

## GREASE TRAP/INTERCEPTOR PERMIT

APPLICANT (OWNER) NAME		
FACILITY NAME  FACILITY ADDRESS	PHONE	
TYPE (Sit Down/TakeOut/Drive-Through)		
MAXIMUM SEATING CAPACITY	MAXIMUM HOURS OF OPERATION PER DAY	
TYPE OF DEVELOPMENT		
FOOD PREPARATION (check any that apply)	KITCHEN EQUIPMENT	
Deep Frying Pan Frying	Dishwasher Dishwasher Flow (gpm) Garbage Disposal	
Grilling Heating Baking PrePrepared Food	3-CompartmentSinks: Quantity	
	Inside Dimensions of 3-Comp. Sink Bowl (inches)	
PRETREATMENT (check if present & provide size)	Depth Width Length	
Existing Grease Trap	Total # of Kitchen Sinks Pipe Diameter	
Rating or Size	Total # of Floor Drains Pipe Diameter	
it cannot be sold, transferred, or reassigned.	ership, processes and operations indicated above. As such,	
Applicant Signature	Date	
Applicant Email		
PERMIT REQUIREMENTS (To be completed	by GRU Water/Wastewater Engineering)	
TYPE of TRAP/INTERCEPTOR:	SIZE:	
PUMPOUT/CLEAN-OUT FREQUENCY:		
OTHER REQUIREMENTS:		
	ency and grease trap/interceptor size are subject to change	
with change in operations or collection system problem	18.	
GRU Rep:	DATE:	
Oil & Grease Management Program, PO Bo	ox 147117, Station E3-F, Gainesville, FL 32617-7117 52, Phone: 352-393-1698	

Revised 8/19/2016