Restaurants and bars are regulated by several agencies*. The SF Fire Department (SFFD) requires permits for the storage and use of compressed gases and other flammable materials over amounts specified below. All food establishments, bars and catering operations are regulated by the SF Department of Public Health (SFDPH) food safety program. Facilities that store large amounts of hazardous materials including compressed gases or generate hazardous waste are also regulated by the SFDPH Hazardous Materials Unified Program Agency (HMUPA).

The SF Public Utilities Commission (SFPUC) requires restaurants to implement fats, oils and grease (FOG) reduction best management practices (BMPs). The Bay Area Air Quality Management District (BAAQMD) has specific permit requirements for charbroilers and wood-burning devices.

*Note: This is not a complete list of local regulatory requirements.

See detail below for common activities and storage situations that require compliance by your San Francisco facility and where to get compliance help or obtain required permits/registrations:

SFFD, Bureau of Fire Prevention, 698 2nd St., SF, CA 94107  415- 558-3303  www.sf-fire.org/
Permits required for:
  - Storage/use of over 5 gal flammable liquids inside building, over 10 gal outside building
  - Storage/use of over 25 gal combustible liquids inside, over 60 gal outside (examples: diesel, some degreasers)
  - Any amount of liquefied petroleum (LP) gases such as propane and butane
  - Beverage compressed gases (CO2 and Nitrogen) over 6000 cf
  - Storage/use of any amount of hot plate fuels such as sterno.
  - Storage, use, dispensing, transporting or handling of other hazmats (amts vary per type)

BAAQMD, Engineering Division, 939 Ellis St., SF, CA 94109  415-771-6000  www.baaqmd.gov
- Chain-driven (conveyorized) charbroiler in a restaurant that purchases 500 pounds of beef or more per week
- Under-fired charbroiler in a restaurant that purchases 1,000 lbs of beef or more per week
- New wood-burning devices (fireplaces and wood stoves) must be either:
  - An EPA certified device, or
  - Pellet- fueled, or
  - Gas-fueled device
- No wood burning in a wood-burning device (inside or outside) during a Winter Spare the Air Alert
- Never burn trash, treated wood or other inappropriate material in a wood-burning device

- Food Establishment Operating permits required

SF Health & Safety Code, Articles 21, 21A, 22, 24 and 25; CA H&SC and CCR
- Over HMUPA thresholds of hazardous materials (55 gal liquid, 500 lbs solid, 200 cu ft gas) : compliance certificate required
- Generate any amount of hazardous waste: compliance certificate required
- Universal Waste generation or collection: must be handled in accordance with current state and/or federal laws

.greenprogram@sfdph.org  (415) 252-3907  www.sfdph.org/dph/eh/green  02/24/11
SFPUC Wastewater Enterprise, Pretreatment Source Control Program, 3801 3rd St., Ste. 600, SF, CA 94124  415-695-7310  www.sfwater.org

- Must comply with the wastewater discharge limits and prohibitions set forth in the SF Municipal Code (Section 123 of Article 4.1, Chapter X, Part II), as well as those in DPW Order #158170. No specific permits are issued.
- Are required to implement fats, oils and grease (FOG) reduction best management practices (BMPs). Facilities are inspected by WWE inspectors to check on proper implementation of BMPs.
- New FOG Control Ordinance proposed. See this info link to see how this may affect your site: http://sfwater.org/detail.cfm/MC_ID/14/MSC_ID/118/MTO_ID/229/C_ID/4939/ListID/1

Other
- Air compressor- CA Dept of Industrial Relations (CalOSHA) permit  http://www.dir.ca.gov/dosh/
- Workers’ Compensation Insurance required for all businesses with employees- CA Dept of Industrial Relations Worker’s Comp. Division: http://www.dir.ca.gov/dwc/dwc_home_page.htm