

### LOXAHATCHEE RIVER DISTRICT

2500 JUPITER PARK DRIVE, JUPITER, FLORIDA 33458

TEL: (561) 747-5700

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D. Albrey Arrington, Ph.D. EXECUTIVE DIRECTOR

loxahatcheeriver.org

# FOOD SERVICE ESTABLISHMENT (FSE) CHANGE OF OWNERSHIP / OPERATION PROCEDURES

**Engineering Department Contact Information Phone Number: 561-747-5700 extension 3** 

**Email:** <a href="mailto:engineering@lrecd.org">engineering@lrecd.org</a>

#### **Change of Ownership / Operation**

- 1. Please refer to the District's Engineering Plan Review Checklist and submit required Grease Interceptor Questionnaire (see attached) and associated documents to the District's Engineering Department for review/approval.
- 2. Please contact the District's Engineering Department to schedule mandatory pre-construction meeting a minimum of 48 hours in advance prior to construction start.
- 3. All interceptors must be constructed in compliance with the District's Manual of Minimum Construction Standards and Technical Specifications posted on the District's website: http://www.lrecd.org/

#### **Interceptor Maintenance / Inspections**

- 1. In accordance with the District's Rule Chapter 31-13 and Industrial Pretreatment Program, all interceptors shall be inspected at a minimum on a semi-annual basis. Additionally, all interceptors will have a structural inspection performed by District staff on a 5-year basis pending no change in ownership or operation. The structural inspection will require the interceptor to be pumped out, pressure washed and cleaned of all contents at the Owner's expense, in advance of the scheduled inspection date.
- 2. If a restaurant submits for change of ownership or operation, then a structural inspection will be required (if not already completed within the past 6 months) as part of the District's review and approval process.
- 3. The structural inspection will require the interceptor to be pumped out, pressure washed and cleaned of all contents at the Owner's expense, in advance of the scheduled inspection.



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

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Email: info@lrecd.org

### **GREASE INTERCEPTOR APPLICATION QUESTIONNAIRE**

ood Establishment Name:		
ood Establishment Address:		
perator's Corporate Name:		
operator's Corporate Address:		
•		
	attach 1	<u>nenu</u>
Characterization of Planned or Active Business	Yes	No
Will there be any food preparation on site?*		
Will food be served on site?		
Will any of the following equipment be present on site?		
Dishwasher		
Fryer and/or Wok		
•		
1 1		
Have you submitted an Application for Service to LRD?		
	Operator's Corporate Address:  Authorized Representative Name and Title:  roperty Owner Name (if other than #3):  roperty Owner Address (if other than #4):  laza Mgmt. Name & Contact Name/Number:  Susiness hours of operation:  Restaurant seats: # bar seats: # of toilets: *  Characterization of Planned or Active Business  Will there be any food preparation on site?*  Will food be served on site?  Will any of the following equipment be present on site?  Dishwasher	Restaurant seats: # bar seats: # of toilets: *attach is  Characterization of Planned or Active Business  Will there be any food preparation on site?*  Will food be served on site?  Will any of the following equipment be present on site?  Dishwasher  Fryer and/or Wok  Griddle and/or stove top cooking surface  Oven and/or range  Soft serve dispenser  Will all food & drink be served using disposable plates, cups and utensils?  Will there be a salad bar?  Will all salad dressings be pre-packaged in individual servings?  Will soft serve dispenser chill and dispense ice cream?



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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



For more information on LRD's Interceptor Management Program, please use the QR Code