



City of Port St Lucie Utility Systems Department

Email: UtilEng@cityofpsl.com

1001 SE Prineville St, Port St Lucie, FL 34983

Grease Management Plan

Based on the Florida Building Code (FBC) and Florida Administrative Code (FAC)

Please complete all information requested and attach the following documents. Failure to do so will result in an extended review process.

Site Plan

Architectural Plans including Plumbing Plans and Kitchen Equipment

Kitchen Electrical & Equipment Layout Plans

Photographs of Existing Equipment Layout if No Plans Exist

A. Legal Owner of Property

Name:

(i.e. My Restaurant, LLC)

Address:

Street Address

City

State

Zip

E-Mail:

Telephone:

B. Business and Contact Information

Business Name:

Project No.:

Business Address:

Address:

Street Address

City

State

Zip

Contact Name:

E-Mail:

Telephone:

This is the person that PSLUSD directly contacts with questions about the plan review and construction; they will receive the plan review comments.

Facility Information

A. Type of Construction

This is New Construction

This is a Tenant Improvement to an Existing Building

B. Building Location

This is a Free Standing Building

This is Located in a Strip Center/Plaza Called:

C. Proposed Facility Type

Full Service Restaurant	Catering Business	Medical or Lab Related
Seasonal Restaurant	Food Manufacturer	Laundry
Fast Food Restaurant	Nursing Home	Photo Development
Drive Thru Only Restaurant	School	Animal Hospital/Grooming
Coffee Shop	Hospital	Retail Store
Bakery	Hotel/Motel	Office
Ice Cream Shop	Club/Organization	Automotive Related
Food Market		

D. Hours of Operation

Monday	Friday
Tuesday	Saturday
Wednesday	Sunday
Thursday	

E. Size of Facility

Square Footage

F. Meals

Total Number of Meals Prepared/Service Per Day

G. Seating

Total Seating Capacity, Including Bar & Outdoor Seating

H. Cooking Equipment

	Y	N		Y	N
Charbroiler			Stove		
Fryer			Wok		
Grill			Broiler		Description of Other Items
Oven			Other		
			Other		

I. Cleaning/Washing Equipment

	Y	N		Y	N
2/3 Compartment Sink			Mop Sink		
Soup Kettle			Dishwasher		
Pot Sink			Hood Wash		
Pre-rinse Sink			Floor Drains		
			Other		

J. Type of Dishes

Washable Disposable Both

K. Existing Grease Interceptor

Make, Model, Size

The undersigned applicant hereby acknowledges that the initiation and/or continuation of service in contingent upon the allowance of random and unannounced inspections of grease interceptor(s) and the grease interceptor maintenance records required to be maintained on site by authorized inspectors as required by the City of Port St. Lucie Code of Ordinances. The City may deny or revoke a service, impose conditions or impose penalties upon evidence that a facility is operating out of compliance with the requirements of the code.

Business Owner/Representative Signature

Title

Printed Name

Date

For Business Use Only

Project No.

Business type require a grease interceptor? Yes No

Property have existing great interceptor? Yes No

Size

Total size of business?

Additional grease interceptor capacity needed? Yes No

Min Size Req.

Reviewed By

Date

Supervisor

Date