## **Grease Discharge Operating (GDO) Permit Electronic Report**

Beginning January 2018, you are required to report electronically, <u>on or before the 20<sup>th</sup> of each month</u>, the date the grease interceptor was pumped out and the name of the service provider.

# What do you Need

- ✓ Your GDO operating permit number (GDO-\_\_\_\_)
- ✓ The pumper/service contractor LW operating permit number (LW-\_\_\_\_)
- ✓ Date of the grease interceptor maintenance/pump out.
- ✓ Name of the company that did the pump out.
- ✓ A computer, laptop, or cell phone with internet connection.

# How to Report

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#### **STEP 1**

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Copy and paste the following link in Google Chrome:

https://www8.miamidade.gov/Apps/RER/GreaseDischargeOperatingReport/Default

#### The following window will open

Grease Discharge Operating (GDO) Report			
Home Help			
Home			
In accordance with Chapt or grease into a utility or operation of sewage colle	er 24, Miami-Dade County Environmental Protection Ordinance (Code), all nonresidential facilities which can introduce fats, oils non-utility owned and operated sanitary sewer collection system in quantities which have the potential to affect or hinder the scting, transmission or treatment facilities must obtain and maintain a Grease Discharge Operating Permit.		
All facilities with GDO permit class OP (operator) or GENOP (generator/operator) are required to complete and submit a Liquid Waste Transporter Electronic Manifest on or before the 20th of the month the Fats, Oils and Grease Control Device is cleaned.			
Refer to your GDO Permit for additional requirements.			
Login			
Select By	GDO Permit #  GDO Facility Name GDO Facility Name		
<u>GDO</u> Permit #	Select an item 🔻		
email			
Password	password		
	Login		
	Forgot Password? Change Password		

# STEP 2

Use the dropdown menu to find the GDO permit number for your establishment

Login			
Select By	GDO Permit #  GDO Facility Name		
GDO Permit #	Select an item	•	«
email	Select an Item 1 - MIAMI BEACH RESORT OWNER, LLC 2 - THE ALEXANDER HOTEL 3 - VCH1, LLC DBA TROPICANA RESTAURANT & LOUNGE	<b>^</b>	
Password	4 - OSI/OUTBACK STEAKHOUSE OF FL, LLC DBA OUTBACK STEAKHOUSE #1077 5 - HONG KONG CITY OF MING HUA, LLC 6 - EL POLLO INKA, INC. 7 - MERU VENEZUELAN FOODS, LLC		
	8 - IVVELVE MIRAIN, LLC 9 - A.G.A. OFFLORIDA, INC. DBA EL RINCONCITO LATINO DORAL 10 - BAL-ROD ENTERPRISES, INC. DBA WENDY'S #1722 11 - BENIHANA NATIONAL CORP. DBA SAMURAI JAPANESE STEAK & SEAFOOD		
Privacy Statement   Discla	15 - MARRIOTI INTERNATIONAL, INC. DBA MIAMI BISCAYNE BAY MARRIOTT HOTEL 16 - HPT TRS IHG-3, INC. DBA CROWN PLAZA 17 - MIA II. HOTEL PARTNERS LLC DBA PUIL MAN MIAMI AIRPORT		
© 2017 Miami-Dade Count	18 - BRINKER FLORIDA, INC. DBA CHILI'S GRILL & BAR 20 - CEC ENTERTAINMENT, INC. DBA CHUCK E. CHEESE'S #424		

### STEP 3

- 1. Type your e-mail.
- 2. Type your e-mail again to confirm it.
- 3. Use **G@o12345** as default password.
- 4. Hit Login

Login	
Select By	GDO Permit # GDO Facility Name
<u>GDO</u> Permit #	YOUR PERMIT NUMBER
email	TYPE YOUR EMAIL
Confirm email	TYPE YOUR EMAIL 2
Password	G@o12345 < 3 Temporary password
4	Login Clear
	Forgot Password? Change Password

### **STEP 4**

The system will ask you to change the password.

- 1. Use **G@o12345** default password.
- Type your password. The new password should have at least eight (8) characters and include:
  - ✓ an UPPER case letter
  - ✓ a lower case letter
  - ✓ a number
  - ✓ a special character
    - (!, @, #, %, &, \*)

Change Password		
Current Password	G@o12345	1
New Password	New password	2
Confirm Password	Confirm password	3
	Submit Clear	

# **STEP 5**

Submit Your GDO Repo	rt		
* Required fields			
Food Service Establishmen	Information		
Facility Name	Your FSE		
Facility Address	automatically populated by the system		
Facility Phone # *	305-222-2222		
Fats, Oils, and Grease Cont	ol Device Cleaning		
Use your Liquid Waste Transporter invoice to locate the LWT Permit Number (ST-#####-00) from the list below. If the number is not available then select '- - Non Listed Liquid Waste Transporter'. If you, the Food Service Establishment, perform your own cleaning then select 'SELF'.			
Select By *	Eiquid Waste Transporter # O Liquid Waste Transporter Company Name		
Liquid Waste Transporter # *	Select an item 🔻		
Company Name *			
Company Address *			
Company Phone # *			
Date Cleaned *	mm/dd/yyyy		
	Preview		

The following window will open to report the data.

- 1. Select the Liquid Waste Transporter in the drop down menu.
- 2. The system will automatically populate fields #2, 3, 4, and 5.
- 3. Input date the system was cleaned/pumped out.
- 4. Hit Preview

Fats, Oils, and Grease Control Device Cleaning			
Use your Liquid Waste Transporter invoice to locate the LWT Permit Number (ST-#####-00) from the list below. If the number is not available then select '- - Non Listed Liquid Waste Transporter'. If you, the Food Service Establishment, perform your own cleaning then select 'SELF'.			
Select By '	🛞 Liquid Waste Transporter # 🛛 Liquid Waste Transporter Company Name		
Liquid Waste Transporter # *	00 - EXAMPLE GIVEN PLUMBING & SEPTIC TANK CONTRACTOR, INC.		
Company Name *	EXAMPLE GIVEN PLUMBING & SEPTIC TANK CONTRACTOR, INC.		
Company Address *	757 NW 2 TER automatically populated by the system 2		
Company Phone # *	305-555-5897		
Date Cleaned *	mm/dd/yyyy input date the interceptor was		
	Preview 4		

In the next window Accept and Submit

Preview			
Food Service Establishment Information			
Facility Name	Your FSE		
Facility Address	701 NW 1 <sup>st</sup> Court		
Facility Phone #	305-222-2222		
Cleaning Performed By	Liquid Waste Transporter		
Fata Oila and Oragon Contra	al Douiso Classing		
Fats, Olis, and Grease Contro	of Device Cleaning		
Liquid Waste Transporter #	00		
Company Name	EXAMPLE GIVEN PLUMBING & SEPTIC TANK CONTRACTOR, INC.		
Company Address	757 NW 2 TER		
Company Phone #	305-555-5897		
Date Cleaned	07/18/2017		
Grease Discharge Operating Certification			
I certify that the information above is true and accurate.			
Accept ' 🛛 🗲 - 🗕			
>	Submit Edit		

### NOTE:

FOG generators that comply with <u>ALL the following</u> will be allowed to perform SELF CLEANING of the interceptor and will not be required to have a liquid waste transporter clean the grease interceptor on a monthly basis.

- The food service establishment has a grease interceptor rated at 20 gallons per minute or less.
- The FOG generator <u>does not</u> discharge FOG or food waste in quantities which or exceed the oil and grease standard (150 mg/L)
- The FOG generator does not cause a sanitary nuisance
- The FOG generator <u>does not have</u> fryers
- The establishment <u>is not required</u> by the Florida Building Code Mechanical (latest edition) to have a Type I kitchen exhaust hood
- The FOG generator cleans the grease interceptor daily
- Paper based maintenance logs must be updated and kept on site for a minimum of three (3) years, and include date of cleaning, amount removed, disposal location (trash), name of employee. Log available at: <u>https://www.miamidade.gov/environment/library/forms/grease-trap-maintenance-log.pdf</u>

# To report self cleaning, **in Step 5**, for Liquid Waste transporter #, select "Non Listed Liquid Waste Transporter" and then report as a company name SELF CLEANING.

Fats, Oils, and Grease Control Device Cleaning			
Use your Liquid Waste Transporter invoice to locate the LWT Permit Number (ST-#####-00) from the list below. If the number is not available then select ' Non Listed Liquid Waste Transporter'. If you, the Food Service Establishment, perform your own cleaning then select 'SELF'.			
Select By *	elect By * 💿 Liquid Waste Transporter # 🔵 Liquid Waste Transporter Company Name		
Liquid Waste Transporter # *	Non Listed Liquid Waste Transporter	]	
Company Name *	SELF CLEANING	]	
Company Address *	your address	]	
Company Phone # *	<del></del>		
Date Cleaned *	mm/dd/yyyy		
	Preview		

Please feel free to contact DERM's Wastewater Section at 305-372-6983