



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 (FSE) 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 FSE management of any problems or defects found in the grease interceptor/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/trap.
4. Maintain records of proper disposal for each FSE's pumpout event. All wastes collected by a grease hauler shall be disposed of at a facility approved for receipt of such wastes. Wastes shall not be discharged into GRU's wastewater collection system. GRU reserves the right to ask for tracking records of related waste.

A-Able Septic Sewer Service	352-795-1554
American Pipe & Tank	352-236-4281
A Smarter Way	888-240-3742
Darling	800-800-4841
D & S Septic	352-239-3050
FCS	727-576-1111
Jones Plumbing & Septic Tank Service	352-493-2098
HOODZ of Orlando	407-339-8464
Kite Environmental	407-557-0512
Liquid Environmental Solutions	866-694-7327
Marion Pumper	352-245-1669
Myers Septic and Well Drilling	352-378-2375
Newsome Well & Septic	386-462-7745
Premier Grease	800-880-1142
Rob's Septic	352-536-4449
Smith Septic Tank Service	386-935-1429
Southwaste	407-812-5599
Stephenson Septic Tank Service	352-542-8659
Triple S Plumbing	352-473-0083

*See other side of this sheet for FSE Owner/Management Responsibilities.

**Grease Haulers that would like to be added to the list must contact GRU's FOG Program at (352)393-1286.



Food Service Establishment (FSE) Responsibilities

1. It is ILLEGAL to dump grease trap/interceptor or kitchen waste into the sanitary sewer system (toilets, cleanouts, manholes, etc.) or storm drains, ponds, or outdoor areas.
2. 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.
3. 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.
4. Keep records of grease interceptor and grease trap cleaning onsite at your FSE.
5. 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.
6. Ensure that all employees are aware of best management practices (BMPs) to prevent FOG discharges to the sewer system.