Welcome to the City of St. Petersburg City Council Public Services & Infrastructure Committee Meeting. The agenda and supporting documents are available on the City’s website at www.st.pete.org/meetings or by emailing city.clerk@stpete.org.

NOTE: City buildings are closed to the public due to the COVID-19 emergency. Accordingly, the meeting location has been changed from in-person to a “virtual” meeting by means of communications media technology pursuant to Executive Order Number 20-69, issued by the Governor on March 20, 2020, and Executive Order 2020-30 issued by the Mayor on July 8, 2020.

The public can attend the meeting in the following ways:
- Watch live on Channel 15 WOW!/Channel 641 Spectrum/Channel 20 Frontier FiOS
- Watch live online at WWW.stpete.org/TV
- Watch on your computer, mobile phone, or another device at: https://zoom.us/j/93829814964
- Listen by dialing any one of the following phone numbers and entering - Webinar ID: 938 2981 4964 #
  - +1 312-626-6799
  - +1 646-876-9923
  - +1 669-900-6833
  - +1 152-215-8782
  - +1 301-715-8592
  - +1 346-248-7799
Members: Committee Chair Darden Rice, Committee Vice-Chair Amy Foster, Council Chair Ed Montanari, and Council Member Deborah Figgs-Sanders

Alternate: Council Member Robert Blackmon

Support Staff: Jayne Ohlman - City Council Legislative Aide

1) Call to Order

2) Approval of Agenda

3) Approval of July 16, 2020 Minutes

4) New Business – July 30, 2020

   a) A Continued Discussion on Potential Amendments to the City’s Grease Waste Management Program – Scott Lewis, John Palenchar, & Heather Judd

   Attachments:
   1) Fats, Oils, and Grease Management (FOG) Presentation
   2) Draft Ordinance Amending the City Code Related to Grease Management (Chapter 27, Article III, Division 4)
   3) Minutes of the October 24, 2019 PS&I Committee Meeting for Reference

Upcoming Meeting Dates & Tentative Agenda Items

**August 13, 2020**
*Canceled*

**August 27, 2020**

a) Presentation on the design and construction plans for the new Sanitation Department facility – Raul Quintana, Willie Joseph, & Rob Gerdes

b) Presentation on the $36 million Northwest Water Reclamation Improvement Project – John Palenchar, Maureen Wingfield

**General Attachments:**
Minutes of the July 16, 2020 PS&I Committee Meeting
New Business Item Support Material
Pending and Continuing Referral List
Present: Committee Members – Committee Chair Darden Rice, Committee Vice-Chair Amy Foster, Council Chair Ed Montanari, & Council Member Deborah Figgs-Sanders

Absent: Council Member Robert Blackmon (Alternate)

Also Present: Council Vice-Chair Gina Driscoll, Deputy Mayor-City Administrator Dr. Kanika Tomalin, Assistant City Administrator Tom Greene, City Attorney Jackie Kovilaritch, Assistant City Attorney Michael Dema, Director of Planning and Development Services Liz Abernethy, and Public Works Administrator Claude Tankersley

Support Staff: Jayne Ohlman - City Council Legislative Aide

1. Call to Order – 9:28 AM
2. Approval of Agenda – CM Montanari moved approval, all members voted in favor
3. Approval of June 11, 2020 Minutes – CM Foster moved approval, all members voted in favor.

Continued Discussion of Unused Alleys & Potential Changes to the Vacation Process for Alleyways – Liz Abernethy & Claude Tankersley

Director of Planning and Development Services, Liz Abernethy began with an overview of previous discussions regarding unused alleys in the city. Ms. Abernethy explained that “unused alleys” are generally defined as alleyways that are not used for vehicular access to the property or sanitation pick-up. Ms. Abernethy noted that 91 alley segments in the city are considered unused, however, only 14 of those alleyways do not have public utilities such as water and sewer pipes. Ms. Abernethy explained that previous discussions centered on the maintenance of alleyways, as well as the onerous vacation process for alleyways.

Public Works Administrator Claude Tankersley explained that buried utilities in easements have a high risk of failure and are significantly more difficult to maintain. Mr. Tankersley explained that it is the preference of the water resources department that applications for right-of-way (“ROW”) vacations of unused alleyways with buried utilities be carefully considered to allow for the appropriate maintenance of existing utilities.

In referencing the 14 alleyways without existing water or sewer utilities, CM Rice asked if the application fee would be waived if the ROW vacation requests were city-initiated. Ms. Abernethy responded that the $1,000 fee would be waived for city-initiated vacations. In addition, CM Driscoll requested that Ms. Abernethy provide a list of the addresses associated with the 14 unused alleyways that the city could initiate for ROW vacations.

CM Figgs-Sanders inquired if city staff has developed a rubric to evaluate applications for ROW vacations of unused alleyways, to balance the concerns expressed by water resources and to comply with existing city standards. Ms. Abernethy responded that a recent ROW application resulted in thorough field inspections by the water resources department. The inspections consisted of evaluations of the condition, location, and material makeup of buried pipes in the unused alley. Ms. Abernethy and Mr. Tankersley explained that as a result, water resources staff
was able to develop baseline criteria for consideration in future applications, including but not limited to: easement standards based on the location of pipes, specific ingress-egress easements related to the location of a manhole, and unrestricted access for city staff to perform necessary maintenance.

CM Rice asked if public works had an operational plan to implement moving forward, such as a designated team to carry out inspections. Mr. Tankersley responded that water resources staff does have an operations manager and team that will be able to carry-out the inspections and evaluations of alleys for ROW applications.

Committee members requested that staff return to the committee in six months for an update on proposed revisions to the unused alley vacation process.

*CM Rice adjourned the meeting at 10:15 AM*
<table>
<thead>
<tr>
<th></th>
<th><strong>Topic</strong></th>
<th><strong>Return Date</strong></th>
<th><strong>Referral Date</strong></th>
<th><strong>Prior Meeting</strong></th>
<th><strong>Referred By</strong></th>
<th><strong>Staff</strong></th>
<th><strong>Notes</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>A discussion on potential amendments to the City’s Grease Waste Management Program</td>
<td>7/30/20</td>
<td>4/4/19</td>
<td>10/24/19</td>
<td>Gerdes</td>
<td>S. Lewis  C. Tankersley J. Palenchar</td>
<td>10/24/19 – CM Gerdes requested that staff return to PS&amp;I with a draft ordinance after stakeholder outreach &amp; FDEP review process is completed 4/10/20 – Postponed until July 2020</td>
</tr>
<tr>
<td>2</td>
<td>A presentation from staff on the design &amp; construction plans for the new Sanitation Department facility</td>
<td>8/27/20</td>
<td>5/21/20</td>
<td>Montanari</td>
<td>R. Quintana W. Joseph R. Gerdes</td>
<td></td>
<td>4/10/20 – Postponed until July 2020</td>
</tr>
<tr>
<td>3</td>
<td>A presentation from staff on the $36 million Northwest Water Reclamation improvement project</td>
<td>8/27/20</td>
<td>5/21/20</td>
<td>Montanari</td>
<td>C. Tankersley J. Palenchar</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Presentation by Sanitation Department staff on the progress of the Management Evaluation Study (2019)</td>
<td>10/22/20</td>
<td>3/12/20</td>
<td>Rice (Staff Request)</td>
<td>W. Joseph</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Update on the City’s Facility Maintenance Plan</td>
<td>6/7/18</td>
<td>5/9/19</td>
<td>Foster, Admin</td>
<td>A. Wendler L. Glover- Henderson</td>
<td>9/12/19 – T. Greene indicated staff would like return to PS&amp;I for a check-in once the plan became fully staffed</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Discussion of an ordinance that will set standards for mechanical noise, such as HVAC systems</td>
<td>4/18/19</td>
<td>9/26/19</td>
<td>Driscoll</td>
<td>L. Abernethy D. Goodwin</td>
<td>9/26/19 – Committee requested staff to explore potential mechanical noise mitigation incentives &amp; return to PS&amp;I to present options.</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>A discussion regarding the process &amp; benefits of live streaming the City Council meetings on Facebook Live for more citizen engagement</td>
<td>5/21/20</td>
<td></td>
<td>Blackmon</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Quarterly Report on Grow Smarter Sites</td>
<td>2/15/18</td>
<td>3/8/18</td>
<td>3/8/18</td>
<td>Foster</td>
<td>A. DeLisle</td>
<td>5/31/18 – Update on Innovation District, Police Station Site, Tropicana Field Site, and Tangerine Plaza Site 9/13/18 – A memo from A. DeLisle was distributed to the committee in lieu of a verbal update on Tangerine Plaza. See minutes of 9/13 for full memo 6/13/19 – Update on Innovation District, Former Police Station Site, &amp; Tangerine Plaza</td>
</tr>
<tr>
<td></td>
<td>a) Port Site</td>
<td></td>
<td></td>
<td></td>
<td>Driscoll</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>b) Innovation District Site</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>c) 800 Block Site</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>d) Police Station Site</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>e) Tropicana Field Site</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>f) Commerce Park Site</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>g) 22nd Street Sites</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>h) Tangerine Plaza Site</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Capital Improvement Assessment (Maintenance &amp; Hurricane/Tropical Storm Preparedness)</td>
<td>2/2/17</td>
<td></td>
<td>2/2/17</td>
<td>Kennedy, Gerdes</td>
<td>a. Prayman b. Palenchar c. Prayman d. Prayman</td>
<td>a) Bridges – Staff to bring back analysis of long-term and pedestrian bridge funding. CM Kennedy asked to have noted that between 2021 and 2025 there is a $50 million shortage on funding for bridges.</td>
</tr>
<tr>
<td></td>
<td>a) Bridges</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>b. Reclaimed Water &amp; possible expansion</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Item</td>
<td>Date</td>
<td>Action</td>
<td>Presenters</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>---</td>
<td>----------------------------------------------------------------------</td>
<td>------------</td>
<td>-----------------</td>
<td>---------------------</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>c</td>
<td>Roads / Sidewalks / Pedestrian Bridges</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>d</td>
<td>Seawalls</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>e</td>
<td>Stormwater</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>f</td>
<td>Potable Water (water quality audit)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>g</td>
<td>Buildings</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>h</td>
<td>Sewers / Wastewater (if needed)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>i</td>
<td>New sidewalk planning</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>b</td>
<td>Reclaimed Water – Report provided by J. Palenchar. Items b), e), f) &amp; h) are in Integrated Master Plan.</td>
<td>3/22/18, 11/15/18, 7/12/18, 7/26/18 (COW)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>c</td>
<td>Roads/Sidewalks – Power point by B. Prayman &amp; J. Norris. Staff to report to committee on updated numbers for annual sidewalk repair &amp; replacement with the numbers based on new technology. Funding for brick streets replacement as a recurring maintenance cost needs to be considered.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>e</td>
<td>Stormwater – J. Norris updated committee on Stormwater infrastructure, challenges, and ongoing projects.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>d</td>
<td>Seawalls/Living Shorelines – B. Prayman, C. Frey, &amp; C. Tankersley updated the committee on seawall repairs/replacements &amp; living shoreline projects</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Update on Albert Whitted Airport Master Plan, potential runway expansion, &amp; general operational improvements</td>
<td>Fall 2020 5/17/18, 8/9/18, 2/13/20</td>
<td>Staff Request</td>
<td>R. Lesniak, C. Ballestra</td>
<td>8/9/18 – R. Lesniak and C. Ballestra presented the committee with an update on the airport’s runway feasibility study, an economic impact study, and an update on the airport master plan. 2/13/20 – R. Lesniak, C. Ballestra, &amp; D. DiCarlo (ESA) updated the committee on results from master plan working paper #1 and continued operational improvements at AWA. Staff indicated they would like to return in the Fall to provide further updates.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>Update: Unused alleys &amp; potential changes to the vacation process for alleyways</td>
<td>January 2021 6/14/18 (HLUJ), 7/16/20</td>
<td>Staff</td>
<td>L. Abernethy, M. Dema</td>
<td>7/16/20 – Committee requested an update in 6 months (Jan. 2021)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>Annual Update by Water Resources on Recommendations from the 2017 Management Evaluation &amp; Consent Order Update</td>
<td>January 2021 12/7/17, 1/10/19, 2/27/20</td>
<td>Council</td>
<td>C. Tankersley, J. Palenchar</td>
<td>12/7/17 – PS&amp;I to manage the 57 recommendations made by LA Consulting. 1/10/19 – C. Tankersley &amp; J. Palenchar updated committee on progress of implementation of the 57 recommendations. 2/27/20 – Committee received updates on consent order &amp; 2017 management evaluation recommendations</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
CITY Of ST. PETERSBURG
Fats, Oils & Grease Management

Draft Proposed revisions to Chapter 27, Article III, Division 4 of the City of St. Petersburg Code
Background

City Adopted Ordinance 538-G (Chapter 27 – Utilities, Article III Sewer And Sewage Disposal Division 4 Grease Management) In 1992

Ordinance Objectives:
To Prevent The Introduction Of Fats Oils & Grease Into The City’s WWTP:

✓ That Will Interfere With The Normal Operation Of The WWTP

✓ That Do Not Receive Adequate Treatment, And Pass Through The System Into Receiving Waters

To Protect The Health Of WWTP Staff And General Public
Currently Working On

• Updating Ordinance 538-g To Reflect Current Regulations/Requirements.
• Refining The Current Fats, Oils And Grease (Fog) Control Program.
• Simplifying the invoice process for permit holders and providing multiple methods for payment
What Is Fog?

- Fats, Oils and Grease are a byproduct of cooking, food and drink preparation, and meat preparation.

- FOG is generated from meat fats, shortening, butter, margarine, sauces and dairy products.

- When these products are washed down the drain, they solidify and deposit onto sewer piping and pumps.
Why Is Fog A Problem?

Sewer Overflows Can Potentially Cause Or Result In:
- Severe Public Health Impacts
- Permit Violations
- Loss Of Business
- Expensive Cleanup Costs

In Addition, Fats, Oil And Grease:
- Difficult To Treat In The City’s WWTP
- Add To Cost Of Maintaining Sewer Piping And Pump Stations And WWTP Equipment
- Reduce The Service Life Of The Sewer System
If Everyone In St. Petersburg Dumped 1 Teaspoon Of Grease Down The Drain Every Day, The City Would Have To Remove Approximately Six 55-gallon Drums Of Grease From The Sewer System Every Day.
Significant Proposed Change

- Pump & Return (Decanting) Will No Longer Be Permitted
- Consistent With Pinellas County
- Sec. 27-334. - Grease traps and interceptors 2.D.1
Minimum Size For A Grease Trap Is Proposed To Be 30GPM. (NEW OR Replaced). - Grease traps and interceptors. Sec. 27-334-A

Provides more flexibility than Pinellas County

Uses Standard Sizes And Removes Compact And Ultra Compact Devices.

Provides A Higher Level Of Removal/Protection
Significant Proposed Change

- Fog HAULERS WILL BE REQUIRED TO SUBMIT PUMP-OUT RECORDS ELECTRONICALLY (WHEN SYSTEM COMES ONLINE) Sec. 27-334. - Grease traps and interceptors. 2.d.7
- Consistent With Pinellas County
- Improve FOG Regulatory Experience
- Reduce Amount Of FOG Entering System
- Cradle-to-grave FOG Tracking
- Improve Efficiencies
Significant Proposed Change

- Anti-corrosion Requirement For New And Repaired Interceptors
- Helps Protect Wastewater Infrastructure, Public And Environment By Reducing Failures.
- Use Of Corrosive Resistant Materials And Or Coatings During Installation Or Repairs
- Sec. 27-334. - Grease traps and interceptors A.1
Define when cleaning will be required (25% rule)

Permitted facilities will maintain cleaning and maintenance records for 3yrs

Various changes to definitions and abbreviations

Permit fees were increased by 20% (First increase)

- 0-100 GPD Current $100/Yr To $120/Yr
- 101-1,000 GPD $200/Yr To $240/Yr
- 1,001 – 10,000 GPD $300/Yr To $360/Yr
- >10,001 GPD $400/Yr To $480/Yr

Variance fees were modified with a potential cost saving benefit for smaller facilities not currently eligible for variances.

Better define controlling entity for multi-user grease interceptors
Highlights Of Additional Proposed Changes

- Administrative Orders Have Been Removed. The Focus Now Is To Ensure Compliance In A Timelier Manner By Issuing Manageable Completion Timetables Verified With Scheduled Inspections
- Solids Separators Are Now Required When Using A Food Grinder Or Disposal Unit
- Oil Water Separators And Lint Traps Have Been Added To The List Of Pretreatment Devices Covered In The Code.
AN ORDINANCE OF THE CITY OF ST. PETERSBURG AMENDING THE CITY CODE RELATED TO GREASE MANAGEMENT; ADDING AND AMENDING DEFINITIONS; AMENDING PERMIT REQUIREMENTS AND VARIANCE PROCEDURES; AMENDING FEES AND PENALTIES FOR NON-COMPLIANCE; PROVIDING FOR SEVERABILITY; AND PROVIDING AN EFFECTIVE DATE.

THE CITY OF ST. PETERSBURG, FLORIDA DOES HEREBY ORDAIN:

SECTION ONE. Chapter 27, Article III, Division 4 Grease Management of the St. Petersburg City Code is hereby amended to read as follows:

DIVISION 4. - GREASE MANAGEMENT

Sec. 27-332. - Definitions and abbreviations.

(a) Definitions. The definitions included here are specific to this division. Definitions of other terms used in this division are the same as those contained in section 27-302.

Building Official means the POD authorized by Chapter 8 of the City Code to enforce the Florida Building Code and City Code related to buildings and building regulations.

City means the City of St. Petersburg, Florida.

Control Authority means the City’s Environmental Compliance Division of the Water Resources Department’s Director, or his or her designee, who administers the FOG and Solids Management Program sanctioned by the City in accordance with the requirements of this Division.

Facility means any business required to have an interceptor, trap or separator, or any other pretreatment device. Facilities include, but are not limited to, food service facilities, commercial laundromats, automotive maintenance shops, and all other facilities requiring a pretreatment device.

Food service facility or facility means any business or food service facility which prepares, processes, and/or packages food or beverages for sale or consumption, on- or off-site, with the exception of private residences. Food service facilities shall include, but are not limited to, food courts, food manufacturers, food packagers, restaurants, grocery stores, bakeries, coffee shops, lounges, hospitals, hotels, nursing homes, churches, schools, smoothie bars, and all other food service facilities not specifically listed in this definition.

Food service facility owner or owner means, in the case of individual food service facilities, the owner or proprietor of the food service operation. Where the food service facility is a franchise operation, the owner of the franchise is the responsible person or entity. Where the food service facility operation is owned by a corporation, the corporate representative as designated on the permit application, is the responsible entity. Where two or more food service
facilities share a common grease interceptor, the owner shall be the individual who owns or assumes control of the grease interceptor or the property on which the grease interceptor is located.

**GMP Official** means the POD to implement a grease management program.

**Gray water** means all of the liquid contained in a grease interceptor that lies below the floating grease layer and above the food bottom solids layer.

**Grease** means, a material either liquid or solid, composed primarily of fat, oil and grease from animal or vegetable sources. The term "fats, oils and grease (FOG)," "oil and grease" or "oil and grease substances" shall be included within this definition.

**Grease discharge permit (GDP)** means a permit issued by the City authorizing the discharge of wastewater to the wastewater collection system from a food service facility required to install a grease trap or grease interceptor pursuant to the Florida Building Code.

**Grease hauler** means a person who collects the contents of a grease interceptor or trap and transports it to an approved recycling or disposal facility. A grease hauler may also provide other services to a food service facility related to grease interceptor maintenance.

**Grease hauler permit (GHP)** means a permit issued by the City authorizing a grease hauler to collect grease and to operate a grease hauling business in the City.

**Grease interceptor** means a device located underground and outside of a food service facility designed to collect, contain or remove food wastes and grease from the wastestream while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity. Interceptors shall comply with the Florida Building Code.

**Grease interceptor** means a gravity interceptor whose rated flow exceeds 50 gallons per minute or has a minimum storage capacity of 750 gallons or more and is usually located outside the building as defined in Florida Plumbing Code, as amended.

**Grease trap** means a device located in a food service facility or under a sink designed to collect, contain or remove food wastes and grease from the wastestream while allowing the balance of the liquid waste to discharge to the wastewater collection system by gravity. Traps shall comply with the Florida Building Code.

**Lint trap** means an interceptor designed to prevent the discharge of lint, fabric, or other debris to the waste water treatment system.

**Oil** means any nonpolar chemical substance that is a viscous liquid at ambient temperatures and is both hydrophobic and lipophilic. The general definition of oil includes classes of chemical compounds that may be otherwise unrelated in structure, properties, and uses. Oils may be animal, vegetable, or petrochemical in origin and may be volatile or non-volatile.

**Oil water separator** means an interceptor designed to segregate oil and water to prevent the discharge of oils to the waste water treatment system.

**pH** means a measure of the acidity or alkalinity of a solution, expressed in standard units.
Pretreatment device means an interception device including but not limited to grease interceptors, grease traps, oil water separators, lint traps, and solids separators.

Pump and return means the removal of all wastes from the pretreatment device, then returning the separated gray water back into the pretreatment device.

Skimming means the removal of all surface floating debris and bottom solids within a pretreatment device.

Solids means any material, organic or inorganic, captured in a pretreatment device.

Wastewater Discharge Permit (WDP) means a permit issued by the Control Authority stipulating the conditions under which a use may discharge wastewater to the wastewater collection system from a facility.

Wastewater Reclamation Facility (WWRF) means a treatment work which is owned by the City. The definition includes any sewer that conveys wastewater to the WWRF treatment plant and shall include any sewers that convey wastewaters to the WWRF from persons outside the City who are, by contract or agreement with the City, users of the City’s WWRF.

Registered hauler means a grease hauler registered with the GMP Official in accordance with this chapter who is authorized to act on behalf of a food service facility regarding inspection, disposal, records maintenance, and reporting requirements.

(b) Abbreviations. For the purposes of this division, the following abbreviations shall have the following designated meanings:

<table>
<thead>
<tr>
<th>Abbreviation</th>
<th>Meaning</th>
</tr>
</thead>
<tbody>
<tr>
<td>GDP</td>
<td>Grease Discharge Permit</td>
</tr>
<tr>
<td>GHP</td>
<td>Grease Hauler Permit</td>
</tr>
<tr>
<td>GMP</td>
<td>Grease Management Program</td>
</tr>
<tr>
<td>mg/l</td>
<td>Milligrams per liter</td>
</tr>
<tr>
<td>NOV</td>
<td>Notice of Violation</td>
</tr>
<tr>
<td>PDI</td>
<td>Plumbing and Drainage Institute</td>
</tr>
<tr>
<td>WRF</td>
<td>Water Reclamation Facility</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Abbreviation</th>
<th>Meaning</th>
</tr>
</thead>
<tbody>
<tr>
<td>FMP</td>
<td>FOG and Solids Management Program</td>
</tr>
<tr>
<td>FOG</td>
<td>Fats, Oil, and Grease</td>
</tr>
<tr>
<td>FSF</td>
<td>Food Service Facility</td>
</tr>
</tbody>
</table>
Sec. 27-333. - Purpose and applicability.

(a) **Purpose.** These sections establish uniform permitting, maintenance and monitoring requirements for controlling the discharge of grease FOG and solid materials from food service facilities discharging into the WWRF system or the sewer system which are required to have pretreatment devices, and for regulation of commercial grease haulers operating within the City limits. The objectives are:

1. To prevent the introduction of excessive amounts of FOG and solid materials into the WWRF system or the sewer system.
2. To prevent clogging or blocking of the City's sewer lines due to grease FOG and solids build-up, causing backup and flooding of streets, residences and commercial buildings, resulting in potential liability to the City.
3. To implement a procedure to recover the costs incurred in cleaning and maintaining sewer lines and disposing of grease FOG and solids blockages.
4. To implement a procedure to recover costs for any liability incurred by the City for damage caused by grease FOG and solids blockages resulting in the flooding of streets, residences or commercial buildings.
5. To issue wastewater discharge permits to all facilities requiring pretreatment device(s), grease discharge permits (GDPs) to food service facilities required to install a grease trap or interceptor pursuant to the Florida Building Code, requiring maintenance, monitoring, compliance, and enforcement activities.
6. To establish administrative review procedures and reporting requirements.
7. To establish fees for the recovery of costs resulting from the program established herein.
8. To issue grease hauler permits (GHPs) or Notices of Permission (NOPs) to grease waste haulers operating within the City's boundaries.
9. To establish enforcement procedures for violations of any part or requirement of this division.
(b) **Applicability.** The provisions of these sections shall apply to all facilities that require a pretreatment device(s) and discharge into the City’s WWRF and shall also apply to all grease haulers providing service to a facility requiring an interceptor or trap located within the City. Food service facilities that discharge into the sewer system and shall also apply to all grease haulers providing service to any food service facility located within the City.

Sec. 27-334. - Grease traps and interceptors.

(a) **Requirements.** All food service facilities required to install a grease trap or grease interceptor pursuant to the Florida Building Code shall properly install such equipment in accordance with any and all applicable requirements of the Florida Building Code. Pretreatment devices are required where facility waste is produced in quantities that could otherwise cause line stoppage or hinder sewage disposal and treatment, as proscribed by the general discharge prohibition of this chapter. Any facilities required to have a pretreatment device shall install such devices in accordance with any and all applicable requirements of the Florida Building Code, Federal, State, and local regulations, as they may be amended. The minimum size of grease traps in the City shall be 30 gallons per minute. All pretreatment devices must be constructed of a corrosive resistant material such as polyethylene or concrete. Constructed pretreatment devices must be lined with an approved corrosive resistant sealant applied to the manufacturer’s specifications.

(1) **New facilities.** Food service facilities which are newly proposed or constructed, or existing facilities which will be expanded or renovated to include a food service facility, where such facility did not previously exist, required to install a grease interceptor or grease trap pursuant to the Florida Building Code shall operate and maintain its grease trap or interceptor according to the requirements contained in this division. Facilities which are newly proposed or constructed, or existing facilities which will be expanded or renovated to include a facility needing a pretreatment device where such facility did not previously exist, shall be required to install pretreatment device(s) according to the requirements of the Florida Building Code, Federal, state, and local regulations, as they may be amended, and to operate and maintain the pretreatment device(s) according to the requirements contained within this division.

(2) **Existing facilities.** Food service facilities shall be permitted to operate and maintain existing grease interceptors or grease traps, provided their grease interceptors or grease traps are in efficient operating condition. Facilities requiring pretreatment device(s) shall be permitted to operate and maintain existing devices as long as the pretreatment device(s) are in proper operating condition and sized appropriately as determined by the POD.

The City may require an existing food service facility to install a new grease interceptor or trap pretreatment device that complies with the requirements of the Florida Building Code, as amended, or to modify or repair any noncompliant plumbing or existing interceptor or trap pretreatment device(s) within 30 days of written notification by the City when any one or more of the following conditions exist:
a. The facility is found to be contributing oils and grease FOG and/or solids in quantities sufficient to which have caused line stoppages or necessitated increased maintenance on the WWRF wastewater collection system or have exceeded 400 mg/l.

b. The facility does not have a required pretreatment device(s) grease interceptor or trap.

c. The facility has an irreparable or defective pretreatment device(s) grease interceptor or trap.

d. Remodeling of the food preparation or kitchen areas or plumbing systems connected to pretreatment device(s) waste plumbing system is performed which requires a permit to be issued by the City.

e. The facility is sold or undergoes a change of ownership.

f. The facility does not have required plumbing connections to pretreatment device(s) a grease interceptor or trap.

g. The facility fails to submit a completed application form for a GDP within 30 days after the date of the receipt of an application form by the City.

gh. The facility has not operated as a food service facility for 12 consecutive months prior to receiving the GDP WDP application form.

hi. The facility misrepresented information on its application for building permits regarding the use of the facility as a food service facility.

(b) **Plumbing connections.** Grease interceptors or traps shall be installed in accordance with the Florida Building Code which requires that such interceptor or trap be located in the food service facility's lateral sewer line between all fixtures which may introduce grease into the sewer system and the connection to the City's wastewater collection system. Pretreatment device(s) shall be installed in accordance with the Florida Building Code, Federal, State, and local regulations, as amended, which requires that such pretreatment device(s) be located in the facility's lateral sewer line between all fixtures which may introduce FOG and solids into the sewer system and the connection to the City wastewater collection system. Wastewater from sanitary facilities and other similar fixtures shall not be introduced into the pretreatment device(s) grease interceptor or trap under any circumstances.

c) **Grease traps.** Grease traps required to be installed pursuant to the Florida Building Code shall be installed in accordance with the Florida Building Code, Federal, State and local regulations, as amended, and shall meet the following criteria:

1) **Flow control device.** Grease traps shall be equipped with a device to control the rate of flow through the unit. The rate of flow shall not exceed the manufacturer's rated capacity recommended in gallons per minute for the unit. Each food service facility is responsible for maintaining appropriate flow control devices.

2) **Venting.** The flow control device and the grease trap shall be vented in accordance with the Florida Building Code, as amended. The vent shall terminate not less than six inches above the flood-rim level or in accordance with the manufacturer's instructions.
Each food service facility is responsible for maintaining appropriate venting of the grease trap.

(3) **Inspection, cleaning and maintenance.** Each permitted food service facility shall be solely responsible for the cost of trap installation, inspection, cleaning, and maintenance. Each permitted food service facility may contract with a grease hauler who has been permitted by the City for cleaning services or it may develop a written protocol and perform its own grease trap cleaning and maintenance procedures. Cleaning and maintenance must be performed when the total volume of captured grease and solid material displaces more than 25 percent of the total volume of the trap. Each permitted food service facility shall determine the frequency at which their grease trap shall be cleaned, but all grease traps shall be opened, inspected, cleaned, and maintained at a minimum of once per week. Cleaning and maintenance must be performed when the total volume of captured grease and solid material reaches 25 percent of the total wetted depth of the trap. Cleaning and maintenance shall be performed at an interval not to exceed 30 days unless a variance has been granted. Skimming is permitted for grease traps when self-cleaned by facility personnel, but complete cleaning of the trap must be performed at least once every 30 days. The POD shall determine the frequency at which the grease trap shall be cleaned per the permit.

(4) **Inspection.** Grease traps shall be inspected by a GMP Official as necessary to ensure compliance with the GMP and to ensure proper cleaning and maintenance schedules are being adhered to. Grease traps shall be inspected by the POD a minimum once per calendar year to ensure compliance with the FOG and Solids Management Program and to ensure proper cleaning and maintenance schedules are being adhered to. The POD reserves the right to inspect the facility as often as needed to ensure compliance with the FOG and Solids Management Program.

(5) **Repairs and replacement.** The permitted food service facility shall be responsible for the cost and scheduling of all repairs or replacement to its grease trap. Repairs or replacement required by a GMP Official the POD shall be completed within 30 calendar days after the date of written notice of required repairs or replacement is received by the facility. The POD may authorize an extension of time to achieve compliance for an additional 60 days. If additional time is necessary to come into compliance, the food service facility may enter into an administrative order establishing a schedule for bringing the food service facility into compliance within 24 months from the date of the original notice make a written request for additional time, which will be set at the discretion of the POD.

(6) **Disposal.** Grease and solid materials removed from a grease trap shall be disposed of in the solid waste disposal system. FOG and solid materials removed from a grease trap shall be containerized into a shatterproof container with a lid and disposed of in the solid waste disposal system.

(7) **Record keeping.** The permitted food service facility shall maintain records of the date and time of all cleaning and maintenance of each grease trap in a bound logbook and shall make this book available for inspection by the GMP Official POD on demand. The permitted food service facility shall also maintain the written protocol concerning grease trap cleaning and maintenance procedures and shall make this available to the
GMP Official on demand. The logbook shall be provided by the POD, and the facility shall be subject to a replacement fee if lost or destroyed. The facility shall also maintain the written protocol concerning grease trap cleaning and maintenance procedures and this also shall be available to the POD on demand. Facilities shall maintain all records regarding all maintenance activities for a period of three years and shall make such records available for review by the POD. When electronic reporting is made available by the City, all facilities shall submit pump-out reports electronically within 5 business days of the maintenance.

(d) Grease interceptors. Grease interceptors required to be installed pursuant to the Florida Building Code shall be designed and installed in accordance with the Florida Building Code and shall be operated and maintained in accordance with the following criteria: Grease interceptors shall be designed and installed in accordance with the Florida Building Code, Federal, State and local regulations, as they may be amended. Each facility shall operate and maintain its grease interceptor in accordance with the following criteria:

1. Inspection, pumping and maintenance. Each permitted food service facility shall be responsible for the costs of installing, inspecting, pumping, cleaning, and maintaining its grease interceptor. All permitted food service facilities that have grease interceptors shall utilize a grease hauler who has been permitted by the City or authorized by Pinellas County for pumping services. Pumping services shall include the initial complete removal of all contents, including floating materials, wastewater, and bottom sludges and solids from the interceptor. Grease interceptor cleaning shall include scraping excessive solids from the walls, floors, baffles and all pipework. It shall be the responsibility of each facility to inspect its grease interceptor during the pumping procedure to ensure that the interceptor is properly cleaned out and that all fittings and fixtures inside the interceptor are in working condition and functioning properly.

Pump and Return, gray water return, decanting back flushing, or discharging of any removed waste into a pretreatment device is prohibited in the City of St. Petersburg.

The return of gray water back into the grease interceptor from which the wastes were removed is allowable only for food service facilities which have not obtained a variance from the monthly pumping requirement, provided that grease and solids are not returned to the interceptor and further provided that the grease hauler has written authorization from the food service facility to return the gray water. Grease interceptor cleaning shall include scraping excessive solids from the walls, floors, baffles and all pipework. The grease hauler shall wait at least 20 minutes to allow the interceptor waste to separate in the truck tank before attempting to re-introduce the gray water to the interceptor. The volume of gray water returned to the interceptor shall not exceed 75 percent of the volume of the interceptor. It shall be the responsibility of each food service facility to inspect its grease interceptor during the pumping procedure to ensure that the interceptor is properly cleaned out and that all fittings and fixtures inside the interceptor are in working condition and functioning properly.

2. Interceptor pumping frequency. Each permitted food service facility shall have its grease interceptors pumped at a minimum frequency of once every calendar month. There shall be a minimum period of three weeks between each required monthly pumping. In addition to required monthly pumping, each permitted food service facility
shall determine an additional frequency at which its grease interceptors shall be pumped according to the following criteria: the POD shall determine an additional frequency at which the grease interceptor shall be pumped according to the following criteria:

a. When the floatable grease layer exceeds six inches in depth as measured by an approved dipping method, or a level greater than recommended by the device manufacturer, whichever is less;

b. When the settleable solids layer exceeds eight inches in depth as measured by an approved dipping method. When the bottom solids layer reaches eight inches in depth as measured by an approved dipping method or greater than recommended by the device manufacturer, whichever is less;

c. When the total volume of captured grease FOG and solid material displaces more than 25 percent of the capacity wetted depth of the interceptor as calculated using an approved dipping method; or

d. When the interceptor is not retaining/capturing FOG and solids oils and greases.

(3) Variance procedure. If a permitted food service facility determines that monthly pumping of its grease interceptor is unnecessary in order to remain in compliance with the criteria of subsection (d)(2) of this section, the facility may make written application for a variance from the monthly pumping requirements to the City. The variance procedure shall be as follows:

a. The food service facility shall submit an application for a variance on a form provided by the City along with the required fee. The application shall include the next date and time the facility intends to have its interceptor pumped and cleaned and an affidavit from the applicant stating that it shall permit no further pumping or cleaning of the interceptor until the City has completed its evaluation and notified the applicant of the appropriate pumping frequency.

b. A GMP Official shall inspect the interceptor on the specified date and time during or after the pump-out procedure.

c. If the interceptor is in good working condition during the initial inspection, the GMP Official shall re-inspect the interceptor approximately 30 days after the initial inspection.

d. After the initial re-inspection, the GMP Official shall inspect the interceptor at intervals of approximately every 14 working days to determine the grease and solids level using a dipping method approved by the City.

e. If during re-inspection the level of grease reaches six inches or the level of solids reaches eight inches, the GMP Official shall use the number of days from the initial pumping date to the final re-inspection date as the new pumping frequency requirement to be included in the variance granted.

f. If, at a re-inspection, the level of grease exceeds six inches or the level of solids exceeds eight inches, the GMP Official shall use the number of days from the initial pumping date to the previous re-inspection date as the new pumping frequency requirement to be included in the variance granted.
g. Where two or more interceptors are located at the same facility on different laterals, one variance application process shall apply to both interceptors and different variances may be determined for each interceptor.

h. Where two or more interceptors are connected in series on the same lateral, one variance application process shall apply to both interceptors. The two or more interceptors shall all be initially pumped on the same day and the variance for the first interceptor shall be determined when the grease or solids criteria are reached. The first interceptor shall not be pumped at this time and the variance procedure shall continue to monitor the second interceptor until either the grease or solids criteria are reached. At this time both interceptors must be pumped and the new variances for the first and second interceptors will be issued.

i. If there is any evidence that the interceptor has been tampered with or pumped out during the variance procedure, the procedure will be declared null and void and a new application and fee will be required from the food service facility to re-start the procedure.

j. The approved variance shall be in force until there is either a change in ownership of the food service facility or extensive remodeling of the kitchen occurs which requires a plumbing permit to be issued.

k. In any event, pump-out and cleaning of an interceptor shall be required at least once every 180 days with no return of gray water to the interceptor.

l. Failure to provide complete pump-out of interceptor at the required intervals may result in a revocation of the approved variance.

(43) Inspection. Grease interceptors shall be inspected by the POD a GMP Official as necessary to ensure compliance with the GMP FMP and to determine if proper cleaning and maintenance schedules are being adhered to. If, upon inspection, an interceptor is found to have six inches or more of grease or eight inches or more of solids, or when the captured FOG and solids displace more than 25 percent of the wetted depth of the interceptor, the food service facility shall be required to have the interceptor pumped out within 72 hours of the inspection date. Failure to pump-out the interceptor shall constitute a violation of this division.

(54) Repairs and replacement. Each permitted food service facility shall be responsible for the cost and scheduling of all repairs to or replacement of its grease interceptors. Repairs or replacement required by a GMP Official the POD shall be corrected within 30 calendar days after the date of written notice of requiring the repairs or replacement is received by the facility. The POD may authorize an extension of time to achieve compliance for up to an additional 30 days. If additional time is necessary to come into compliance, the food service facility may enter into an administrative order establishing a schedule for bringing the food service facility into compliance within 24 months from the date of the original notice. Concrete interceptors shall be lined with an approved corrosive resistant sealer to manufacturer’s specifications for completion of the repair.

(65) Disposal. Wastes removed from each grease interceptor shall be disposed of at a facility permitted to receive such wastes or at a location designated by the City for such
purposes. Neither grease FOG nor solid materials removed from interceptors shall be
returned to any grease interceptor, private sewer line or to any portion of the sewer
system or water reclamation facilities without prior written permission from the POD.

(76)  **Record keeping.** Each permitted food service facility shall maintain a logbook
provided by the POD (which is subject to a fee if lost or destroyed) in which a record of
all interceptor maintenance is entered, including the date and time of the maintenance,
details of any repairs required and dates of repair completion and any other records
pertaining to the interceptor. This logbook shall be made available for review upon
request by the POD GMP Official. Each food service facility shall also maintain a file
on site which contains the following information:

a.  The as-built drawings of the plumbing system, if available. If as-built drawings are
not available, other drawings of sufficient detail to depict the plumbing layout of
the food service facility.
b.  A copy of the current WDP grease disposal permit.
c.  Copies of quarterly reports.
d.  Receipts from grease pumpers, plumbers, parts suppliers, etc.
e.  Log of pumping or cleaning activities.
f.  Log of maintenance activities.
g.  Hauler information.

The file shall be available at all times for inspection and review by the POD GMP
Official. The failure to maintain complete records or to provide such records to the POD
GMP Official upon request constitutes a violation of this division. Facilities shall
maintain all records regarding all maintenance activities for a period of three years and
shall make such records available for review by the POD. Failure to maintain required
records shall be a violation of this division.

(87)  **Quarterly reporting.** Each permitted food service facility shall submit a quarterly
report to the City on a form provided by the City. Reports shall be submitted on or
before March 31, June 30, September 30 and December 31 in each year. Each report
shall record the number of times the interceptor has been cleaned since the last report
and shall indicate the depth, in inches, and the volume of liquids FOG, gray water, and
solids removed on each occasion and the name and address of the grease hauler. Each
report shall include copies of either the grease hauler's receipt or manifest. If a variance
has been granted, the alternate cleaning frequency shall also be reported. Each report
shall also note any repairs that have been made to the interceptor or trap including the
dates that these repairs were affected. Reports shall be submitted to the address
provided in the permit and shall be deemed to be late and subject to a late fee if they are
received by the City more than 30 days after the end of each month specified above.
When electronic reporting is available, all haulers shall submit pump-out reports
electronically within 5 business days of maintenance and quarterly reports may no
longer be necessary.
a. A facility may authorize a grease hauler to act on its behalf regarding inspection, disposal, records maintenance and reporting pursuant to this subsection, provided the grease hauler has registered with the City and meets the following conditions:

1. Grease hauler has completed and submitted a FMP registration form or NOP to the POD.

2. Grease hauler agrees to maintain all records regarding all maintenance activities for a period of three years and to make such records available for review by the POD.

3. Grease hauler submits quarterly reports detailing interceptor cleaning for each facility along with a statement attesting to the accuracy of the information contained in the reports. This will be unnecessary once electronic reporting is available. The report shall include the following information:
   i. Estimated depth of FOG and solids removed from interceptor.
   ii. Any defects in the interceptor.
   iii. Date of pump-out.
   iv. Capacity of interceptor tank.

4. Grease hauler certifies that FOG and solids were disposed of in accordance with the provisions of this division.

b. A facility that has authorized a grease hauler to act on its behalf is not relieved of its responsibilities pursuant to this division.

c. Service of other pretreatment devices (oil water separators, lint traps, etc.) All other pretreatment device(s) shall be required to be serviced at least once every 90 days. The minimum service frequency set forth in this chapter shall not supersede any servicing frequencies required by the POD in any permit that are more stringent than 90 days. At no time shall any device’s contents of FOG and solids exceed 25 percent of the wetted depth of the pretreatment device(s) or 8 inches of sediment on the bottom, as measured by an approved dipping method, whichever is less. Other pretreatment devices shall be subject to section (c) Grease interceptors, subsections (1), (3), (4), (5), and (6).

Additives. Any chemicals, enzymes, emulsifiers, live bacteria or other grease cutters or additives used for purposes of grease reduction shall be approved by the GMP Official prior to their addition to grease traps or grease interceptors by the food service facility or the grease hauler. MSDS sheets and any other applicable information concerning the composition, frequency of use and mode of action of the proposed additive shall be sent to the City together with a written statement outlining the proposed use of the additives. Based upon the information received and any other information solicited from the potential user or supplier, the City shall permit or deny the use of the additive in writing. Permission to use any specific additive may be withdrawn by the City at any time.

(f) The use of garbage disposals or grinders is prohibited in all facilities unless followed in line by a solids interceptor. Solids interceptors shall be sized and rated for the discharge of the garbage disposals or grinders. Emulsifiers, chemicals, enzymes and bacteria shall not be discharged into a garbage disposal or grinder. Alternative grease removal devices or
technologies. Alternative devices and technologies such as automatic grease removal systems shall be subject to written approval by the POD prior to installation. Approval of the device shall be based on demonstrated (proven) removal efficiencies and reliability of operation. The POD may approve these types of devices depending on manufacturer’s specifications on a case-by-case basis. The food service facility may be required to furnish analytical data demonstrating that grease discharge concentrations to the sewer system will not exceed the limitation established in section 27-307(a)(7).

(g) **Variance procedure.** Only the POD may grant approval for a variance to a facility. The facility may make written application for a variance from the monthly pumping requirements to the City. Variance applications will only be accepted from facilities with current FMP permits and no outstanding invoices. The length of a variance is to be determine solely by the POD. Permitted facilities may apply for variances for any pretreatment device that is serviced by a permitted hauler on a case by case basis as determined by the POD. The variance procedure shall be as follows:

1. The facility shall submit an application for a variance on a form provided by the City along with the required fee. The application shall include the next date the facility is scheduled to have its pretreatment device pumped and cleaned and an affidavit from the applicant stating that it shall permit no further pumping or cleaning of the interceptor until the City has completed its evaluation and notified the applicant of the appropriate pumping frequency.

2. The POD shall inspect the pretreatment device on the specified date during or after the pump-out procedure.

3. If the pretreatment device is in good working condition during the initial inspection, the POD shall re-inspect the pretreatment device at intervals of approximately 30 days or one calendar month after the initial inspection using an approved dipping method until the interceptor or trap reaches the allowable limits under this division.

4. If during re-inspection the interceptor or trap meets pump out criteria for FOG and or solids, the POD shall set specific calendar months for pump out frequency.

5. Where two or more pretreatment devices are located at the same facility on different laterals, one variance application process shall apply to both pretreatment devices and different variances may be determined for each pretreatment device. All pretreatment devices need to be pumped out initially on the same day to begin the variance process.

6. Where two or more pretreatment devices are connected in series on the same lateral, one variance application process shall apply to all pretreatment devices. All pretreatment devices shall be initially pumped on the same day and levels of the final
pretreatment device in the series shall determine the variance for all pretreatment devices in the series. At this time, all pretreatment devices must be pumped and the new variance for all pretreatment devices will be issued.

(7) If there is any evidence that the pretreatment device or series of pretreatment devices has been tampered with or pumped out during the variance procedure, the procedure will be declared null and void and a new application and fee will be required, and the facility will be required to re-start the variance procedure.

(8) The approved variance shall be in force until there is either a change in ownership of the facility or the facility no longer meets pump out criteria during variance duration.

(9) Extension of pump out intervals may be 2, 3, 4, or 6 months and may be determined only by the POD. Six months is the maximum time any pretreatment device with a variance may go without being pumped out.

(10) No deviations from the assigned variance pump out schedule are allowed. Failure to adhere to the assigned schedule will result in cancellation of the variance and required monthly pump outs will be reinstated. It is the responsibility of the facility to abide by the conditions of the variance.

(h) Additives. Not additives may be introduced to interceptors or traps for grease reduction. These include, but are not limited to, enzymes, emulsifiers, live bacteria, or other grease cutters or additives.

(i) Alternative grease removal devices or technologies. Alternative devices and technologies such as automatic grease removal systems shall be subject to written approval by the POD prior to installation. Approval of the device shall be based on demonstrated (proven) removal efficiencies and reliability of operation. The POD may approve these types of devices depending on manufacturer’s specifications on a case-by-case basis. The facility may be required to furnish analytical data demonstrating that FOG discharge concentrations from the facility to the sewer system will not exceed the limitation established in the general discharge prohibitions of this Chapter (currently section 27-307(a)).

(j) Liability. A facility that has authorized a grease hauler to act on its behalf is not relieved of its responsibility pursuant to this division. However, in the event reports are not timely submitted or are incomplete, the POD will attempt to first contact the hauler and request that the deficiencies be corrected.

(k) Closure Requirements. No more than 30 days after a facility ceases operation, the property owner, or other responsible party, shall notify the Department to perform a closure inspection. On or before the closure inspection, the property owner, or other responsible
party, shall have grease containers and bins emptied, and pretreatment devices cleaned. Emulsifiers, grease cutters or other chemicals and detergents which could cause FOG to pass through the system to the drain lines are prohibited and shall not be used.

(g) Registered grease haulers. A food service facility may authorize a grease hauler to act on its behalf regarding inspection, disposal, records maintenance, and reporting pursuant to subsections (g)(1), (4), (6), (7), and (8) of this section, provided the grease hauler has registered with the City and meets the following conditions:

(1) Grease hauler has completed and submitted a grease program registration form to the department containing the following information:
   a. List of every food service facility authorizing grease hauler to perform the inspection, disposal, record keeping, and reporting requirements.
   b. List of all trucks or vehicles used to clean interceptors.
   c. List of all drivers or personnel used to clean interceptors.
   d. List of all disposal sites.

(2) Grease hauler agrees to maintain all records regarding all maintenance activities for a period of three years and to make such records available for review by the GMP Official.

(3) Grease hauler submits quarterly reports detailing interceptor cleaning for each food service facility along with a statement attesting to the accuracy of the information contained in the reports. The report shall include the following information:
   a. Estimated depth of grease and solids removed from interceptor.
   b. Any defects in the grease interceptor.
   c. Date of pump-out and notation of whether or not gray water was returned to the interceptor.
   d. Capacity of interceptor tank.

(4) Grease hauler certifies that grease was disposed of in accordance with the provisions of this division.

(h) Use of registered hauler. A food service facility who has authorized a registered grease hauler to act on its behalf is not relieved of its responsibilities pursuant to this division. However, in the event reports are not timely submitted or are incomplete, the GMP Official will attempt to first contact the registered hauler and request that the deficiencies be corrected.

Sec. 27-335. - Food service facility permitting program.

(a) Permitting requirements for food service facilities. Each food service facility shall be evaluated to determine whether it falls within the definition of a significant industrial user (SIU). Facilities classified as SIUs shall be subject to permitting as provided in section 27-309. All other food service facilities required to install a grease trap or grease interceptor pursuant to the Florida Building Code, Federal, State, and local regulations, as amended, shall be required to apply for and obtain a grease discharge permit (GDP) wastewater
discharge permit (WDP), from the City. The POD shall approve, deny, or approve with special conditions all applications for GDPs WDPs in accordance with the policies and regulations established in this division. The GDP WDPs shall be in addition to any other permits, registrations, or business licenses which may be required by federal, State, or local law. It shall be a violation for any food service facility identified by the City to discharge wastewater containing FOG and solids to the WWTF fats, oils, and grease to the sewer system without a current GDP WDP.

(b) Application form. The City shall provide an application form for a WDP. The appropriate form shall be sent to all facilities identified by the City. All facilities required under the terms of this division to obtain a WDP shall submit a completed application form for a WDP to the City at the address shown on the form within 30 calendar days of the date on the form. Application forms not returned within 30 days shall be subject to late fees and escalating enforcement. The City shall provide an application form for a GDP. The appropriate form shall be sent to all food service facility owners required to install a grease trap or grease interceptor pursuant to the Florida Building Code as identified by the Building Official. All food service facilities required under the terms of this program to obtain a GDP shall submit a completed application form for a GDP to the City at the address shown on the form within 30 calendar days of receipt of the form. Each application form submitted shall include the following information:

(1) Name, address, telephone number and location, if different from the mailing address of applicant, owner of the premises if different from the tenant when property is leased from which fats, oils and grease are discharged, and the name of a representative duly authorized to act on behalf of the food service facility.

(2) A description of the activities, facilities, and plant processes on the premises, including a list of all equipment, raw materials and chemicals used or stored at the facility. Material safety data sheets (MSDSs) of all such chemicals shall be included.

(3) A drawing in sufficient detail to show the location of all kitchen equipment that produces wastewater, and all sewers, floor drains, sewer connections, grease interceptors and appurtenances in the user's premises if known or it may be readily ascertained.

(4) Number of employees, number and times of shifts, and hours and days of facility operation.

(5) Copies of recent water bills.

(6) Details of all grease interceptor or grease trap maintenance within the past year.

(7) A signed statement from the food service facility owner that the information provided is accurate, and that the applicant agrees to abide by the regulations contained in this division, as well as any other applicable federal, State or local regulations governing the food service facility.

(8) Any other information determined by the POD to be necessary in order to evaluate the GDP application.

(c) Facilities with shared pretreatment device interceptor. Ultimate responsibility of a shared pretreatment device shall be the obligation of the property owner or an authorized
representative. The responsible party identified as the controlling entity of the interceptor(s) used by multiple facilities shall be issued a multiuser permit requiring compliance with this division. All facilities connected to the shared interceptor(s) shall be named in the pre-permit inspection and shall be supplied with a copy of the City’s Fats, Oil and Grease Best Management Practices Manual and shall be subject to inspections by the POD. The controlling entity shall assume responsibility for all users connected to the shared interceptor(s). In addition to each food service facility whose facility is plumbed to a shared interceptor, the owner of an interceptor used by multiple food service facilities shall be issued a separate permit requiring compliance with this division. All food service facilities connected to the shared interceptor shall be named in the permit and shall be supplied a copy of the City's Fats, Oil, and Grease Best Management Practices Manual and shall be subject to inspections by GMP Officials.

(d) Pre-permit inspection procedure.

(1) Individual facilities food service facility. Once a completed application form has been received, the food service facility will be inspected prior to the issuance of the GDP WDP. During the pre-permit inspection, the information contained in the application form will be verified, the average daily potable water use will be calculated and the permit fee determined, and the grease interceptor or trap pretreatment device(s) will be inspected. If all information is verified and the grease interceptor or trap pretreatment device(s) is in proper working condition, a GDP WDP will be issued together with a copy of the City's information document entitled Fats, Oil, and Grease Best Management Practices Manual. If the grease interceptor or trap pretreatment device(s) requires any maintenance or repairs, or incorrect information has been given, the POD GMP Official shall provide a written notice to correct any deficiencies, including a required time schedule for repairs to be effected prior to a second pre-permit inspection. Second pre-permit inspections shall be performed after a minimum of 30 calendar days have elapsed to allow for corrective action by the food service facility to occur. If the facility is not in compliance at the second pre-permit inspection, charges and fees will be levied for future inspections.

An application for a permit shall be granted with conditions or denied within 60 days after the date of the last pre-permit inspection in which the applicant's facility is in compliance.

(e) Wastewater Discharge Permit Grease discharge permit. The following criteria apply to all WDPS GDPs:

(1) Each GDP WDP shall be effective for a three-year period and shall have an effective and an expiration date.

(2) The GDP or a copy of the GDP must be kept in the records file. The WDP must be kept on site at the facility and readily available for inspection in the permit book issued by the City.

(3) The GDP WDP shall be issued to a specific user for a specific operation. GDP’s WDPS will vary in content and requirements depending on the class of the food service facility and the type of grease removal pretreatment devices installed. A GDP WDP shall not be
transferred or sold to a new owner under any circumstances. A new owner is required to apply for a new GDP WDP.

(4) An application for renewal of the WDP shall be completed and submitted by the facility representative during the annual inspection performed by the POD prior to the permit expiration date by each applicant wishing to continue to discharge to the WWTF. Failure to submit completed renewal applications at least 60 days before the expiration date of any permit shall constitute a violation of this division and may result in fines or fees being charged to the facility. GDP shall be submitted at least 60 days prior to the expiration date of the existing GDP by each applicant wishing to continue to discharge into the sewer system. Failure to submit applications in a timely manner shall constitute a violation of this division.

(5) The terms and conditions of the GDP WDP are subject to modification by the City during the term of the permit, if limitations or requirements in this program are modified. The user shall be informed of any proposed changes in the issued permit at least 60 days prior to the effective date of the changes. Any changes or new conditions in the GDP WDP shall include a reasonable schedule for achieving compliance.

(f) **Entry.** Each food service facility shall allow the GMP Official and other POD access at all reasonable times to all parts of the premises for the purpose of inspection, observation, records examination, measurement, sampling and testing in accordance with the provisions of this division. The refusal of any food service facility to allow the POD GMP Official entry to or upon the facility's premises for purposes of inspection, sampling effluents or inspecting and copying records or performing such other duties as shall be required by this division shall constitute a violation of this section. The POD may seek a warrant or use such other legal procedures as may be advisable and reasonably necessary to discharge his duties pursuant to this division.

(g) **Inspection.** All permitted food service facilities shall be inspected as follows:

(1) **Pre-permit inspections.** Pre-permit inspections shall be conducted by GMP Officials the POD as outlined in section 27-335(c).

(2) **Inspections.** The POD GMP Official shall inspect food service facilities on both an unscheduled and unannounced basis or on a scheduled basis after a GDP WDP has been issued to verify continued compliance with the requirements of this division. The POD GMP Official shall also determine if the practices contained in the Fats, Oil and Grease Best Management Practices Manual issued to the facility have been implemented. All food service facilities with current GDPs WDPs shall be inspected at least once per year. Inspections shall include all, equipment, food processing and storage areas and shall include a review of the processes that produce wastewater discharged from the facility through the grease interceptor/trap. The POD GMP Official shall record all observations in a written report. Any deficiencies shall be noted, including but not be limited to:
a. Failure to properly maintain the grease interceptor or trap pretreatment device in accordance with the provisions of the grease discharge permit WDP and this division.

b. Failure to report changes in operations, or wastewater constituents and characteristics.

c. Failure to report pumping activities or keep copies of manifest forms or receipts.

d. Failure to maintain logs, files, records or access for inspection or monitoring activities.

e. Failure to obtain or renew the oil and grease discharge permit in a timely manner. Any other inconsistency with the FMP that requires correction by the facility.

f. Any other inconsistency with the program that requires correction by the food service facility concerned. Inability of existing pretreatment devices to prevent discharge of FOG and or solids into the sewer system as evidenced by build-up of FOG and or solids downstream of the pretreatment device.

g. Inability of existing grease interceptor or grease trap to prevent discharge of grease into sewer system as evidence by build-up of grease downstream of the grease interceptor or trap.

If any deficiencies are recorded by the GMP POD during an inspection, the POD GMP Official shall provide the food service facility a written notice to correct the deficiency within the time frame determined by the POD 30 calendar days, and a tentative date for a first re-inspection.

(3) Re-inspections. The POD GMP Official shall re-inspect food service facilities which received deficiency notices after the original inspection. The POD GMP Official shall inspect any repairs or other deficiencies and shall provide written notice of compliance or noncompliance as the case may be. In the event that the food service facility has returned to compliance with all of the deficiencies, there shall be no charge for the re-inspection.

In the event of continuing noncompliance, successive re-inspections will be scheduled and appropriate fees shall be charged to the food service facility concerned for the first and all successive re-inspections. A first re-inspection shall be performed after a minimum of 30 calendar days have elapsed to allow for corrective action by the food service facility to be completed, unless the POD determines that the noncompliance needs to be corrected more quickly to protect the public health, safety, or welfare.

(h) Administrative order. Upon written request of a food service facility and the payment of the administrative order fee, the City may enter into consent agreements, compliance agreements, assurances of voluntary compliance, or other similar document (administrative order) establishing an agreement with any person responsible for noncompliance. Administrative orders will include specific actions to be taken by the person to correct the noncompliance within a time period not to exceed 24 months as specified by the administrative orders. Such administrative order shall be judicially enforceable. Failure to comply with the provisions of an administrative order shall constitute a violation of the City Code. An administrative order may include, but shall not be limited to, the following items:
(1) Required corrective actions, including, but not limited to, submittal of records for interceptor maintenance, immediate pump out of the grease interceptor, or establishment of an ongoing contract with a permitted grease hauler.

(2) Requirements for submittal of plans for installation or upgrade of grease interceptors, including time frames for preparation of plans, acquisition of necessary equipment, initiation of construction including time for permit approval, where required, completion of construction, and a date for achievement of final compliance with the provisions of the administrative order and of this chapter.

Sec. 27-336. - Grease hauler regulation program.

(a) Administration and permitting of grease haulers. Any person, firm, or business desirous of collecting, pumping or hauling grease interceptor wastes from businesses located within the municipal limits of the City who does not hold and maintain a current county grease waste hauler permit shall be required to apply for and obtain a grease hauler permit (GHP) from the City. The POD shall approve, deny, or approve with special conditions all applications for GHPs in accordance with this division.

It shall be unlawful for any identified grease hauler to clean or pump out grease interceptors within the City limits without either a current GHP or a Pinellas County county grease waste hauler permit with the City’s Notice of Permission.

(b) Application form. To obtain a GHP, a grease hauler shall submit a completed GHP application form together with the appropriate fee to the City. If the City approves the application, the grease hauler shall be issued a GHP within 30 working days of the City's receipt of the completed application form and appropriate fees. The grease hauler shall obtain the GHP prior to providing grease hauling services within the sewer system service area. Each application shall include the following information:

(1) Name of applicant. If the applicant is a partnership, corporation or other business entity, the name of an individual who legally is able to act on behalf of the organization must be provided.

(2) Applicant address and phone number, including information for persons to contact at times other than regular business hours.

(3) The type, license tag number, and capacity of each vehicle which will be used to pump or haul liquid wastes from grease interceptors. New or replacement equipment acquired subsequent to the application shall be reported to the City prior to use.

(4) A copy of a current Florida Department of Health license if the hauler pumps or hauls septic tank waste or portable toilet wastes.

(5) Financial assurance in the amount of $10,000.00 in a form acceptable to the City. Such assurance shall remain in effect for the life of the permit. This assurance shall be used to guarantee disposal costs, fines, and the costs of any damages that may result from a grease hauler discharging in violation of this division.

(6) A list of the disposal facilities that the applicant intends to use.
(7) A signed statement that the information provided is accurate, and that the applicant agrees to abide by the regulations contained in this division, as well as any other applicable federal, State or local regulations governing their activities.

(8) Any other information determined by the GMP to be necessary to evaluate the GHP application.

(c) **Grease hauler permit (GHP).** Each GHP approved by the City shall be effective for a period of three years, and may include special conditions as required by the City. The GHP required by the City shall be in addition to any other permits, registrations, or business licenses which may be required by federal, State, and local agencies having lawful jurisdiction. The GHP is not transferable.

(1) **Permit contents.** All approved GHPs shall include a statement of the duration of the permit, including the effective and expiration dates; identification of all approved vehicles and the liquid wastes which may be hauled by each; standard conditions relating to permit renewal and permit revision; a list of definitions; reporting requirements, spill procedures, and any other applicable special conditions. Special conditions may include, but are not limited to:

   a. A statement that: All pretreatment devices shall be pumped completely empty. FOG and solids shall be scraped from the walls, baffles, inlet piping, outlet piping, and baffle ports shall be cleared. All grease interceptors shall initially be pumped completely empty. Excessive solids shall be scraped from the walls and baffles, and inlet, outlet and baffle ports shall be cleared. Re-introduction of gray water only into the interceptor shall be permitted provided the grease hauler has written authorization to return the gray water from the food service facility concerned. The grease hauler shall wait at least 20 minutes to allow the interceptor waste to separate in the truck tank before attempting to re-introduce the gray water to the interceptor. No grease or solids may be re-introduced into the interceptor.

   b. A statement that the grease hauler will not discharge any removed waste back into the interceptors or traps (gray water return, pump and return, etc.), indicating that no grease or gray water will be accepted at any City-owned facility and that the permittee shall contract with other private or public facilities to properly dispose of the grease and food solids.

   c. A statement that the grease hauler is required to comply with all federal, State and local regulations concerning the pumping of grease interceptors and the hauling and disposal of their contents.

   d. Any other statement or requirement that the City believes to be necessary to meet the intent of this division.

(2) **Permit renewal.** An application for GHP renewal shall be submitted on the appropriate renewal form together with the renewal fee at least 60 days prior to the expiration date of the existing GHP by each applicant wishing to provide grease hauling services to permitted food service facilities located in sewer service area.

(d) **The county** Pinellas County grease waste hauler permit. All grease haulers holding and maintaining a valid grease waste hauler permit issued by the county shall not be required to obtain a GHP from the City. The City shall issue a notice of permission to provide grease
hauling and interceptor and trap pumping services within the sewer service area to grease haulers holding the county permits when the City receives a completed permission request form from the grease hauler together with a copy of the county permit. The notice of permission shall have the same expiration date as that of the county permit and shall include the conditions of subsection (c)(1)a through d of this section. Grease haulers shall renew the county permit or obtain a City GHP if they wish to continue to operate after the expiration date of the current permit. There shall be no charge for this service.

(e) **Spill reporting.** Any accident, spill, or other discharge of grease or gray water which occurs within the City shall be reported to the City by the grease hauler as soon as possible but not longer than 24 hours after the incident. The grease hauler shall comply with all procedures contained in federal, State and local regulations. The grease hauler shall be responsible for all clean-up procedures and costs.

(f) **Record keeping.** Grease haulers shall retain and make available for inspection and copying, all records related to grease interceptor pumping and grease disposal from facilities businesses located in the sewer service area. These records shall remain available for a period of at least three years. The failure to provide information to the City within ten days of a written request is a violation of this section and may result in revocation of a permit. The City may require additional record keeping and reporting, as necessary, to ensure compliance with the terms of this division.

(g) **Vehicle inspection.** Grease haulers shall permit the City to inspect grease hauler's registered vehicles.

(h) **Disposal.** Waste removed from each grease interceptor shall be disposed of at a facility permitted to receive such waste or at a location designated by the City for such purposes. Neither grease nor solid materials removed from interceptors shall be returned to any grease interceptor, private sewer line, or to any portion of the sewer system or water reclamation facilities without prior written permission from the POD. A violation of this section shall result in an immediate revocation of the GHP or NOP in addition to any other enforcement action taken.

(i) **Removal from registered hauler list.** Repeated failure of a registered hauler to submit reports in a timely manner or the repeated submission of incomplete reports will result in the removal of that hauler from the registered hauler list.

**Sec. 27-337. - Fees.**

These fees are separate and distinct from all other fees chargeable by the City. All fees shall become immediately due and owing to the City upon receipt of invoices for rendition of services or expenditure by the City and shall become delinquent if not fully paid within 30 days after receipt. Any delinquent amount shall be subject to a late charge of 15 percent. **FMP fees are as follows:**

1. **Grease Wastewater discharge permit fees.** Grease discharge permit (GDP) WDP fees shall be determined according to the computed average daily water usage by the food handling processing area, including sanitary wastewater, of the food service facility based on at least six months accumulated data from the potable water meters. Fees shall
be charged annually throughout the duration of the three-year permit and shall be as follows:

<table>
<thead>
<tr>
<th>Gallons Per Day</th>
<th>Annual Fee</th>
<th>Monthly Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>0-100 gallons</td>
<td>$100.00</td>
<td>$200.00</td>
</tr>
<tr>
<td>101-1,000 gallons</td>
<td>$200.00</td>
<td>$400.00</td>
</tr>
<tr>
<td>1,001-10,000 gallons</td>
<td>$300.00</td>
<td>$600.00</td>
</tr>
<tr>
<td>Greater than 10,001 gallons</td>
<td>$400.00</td>
<td>$800.00</td>
</tr>
</tbody>
</table>

In cases where more than 20 percent of potable water is used for purposes other than in the processing food handling area, at the pre-permit inspection, the POD GMP Official shall estimate the processing food handling area, including sanitary wastewater, water usage based on best professional judgment by taking at least, but not limited to, the following criteria into consideration:

- Size of processing food handling area and number of employees;
- Number of meals served per day (if applicable);
- Number of seats or beds (if applicable);
- Utensils used in food preparation and service;
- Types of washing up processes;
- Number of sinks, garbage disposals, dishwashers, floor drains, restrooms, etc.;
- Total monthly potable water use for at least the previous six-month period, or most recent history available; and
- Other uses of water within the facility.

In the case of a new facility, best professional judgment shall be applied by the POD GMP Official to determine the projected average daily water usage by the processing food handling area using the criteria in this section without the water meter data. The fee may be adjusted at a later date as water use data is obtained.

(2) **Variance fee.** A food service facility applying for a variance from the monthly pumping requirements shall submit an application fee of $275.00 with the application. An application for variance will not be considered until the fee has been submitted.

(3) **Pre-permit inspection fees.** The charge for the initial pre-permit inspection and the second inspection shall be included as part of the permit application fee. A fee of $250.00 shall be charged to a food service facility if a third pre-permit inspection is required due to the food service facility's failure to correct deficiencies. If a fourth or more inspections are required, a fee of $500.00 shall be charged to the food service facility to recover the cost for each inspection. Such fee shall be in addition to any enforcement actions.
(4) **Inspection and re-inspection fees.** There shall be no charge for periodic inspections conducted by the POD GMP Officials on food service facilities with current GDPs WDPs. If a grease interceptor or trap facility has to be re-inspected because of deficiencies found during the previous inspection by the POD GMP Official, and all of the deficiencies have been corrected, there shall be no charge for the re-inspection. If all of the deficiencies have not been corrected, a first re-inspection fee of $150.00 shall be charged to the food service facility. If a second re-inspection is required, a second re-inspection fee of $250.00 shall be charged to the food service facility if all of the deficiencies have still not been corrected. If a third or more re-inspections are required a re-inspection fee of $500.00 for each successive re-inspection shall be charged to the food service facility in addition to other enforcement actions if all of the deficiencies have still not been corrected.

(5) **Demand monitoring fees.** Fees for any demand monitoring, sampling, and analysis of wastewater discharges deemed necessary for the protection of the WWRF shall be charged to the food service facility in the amount established in section 27-308(i).

(6) **Late reporting fee.** Permitted food service facilities are required to submit quarterly reports to the City. Reports submitted more than 30 days after the end of each quarterly period shall be subject to a late fee of $50.00.

(7) **Lost or destroyed permit book replacement fee** shall be $50.00. **Grease hauler permit fee.** Each GHP application shall be accompanied by an application fee of $200.00 for an initial application together with a $50.00 vehicle fee for each vehicle included on the application form. Renewal fees shall be the same as initial application fees.

(8) **Administrative order fee.** A fee of $50.00 shall be charged to any food service facility requesting an administrative order pursuant to section 27-335(h). **Grease hauler fees.** Each GHP application shall be accompanied by an application fee of $200.00 for an initial application, together with a $50.00 per vehicles fee for each vehicle included on the application form. Renewal fees shall be the same as initial application fees.

Sec. 27-338. - Appeal of permit denial or revocation.

Any permit denial or revocation of a permit may be appealed to the City Council. The permit applicant or food service facility owner shall have 30 days from the date of notification of the permit denial or revocation to submit a written request for a hearing to the City Clerk. Failure to file an appeal constitutes acceptance of the decision to approve or deny the permit and any conditions thereof. City Council shall conduct a public hearing and decide within 60 days from the receipt of the appeal whether or not to grant the permit. The decision of the City Council shall be final. The City Council shall follow the same guidelines as established in the City Code with respect to permit issuance, and may impose reasonable conditions on any order granting the permit. In conducting a public hearing, the council may receive new evidence and shall not be bound by the technical rules of evidence.

Sec. 27-339. - Falsification.
No person shall knowingly make any false statements, representation or certification in any application, record, report, plan or other document filed or required to be maintained pursuant to this chapter, or shall falsify, tamper with or knowingly render inaccurate any required monitoring device or method. Any violations of this subsection shall be punishable as provided in Section 1-7 of this Code.

Sec. 27-340. - Administrative enforcement and abatement.

(a) **Facility enforcement.** Enforcement actions against food service facilities shall be as follows:

1. **Notice of violation.** A notice of violation (NOV) shall be issued to a food service facility for any violation of this chapter.

2. **Notice of violation response.** Any food service facility issued an NOV shall respond to the City in writing within ten calendar days of receipt of the NOV describing how the noncompliance occurred and what steps will be taken to prevent the reoccurrence of the noncompliance. Escalating enforcement procedures, demand monitoring and other penalties will be applied when continuing noncompliance is detected, including, but not limited to, revocation of the GDP WDP. If a food service facility violates or continues to violate the provisions set forth in this division or fails to initiate/complete corrective action in response to a NOV, then the City may pursue one or more of the following options:
   a. Contract with a permitted grease hauler to pump the grease interceptor and bill the appropriate charge to the food service facility concerned.
   b. Enter into an administrative order.
   c. Revoke the GDP WDP.
   d. Any enforcement method allowed pursuant to chapter 1. Each violation shall be a minimum fine of $250.00 per occurrence, and subsequent violations may be fined up to the statutory maximum.

3. **Best management practice training.** All food service facilities that receive notices of violation or administrative orders may be required to send both managerial and other staff to an approved training session regarding BMPs. These training sessions will be held at locations and times that will be announced by the GMP POD.

4. **Permit revocation.** Any GDP WDP is subject to be modified, suspended or revoked in whole or in part during its term for cause shown including, but not limited to, any one of the following:
   a. Falsification of any information submitted as part of the application for the GDP WDP.
   b. Failure to comply with any requirements or regulations concerning discharges to the City's wastewater collection system as provided by section 27-307.
c. Failure to comply with any requirements or regulations concerning pretreatment devices grease interceptors as provided for in sections 27-333 through 27-340.

d. Failure to pay required fees, or any assessed surcharges in a timely manner.

e. Failure to attend required BMP training courses as required.

(5) **Cease and desist order; harmful contributions.** The control authority may suspend the potable water service or wastewater treatment service or a WDP when such suspension is necessary, in the opinion of the control authority, to stop an actual or threatened discharge which presents or may present an imminent or substantial endangerment to the health or welfare of persons, to the environment, cause interference to the WWRF, or cause the control authority to violate any condition of its NPDES permit. Any facility notified through a suspension order of the control authority’s intent to suspend its potable water, wastewater treatment service or WDP shall immediately stop or eliminate the contribution. In the event of a failure of the facility to comply with the suspension order, the City may take such steps as deemed necessary to prevent or minimize damage to the WWRF system or endangerment to any individuals, including immediate severance of the potable water service or sewer connection. The control authority shall reinstate the potable water service, WDP or wastewater treatment service upon proof of the elimination of the noncomplying discharge or threat. A detailed written statement submitted by the user describing the cause of the harmful contributions or threat and the measures taken to prevent any further occurrence shall be submitted to the control authority within ten calendar days of the date of the suspension order.

(b) **Grease hauler enforcement.** Enforcement actions against grease haulers shall be as follows:

(1) **Notice of violation.** A notice of violation (NOV) will be issued to any grease hauler for any violation of this division. Response to this NOV must be received by the City within ten calendar days of its receipt by the grease hauler.

The grease hauler will be required to describe how the non-compliance occurred, verification that the violation has been corrected, and shall provide assurance that steps will be taken to prevent the re-occurrence of the non-compliance.

(2) **Permit revocation.** Any GHP or notice of permission issued pursuant to the provisions of this program may be modified, suspended or revoked in whole or in part during its term for cause shown including, but not limited to, any one of the following:

a. Falsification of any information submitted as part of the application for the GHP or the notice of permission.

b. Falsifying information regarding collection and disposal of wastewater.

c. Discharging any grease, liquid, or solid waste into a non-authorized location.

d. Failure to maintain financial assurance as required by section 27-336(b)(5).

e. Failure to comply with any other permit condition.

(c) **Recovery of costs.** When a discharge of waste causes an obstruction, damage or any other impairment to the facilities, or any expense of whatever character or nature to the City, the
POD shall assess the expenses incurred by the City to clear the obstruction, repair damage to the facility, and any other expenses or damage of any kind or nature suffered by the City. The POD shall file a claim with the user or any other person or entity causing such damages seeking reimbursement for any and all expenses or damages suffered by the City. The City shall to take such measures as shall be appropriate to recover any expense or to correct other damages suffered by the City.

Haulers shall be subject to escalating fines for persistent violations of any part of this division as follows:

- For a First NOV $150.00
- For a Second NOV $250.00
- Third and Subsequent NOVs $500.00

(d) Remedies nonexclusive. The remedies provided for herein are not exclusive. The City may take any, all, or any combination of these actions against a person violating this division.

Secs. 27-341—27-370. - Reserved.

SECTION TWO. Coding: As used in this ordinance, language appearing in struck-through type is language to be deleted from the City Code, and underlined language is language to be added to the City Code, in the section, subsection, or other location where indicated. Language in the City Code not appearing in this ordinance continues in full force and effect unless the context clearly indicates otherwise. Sections of this ordinance that amend the City Code to add new sections or subsections are generally not underlined.

SECTION THREE. The provisions of this ordinance shall be deemed to be severable. If any provision of this ordinance is determined unconstitutional or otherwise invalid, such determination shall not affect the validity of any other provisions of this ordinance.

SECTION FOUR. In the event this Ordinance is not vetoed by the Mayor in accordance with the City Charter, it shall become effective after the expiration of the fifth business day after adoption unless the Mayor notifies the City Council through written notice filed with the City Clerk that the Mayor will not veto this Ordinance, in which case this Ordinance shall become effective immediately upon filing such written notice with the City Clerk. In the event this Ordinance is vetoed by the Mayor in accordance with the City Charter, it shall not become effective unless and until the City Council overrides the veto in accordance with the City Charter, in which case it shall become effective immediately upon a successful vote to override the veto.

Approved as to Form:

/s/ Heather K. Judd & Devon E. Haggitt
Assistant City Attorney
(00520260)
Present: Committee Members – Committee Chair Steve Kornell, Committee Vice-Chair Ed Montanari, Council Chair Charlie Gerdes, Council Member Amy Foster.

Absent: Council Member Lisa Wheeler Bowman (Alternate)

Also Present: Assistant City Administrator Tom Greene, City Attorney Jackie Kovilaritch, Assistant City Attorney Devon Haggitt, Assistant City Attorney Derrill McAteer, Planning & Development Services Director Liz Abernethy, Zoning Official Jenni Bryla, Water Resources Director John Palenchar, and Senior Water Resources Manager Scott Lewis.

Support Staff: Jayne Ohlman - City Council Legislative Aide.

1. Call to Order – 9:28 AM
2. Approval of Agenda – CM Gerdes moved approval, all members voted in favor.
3. Approval of October 10, 2019 Minutes – CM Montanari moved approval, all members voted in favor.

New Business October 24, 2019

Continued Discussion of Potential Amendment to Chapter 16.40.040 RE: Fence Materials to Allow for Metal Panels – Jenni Bryla, Elizabeth Abernethy, & Devon Haggitt.

The City’s Zoning Official, Jenni Bryla, began by reminding the committee that staff was directed to draft language to allow for metal fence materials at the May 9, 2019 PS&I committee meeting. Ms. Bryla presented the following draft amendment language: “The use of decorative corrugated metal is permitted when metal is finished to eliminate reflectivity, contrasting trim is provided on the top and bottom rails and contrasting columns are installed every eight (8) linear feet to provide a finished look.” Ms. Bryla explained that the proposed language could be incorporated into the 2020 residential land development review (“LDR”) package.

Ms. Bryla presented the committee with examples of metal fences that would comply with the design standards if council chose to move forward with the proposed draft language. CM Montanari requested that Ms. Bryla explain why the examples provided either do or do not comply. Ms. Bryla explained that the fences that do comply have rails installed on the top and bottom of the fence, as well as have contrasting columns every eight linear feet to provide a finished look.

CM Gerdes expressed his support of the proposed language and in referencing the examples of metal fences that are not compliant, he noted that it would not be difficult for property owners to bring the fences into compliance. CM Gerdes made a motion to approve the proposed language and requested staff to move forward with incorporating the amendment into the 2020 residential LDR package.

CM Foster asked why the proposed amendment could not move forward immediately, rather than waiting to “bundle” into the 2020 residential LDR package. Director of Planning and Development Services Liz Abernethy responded that staff still needs to do stakeholder outreach, such as attend the Council of Neighborhood Associations (“CONA”) meeting on November 20.
Ms. Abernethy explained that work for the 2020 residential LDR package is set to begin in the first quarter of 2020.

CM Kornell asked if current code cases involving metal fence materials will be put into abeyance while changes to the code are pending. Ms. Abernethy explained that current cases have already been put into abeyance, however, the enforcement of any new cases involving non-compliant metal fence materials would be an administrative decision. Ms. Abernethy added that if staff received positive feedback from the full City Council, then future cases of metal fences that meet the proposed requirements could be permitted through the alternative methods of compliance.

All members voted in favor of CM Gerdes’ original motion and CM Kornell stated that a full vote of support would be initiated at the November 7, 2019 City Council meeting when the committee report is received.

A Potential Revised Ordinance to Create a Grease Waste Management Program & Clean-up of Chapter 27, Article III, Division 4 – Scott Lewis, John Palenchar, & Derrill McAteer

Senior Water Resources Manager Scott Lewis began with a summary of the City’s current grease waste management program. Mr. Lewis stated that the objective of the current ordinance is to prevent the introduction of fats, oils, and grease into the City’s wastewater system. Revisions to the existing ordinance for the grease waste management program are necessary to reflect current regulations and requirements, as well as to refine the current fats, oils and grease (“FOG”) control program. Mr. Lewis explained that fats, oils and grease are a byproduct of cooking, food and drink preparation, and meat preparation and FOG is generated from meat fats, shortening, butter, margarine, sauces and dairy products. Mr. Lewis explained that when these products are washed down the drain, they solidify and can cause blockage in the sewer pipes and pumps. Mr. Lewis explained that sewer blockages can cause sanitary sewer overflows when the excessive accumulation of a blockage restricts the flow of wastewater.

Mr. Lewis explained that the FOG control draft ordinance will include general requirements, device design/implementation standards, operations and maintenance requirements, including records monitoring and reporting, and enforcement remedies. Mr. Lewis then elaborated on a few of the significant changes a potential revised ordinance would contain regarding grease management. First, to maintain consistency with Pinellas County, St. Pete will no longer permit pump & return or “decanting.” Second, the City will begin to require a minimum size for industrial grease traps (e.g., City of Largo is 50 GPM minimum, City of Lakeland is 20 GPM.) Third, haulers will be required to submit “pump-out” records electronically, which is currently required in Pinellas County. Mr. Lewis also stated that there will be proposed increases to the annual permit fees in the revised ordinance and explained that the fees have not been increased since the program’s inception. Mr. Lewis stated that once staff has received feedback from council on the proposed changes, staff will conduct stakeholder outreach, and provide the Florida Department of Environmental Protection (“FDEP”) with a draft ordinance for approval. Mr. Palenchar and Mr. Lewis stated that staff intends to return with a draft ordinance to the PS&I committee before moving forward to a full City Council deliberation.

CM Montanari asked if FOG byproduct could be utilized for the biosolids to energy program and Mr. Palenchar responded that the goal is to get the biosolids project completed and functioning before creating a system to acquire FOG from industrial vendors.
CM Kornell asked if staff could be prepared to return to PS&I on December 12 and Mr. Palenchar responded that the timeframe would be too constrained due to the required review by FDEP.

CM Gerdes made a motion for staff to return to PS&I with a draft ordinance once the stakeholder outreach and FDEP review process have been completed. All members voted in favor.

*Committee Chair Kornell adjourned the meeting at 10:25 AM.*