

FOOD SERVICE

PRETREATMENT APPLICATION

Please complete the application and return to: **Persigo Wastewater Treatment Plant** or **City Hall Questions? Call (970) 256-4180 Fax (970) 245-8620**

Facility Name:								
Facility Location:								
Mailing Address:								
Facility Owner:								
Facility Contact:								
Name:	Title:	Phone #						
	e-mail address:							
CERTIFICATION STATEMENT I 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 person or persons who manage the system, or those persons directly responsible for gathering 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 and imprisonment for knowing violations. (Must be signed by Owner/Officer/Manager of the company) Printed Name & Title:								
RECEIPT INFORMATION FOR CITY OF GRAND JUNCTION, W	WTP OFFICE USE ONLY;							
Permit Application Fee: \$ 50.00 for facilities without required grease interceptor Payable to the City of Grand Junction \$165.00 for facilities with required grease interceptor Account Number 902-615-260-4340_15								
Check Paid by:	Check Number	::						
Received By(signature):	Date Fee Rece	ived:						
TREASURER RECEIPT NUMBER:	Date Of Treasu	ırer Receipt:						

Revised: 8/2/23

1) Type of Food Service Facility:						
☐ Full Service ☐ Fast Food ☐ Limited Menu ☐ Catered ☐ Institutional ☐ Other (describe):						
Briefly describe types of food prepared at facility:						
*Attach A Copy Of Your Menu						
2) Operations:						
Seating Capacity (Indoor/Outdoor): or Number of Residents/Patients: Average Daily Servings: Average Number of Employees:						
Operating Hours:						
Operating Days: Sun Mon Tue Wed Thu Fri Sat						
3) Water Provider:						
Name on Water Bill (if known): Water Account Number (if known):						
4) Briefly describe kitchen management practices that will be utilized to minimize fats, oils and grease discharged to sewer system (Best Management Practices):						
5) Is cooking oil reclaimed?						
If yes, Name of Contractor:						
6) Is facility equipped with a grease interceptor?						
If yes: Interceptor Capacity:gallons Location of Interceptor: Frequency of Cleaning/Pumping: Contractor:						

NOTE: A grease interceptor is a two-compartment, concrete chamber with a minimum capacity of 750 gallons, which is located in-ground outside a food service facility. Most often, grease interceptors are located in the parking lot and can be recognized by the two manhole lids that cover the accesses to the interceptor.

7) GREASE INTERCEPTOR SIZING TABLE

Fixture Type	Number of Fixtures	Flow Gal/min	•	Total Flow	
Kitchen Area Sinks	Tixtures				
Single Compartment	х	20	=		
Double Compartment	X	25	=		
Triple Compartment	X	30	=		
Mop / Clean-up	x	20	=		
Dishwashers					
Up to 30 gallon capacity	X	15	= .		
30 to 50 gallon capacity	X	25	= .		
50 to 100 gallon capacity	X	40	= .		
		Total Surge Flo	w = .		
		Detention Tin	ne .	X 10	
	Required Grease	Interceptor Capaci	ty =		
*	Minimum approved siz	e is 750 gallons			
		, and the second			
8) Use of Garbage Disposal Units?	Yes No				
If yes, does unit discharge wastew	rater to grease intercep	tor? Yes	No		
9) Identify Floor Drains in Kitchen A	rea:				
Type (e.g. 4 inch, round) Locat	<u>tion</u>		<u>Drains T</u>	o Interceptor	?
			Yes	☐ No ☐	Unknown
			Yes Yes	☐ No ☐	Unknown
			Yes Yes	No L	Unknown
			∐ Yes	∐ No L	Unknown
40) 4 1 11-1		7 v			
10) Are kitchen area floor drains cov	vered with screens?	」Yes □ No			
11) Facility equipped with a comme	ercial hood and /or exh	aust fan(s)?	Yes	No	
If Yes, Frequency of cleaning:					
Method of cleaning:					
Contractor:					
Disposal method:					

12) Attach a Site Plan, or Provide a Sketch showing:

- * Approximate square footage of facility
- * Kitchen Diagram (sinks, dishwasher, floor drains, appliances, etc)
- * Materials Storage (inside and outside storage)
- * Restrooms
- * Grease Interceptor Location
- * Outside Storm Drains (if known)

NOTICE TO SIGNING OFFICIAL

All food service facilities are required to complete a City Food Service Application to determine applicability of interceptor requirements and to determine proper interceptor sizing. The City requires an interceptor be installed at applicable facilities. If an interceptor is required it shall be installed at the expense of the facility owner or lessee prior to opening for business. The facility owner or lessee is responsible for determining the feasibility of the interceptor installation and for performing all engineering, plumbing and design work associated with the interceptor installation.

1) In consideration of the granting of a discharge permit/application, the company agrees:

- a) To furnish any additional information relating to the installation or use of the industrial sewer for which an industrial discharge permit is sought as may be requested by the City of Grand Junction.
- b) To accept and abide by all provisions of the Grand Junction City Code, Chapter 13.04 and Fats, Oils and Grease Sector Control Policy.
- c) To operate and maintain any waste pretreatment facilities, as may be required, in an efficient manner at all times, and at no expense to the City.
- d) To cooperate at all times with the City and its representatives in their inspecting, sampling, and study of the industrial wastes, and any facilities provided for pretreatment.
- e) To notify the City immediately in the event of any accident, or other occurrence that occasions a contribution to the POTW of any wastewater or substances prohibited by City, State, or Federal law.

Mail Completed Form To:

Industrial Pretreatment Program 251 27 Road Grand Junction, CO 81503 970-256-4180