



GREASE INTERCEPTOR SERVICE RECORD

*****MUST KEEP VISIBLY POSTED IN KITCHEN AREA*****

*All Food Service Establishments (FSEs) shall maintain a scheduled minimum 90 day pumping and cleaning frequency of grease interceptors (GI. Facility Name: _____)

| Pumping Company | Date Pumped | Size of Tank | Signature of Operator |
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Grease interceptor cleaning shall include the complete removal of grease, water and solids. Grease waste shall not be re-circulated or disposed of into BSU wastewater system. Grease waste pumped from grease interceptors shall be disposed of in accordance with Florida Department of Environmental Protection (FDEP) regulations.

Sean McPartlin
 Utility Maintenance Supervisor
 Bonita Springs Utilities, Inc.
 (239) 390-4830

Don Woodruff
 Chief Utility Inspector
 Bonita Springs Utilities, Inc.
 (239) 992-0711

Within 30 days of service send pumpout manifests/receipts to manifest@bsu.us or
 Fax to: (239) 992-8653 ATTN: Don Woodruff, Utility Inspector