



## Grease Waste Hauler List

The following grease waste haulers have registered with GRU's W/WW Department to submit records of grease pumping for food service establishments in Gainesville, FL. The grease waste haulers are required to:

1. Service/Pump/Clean the grease interceptor or grease trap of complete contents. This includes fats, oils & grease (FOG), food solids and water portion of the interceptor or trap;
2. Upload pumpout records to GRU Grease Hauler Online Database within seven days of the due date. The due date shall be the last day of each month the grease trap is due to be pumped out; and
3. Provide written documentation to the food service establishment management of any problems or defects found in the grease interceptor or grease trap. This information must be provided to GRU as part of the Grease Hauler Online Database record or by contacting the GRU inspector. At a minimum, the written notification will be made for missing inlet, outlet tees or baffle walls, holes or cracks, deterioration of the equipment, overflowing FOG at outlet tee, no access to all interceptor chambers, or any obvious problems with the interceptor or trap.

• A-Able Septic Sewer Service	352-795-1554
• American Pipe & Tank	352-236-4281
• Beltz Liquid Waste Management	352-372-7448
• BPS	772-678-8927
• DarPro Solutions (Griffin)	800-782-7147
• D & S Septic	352-239-3050
• East Star	904-591-6563
• Florida By Products	863-425-6706
• FCS	727-576-1111
• Jones Plumbing & Septic Tank Service	352-493-2098
• Liquid Environmental Solutions	904-438-2138
• Myers Septic and Well Drilling	352-378-2375
• Marion Pumper	352-245-1669
• Southwaste	407-812-5599
• Stephenson Septic Tank Service	352-542-8659
• Triple S Plumbing	352-473-0083
• Valley Proteins Inc	540-877-3254

**\*See other side of this sheet for Food Service Establishment Owner/Management Responsibilities.**

**\*\*Grease Haulers that would like to be added to the list must contact GRU's FOG Program at (352)393-1698.**



## Food Service Establishment (FSE) Responsibilities

1. Have grease interceptor pumped/cleaned of complete contents at a minimum of every 30 days. Some FSEs are allowed to have their grease interceptor pumped at different intervals. GRU clearly identifies the required pumping frequency in the individual permit.
2. Grease traps (under the sink units, or in-floor units) should be cleaned every 2 weeks. The logs must be submitted to GRU every 6 months. Grease traps should have a flow restrictor and be properly vented.
3. Keep records of grease interceptor and grease trap cleaning onsite at your FSE.
4. Have any missing components or defects in the grease interceptor repaired within 30 days of becoming aware of the problem, in order to prevent grease discharge to the sewer system or cause a sewer blockage or sewer overflow. Keep records of repairs made.
5. Ensure that all employees are aware of best management practices (BMPs) to prevent FOG discharges to the sewer system.