

Guidelines For On-Site Cooking At Events

Our goal is to minimize the amount of cooking waste in the form of fats, oils, and grease (FOG) or FOG laden water that go down the drain or into the environment.

In order to minimize pollution, the following rules must be followed:

- **Food trucks** (mobile food dispensing vehicles) must be licensed by the state and the license number provided. This serves as assurance that gray water is legally disposed of at an approved location. Every mobile food vendor should be able to provide a permit or license from one of the following three Florida agencies: Department of Agriculture and Consumer Services, Department of Business and Professional Regulation, or the Department of Health.
- **Cooking oil** cannot go down a storm drain or onto the ground. Used oil must go into a used cooking oil recycling bin. There is one of these at the City of Clearwater Recycling Center at 1701 Hercules Ave. For larger events, used cooking oil bins can be provided by a grease waste disposal company (ask for list if interested).
- **Gray water** that was used in cooking and washing must be hauled off site and disposed of at a legal wastewater disposal site (This is why food trucks must be licensed by the state).
- **Food scraps** can be disposed of with other solid waste and go out with the trash.
- On-site green space (vegetated or bare soil) can be used for the disposal of **clean ice**.
- The area under **grills or other cooking appliances** must be covered to protect the pavement or vegetation from oil or other cooking waste that may drip or spill.

Thank you and good luck with your event!

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