



GREASE TRAP / GREASE INTERCEPTOR APPLICATION

All Food Service Establishments (FSE's) must submit a completed grease trap/interceptor application to the NCS D FOG Program Department.

FOOD SERVICE ESTABLISHMENT (FSE)

Customer Name: _____
Service Address: _____
Suite #: _____
City: _____
State/ZIP: _____
Phone: _____
FEIN: _____

Legal Business Name (DBA): _____
Mailing Address: _____
Suite #: _____
City: _____
State/ZIP: _____
Email: _____
Expected Operations Date: _____

Check or Circle One: Sole Proprietorship Corporation Partnership LLC
Would you like to receive your invoice via email? No Yes ; Preferred Email: _____
**If so, please check here if you would like to receive a paper invoice also: No Yes

COMPANY CONTACT (FOR CORPORATIONS/ LLCs)

Owner/Representative Name: _____
Job Title: _____
Mailing Address: _____

Phone: _____
Email: _____
Fax: _____

MARK ALL THAT APPLY:

- New Business
- Newly Constructed Building
- Change in Business Ownership
- Change in Business Name
- Change in Operations
- Existing Business (Renovations)

OTHER ESTABLISHMENT INFORMATION

Type of Establishment: _____ Menu Type: _____
Seating Capacity: _____ Est Number of Meals Served Daily: _____
Mark All That Will Be Included: To Go Dine-In Catering Food Truck/Mobile Food Truck
Hours of Operation:

M T W Th F Sat Sun

EQUIPMENT (INCLUDE SINK BOWL MEASUREMENTS)

- Grill/ Charbroiler
- Flat Top/Griddle
- Stove/Range with Oven
- Mechanical Dish-Machine
- Mop/Utility Sink (Outdoor)
- Food Prep Sink:
____ Length ____ Width ____ Depth
- 3 Compartment Sink:
____ Length ____ Width ____ Depth
- Wok Range
- Tilt Skillet/Kettle
- Steamer
- Hand Sink
- Mop/Utility Sink (Indoor)
- Pre-rinse Sink:
____ Length ____ Width ____ Depth
- 2 Compartment Sink:
____ Length ____ Width ____ Depth
- Combi Oven
- Garbage Disposal
- Steamtable
- Fryer (How Many? ____)
- Floor Drains (How Many? ____)

Please continue to next page to complete the rest of this form.

EXISTING GREASE TRAP/INTERCEPTOR INFORMATION**

Does the FSE have a grease trap/interceptor installed? _____ How many grease traps/interceptors are installed? _____

Location(s) of Grease Trap(s)/Interceptor(s): _____

Size of Grease Trap(s)/Interceptor(s): _____

How often is the grease trap(s)/interceptor(s) cleaned?

Weekly Bi-Weekly Monthly Quarterly Other: _____

Name of Grease/Waste Hauling Service Provider (If professionally cleaned): _____

Name and Job Title of Person Responsible for Cleaning (If cleaned by FSE Staff): _____

***Please take photos of all existing grease trap(s) and/or grease interceptor(s). Include the photos with this application.*

Print Full Name	Signature of Responsible Party	Date
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FATS, OILS, AND GREASE (FOG) PROGRAM: BEST MANAGEMENT PRACTICES (BMP)

Please read the following best management practices for handling FOG at your facility. Sign below to indicate your agreement to follow these practices at your facility.

- Routinely train kitchen staff in best management practices for FOG management.
- NEVER pour hot water over 140°F down a drain that is connected to a grease trap/interceptor.
- NEVER connect high temperature dishwashers to grease traps unless approved by NCSD.
- Locate grease bins, dumpsters, and other receptacles away from storm drains.
- Use a cover to transport interceptor contents to a rendering barrel. Secure outdoor grease containers.
- Provide employees with the proper tools (ladles, containers, etc.) to transport FOG materials without spilling.
- Dry wipe and scrape all pots, pans, and plates into a trash bin *before* washing.
- Always use strainers in sinks and floor drains.
- Keep records on-site of grease trap/interceptor pumping/cleaning and maintenance to provide to inspectors (for a minimum of three years).
- Witness all grease trap or interceptor cleaning/maintenance activities to ensure the device is properly operating.
- Indoor grease traps/interceptors should be pumped and cleaned out AT LEAST every 30 days or more frequently if needed.
- Outdoor grease interceptors should be pumped and cleaned out AT LEAST every 3 months or more frequently if needed.
- Request pre & post clean-out photos of your grease trap/interceptor from your grease & waste hauling service provider.

PERSON IN CHARGE OF TRAINING KITCHEN EMPLOYEES & IMPLEMENTING FOG BMPs:

Name	Signature	Job Title
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