

1 This article shall be known and may be cited as the “City of Tampa Grease
2 Management Ordinance.”
3

4 **Sec. 26-301. Purpose**
5

6 This article establishes uniform maintenance and monitoring requirements for
7 controlling the discharge of grease from food service facilities discharging into
8 the City's treatment works and for regulation of grease haulers operating within
9 the City limits. The objectives of this Ordinance are:

- 10
- 11 (1) To prevent the introduction of excessive amounts of grease into
12 Tampa's treatment works.
13
 - 14 (2) To prevent clogging or blocking of the City's sewer lines due to
15 grease build-up causing sanitary sewer overflows onto streets, into
16 stormwater systems or waterways and into residences and
17 commercial buildings, resulting in potential liability to the City.
18
 - 19 (3) To prevent maintenance and odor problems at wastewater pumping
20 stations due to grease build-up.
21
 - 22 (4) To implement a process to recover costs for any liability incurred by
23 the City for damage caused by grease blockages resulting in sanitary
24 sewer overflows.
25
 - 26 (5) To establish fees for the recovery of costs resulting from the program
27 established herein.
28
 - 29 (6) To register grease haulers operating within the City of Tampa.
30
 - 31 (7) To establish enforcement procedures for violations of this article.
32

33 **Sec. 26-302. Applicability**
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- 35 (a) The provisions of this article shall apply to all food service facilities
36 discharging into the City's treatment works and to all grease haulers doing
37 business within the City of Tampa.
38
- 39 (b) Where there is a conflict between this article and the Florida Building Code
40 - Plumbing, as amended (current edition), the Florida Building Code -
41 Plumbing, as amended (current edition) shall be applicable.
42
- 43 (c) The City of Tampa currently regulates the improper discharge of grease into
44 water or wastewater pursuant to the Technical Services Manual, August
45 1998 edition, on file in the Office of the City Clerk which has the full force
46 and effect of an Ordinance pursuant to Section 26-128 of the City of Tampa

1 Code. Where there is a conflict between this article and the Technical
2 Services Manual, as amended, this article shall be applicable.
3

4 **Sec. 26-303. Definitions**
5

6 For the purposes of this article, certain abbreviations, terms, phrases, words and
7 their derivatives shall have the following meanings:
8

9 *Director* means the Director of the Wastewater Department or his or her
10 designee.
11

12 *Food service facility* or *facility* means any business or food service facility
13 which prepares and/or packages food or beverages for sale or consumption. This
14 does not apply to private residences. Food service facilities may include, but are
15 not limited to, food courts, food manufacturers, food packagers, restaurants,
16 grocery stores, bakeries, lounges, meat markets, hospitals, hotels, nursing homes,
17 churches, schools, cafeterias, delicatessens, coffee shops, concession stands and all
18 other food service facilities not specifically listed above.
19

20 *Food service facility owner* or *owner* means in the case of individual food
21 service facilities, the owner or proprietor of the food service facility. Where the
22 facility is a franchise operation, the owner of the franchise is the responsible person
23 or entity. Where the facility is owned by a partnership, corporation, or other type
24 of business entity, the individual who is authorized to legally act on behalf of the
25 business entity under Florida State law shall be the responsible person. Where two
26 or more food service facilities share a common grease interceptor, the owner shall
27 be the individual who owns or assumes control of the grease interceptor or the
28 property on which the grease interceptor is located. Owner shall also mean his or
29 her duly authorized representatives, employees or agents.
30

31 *GMP inspector* means a member of the staff of the City's Grease Management
32 Program, designated by the Director to enforce the City of Tampa Grease
33 Management Ordinance.
34

35 *Gray water* means all liquid contained in a grease interceptor that lies below the
36 floating grease layer and above the food solids layer.
37

38 *Grease* means a material either liquid or solid, composed primarily of fats, oils
39 or grease from animal or vegetable sources.
40

41 *Grease hauler* means a person who collects the contents of a grease interceptor
42 or trap and transports it to an approved recycling or disposal facility.
43

44 *Grease interceptor* means an interceptor whose rated flow exceeds 50gpm or
45 has a minimum storage capacity of 750 gallons or more and is a device located
46 underground and outside of a facility. It is designed to collect, contain or remove

1 food wastes or grease from the wastewater while allowing the balance of the liquid
2 waste to discharge to the wastewater collection system by gravity.

3
4 *Grease trap* means an interceptor whose rated flow is 50gpm or less and is a
5 device located inside a facility and/or under a sink designed to collect, contain, or
6 remove food wastes and grease from the wastewater while allowing the balance of
7 the liquid waste to discharge to the wastewater collection system by gravity.

8
9 *Notice of Violation* (NOV) means a written notice informing a food service
10 facility owner or grease hauler that a violation of the City of Tampa Grease
11 Management Ordinance has occurred.

12
13 *Registered hauler* means a grease hauler registered with the City of Tampa in
14 accordance with this article who is authorized to perform inspection, cleaning, and
15 grease disposal for food service facilities.

16
17 *Sanitary facilities* mean bathrooms, bathroom fixtures, bathroom groups, hand
18 sinks or other similar fixtures or facilities.

19
20 *Treatment Works* mean any part of the City's wastewater system as defined in
21 Section 26-117 of the City of Tampa Code.

22
23 **Sec. 26-304. Authority**

- 24
25 (a) Pursuant to Sections 1-14 and 26-5(3) of the City of Tampa Code, the
26 Director, or his or her designees shall have the power, duty and
27 responsibility to administer and enforce the provisions of this article.
28
29 (b) Pursuant to Chapter 9 of the City of Tampa Code and Chapter 162, Florida
30 Statutes, the Director or his or her designees, such as GMP inspectors, shall
31 have full authority and be designated as code inspectors.

32
33 **Sec. 26-305. Facility Inspections**

- 34
35 (a) *Entry.* Pursuant to Section 1-16 of the City of Tampa Code, each facility
36 shall allow the Director or his or her designee's the right of entry upon real
37 property for the purpose of inspection, observation, records examination,
38 measurement, and sampling in accordance with the provisions of this article.
39
40 (b) *Inspections.* The GMP inspector shall inspect food service facilities on
41 either an unannounced or scheduled basis to verify continued compliance
42 with the requirements of this article. The GMP inspector shall inspect all
43 grease traps or interceptors, plumbing connections, the logbook and file,
44 other pertinent data or take samples as necessary. The GMP inspector shall
45 record all observations in a written report. Any deficiencies shall be noted,
46 including but not limited to:

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- a. Failure to properly maintain the grease interceptor or trap in accordance with the provisions of this article.
- b. Failure to report changes in operations, or wastewater constituents and characteristics.
- c. Failure to maintain logs, files, records or access for inspection or monitoring activities.
- d. Inability of existing grease interceptor or trap to prevent discharge of grease into the City’s treatment works.
- e. Any other inconsistency with or violation of this article.

(c) *Re-inspections.* The GMP inspector shall inspect any repairs, replacements or other deficiencies and shall provide written notice of compliance or noncompliance. In the event of continuing noncompliance, re-inspections will be performed.

Sec. 26-306. Grease traps and interceptors

(a) *Permit Required.* Any food service facility that intends to erect, install, enlarge, alter, repair, remove, convert or replace any grease trap or interceptor is required by Section 5-105 “Permits” of the City of Tampa Code to make application to the building official and obtain the required permit. The facility shall submit with its permit application the appropriate design criteria in accordance with the Florida Building Code - Plumbing, as amended (current edition).

(b) *Requirements.* All food service facilities are required to have a grease interceptor or trap properly installed in accordance with any and all applicable requirements of the Florida Building Code - Plumbing, as amended (current edition).

(1) *New facilities.* On or after the effective date of the City of Tampa Grease Management Ordinance, food service facilities which are newly proposed or constructed, or existing food service facilities which will be expanded or renovated to include a food service facility, where such a food service facility did not previously exist, shall be required to install a grease interceptor or trap according to the requirements of the Florida Building Code - Plumbing, as amended (current edition) and to operate and maintain the grease interceptor or trap according to the requirements contained in this article.

1 (2) *Existing facilities.* Food service facilities existing prior to the date of
2 the City of Tampa Grease Management Ordinance shall be permitted to
3 operate and maintain existing grease interceptors or traps provided their
4 grease interceptors or traps are in good operating condition.
5

6 The City may require an existing facility to install a new grease
7 interceptor or trap that complies with the requirements of the Florida
8 Building Code - Plumbing, as amended (current edition) or to modify or
9 repair any noncompliant plumbing or existing grease interceptor or trap
10 when any one or more of the following conditions exist:
11

- 12 a. The facility is found to be contributing grease in quantities
13 sufficient to cause line stoppages or necessitate increased
14 maintenance on the wastewater collection system.
15
- 16 b. Grease concentrations exceed 400 mg/l on wastewater effluent
17 as determined by sampling performed by the GMP inspector.
18
- 19 c. The facility does not have a grease interceptor or trap.
20
- 21 d. The facility has an irreparable or defective grease interceptor or
22 trap.
23
- 24 e. Remodeling of the food preparation or kitchen waste plumbing
25 system is performed which requires a plumbing permit to be
26 issued by the City of Tampa.
27
- 28 f. The facility is sold or undergoes a change of ownership.
29
- 30 g. The facility does not have plumbing connections to a grease
31 interceptor or trap in compliance with the requirements of this
32 article.
33

34 (c) *Plumbing connections.* Grease interceptors or traps shall be installed in
35 accordance with Florida Building Code - Plumbing, as amended (current
36 edition). Wastewater from sanitary facilities shall not be introduced into the
37 grease interceptor or trap under any circumstances.
38

39 (d) *Records maintenance.* Each food service facility shall maintain a bound
40 logbook in which a record of all interceptor maintenance is entered.
41 Maintenance information shall include, but not be limited to, date and time
42 of the maintenance, estimated gallonage removed from interceptor or trap,
43 any defects in the grease interceptor or trap, details of any repairs required
44 and dates of repair completion, changes in operations, or wastewater
45 constituents and characteristics, receipts from grease haulers, plumbers, parts
46 suppliers, etc., and any other records pertaining to the interceptor. This

1 logbook shall be made available for review upon request. Records shall be
2 maintained for a period of three years. Each facility shall provide, upon
3 request of the GMP Inspector within 10 days, drawings of sufficient detail to
4 depict the plumbing layout of the facility.

5
6 (e) *Grease interceptors.* Grease interceptors shall be designed and installed in
7 accordance with the Florida Building Code - Plumbing, as amended (current
8 edition) and shall be operated and maintained as follows:

9
10 (1) *Pumping and maintenance.* Each food service facility shall be
11 responsible for the costs of pumping, cleaning, and maintaining its
12 grease interceptor. All food service facilities that have grease
13 interceptors shall utilize a registered grease hauler. Pumping services
14 shall include the complete removal of all contents, including floating
15 materials, gray water, bottom sludge, and solids from the interceptor.
16 Grease interceptor cleaning shall include scraping excessive solids
17 from the walls, floors, baffles, and all piping.

18
19 It shall be the responsibility of the grease hauler to inspect an
20 interceptor during, or immediately after the pumping procedure to
21 ensure that the interceptor is clean and that all fittings and fixtures
22 inside the interceptor are in working condition and functioning
23 properly. If the interceptor is not functioning properly, the grease
24 hauler shall notify the owner in writing. The notice shall include a
25 sufficient description of the malfunction.

26
27 (2) *Interceptor pumping frequency.* Each food service facility shall have
28 its grease interceptor pumped according to the following criteria:

- 29
30 a. When the settled solids layer exceeds the invert of the outlet
31 pipe (typically eight inches in depth), or;
32
33 b. When the total volume of captured grease and solid material
34 displaces more than twenty-five percent (25%) of the capacity
35 of the interceptor, or;
36
37 c. When the interceptor is not retaining or capturing oils and
38 greases.

39
40 (3) *Inspection.* Grease interceptors shall be inspected by a GMP
41 inspector as necessary to assure compliance with this article.

42
43 (4) *Disposal.* Wastes removed from each grease interceptor shall be
44 disposed of at a facility permitted to receive such wastes. Grease,
45 solid materials, or gray water removed from interceptors shall not be
46 returned to any grease interceptor, private sewer line or to any portion

1 of the City's treatment works, except for food service facilities that
2 use a two compartment pump truck where the compartments are fully
3 separate with their own valve system, so there is no cross
4 contamination between the gray water with the solids and grease.
5 With this type of equipment, gray water may be re-introduced back
6 into the interceptor as long as the wastewater effluent grease
7 concentrations do not exceed 400 mg/l.
8

9 (f) *Grease traps.* Grease traps shall be installed in accordance with the Florida
10 Building Code - Plumbing, as amended, (current edition) and shall meet the
11 following criteria:
12

13 (1) *Flow control device.* Grease traps shall be equipped with a device to
14 control the rate of flow through the unit. The rate of flow shall not
15 exceed the manufacturers rated capacity recommended in gallons per
16 minute for the unit. Each food service facility is responsible for
17 maintaining appropriate flow control devices.
18

19 (2) *Venting.* The flow-control device and the grease trap shall be vented
20 in accordance with the Florida Building Code - Plumbing, as
21 amended (current edition). The vent shall terminate not less than six
22 inches above the flood-rim level or in accordance with the
23 manufacturer's instructions. Each food service facility is responsible
24 for maintaining appropriate venting of the grease trap.
25

26 (3) *Cleaning and maintenance.* Each food service facility shall be solely
27 responsible for the cost of grease trap cleaning and maintenance.
28 Each facility may contract with a registered grease hauler or it may
29 develop a written protocol and perform its own grease trap cleaning
30 and maintenance procedures. Cleaning and maintenance must be
31 performed when the total volume of captured grease and solid
32 material displaces more than twenty-five percent (25%) of the total
33 volume of the grease trap. Each facility shall determine the
34 frequency at which their grease trap shall be cleaned, but all grease
35 traps shall be opened, inspected, cleaned, and maintained at a
36 minimum of once per week.
37

38 (4) *Inspection.* Grease traps shall be inspected by a GMP inspector as
39 necessary to assure compliance with this article and to assure proper
40 cleaning and maintenance is being performed.
41

42 (5) *Disposal.* Grease and solid materials removed from a grease trap
43 shall be removed by a registered grease hauler unless the grease is in
44 a solid, dry form, mixed with an oil absorbent in an enclosed bag or
45 container, and does not exceed five (5) pounds.
46

1 (g) *Additives.* Any chemicals, enzymes, emulsifiers, live bacteria or other
2 grease cutters or additives, used for the purpose of grease reduction shall,
3 be approved by the GMP inspector prior to their addition to grease
4 interceptors or traps. Applicable information concerning the composition,
5 frequency of use and mode of action of the proposed additive shall be sent
6 to the City together with a written statement outlining the proposed use of
7 the additive(s). The City may request a sampling port installed by the food
8 service facility at the facility's expense to demonstrate the additive will
9 work. The City, upon evaluation of all of the information received, shall
10 permit or deny the use of the additive in writing. Permission to use
11 additives may be withdrawn by the City at any time.
12

13 (h) *Alternative grease removal devices or technologies.* Alternative devices
14 and technologies such as automatic grease removal systems shall be
15 subject to written permission by the Director prior to installation.
16 Permission to use the device shall be based on demonstrated and proven
17 removal efficiencies and reliability of operation. The City may permit
18 these types of devices depending on manufacturer's specifications on a
19 case-by-case basis. The food service facility may be required to furnish
20 analytical data demonstrating grease removal effectiveness, or perform
21 effluent monitoring. Permission to use alternative devices and
22 technologies may be withdrawn by the City at any time.
23

24 **Sec. 26-307. Grease interceptor and trap enforcement.**
25

26 (a) Whenever the GMP inspector determines that a grease interceptor or trap is
27 in need of pumping, repairs, maintenance, or replacement, enforcement
28 shall be as follows:
29

30 (1) *Notice of Violation (NOV).* The GMP inspector conducting the
31 inspection shall immediately notify the food service facility owner
32 that a violation exists and issue the owner a NOV stating the nature
33 of the violation.
34

35 (2) *Inspection and Re-inspection.* If a grease interceptor or trap has to
36 be re-inspected because of deficiencies found during a previous
37 inspection, and all of the deficiencies have been corrected, there
38 shall be no charge for the re-inspection. If all of the deficiencies
39 have not been corrected, a re-inspection fee shall be charged to the
40 food service facility.
41

42 (3) *Sampling fees.* Fees for any sampling and analysis of wastewater
43 discharges deemed necessary for the protection of the treatment
44 works shall be charged to the food service facility owner in the
45 amount per sampling event.
46

1 (4) *Pump-out and cleaning.* A violation involving the lack of proper
2 cleaning and maintenance of a grease trap shall require the food
3 service facility owner to clean out the trap(s) within twenty-four
4 (24) hours of the NOV. If interceptor pumping frequency is not
5 being met, the owner shall be required to have the interceptor
6 pumped out within seventy-two (72) hours of the NOV.
7

8 (5) *Repairs and Replacement.* The food service facility owner shall be
9 responsible for the cost and scheduling of all repairs to or
10 replacement of its grease interceptor(s) or trap(s). Repairs and
11 replacements required by a GMP inspector shall be completed
12 within a reasonable time as established in written guidelines
13 prepared by the Director. The time for corrective action shall
14 commence on the date of receipt of the NOV. Written guidelines
15 shall include provisions for time extensions if the owner responds
16 with an acceptable plan for rectifying the situation.
17

18 (6) *Noncompliance.* If the food service facility owner continues to
19 violate the provisions set forth in this article, or fails to initiate or
20 complete corrective action in response to a NOV, or a City approved
21 plan to rectify a violation, the Director may pursue one or more of
22 the following options at the Director's sole discretion:
23

- 24 a. Pump the grease interceptor and seek reimbursement of the costs
25 from the food service facility owner.
- 26
- 27 b. Assess further inspection fees as provided.
- 28
- 29 c. Terminate sanitary sewer service as provided in Section 26-52 of
30 the City of Tampa Code.
- 31
- 32 d. Refer any violation by any food service facility or, its owner for
33 enforcement for any or all applicable remedies.
34

35 **Sec. 26-308. Grease haulers.**
36

37 (a) *Grease hauler registration.* Any person, firm, or business desirous of
38 collecting, pumping, or hauling grease interceptor or trap wastes from
39 businesses located within the City limits shall be required to register with
40 the City. It shall be unlawful for any grease hauler to clean or pump out
41 grease interceptors or traps within the City limits without being registered.
42

43 Registrations shall be effective for a period of three years. The registration
44 required by the City shall be in addition to any other permits, registrations,
45 or occupational licenses required by federal, state, and local agencies
46 having lawful jurisdiction. The registration is not transferable. The

1 Director shall issue stickers to all City of Tampa registered grease haulers.
2 The stickers shall be displayed in a visible location on all vehicles used to
3 clean interceptors or traps.
4

5 (1) *Application.* To register with the City, a grease hauler shall submit
6 a completed application form to the Director. The Director shall
7 approve, deny, or approve with conditions all applications by
8 written notice within forty-five (45) calendar days of the City's
9 receipt of the completed application form. The grease hauler shall
10 be registered prior to providing grease hauling services within the
11 City limits.
12

13 The application shall require, but not be limited to, the following
14 information:
15

16 a. List of all trucks or vehicles used to clean interceptors or
17 traps, which include vehicle make, model, year, identification
18 number, color, tank capacity, proof of insurance, and tag
19 number.
20

21 b. List of all drivers or personnel used to clean interceptors or
22 traps, including proof of valid driver's licenses.
23

24 c. List of all disposal sites.
25

26 (2) *Information Update.* Registered grease haulers shall update
27 application information annually from date of issuance of
28 registration.
29

30 (3) *Registration renewal.* An application for registration renewal shall
31 be submitted on the appropriate renewal form at least forty-five
32 (45) calendar days prior to the expiration date of the existing
33 registration by each applicant wishing to provide grease hauling
34 services in the City limits
35

36 (b) *Spill reporting.* Any accident, spill, or other discharge of grease, solids or
37 gray water, which occurs within the City, shall be reported to the City of
38 Tampa Wastewater Department by the grease hauler as soon as possible
39 but not longer than twenty-four (24) hours after the incident. The grease
40 hauler shall comply with all procedures and reporting requirements
41 contained in federal, state and local regulations. The grease hauler shall be
42 responsible for all clean-up procedures and costs.
43

44 (c) *Record keeping.* Grease haulers shall retain and make available for
45 inspection and copying, all records related to grease interceptor or trap
46 pumping and grease disposal. A City of Tampa grease hauler manifest or

1 approved form shall be required to be signed by the grease hauler
2 certifying the accuracy of the information on the manifest. The manifest
3 shall include, but not be limited to, name, location, date and time of the
4 facility serviced, estimated gallonage removed from interceptor or trap,
5 disposal times, dates, locations, and amounts. These records shall remain
6 available for a period of at least three (3) years. The failure to provide
7 information to the City within ten (10) days of a written request is a
8 violation of this article.

9
10 (d) *Vehicle inspection.* Grease haulers shall permit the City to inspect grease
11 hauler's registered vehicles.

12
13 (e) *Disposal.* Wastes removed from each grease interceptor or trap shall be
14 disposed of at a grease disposal facility permitted to receive such wastes.
15 Grease, solid materials, or gray water removed from interceptors or traps
16 shall not be returned to any grease interceptor, trap, private sewer line, or to
17 any portion of the City's treatment works, except for food service facilities
18 that use a two compartment pump truck where the compartments are fully
19 separate with their own valve system, so there is no cross contamination
20 between the gray water with the solids and grease. With this type of
21 equipment, gray water may be re-introduced back into the interceptor as
22 long as the wastewater effluent grease concentrations do not exceed 400
23 mg/l.

24
25 (f) *Grease hauler enforcement.* Enforcement actions against grease haulers
26 in violation of this article shall be as follows:

27
28 (1) *Notice of violation (NOV).* A NOV will be issued to any grease
29 hauler who is found to be in non-compliance with this article.
30 Response to this NOV must be received by the City within ten (10)
31 calendar days of its receipt by the grease hauler. The grease hauler
32 will be required to describe how the violation occurred, verification
33 that the violation has been corrected, and shall provide assurance
34 that steps will be taken to prevent the re-occurrence of the
35 violation.

36
37 (2) *Registration revocation.* Any registration issued pursuant to the
38 provisions of this article may be modified, suspended or revoked in
39 whole or in part during its term for cause shown including, but not
40 limited to any one of the following:

41
42 a. Falsification of any information,

43
44 b. Discharging any grease, liquid, or solid waste into a
45 non-authorized location, or
46

1 c. Failing to comply with this article.
2

3 **Sec. 26-309. Fees**
4

5 Fees associated with this article will be established pursuant to the provisions of
6 Section 26-31 of the City of Tampa Code.
7

8 **Sec. 26-310. Enforcement**
9

- 10 (a) *Search or Inspection warrant.* The Director, through the City Attorney,
11 may seek to obtain a search or inspection warrant from the appropriate
12 authority to gain access to a facility for the purposes of inspection and
13 monitoring if such lawful entry under Section 26-305(a) of this article has
14 been denied by the owner.
15
- 16 (b) *Referral to Code Enforcement Board.* The Director may enforce the
17 violation of any provision of this Ordinance against an owner or grease
18 hauler, pursuant to and in the manner provided by Chapter 9 of the City of
19 Tampa Code and the provisions of Chapter 162, Florida Statutes.
20
- 21 (c) *Injunctive and other relief.* The Mayor, through the City Attorney, may file
22 a petition in the name of the City in the Circuit Court of the County or such
23 other courts as may have jurisdiction seeking the issuance of an injunction,
24 damages, or other appropriate relief to enforce the provisions of this article
25 or other applicable law or regulation.
26
- 27 (d) *Recovery of damages.* When the discharge from a food service facility
28 causes an obstruction, damage, or any other impairment to the treatment
29 works, or causes any expense, fine, penalty, or damage of whatever
30 character or nature to the City, the Director shall invoice the owner for same
31 incurred by the City. If the invoice is not paid, the Director shall notify the
32 City Attorney to take such actions as shall be appropriate to seek
33 reimbursement.
34
- 35 (e) *Remedies nonexclusive.* The remedies provided for in this Ordinance are
36 not mutually exclusive. The Director may take any, all, or any combination
37 of these actions against a noncompliant person.
38
- 39 (f) *Appeal of revocation or denial of grease hauler registration.* Any
40 revocation or denial of grease hauler registration may be appealed in
41 accordance with Section 1-19 of the City of Tampa Code. The appellate
42 officer designated to hear these matters shall be the Administrator of Public
43 Works & Utilities Services. The grease hauler shall have fifteen (15) days
44 from receipt of written notice of denial or revocation of the registration to
45 file an appeal. Failure of the grease hauler to file an appeal within the

1 fifteen (15) day time limit shall constitute acceptance of the decision to
2 deny or revoke the registration.
3

4 **Sec. 26-311. Additional Criminal Offenses.**
5

6 (a) *Damage to City property.* Pursuant to Section 1-21 of the City of Tampa
7 Code, it is unlawful for any person to maliciously, willfully or negligently,
8 break, damage, destroy, deface, tamper with, or remove any city property.
9

10 (b) *Falsifying information.* Any person who knowingly makes any false
11 statements, representation, or certification in any application, record, report,
12 plan, or other document filed or required to be maintained pursuant to this
13 article, or who falsifies, tampers with or knowingly renders inaccurate any
14 monitoring device or method required under this article, shall, upon
15 conviction, be subject to a penalty in an amount not to exceed \$500.00, or
16 by imprisonment for not more than sixty (60) days, or by both. Each day on
17 which a violation shall occur or continue shall be deemed a separate and
18 distinct offense.
19

20 **Sec's. 26-312-26.320. Reserved.**
21

22 **Section 2.** That should any part of the Grease Management Ordinance be
23 declared invalid by a court of competent jurisdiction, then the remaining parts
24 hereof shall not in any way be affected by such a determination as to the invalid
25 part.
26

27 **Section 3.** That all Ordinances or parts of Ordinances in conflict herewith are
28 hereby repealed to the extent of any conflict.
29

30 **Section 4.** That this Ordinance shall take effect immediately upon becoming
31 law.
32

33
34
35 PASSED AND ORDAINED BY THE CITY COUNCIL OF THE CITY OF TAMPA,
36 FLORIDA ON _____.

37
38
39 ATTEST:
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43 _____
44 CITY CLERK

45 _____
46 CHAIR, CITY COUNCIL

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APPROVED BY ME ON _____

PAM IORIO, MAYOR

Prepared By: Brad L. Baird,
Water Department Director (former
Wastewater Deputy Director) and
Nathan Wade, Wastewater Collection
System Manager

Approved as to Legal Sufficiency:

Catherine R. Ginster
Assistant City Attorney

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