



GREASE MANAGEMENT PROGRAM

Wastewater discharges containing high concentrations of fats, oils and grease from restaurants and other food service facilities contribute to more than half of the blockages or overflows in the City's wastewater collection system. To effectively address the issue, the St. Petersburg City Council adopted by ordinance a Grease Management Program to prevent the introduction of excessive amounts of grease from food service facilities by requiring those facilities to have a grease trap or grease interceptor properly installed in accordance with the requirements of the Florida Building Code and to maintain the grease trap or interceptor in accordance with the program requirements. ([Section 27-334 St. Petersburg City Code](#)) This program prevents clogging or blocking of the City's sewer lines due to grease build-up, avoids backups and flooding of streets, residences and commercial buildings and reduces the potential liability to the City and the food service facility.

Please complete the following form and return to {the building official} and a representative of the Grease Management Program will contact you within the next 30 days.

1. Food Service Facility Name: _____
Facility Address: _____
Street: _____
City: _____ State: _____ Zip: _____
2. Designated food service facility contact:
Name: _____
Title: _____
Telephone number: _____

Name: _____
Title: _____

Signature

Date

Information pertaining to the Grease Management Program can be found on the City of St. Petersburg website at:

http://www.stpete.org/water/environmental_compliance/grease_management.asp

For additional information regarding applicable fees, the application process and program participation please contact Paul Zimmermann, Industrial Pretreatment Coordinator at (727) 892-5694.