Does the facility generate Fats, Oil, or Greases as a result of food manufacturing, processing, preparation, or food service?

YES

Grease Trap Required
Minimum Size 50 Gallons Capacity
For more information, contact (956) 983-6510

NO

Is the Business a commercial or industrial automobile service or washing establishment?

YES

Does the Business meet any of the criteria listed in the FOG ordinance Section II (d) (1), Section II (d) (2), or Section II (d) (3)?

NO

Grease Interceptor Required
To ask about sizing requirement, contact (956) 983-6510 or (956) 983-6510

YES

Facilities discharging petroleum products, sand, grit, or other inorganic particles shall be required to install, use, and maintain appropriate Grit Interceptor or Oil/Water Separator

To ask about sizing requirement, contact: (956) 983-6510

Program Exemptions:
1. Raspa Stands that serve ONLY raspas, elotes, and tostaditas;
2. Facilities that serve only precooked foods or beverages;
3. Home care centers with 12 children or less;
4. Day care centers that provide catered food; or
5. Facilities that are not connected to the Publicly Owned Treatment Works system of the City of Brownsville.

Abatement Unit Cleaning Frequencies:
Grease Trap – Minimum of every 7 days (Section IV (c)(1)(A)).
Grease Interceptor, Grit Interceptor and Oil/Water Separator – Minimum of every 90 Days (Section IV (d)(1)).

The BPUB Pretreatment Department will make a determination on whether any abatement unit is required and discuss maintenance requirements for unit(s) as prescribed by the Fats, Oil and Grease Ordinance (2006-1449)

For more information, contact (956) 983-6510.