

Food Service Establishment Information

The information obtained below will be used to assist our department in determining which type of grease removal devices (if any) or requirements will be need at your establishment. Please indicate all of the responses that apply.

1) Type of Establishment:

Full Service Fast Food Institutional Convenience Store

Other (describe)

Briefly describe the type of foods and meat products prepared at facility.

Indicate types of cooking processes at facility; i.e. grill, deep fat fryer, etc.

2) Operation Information:

Estimated Average Daily Servings: _____ Average Number of Employees: _____

Operating Hours: _____

Operating Days: Sun Mon Tue Wed Thur Fri Sat

3) Kitchen management practices:

Briefly describe the kitchen management practices that are designed to minimize oil and grease discharges to sewer system:

4) Building/facility information:

Existing Structure New Construction

Is or will facility be equipped with a grill? Yes No

Is or will facility be equipped with a deep fat fryer? Yes No

If used, how will cooking oil be recycled? _____

Is or will facility be equipped with a grease interceptor? Yes No

Is or will facility be equipped with a grease trap? Yes No

If yes: Interceptor Capacity: _____ gallons
Grease Trap Flow Rating _____ G.P.M.
Location of Interceptor/Trap _____
Frequency of Cleaning/Pumping _____

5) Grease Interceptor Sizing:

If it is determined that a grease interceptor is required, an appropriately sized interceptor is essential for preventing grease from entering the sanitary sewer system.

Grease Interceptor Sizing Table			
Customer: Please complete "Column A".			
* * * *			
Column A		Column B	Column C
Quantity	Fixture Type	Fixture Flow (gpm)	Total Fixture Flow (Column A x Column B)
Customer Completes	<u>KITCHEN AREA</u>		
	Single Comp (not hand sink)	20	
	Double Comp	25	
	Triple Compartment	30	
	Mop/Clean-up	20	
	<u>DISHWASHER AREA</u>		
	Up to 30 gallon capacity	15	
	30 to 50 gallon capacity	25	
	50 to 100 gallon capacity	40	
	Total Surge Flow		
	Detention Time Factor		x 10
	Required Grease Interceptor Capacity		

- Hand sinks do not count as single compartment sinks.
- The minimum approved grease interceptor size is 500 gallons and the maximum approved size is 2,000 gallons.

6) Grease Trap Sizing:

If a FSE installs a grease trap, the following sizing guidelines are recommended. The volume of the fixtures connected to the grease trap should not exceed two and one half times in gallons per minute of the grease trap. The following table provides the criteria that should be considered for grease trap sizing:

Grease Trap Sizing Criteria (if grease interceptor variance is approved)		
Rate of flow, gpm	Grease retention capacity in pounds	Maximum allowable fixture volume in gallons
20	40	50.0
25	50	62.5
35	70	87.5
50	100	125.0

Indicate the volume of the fixture connected to the grease trap: Gallons

This completes the questionnaire.

Note: Please print this form for your records before you email it.

You will not be able to save the filled in form to your computer.

See page 1 for more options for submitting this form.