



FATS, OILS AND GREASE (FOG)

Questionnaire

Name of facility	
Address of facility	
Mailing address	
Owner/Manager & title	
Phone	
Email address	

Type of Facility

<input type="radio"/> Full Service Restaurant	<input type="radio"/> Hospital	<input type="radio"/> Church	<input type="radio"/> Grocery Store					
<input type="radio"/> Fast Food Restaurant	<input type="radio"/> School/College	<input type="radio"/> Club/Organization	<input type="radio"/> Convenience Store					
<input type="radio"/> Carry Out Only	<input type="radio"/> Bakery	<input type="radio"/> Nursing Home	<input type="radio"/> Coffee Shop					
<input type="radio"/> Cafeteria	<input type="radio"/> Ice Cream Shop	<input type="radio"/> Other:						
Seating Capacity	Hours of Operation:	Sun	Mon	Tues	Wed	Thu	Fri	Sat
Number of Employees								

Operational Characteristics (list your establishment's food preparation activities)

<input type="radio"/> Baking	<input type="radio"/> Grilling	<input type="radio"/> Frying	<input type="radio"/> Vegetable prep
<input type="radio"/> Other (please describe):			

Waste Discharge Information (identify how the following products are disposed of)

	Sewer	Trash	Recycle
Solid Wastes:	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Oil & Grease:	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Liquid Wastes:	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Types of Fixtures (list quantity of each)

Deep Fryers	3-compartment sink	Garbage Grinders	Wok Ranges
Grills	2-compartment sink	Dishwashers	Pre-wash sinks
Ovens	1-compartment sink	Rotisserie	Mop sink
Hot dog roller	Other:		

Best Management Practices

Check each of these Best Management Practices you and your staff actively use to prevent FOG discharge to the sanitary sewer system.

<input type="radio"/>	Train kitchen staff in FOG reduction techniques	<input type="radio"/>	Post "NO GREASE" signs above sinks
<input type="radio"/>	Dry wipe or scrape pots, pans and dishware prior to washing	<input type="radio"/>	Collect waste fryer grease, grill grease, and cooking oils for recycling
<input type="radio"/>	Installation of grease trap or grease interceptor	<input type="radio"/>	Water temperature less than 140°F
<input type="radio"/>	Grease covered and stored away from drains	<input type="radio"/>	Proper food waste disposal (in trash not down drain)
<input type="radio"/>	Drain screens installed on all drains	<input type="radio"/>	Scrape and sweep up spills before using water for clean up
<input type="radio"/>	Skim or filter fryer grease daily and change the oil only when necessary	<input type="radio"/>	Routine cleaning of kitchen exhaust system filters (done in sink connected to grease retention device or professionally cleaned)
<input type="radio"/>	Mop water and mat cleaning water discharge to the sanitary sewer (not into grease trap/interceptor)	<input type="radio"/>	Does your facility have written Best Management Practices? Yes_____ No_____
<input type="radio"/>	Other:		

Pretreatment

Does your establishment have a grease trap/interceptor? Yes No

*A grease interceptor is a large underground device designed to remove fats, oils & grease from your kitchen wastewater. A grease trap is a small, yet similar device located under the sink. These are both different from a grease-recycling bin.

If "yes" please continue the questionnaire. If "no" please sign and return form.

What type of a grease trap/interceptor does your establishment have? (mark all that apply)	<input type="radio"/>	Outdoor grease interceptor
	<input type="radio"/>	Indoor grease interceptor (in floor)
	<input type="radio"/>	Grease trap (under sink)
	<input type="radio"/>	Other:

What is the size (in gallons) of the device?

Where is the device located?

How often is the device inspected?

How often is the device serviced?

When was the device last serviced?

(Please provide a copy of manifest or record of last cleaning.)

Who services the device? (employees, contractor, etc.)

Contractor name and information (if applicable):

How is the waste being disposed of after cleaning?	<input type="radio"/>	Trash
	<input type="radio"/>	Recycled
	<input type="radio"/>	Contractor handles disposal
	<input type="radio"/>	Other:

Is the device functioning as designed? Yes No (explain)

I solemnly affirm under the penalties of perjury, and to the best of my knowledge, information and belief, that the contents of this application are true, accurate and complete.

Owner/Authorized Representative (print):	Title:
Signature:	Date: