



Industrial Pretreatment Program
Persigo Wastewater Plant
2145 River Road
Grand Junction, CO 81505
970-256-4180

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: _____

Signature: _____ **Date:** _____

RECEIPT INFORMATION FOR CITY OF GRAND JUNCTION, WWTP 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 Received:** _____

TREASURER RECEIPT NUMBER: _____ **Date Of Treasurer Receipt:** _____

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: City of GJ Ute Water Other: _____

Name on Water Bill (if known): _____

Water Account Number (if known): _____

4) Briefly describe kitchen management practices that are designed to minimize oil and grease discharge to sewer system (Best Management Practices):

5) Is cooking oil reclaimed? Yes No

If yes, Name of Contractor: _____

6) Is facility equipped with a grease interceptor? Yes No

If yes: Interceptor Capacity: _____ gallons

Location of Interceptor: _____

Frequency of Cleaning/Pumping: _____

Contractor: _____

7) GREASE INTERCEPTOR SIZING TABLE

Fixture Type	Number of Fixtures	X	Flow Gal/min	=	Total Flow
Kitchen Area Sinks					
Single Compartment	_____	X	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 Flow				=	_____
Detention Time					X 10
Required Grease Interceptor Capacity				=	_____

* Minimum approved size is 750 gallons

8) Use of Garbage Disposal Units? Yes No

If yes, does unit discharge wastewater to grease interceptor? Yes No

9) Identify Floor Drains in Kitchen Area:

<u>Type (e.g. 4 inch, round)</u>	<u>Location</u>	<u>Drains To Interceptor?</u>		
_____	_____	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Unknown
_____	_____	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Unknown
_____	_____	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Unknown
_____	_____	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Unknown

10) Are kitchen area floor drains covered with screens? Yes No

11) Facility equipped with a commercial hood and /or exhaust 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.