

## *Snake River Sewer Fund*

### Restaurant Policy

This document serves as a summary of the restaurant sewer policy, outlining sewer restaurant owner responsibilities.

#### **Restaurant Sewer Tap Assessment**

- 1) Plant staff will visit all existing restaurants to perform a seat count and check for presence of a grease trap. Seat counts will be used to base revised user fees per the new schedule above. No additional tap fees will be collected unless there is a large discrepancy from the seat count on record.
- 2) New restaurant tap fees will be based on initial seat count per the new schedule above.
- 3) If the restaurant owner adds more seating, additional tap fees will be charged per the new schedule above.
- 4) There will be no refunds of previously assessed tap fees.
- 5) Snake River staff may periodically perform restaurant seat counts to verify compliance.
- 6) All food preparation establishments shall be assessed at least 1 tap to address those restaurants with less than 10 seats.
- 7) Outside seating shall be charged one-quarter of the sewer tap per seat.

#### **Alternative User Fee Billing Method**

For restaurant owners with more than 2 taps who would like to have their user fees based on water usage, the following shall apply:

- 1) Restaurant owners shall be required to install a water meter and submit restaurant water usage for each quarter of every year they wish to participate in this alternate user fee billing program.
- 2) If a restaurant owner fails to provide quarterly usage data to the Snake River Accounts Manager by the second week of the following quarter, the restaurant owner will lose the privilege to base user fees on water usage and user fees will be based on seat count from that point on.
- 3) 3) User fees shall be adjusted to recent (last 2 years) water usage and adjusted every 2 years thereafter if deemed necessary by Snake River staff.
- 4) 4) User Fees shall be determined by the following calculation: Average daily first-quarter water usage ÷ 190 gallons per day per tap x \$108.90 per quarter.

## **Grease Traps**

All food preparation establishments (no exceptions) must have a grease trap or grease-extracting device and must abide by the SRWWTP grease trap cleaning ordinance. The grease trap cleaning ordinance states that grease traps must be cleaned at least 1 time per 6 month period. Some restaurants may be required to clean their grease traps more frequently.

It is the restaurant owner's responsibility to clean his grease trap per the recommended frequency. The Sewer Fund will no longer mail grease trap cleaning reminders to restaurant owners.

If a restaurant or food preparation establishment fails to use a grease trap or grease-extracting device, or if proof of grease trap cleaning is not received by the SRWWTP, a fine equal to the greater of \$500.00 or 50% of the establishment's previous quarterly bill shall be added to each quarterly user fee period the business is out of compliance.