interceptor/trap who are meeting the intent of the FOG Program through effective grease control practices will be commended for their compliance.
 - ii. FSEs equipped with adequately sized grease interceptor/trap but who are identified as non-compliant will be required to implement further grease control practices to achieve compliance. This may be achieved through improved housekeeping and increased maintenance and pumping on the existing grease interceptor/equipment.
 - iii. FSEs without adequately sized grease interceptor/trap will be required to install a device per this Administrative Program.
3. Prohibited Discharges: Black water shall not be discharged to the grease interceptor unless specifically approved by FPUD.
4. Floor Drains: Only floor drains which discharge or have the potential to discharge grease shall be connected to a grease interceptor.
5. Garbage Disposal: FPUD recommends that solid food waste products be disposed through waste disposal procedures. The disposal of waste other than food waste through a garbage grinder is prohibited. The use of a garbage grinder decreases the operational capacity of the grease interceptor and will require an increased pumping frequency to ensure continuous and effective operation. Commercial dishwasher connections must be connected to the grease interceptor.
6. Dishwashers: Food particles from dishwashers may take up storage capacity in the grease interceptor and will require that the interceptor be pumped more frequently. Dishwashers discharge hot water and soap, which can melt grease stored in an overburdened interceptor. Melted grease may then pass through the interceptor into the customer's service line and the public sewer system, where the grease hardens and causes line clogs.
 - a. Although not recommended, existing food service facilities may allow any fixture to remain connected to a grease interceptor, except fixtures which may discharge black water.

- b. Proposed and remodeled food service facilities may not connect black water fixtures to a grease interceptor.

F. Variance from Grease Control Requirements:

Grease interceptors required under this Administrative Program shall be installed unless FPUD's Senior Engineer grants a variance for the FSE. If a variance is granted, then a grease trap will be permitted.

1. Requirements: Food Service Establishments with variances are required to install, operate, and maintain an approved type and adequately sized grease trap in order to maintain compliance with this Administrative Program.
2. Variances will be granted by FPUD's Senior Engineer if one of following is met:
 - a. FPUD's Senior Engineer determines that the FSE is not within a trouble spot area and poses no threat of being a potential contributor to grease buildup;
 - b. FSE demonstrates compliance with the Wastewater Discharge Limitation in Section D;
 - c. The installation of a grease interceptor is physically impracticable due to size constraints.
3. FSEs with variances will be subject to the annual sampling requirement (See Section J). FSEs that exceed the discharge limitation for two (2) consecutive tests will be revoked of their variance status and will be required to install a grease interceptor.
4. If a variance is granted, the FSE must inform FPUD prior to any changes to the food service operation that may affect the condition(s) of the waste and equipment. If a variance is denied by FPUD, the FSE must install the required grease interceptor within one (1) year from the date of the denial of the variance.

G. Grease Interceptor Requirements

1. Installation of Interceptors: Grease interceptors shall be installed in accordance with FPUD's and plumbing industry standards. Grease interceptors shall have a minimum of two compartments with fittings designed for retention. All grease removal equipment shall be subject to approval by the District. Approval shall be based on demonstrated removal efficiencies of the proposed technology. FPUD's standard drawing for grease interceptors are included in Appendix A.
2. Access: Access to grease interceptors and traps shall be available at all times, to allow for maintenance, cleaning, and inspections. Access to grease interceptors shall be provided by two (2) manholes terminating 1-inch above

finished grade with cast iron frame and cover. Manholes, with a minimum diameter of 24 inches, shall be installed over each grease interceptor chamber and sanitary tee. These manholes shall extend at least to finished grade and be designed and maintained to prevent water inflow or infiltration. The manholes shall also have readily removable covers to facilitate inspection, grease removal, and sampling requirement.

3. Load-Bearing Capacity: In areas where additional weight loads may exist, the grease interceptor shall be designed to have adequate load-bearing capacity. For example, parking or driving areas with high vehicular traffic.
4. Inlet and Outlet Piping: Wastewater discharging to a grease trap or grease interceptor shall only enter through the inlet pipe. Grease removal equipment shall have only one (1) inlet and one (1) outlet pipe.
5. Interceptor Sizing: The required size of a grease interceptor shall be approximated by using the FPUD Grease Interceptor Sizing formula shown in Appendix A. Most grease interceptors will have a capacity of not less than 1,000 gallons nor exceed a capacity of 3,000 gallons. If the calculated capacity using the FPUD Grease Interceptor sizing formula exceeds 3,000 gallons, multiple units shall be installed. FSEs with heavier usage may require more stringent measures. FPUD reserves the right to evaluate interceptor sizing on an individual basis for FSEs with special conditions such as highly variable flows, high levels of grease discharge, or other unusual situations that are not adequately addressed by the formula.

H. Grease Trap Requirements:

1. Upon direction by FPUD's Senior Engineer, a grease trap complying with this Section must be installed in the waste line leading from sinks, drains, and other fixtures or equipment in the FSE, where grease may be introduced into the sewage system that may cause line blockage or hinder disposal and treatment of sewage.
2. Grease trap sizing and installation shall conform to FPUD's and industry standards.
3. No grease trap shall be installed which has a stated rate flow of more than fifty-five (55) gallons per minute, nor less than twenty (20) gallons per minute, except when approved by FPUD's Senior Engineer.
4. Grease traps shall be maintained in efficient operating conditions by periodic removal of the accumulated grease. No such collected grease shall be introduced into any drainage piping, or public or private sewer.

5. No food waste disposal unit or dishwasher shall be connected to or discharge into any grease trap.
6. Wastewater in excess of one hundred-forty degrees (140°F/60°C) shall not be discharged into a grease trap.

I. Maintenance of Equipment:

1. Cleaning Pumping: The User shall properly maintain all grease interceptors and traps. Maintenance of grease interceptors shall include the complete removal of all contents, including floating materials, wastewater, and bottom sludges and solids. Decanting or discharging of removed waste back into the interceptor from which the waste was removed or any other grease interceptor, for the purpose of reducing the volume to be disposed, is prohibited. Maintenance of all grease traps shall include the removal of all fats, oil, and grease from detention compartment of the trap. Removal is usually accomplished by hand-dipping or scooping the collected grease from the trap.
2. Cleaning/Pumping Frequency: Grease interceptors must be cleaned and pumped out at least once every three months, or more frequently to prevent carryover of grease into the sanitary sewer system. Grease traps must be cleaned and pumped out at least once every month. If the grease equipment is more than 50% full when cleaned, the frequency shall be increased.
3. Disposal of Grease Waste: All waste removed from a grease interceptor or trap must be disposed of by a facility approved for such disposal. The waste shall not be returned to any private or public portion of the sanitary sewer system.
4. Service: All grease interceptors and traps shall be serviced and emptied of accumulated waste as required in order to maintain minimum design capability or effective volume. These devices should be inspected at least monthly. Users who are required to maintain a grease interceptor shall:
 - a. Provide for a minimum hydraulic retention time in accordance with the Uniform Plumbing Code or per equipment specifications.
 - b. Remove any accumulated grease cap and sludge pocket as required. Grease interceptors shall be kept free of inorganic solid materials such as grit, rocks, gravel, sand, eating utensils, cigarettes, shells, towels, rags, etc., which could settle into this pocket and thereby reduce the effective volume of the device.

5. Additives: Any additive(s) placed into the grease interceptor or trap must be submitted and approved by the Chief Plant Operator (Water Reclamation Plant) prior to use. Such additives shall include, but not be limited to, enzymes, commercially available bacteria, or other additives designed to absorb, purge, consume, treat, or otherwise eliminate fats, oils, and grease. The use of additives shall not be considered a substitution to the maintenance procedures required herein.
6. Chemical Treatment: Chemical treatments designed to dissolve or remove grease shall not be allowed to enter any grease equipment.
7. Manifest: All discharge from grease equipment must be recorded on a manifest, confirming the proper disposal of waste by a permitted waste hauler. The FSE must obtain a copy of the manifest. The FSE shall use only permitted haulers for the disposal of grease. Manifests shall be retained onsite for a period of three (3) years. All manifests shall be made available to the FPUD representative upon request.
8. Maintenance Log: A Maintenance Log shall be maintained by the FSE. The log shall include the date, time, amount pumped, hauler, disposal sites. The Log shall be retained onsite for a period of three (3) years. All Maintenance Logs shall be made available to the FPUD representative upon request.

J. Compliance Requirements:

1. Sampling Requirements:
 - a. Sampling will be conducted at all Food Service Establishments within District limits. Sampling will occur annually at an appropriate, site-specific sampling point determined by FPUD to demonstrate compliance with the FOG Program. Sampling will be unannounced unless specified by the District.
 - b. If a FSE exceeds the annual sampling discharge limitation, a retest will be required within the following thirty (30) days. A site inspection may also be required after an exceedance.
 - c. If the FSE passes the retest, the FSE will stay in compliance with the FOG Program for the next year. If the FSE fails the retest, they may be subject to stricter requirements. FSEs with variances that fail two consecutive tests will be revoked of their variance status and may be required to install a grease interceptor. The FSE will also be required to pay for the retest.

2. Initial Inspection: The initial inspection will be completed on all new businesses or businesses with a change of ownership. The inspection will identify business practices, BMPs, and FOG Program requirements. These inspections are done without notice and typically, during normal business operating hours. Reasonable effort is made not to disrupt business activities during peak service hours. A typical inspection consists of four to six stages:

a. The Interview is used primarily to obtain the administrative information required to add to the FOG sample list and for future communication with the establishment:

- Establishment Name
- Address
- Ownership
- Mailing Information
- Telephone Information
- Contact Information

The Interview is also used to gather information about the FSE's operations and procedures:

- Grease removal equipment
- Grease disposal procedures
- Maintenance procedures and records
- Hoods, floor and mat cleaning procedures

b. Best Management Practices: Best Management Practices will be provided to and discussed with the FSE.

3. Inspections and Evaluations: This stage of the inspection is used to determine whether or not grease removal equipment may in fact be required. Factors taken into consideration are:

- Whether or not any cooking (particularly the cooking of meat) takes place at the establishment.
- The presence of a deep fryer.
- Whether or not the establishment is 100% single service.

And for those establishments that had a plan check:

- Whether or not the establishment conforms to the description that was provided in the county permit application.
- Whether or not grease removal equipment was required during the plan check.

If it is determined that grease removal equipment is not required pursuant to Section F, it will typically be under the condition that those greasy-oily items that need cleaning, be thoroughly wiped prior to

washing. Determination of a variance will be changed if the FSE changes its operation, undergoes extensive remodeling, or discharges into a sewer main that experiences sewer spills.

If an inspector determines that grease removal equipment is required, the FSE is notified. An explanation of the requirement is given and they are advised that formal requirements will be issued in writing.

4. Grease Equipment Inspection: The focus of this inspection stage is to ensure that all plumbed fixtures are connected to grease removal equipment. This can be done by visually inspecting the piping, examining submittal documents or by performing dye tests. All outside grease removal devices are opened at time of inspection to evaluate their functional integrity and the adequacy of the maintenance methods and frequency.

Grease Interceptors:

- Integrity of tees, crossover pipes and stand pipes
- Proper venting
- Integrity of the concrete structure
- Integrity of the lids and seals

The approximate depth of the grease/oil layer in each of the interceptor's chambers is measured. All internal pipes are inspected for grease build up and the baffle(s) are examined for signs of past overflows. In the typical 2-chamber interceptor, the maximum grease build up in the last chamber is one (1) foot. If maintenance records indicate that this figure will be reached prior to the next scheduled cleaning, a higher cleaning frequency is recommended or mandated. Other evidence of improper maintenance, such as grease build up at the outlet tee, is also grounds for more frequent pumping.

Grease Traps:

- Proper installation of a vested flow control device
- Presence and proper installation of internal baffle(s)
- Internal vents are free of grease and debris
- Integrity of lids and seals

The approximate depth of the grease/oil build up at the top of the trap is measured. Given the date of the last cleaning and the cleaning frequency as provided by the maintenance records, it is possible to determine whether or not the grease retention capacity of the unit will be reached prior to the next scheduled cleaning. Where the cleaning frequency is found to be inadequate, a higher frequency is recommended (and in some

circumstances mandated) by the inspector. If a grease trap is found to have already exceeded its stated grease retention capacity, immediate cleaning is required. Immediate and/or more frequent cleaning may also be required if a trap is found to contain an unacceptable amount of food debris.

Any deficiency in the integrity of an interceptor or trap (unless fixed during the inspection) is made the object of a written requirement with a due date.

Table 1

| TRAP CAPACITY | MAXIMUM DEPTH OF GREASE/OIL ALLOWED |
|---------------|-------------------------------------|
| 25gpm/40lbs | Between 2" and 2 1/2" |
| 25gpm/50lbs | Between 2" and 2 1/2" |
| 35gpm/70lbs | Between 2 1/2" and 3" |
| 50gpm/100lbs | Between 3" and 3 1/2" |

Table 1 shows the correlation between trap capacity and allowable depth of grease/oil for some of the most current traps. However, it is important to note:

- The table figures are not applicable to all styles and makes of traps.
- Accumulation of debris is assumed to be minimal. If this is not the case, the actual thickness of the debris layer must be added to that of the grease layer to determine whether or not a trap has reached 100% of its capacity.

5. Inspections Reports: Every inspection results in a written report. This report reflects every inspection element mentioned above as well as any other fact or event that may be relevant to the evaluation of the establishment or may otherwise need to be officially noted. If applicable, this report will contain an explanation of actions taken and requirements issued. If a re-inspection is required, a due date will be assigned.
6. Re-Inspection: FSEs are subject to a re-inspection under the following conditions:
 - The establishment was found to be out of compliance with the FOG Program
 - Failure of sample
 - Special procedures or limitations were imposed during a previous inspection
 - Requirements were issued

- Grease trap/interceptor could not be opened during the time of inspection
- Maintenance could not be usefully evaluated because the units were not functioning properly or were almost completely filled with grease.
- A flow/dye test could not be performed because of the condition of the grease removal unit.

7. Additional Inspection: Any FSE may be subjected to an additional inspection if:

- It is the object of a complaint to the FOG Program
- It discharges to a sewer main that has experienced a spill or blockage cause by grease.
- Excess grease in the mainline after inspection.

The purpose of these inspections is multifaceted:

- To investigate and resolve the complaint, if applicable
- To attempt to determine the cause(s) of the spill or blockage
- To ensure that all FSEs near an affected main remain in full compliance with FOG Program
- To notify owners that their FSE discharges into a trouble spot
- To determine what remedial action(s) might be taken to prevent a recurrence of the problem. It is to be noted that FSEs that discharge to a trouble spot will be subjected to more stringent standards than others

These inspections may include every step of a regular inspection with additional requirements:

- The Interview stage will try to elicit information relating to any unusual event that may have taken place prior to the spill/blockage
- Each plumbed fixture is reevaluated to determine its potential as a discharge point for grease
- All business procedures are reevaluated to determine their potential for causing grease to be introduced into the system

K. Enforcement:

Whenever FPUD finds that any user has violated or is violating the FOG program, or any prohibition, limitation, or requirement contained herein, FPUD may initiate corrective action in accordance with FPUD's Administrative Code Enforcement Provisions. For purposes of enforcement under the Administrative Code Provisions, a violation of this program, or any prohibition, limitation, or requirement contained herein shall constitute a "reporting or discharge requirement." This section does not limit FPUD's right to pursue any remedies available at law or equity.

L. Conflict:

Wherever a conflict exists in this Administrative Program, the more restrictive requirement shall apply.

M. Penalties:

Any person who shall violate any of the provisions of Article 20 of the District’s Code or standards hereby adopted or fail to comply therewith, or who shall violate or fail to comply with any order made hereunder, or who shall fail to comply with an order within the time fixed herein, shall severally for each and every violation and noncompliance respectively, be guilty of a misdemeanor, punishable by a fine not exceeding \$1,000.00 or by imprisonment in County Jail not exceeding six (6) months, or both. The imposition of one penalty for any violation shall not excuse the violation or permit it to continue; and all such persons shall be required to correct or remedy such violations or defects within a reasonable time; and when not otherwise specified, each day that a prohibited condition is maintained shall constitute a separate offense.

M. Validity:

If any section, paragraph, sentence or word of this Administrative Program is declared for any reason to be invalid, it is the intent of FPUD that all other portions of this Administrative Program would have been adopted independently of the elimination of any such portion as may be declared invalid.

N. Date of Effect:

The Administrative Program shall take effect immediately as of the date of issuance.

Signed: _____

Issue Date: _____

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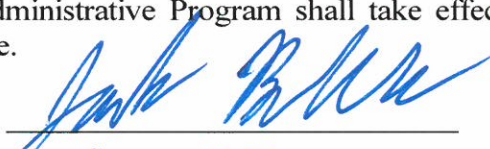
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Sept. 28, 2020