



COMMERCIAL WASTEWATER DISCHARGE PERMIT APPLICATION

RETURN COMPLETED FORM TO:

ST. PETE BEACH, PUBLIC WORKS (727-363-9219)
155 COREY AVENUE
ST. PETE BEACH, FL 33706

Facility Name: _____

Business Owner: _____

Address: _____

Phone Number: _____

Email: _____

Property Owner if different from above: _____

Address: _____

Phone Number: _____

Email: _____

Designated Facility Contact: _____

Title: _____

Phone Number: _____

Waste Hauler Name: _____

Address: _____

Phone Number: _____



FACILITY OPERATIONAL CHARACTERISTICS

1. Please choose one description that best describes your facility:

- Fast Food Restaurant
- Full Service Restaurant
- Car Wash Facility
- Automobile Repair Shop
- Coffee Shop
- Bakery
- Supermarket / Grocery Store
- Other

2. Please indicate each item that you currently utilize in your facility and the quantity of each:

- Dishwasher
- Wash Bays (Cars / Trucks)
- Floor Drains
- 3 Bay Pot Sink
- Hand Sink
- 2 Bay Pot Sink
- Pre Rinse Sink
- Single Bay Sink
- Mop Sink
- Other

3. What is the seating capacity at your facility? _____

4. What are the days and hours of operation? _____

5. What type of dining ware used, paper products or china? _____



I certify under penalty of law that the information submitted in this application is, to the best of my knowledge true, accurate and complete. I agree to abide by the regulations contained in the Article V of the City of St Pete Beach Code of Ordinances as well as any other applicable Federal, State or Local regulations. I am aware that there are significant penalties for submitting false information or not being in compliance with the Code of Ordinances.

Signature of Owner: _____

Date: _____

Name: _____



In accordance with Section 86-150 (a), Ordinance 2017-23, the owner of a Food Service Establishment or auto related enterprise shall obtain the services of a licensed Plumber to submit with the application the following information;

1. Site plan and/or floor plan depicting all grease traps, grease interceptors, and oil/water separators.
2. The size of all grease traps, grease interceptors, and oil/water separators.
3. Calculations showing the type and capacity required by the Florida Building Code, Plumbing.
4. Copy of their State and Pinellas County Construction Licenses.

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Sizing formulas for grease interceptors for restaurants with seating

$(S) \times (GS) \times (HR/12) \times (LF) = \text{Effective capacity of grease interceptors in gallons}$

Where:

S = Number of seats

GS = Gallons of wastewater per seat (Use 25 gallons using china or 10 gallons with paper and no dishwasher)

HR = Number of hours restaurant is open

LF = Loading Factor (Use 1.00 for Gulf Blvd. and 75th (east of Gulf Blvd.) or 0.75 for all other roads

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Sizing formula for other Commercial Kitchens

$(M) \times (GM) \times (LF) = \text{Effective capacity of grease interceptors in gallons}$

Where:

M = Meals prepared per day

GM = Gallons of waste water per meal (Use 5 gallons)

LF = Loading Factor (Use 1.00 with dishwashers and 0.75 without dishwashers)