



GREASE AND/OR GRIT TRAP/INTERCEPTOR NON-SIGNIFICANT FOG DISCHARGER WAIVER APPLICATION

Pursuant to City of Brenham Code of Ordinances, Section 26-146(a)(4)(a)

APPLICANT INFORMATION

Business Name: _____

Business Owner: _____

Business Address: _____

Phone: _____

Email: _____

PROPERTY INFORMATION

Property Owner (if different): _____

Property Address: _____

Type of Business:

- ☐ Restaurant
- ☐ Food Truck Commissary
- ☐ Bakery
- ☐ Coffee Shop
- ☐ Catering
- ☐ Other: _____

WAIVER REQUEST

I am requesting a Non-Significant FOG Discharger Waiver from the grease and/or grit trap/interceptor license and installation requirements of Section 26-146(a)(4)(a) of the City of Brenham Code of Ordinances.

Reason for Request (check all that apply):

- ☐ The facility is not a potential significant FOG discharger.
- ☐ The facility generates limited quantities of fats, oils, and grease (FOG).
- ☐ Food preparation/processing activities are limited.
- ☐ The facility has a limited potential to discharge FOG to the sanitary sewer.
- ☐ The facility's operations do not warrant a grease and/or grit trap/interceptor based on City evaluation.
- ☐ Other (describe): _____

FOG BEST MANAGEMENT PRACTICES (BMPs)

Describe the FOG Best Management Practices (BMPs) that will be implemented to prevent FOG from entering the sanitary sewer system (attach additional sheets if necessary).

BMPs may include, as applicable:

- Proper collection and disposal of waste grease and cooking oils
 - Dry cleanup practices before washing/scraping equipment or floors
 - Proper disposal of food solids and other grease-producing materials
 - Employee training and routine inspection of FOG control practices
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PROPOSED FOG MANAGEMENT PLAN

Describe the facility's routine FOG management practices and frequency of implementation.

FOG Management Practices:

- ☐ Proper collection and disposal of waste grease/cooking oil
- ☐ Dry cleanup before washing or hosing
- ☐ Proper disposal of food solids
- ☐ Employee training / Other: _____

Responsible Person: _____

REQUIRED DOCUMENTATION

Please attach the following, as applicable:

- ☐ Site plan or facility layout
- ☐ Plumbing plan (if available)
- ☐ Description of food service/food preparation operations
- ☐ Description of FOG-generating activities
- ☐ Proposed FOG Best Management Practices (BMPs)
- ☐ Supporting information demonstrating the facility is not a potential significant FOG discharger
- ☐ Other supporting documentation

APPLICANT ACKNOWLEDGEMENT

I understand that:

- Submission of this application does not constitute approval of a waiver.
- The General Manager of Public Utilities may require additional information, conduct an inspection, or review facility operations before making a determination.
- If approved, I must implement and maintain Fats, Oils, and Grease (FOG) Best Management Practices (BMPs) as required by the City.
- If approved, I must install and maintain a wastewater discharge sample port for jar method grab sampling at my expense, with ease of accessibility for City monitoring.
- I understand that the City may inspect and monitor my facility and may require additional controls if conditions warrant.

- I understand that the City reserves the right to revoke or reevaluate an approved waiver based on inspections, monitoring results, changes to facility operations, or other conditions.
- I understand that approval of a Non-Significant FOG Discharger Waiver does not authorize practices that violate the City's FOG requirements or other applicable ordinances.

Applicant Signature: _____

Printed Name: _____

Date: _____

CITY USE ONLY

Date Received: _____

Received By: _____

Application Complete:

☐ Yes

☐ No

Additional Information Required:

General Manager of Public Utilities Recommendation:

☐ Approved

☐ Approved with Conditions

☐ Denied

Conditions of Approval:

General Manager of Public Utilities Signature: _____

Date: _____

CITY COUNCIL ACTION (If Required)

Meeting Date: _____

☐ Approved

☐ Approved with Conditions

☐ Denied

Comments:

Mayor: _____

Date: _____