

City of San Marcos Fats, Oils, and Grease Program  
Request for Variance for Grease Trap/Interceptor Installation

Facility Name: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Street Address: \_\_\_\_\_

Contact Name: \_\_\_\_\_ Title: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Email: \_\_\_\_\_

Does the facility requesting this variance currently have a greasetrapped/interceptor? Yes  No

**Please note: If your facility has a grease trap or interceptor, is a food service establishment, and is subject to City Environmental Health Division inspections, the facility is not eligible for a variance.**

Provide a description of the food manufacturing, processing, preparation, or service provided by the facility. Please attach a menu (or sample menu, if it varies) if your establishment has one. \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Is this facility used as a central prep facility (CPF) for mobile food units (MFU)? Yes  No

If so, please attach a copy of your CPF Contract.

Reason(s) why the facility is requesting a variance: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Method(s) and/or equipment used to keep fats, oils, and greases generated by the facility from entering the facility's plumbing and the wastewater collection system: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

By signing this request for a variance you understand if the facility's food manufacturing, processing, preparation, or services change, impacting the quantity or quality of the fats, oils, and greases generated, the facility will be required to install a properly sized grease trap/interceptor at the facility's own expense.

Facility's Authorized Representative (print or type): \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Please fax or email the completed form to:

Nick Alexander, Senior Sanitarian/FOG Manager  
City of San Marcos –Environmental Health  
Phone: (512) 393-8444 Fax: (844) 830-5482  
Email: [nalexander@sanmarcostx.gov](mailto:nalexander@sanmarcostx.gov)