



MANATEE COUNTY INDUSTRIAL PRETREATMENT PROGRAM

GREASE INTERCEPTOR EXEMPTION/VARIANCE REQUEST FORM

Installation of grease interceptors is required at most food service facilities with few exceptions (Manatee County Sewer Use Ordinance, Sec. 2-31-42(e)(1)). A grease interceptor may not be required for facilities that **only** sell/serve/provide clear drinks and/or prepackaged foods. In some instances, grease removal devices other than in-ground interceptors may be allowed. The Director of Utilities or his/her agent may approve an exemption or variance from the installation of a grease interceptor if specific requirements are met. Grease interceptor exemption and variance requests are evaluated on an individual basis and may be rescinded or modified if the menu, kitchen equipment, seating capacity or other factors are changed in a way that affects the discharge of fats, oils and/or grease to the sanitary sewer system.

GENERAL INFORMATION

Facility Name: _____
Street Address: _____
City: _____ State: _____ Zip: _____
Owner/Agent: _____
Title: _____
Telephone No: _____
Fax No: _____
E-mail address: _____
Existing facility: New construction:
MC Building Permit # (if new construction): _____
Corporate/Business Name: _____
Street Address/P.O. Box: _____
City: _____ State: _____ Zip: _____
Telephone No: _____ Contact Person: _____

FOOD SERVICE ACTIVITY

- 1) Days/hours of operation _____
- 2) Number of meals served daily _____
- 3) Maximum seating capacity _____

The following checklist will help determine if your facility may be eligible to qualify for a variance or exemption. Please mark **all** activities that apply to your food service facility:

Level 1

- The food service facility will sell/serve/provide **only** prepackaged foods.
- The food service facility will warm prepackaged foods in their original packages, utilizing a microwave oven.
- The food service facility will sell/serve/provide **only** clear drinks. *Clear drinks are those which do **not** include ingredients that ultimately coagulate and/or precipitate from solution (i.e. such as, but not limited to, milk products, fruit and/or vegetable solids, or protein/energy powders).*
- The food service facility will only sell/serve/provide ready-to-eat foods, with no preparation other than warming.
- The food service facility will engage in a limited amount of ware washing, and does **not** have a 3-compartment sink.

Level 2

- The food service facility will sell/serve/provide cold sandwiches only.
- The food service facility will sell/serve/provide scoop-only ice cream.
- The food service facility will sell/serve/provide popcorn.
- The food service facility will have a hot dog roller.
- The food service facility will prepare uncooked or unbaked food or meals that will be taken from the facility to be cooked and/or baked elsewhere.

Level 3

The food service facility will use the following kitchen equipment:

- Wok Stove
- Oven
- Food grinder/garbage disposal
- Deep fryer
- Dishwasher
- Griddle
- Flat top grill
- Mixer/blender
- 3-Compartment sink

If you marked Level 1 items ONLY, you may be eligible for grease interceptor exemption.

If you marked Level 1 and/or Level 2 items ONLY, you may be eligible for a grease interceptor variance (i.e. under sink trap or hydromechanical interceptor).

If you marked any of the items in Level 3, you will most likely not be eligible for an exemption or variance.

You may e-mail (utilitiesFOG@mymanatee.org) this application to expedite the evaluation process, and mail the original signed copy. A final variance or exemption, if granted, will not be provided until an original, signed copy of this application has been received by the MCUD Office of Wastewater Compliance. The mailing address is as follows:

Manatee County Utilities Department
Office of Wastewater Compliance
3525 Lena Road
Bradenton, FL 34211

AGENT/OWNER¹ CERTIFICATION STATEMENT

I certify under penalty of law that this document and all of its attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the person or persons who manage that system, or those persons directly responsible for gathering the information, the information submitted is, to the best of my knowledge and belief, true, accurate, and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine and imprisonment, for knowing violations.

_____	_____
Print Name	Title
_____	_____
Signature	Date

The definition of an Agent/Owner is as follows:

1. If the food service facility is a corporation, a responsible corporate officer. For the purpose of this application, a responsible corporate officer means:
 - a. A president, secretary, treasurer, or vice-president of the corporation in charge of a principal business function, or any other person who performs similar policy or decision-making functions for the corporation, or
 - b. The manager of one or more manufacturing, production, or operation facilities, provided the manager is authorized to make management decisions that govern the operation of the regulated facility, including having the explicit or implicit duty of making major capital investment recommendations; initiating and directing other comprehensive measures to assure long-term environmental compliance with environmental laws and regulations; ensuring that the necessary systems are established or actions taken to gather complete and accurate information regarding wastewater discharge requirements; and where authority to sign documents has been assigned or delegated to the manager in accordance with corporate procedures.
2. If the food service facility is a partnership or sole proprietorship, a general partner or proprietor, respectively.
3. If the food service facility is a federal, state, or local governmental facility, a director or highest official appointed or designated to oversee the operation and performance of the activities of the government facility, or his/her designee.
4. The individuals described in subparagraphs 1 and 2 above, may designate another authorized representative, or Agent, if the authorization is in writing, the authorization specifies the individual or position responsible for the overall operation of the food service facility from which the discharge originates, or having overall responsibility for environmental matters for the food service facility, and the written authorization is submitted to the County of Manatee.

Office Use Only:

Grease Zone: _____ Name of WRF: _____