



MIAMI

GREASE TRAP CLEANING
REGULATIONS



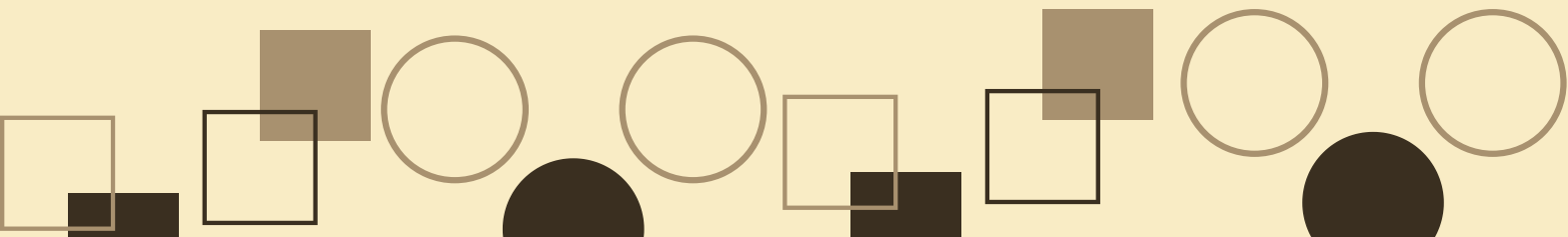
GREASE DISCHARGE OPERATING PERMIT (GDO)

As of the latest regulations, all food service establishments in Miami, including restaurants, cafeterias, bakeries, coffee shops, juice bars, etc., are required to obtain a current Grease Discharge Operating Permit (GDO) issued by the Department of Environmental Resource Management (DERM).



GREASE TRAP MAINTENANCE

- It is mandatory for all establishments with a GDO to have a functioning Grease Trap.
- Grease Traps must be maintained in good working order as per DERM regulations.
- The cleaning frequency of Grease Traps should adhere to the schedule specified on the GDO permit.





GREASE TRAP CLEANING PROCEDURE

- Grease Trap Cleaning in Miami involves the complete removal of wastewater and waste, including fats, oils, grease (FOG), and settled solids, from the system.
- This process requires the use of licensed trucks approved by DERM to haul and dispose of waste at authorized facilities.
- It is strictly prohibited to reintroduce any wastewater or waste back into the system through methods such as skimming or decanting.

LICENSED HAULER REQUIREMENT

- Employing an unlicensed hauler for grease trap cleaning is prohibited by law.
- Licensed haulers must visibly display a DERM 2016 decal on their trucks as proof of their authorization.



ENFORCEMENT MEASURES

Failure to properly or completely clean a grease trap in accordance with DERM regulations or the specified GDO permit may result in enforcement actions, including the issuance of tickets or fines.

REPORTING OBLIGATION

- Effective January 2017, food service establishments are required to report their grease trap cleaning activities.
- Reporting can be done conveniently through a user-friendly internet application designated for this purpose.

COMPANY CONTACT



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