



## FATS OILS AND GREASE PROGRAM FOOD SERVICE ESTABLISHMENT QUESTIONNAIRE

1. FACILITY INFORMATION				
Facility Name:	Facility Address:			
Franchise/Business Name:	Mailing Address:			
Primary Contact:	Alternate Contact:			
Title:	Title:			
Phone:	Phone:			
Email:	Email:			
Does this company own or rent the building (check one): <input type="checkbox"/> Own <input type="checkbox"/> Rent				
Property Owner (if rented):				
Property Owner Address:	Property Owner Phone Number:			
Hours of Operation:	Number of Employees:			
Seating Capacity:	Number of Meals Served Per Day:			
Average Monthly Water Usage (gal):				
Does this facility obtain water from a source other than MAWC? <input type="checkbox"/> Yes <input type="checkbox"/> No				
2. FACILITY TYPE				
Fast Food Restaurant	Institutional Cafeteria	Brewery	Nursing Home	
Full Service Restaurant	Hotel	Winery	School	
Drive-Through Only	Convenience Store	Corporate Cafeteria	Butcher Shop	
Supermarket/Grocery	Hospital	Coffee Shop	Church	
Ice Cream Shop	Bakery/Pastry Shop	Fire Hall		
Other:				
3. NUMBER OF FOOD PREPARATION FIXTURES				
Deep Fryers	Stoves	1-Compartment Sinks	Dishwashers	Floor Sinks/Floor Drains
Grills	Tilt Kettles	2-Compartment Sinks	Garbage Disposals	Low Temperature Sanitizers
Ovens	Wok Ranges	3-Compartment Sinks	Mop Sinks	Pre-Wash Sinks
Other:				
4. GREASE INTERCEPTOR INFORMATION				
Number of Grease Interceptors:			Grease Interceptor Type:	
Grease Interceptor Location:			Cleaning Frequency:	
Cleaning Performed By:			Grease Interceptor Size/Capacity:	
Date of Last Cleaning:			3 Years of Cleaning Records Available? <input type="checkbox"/> Yes <input type="checkbox"/> No	
Comments:				

**5. USED FRYER OIL MANAGEMENT**

Location of Used Fryer Oil Storage:

Name of Waste Fryer Oil Hauler:

Frequency of Pickup:

Gallons of Fryer Oil Per Pick Up:

**6. BEST MANAGEMENT PRACTICES BEING EMPLOYED (check all that apply)**

- |   |   |
|---|---|
| Proper Grease Disposal: <input type="checkbox"/>            | Employees Trained Specific to Inside Grease Traps: <input type="checkbox"/>                       |
| Dry Wiping: <input type="checkbox"/>                        | Kitchen Floor Drains Connected to Grease Interceptor: <input type="checkbox"/>                    |
| Hood Cleaning Techniques: <input type="checkbox"/>          | Mop Water Drained to Grease: <input type="checkbox"/>   |
| Drain Screens: <input type="checkbox"/>                     | Witnessing Outside Grease Trap Cleaning: <input type="checkbox"/>                                 |
| “No Grease” Signs Posted at Sinks: <input type="checkbox"/> | Employee Training for Spill Containment/Cleanup: <input type="checkbox"/>                         |
| Dry Sweeping: <input type="checkbox"/>                      | Dry Absorbent Material Available and Used for Floor Spills: <input type="checkbox"/>              |
| Flow Control Devices Functioning: <input type="checkbox"/>  | Floors Kept Clean to Reduce the Amount of Solids Entering the Separator: <input type="checkbox"/> |
|   | Solids Interceptors in Drain Lines Connected to Garbage Disposal: <input type="checkbox"/>        |

List Other BMPs in Use:

Additional Comments:

I have personally examined and am familiar with the information submitted in this document and attachments. Based upon my inquiry of those individuals immediately responsible for obtaining the information reported herein, I believe that the submitted information is true, accurate, and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine and/or imprisonment.

\_\_\_\_\_  
Name of Official

\_\_\_\_\_  
Title

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date