

Food Service Facility - Grease Control Permit Application

City of Mt. Juliet

No Permit issued until all inspections are completed.

Name of Facility: _____

Address: _____

City: Mt. Juliet State: TN Zip Code: 37122

Phone #: _____ Fax #: _____

Authorized Representative Information

Name of Authorized Representative: _____ Title: _____

Email Address: _____ Phone #: _____

Owner Information (if different from Authorized Representative)

Name of Owner: [Mr.] [Ms.] _____

Email Address: _____ Phone #: _____

FACILITY INFORMATION

Available Seating: _____ # of Employees: _____

Describe type of foods that will be served: American

Days facility is in operation: (please check days)	MON	TUES	WED	THUR	FRI	SAT	SUN
	<input type="checkbox"/>						

Hours of Operation: _____

1. Are kitchen sinks connected to a garbage disposal? Yes _____ No _____

2. Is dishwasher connected to grease control equipment? Yes _____ No _____

3. Are pots, pans, dishes, etc.. "dry wiped" before washing? Yes _____ No _____

4. Identify type of cooking equipment used:
Grill Deep fryer
Wok Stove Oven

Other (describe): _____

5. Two-Compartment Sink? _____ Three-Compartment Sink? _____ *Mop Sink? _____
* Mop sink must connect to grease interceptor

Grease Control Equipment

1. Is a **grease trap*** installed at facility? Yes_____ No_____

(* A **grease trap** is an indoor unit, normally under the sink w/ 50 gallons or less capacity

(If answer to Question 1 is "No" then go to Question 7)

2. Number of grease traps installed: _____

Under sink trap size: [Minimum 20 gallon / 40 lb] _____

3. Grease Trap capacity / volume: _____ gallons

4. Frequency grease trap is cleaned: Bi-Weekly____ Weekly____ Bi-Monthly____ Monthly____

5. Describe method of disposal for Grease Trap contents (waste hauler, recycler, solid waste, etc...) _____

6. Grease Trap **must** have Flow Restrictor on influent? Yes_____ *No_____

*Explain _____

7. Is a **grease interceptor** * installed at facility? Yes_____ No_____

(* A **grease interceptor** is an outdoor, underground grease retention unit w/ baffles; normally 250 to 1000 gallon capacity)

8. Grease Interceptor Capacity or volume: _____ gallons

9. Are enzymes, biological or microbiological agents, or chemicals added to the Grease Interceptor for control of grease? Yes_____ No_____

10. Frequency Grease Interceptor is pumped out is minimum 90-days _____

11. Name of Grease Waste Hauler (cleaner/pumper) used: _____

[*Keep pump manifest / envoice in facility for inspections]

12. Size proposed grease control equipment? 1000 gallons?____ 1500 gallons?____
2000 gallons?____ 2 tanks in a series?____ Other:_____

*****Attach copy of plumbing plans for kitchen area and food preparation area only.**

Certification Statement

I certify under penalty of law that the above mentioned information is true and accurate to the best of my knowledge.

Signature: _____

Date: _____

Print Name: _____

Return completed form to:

**Public Works Dept.
71 East Hill Street
Mt. Juliet, TN 37122
Email: gpage@cityofmtjuliet.org**