APPENDIX A

Grease Management Program Customer Information form

If your business processes, prepares or otherwise handles food or food products, your facility is required by the City of Senoia to operate and maintain a grease interceptor that prevents the excessive discharge of fats, oils and greases to the sanitary sewer system. Please fill out this form accurately and legibly and return to:

City of Senoia Public Works Department

Office Telephone (770) 599-8922

SECTION A – GENERAL INFORMATION

1.	Facility Name:			
2.	Facility Street Address:			
	City:			
	Phone Number:	E-mail:		
3.	Billing Address (if different): DO I	NOT USE A P.O. BOX		
	Street Address:			
	City:	State:	Zip:	
4.	Owner of Premises: (If Different th	nan facility)		
	Name:			
	Address:			
	City	State	Zip	
	Telephone Number:			
5.	Designated facility Contact:			
	Name:		_	
	Address:		_	
	City			
	Phone Number:	E-mail:		
SECTION B - WA	TER SUPPLY			
1.	Name as it appears on water bill:			
2.	Additional Name, (if Applicable):			
	Address:			
	City:			
3.	Water Service Account number:			

SECTION C - FACILITY OPERATIONAL CHARACTERISTICS

1. Please choose one description that best describes your facility.

Bakery	Child Care	Hotel / Motel
Club / Organization	Ice Cream Shop	Coffee Shop
Nursing Home / Hospital / Medical	Office Building	Religious Institution
Drive Through (only)	Restaurant	School
Fast Food Restaurant	Seasonal Restaurant	Supermarket
Full Service Restaurant		

2. Please indicate each item that you currently have in your facility and the quantity of each:

Grill	Pre Rinse Sink
Oven	Garbage Disposal
Dishwasher	4 Bay Sink
Tilt Kettle/Crock Pot	3 Bay Sink
Mop Sink	2 Bay Sink
Deep Fryer	Single Bay Sink
Floor Drains	Hand Sink

3. Provide a brief copy of the indoor and outdoor plumbing floor diagrams, which should include the location of all water meters, facility sewer connections, grease interceptors, sinks, floor drains, dishwashers, restrooms, etc.

4. What is the seating capacity of your facility?

a. What are the days and hours of operation (include prep and clean up)?

Monday	 Time	Tuesday	 Time
Wednesday	 Time	Thursday	 Time
Friday	 Time	Saturday	 Time
Sunday	 Time	TOTAL HOURS	 Hrs.

SECTION D - WASTEWATER DISCHARGE INFORMATION

1. Please check the item which best describes your current wastewater discharge.

Existing Sewer Discharge

Existing Septic System

Proposed (new) Sewer Discharge

2. Are there any changes or expansions planned in the next three years that could alter the wastewater volume and characteristics? (Attach additional sheets if needed)

SECTION E - TREATMENT

1. Do you have a grease interceptor or grease trap?

Interceptor Trap Both None 2. Complete the following for all grease removal devices(s): a. Make and Model: Location (kitchen, parking lot, etc): Capacity of Grease removal device (in gallons): b. Make and Model: Location (kitchen, parking lot, etc): Capacity of Grease removal device (in gallons): 3. If the INDOOR grease trap is being maintained, how do you dispose of the waste after cleaning of the trap? Contractor cleans and disposes of Grease Clean myself and place waste in barrels and contractor disposes of grease Is there proof of service/disposal of units? (Provide proof of copies of manifest) 4. If contractor(s) cleans the INDOOR or OUTDOOR grease removal device(s), please list the following: Contractor Name: Address: _____ City: _____ State: _____ Zip: _____ Telephone Number: _____ EPD FOG Permit Number: (note: all disposal companies in Georgia must have a State FOG Permit Number and operate under State Laws) 5. If your facility has grill/ovens, which type of exhaust cleaning system do you use? Automatic Manual 6. Are there any additives placed in the plumbing, grease interceptor or grease trap(s)?

7. If yes to question 6 above, please complete the following and attach a MSDS sheet for each product:

Yes

Additive Name:	Fre	equency:
Additive Name:	Fre	equency:

No

(i.e. Enzymes, bacteria, etc.?)

SECTION F – RECYCLING

Yes No If yes, which company or companies recycles your grease? Name:
Name:
Address: City: Telephone Number:
Address: City: Telephone Number:
City: Zip: Telephone Number:
2. Is there a recycling container on site?
Yes No If yes, how many recycling container are on-
3. Does your company have pollution prevention measures implemented?
Yes No
If yes, explain briefly the pollution prevention measures that are implemented.

The customer shall resolve all unknowns prior to the first inspection

AUTHORIZED REPRESENTATIVE STATEMENT:

I certify that I have received and read Grease Management Program of the City of Senoia Water and Sewerage Code and understand that all food service facilities must have a grease removal device before discharge of fats, oils and greases to the City of Senoia sanitary sewer system.

I further certify under penalty of law that this document and all attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the information, the information submitted is, to the best of my knowledge and belief, true, accurate, and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine or imprisonment for knowing violations.

Name:	
Title:	
Signature:	Date:

RETURN THIS FORM TO:

City of Senoia Public Works Department
80 Main Street

Senoia, GA 30276

ATTN: Fog Program

FOR OFFICE USE ONLY

Name of Inspector:			
Last known date of Inspection:			
Last known date of Interceptor/Gr	ease Trap Service:		<u>.</u>
Cleaning Cycle:	days		
Are manifest on file at location?	(Up to 3 yrs.)	Yes	No
If not, how long has location been	on program and wh	y do they not ha	ve proof/manifest?

Inspector Signature:_____ Date: _____