

LOXAHATCHEE RIVER ENVIRONMENTAL CONTROL DISTRICT 2500 JUPITER PARK DRIVE, JUPITER, FL 33458-8964

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GREASE INTERCEPTOR EXEMPTION CRITERIA

As per District Standards Section 122.04, There are instances where a food service establishment may not require a grease interceptor. In these instances an exemption from a grease interceptor may be allowed. In order to qualify for an exemption, the following minimum criteria must be met.

- No food preparation on-site.
- The following equipment is prohibited from being on-site: <u>oven</u>, <u>dishwasher</u>, <u>stove top cooking surfaces/griddle</u>, <u>fryers</u>, <u>ranges</u>, <u>or any equipment used to cook food</u>.
 - Only pre-made food may be allowed to be heated on-site using the following equipment: toasters, microwaves or sandwich presses.
- If serving food on-site, all food is served on paper/plastic plates using disposable utensils or in the pre-packaging it was brought on-site in.
- All condiments are pre-packaged in individual servings.

If the above criteria cannot be initially met or if it is found that after an exemption is given the above criteria are no longer being met, then a District-approved grease interceptor must be installed. Failure to do so will result in a violation of the District's Sewer Use Rule outlined in Chapter 31-13, Florida Administrative Code, which may result in fines against the property.

Any exemptions provided are permanent, so long as these requirements are met.

Grease Interceptor Exemptions require the following:

- Filled out Grease Interceptor Application Questionnaire. Attach menu, if applicable.
- Provide a letter, signed by a corporate officer of the food service establishment business, with the following items included:
 - Explanation of business model
 - Acknowledge the criteria for the exemption are met
 - o Acknowledge the criteria must be met at all times to maintain exemption