

## TOWNSHIP OF WEST WINDSOR 271 Clarksville Road, PO Box 30 West Windsor, NJ 08550 Phone 609-936-8400, Fax 609-799-2136

## OPERATIONAL GREASE CONTROL PLAN APPLICATION FOR EXISTING MULTI-USE PROPERTIES

Directions: Complete this form and submit for review to the West Windsor Township Engineering Department along with a copy of the sewer system as-built and supporting documentation prior to September 9, 2009.

## **Section I. General Information**

Date:	Name of Development:			
Location:				
Owner:				
Address:				
Phone:	Fax: E	mail:		
Emergency Contact #1:		Phone:		
Emergency Contact #2:		Phone:		
Person Responsible for Grease	e Control Plan Implementation: _			
Position:	Phone:			
Total SF of Multi-Use Propert	ty: Total No. o	of Businesses:		
Application Category: (Check all that apply)				
Existing Facility	Renovation			
Change of Ownership	☐Violation Abatement			

<u>Section II. Individual Establishment Descriptions:</u> Provide the following information for each Retail Food Establishment located on the property. Attach additional pages as necessary.

1. Name of business:	
Square Footage of business:	No. of Grease Control Devices:
Internal (hydromechanical) Grease Interceptor	External (Gravity) Grease Interceptor
Other	
Capacity of Grease Control Devices:	
Locations:	
2. Name of business:	
Square Footage of business:	No. of Grease Control Devices:
Internal (hydromechanical) Grease Interceptor	External (Gravity) Interceptor Device
Other	
Capacity of Grease Control Devices:	
Locations:	
3. Name of business:	
Square Footage of business:	No. of Grease Control Devices:
Internal (hydromechanical) Grease Interceptor	External (Gravity) Grease Interceptor
Other	
Capacity of Grease Control Devices:	
Locations:	

## **Section III. Grease Control Maintenance**

Professional Service Information:
Name of Servicing Agent:
Address:
Phone:
Describe your sewer cleaning schedule/maintenance schedule:
Describe your sewer self-inspection schedule:
Describe the control measures you have established to monitor the grease control efforts of the Retail Food Establishments on this property.
How many drums or containers are provided onsite for grease waste and where are they located?
How often are these refuge areas self inspected?
Grease Waste Renderer Information:
Name of Renderer:
Address:
Phone:

 $\frac{Section\ IV.\ Grease\ Control\ Plan\ Checklist:}{(The\ following\ \underline{MUST}\ be\ maintained\ onsite.)}$ 

	A site plan prepared by a licensed design professional locating all sewer laterals, connections, manholes, inspection ports, monitoring pits or sampling manhole, EGIs, and related elevations; locations housing IGIs, grease retention capacities for EGIs and supporting calculations.		
	Maintenance plans, self-inspection schedules for sewer lines and individual retail food establishments and related logs.		
	Written rules and requirements for FOG discharging establishments located on the property. A copy should be attached to this application.		
	Manufacturer's documentation and maintenance logs for all chemical additives, alarms, pumps, filters or similar technologies installed in association with FOG control on the property.		
	Tools needed to provide access to grease control devices.		
	Inspection equipment.		
	Emergency spill kits for clean-up of grease spills, (e.g.,. absorbent pads, kitty litter.)		
	Receipts for professional cleaning services.		
Section	on V. Certification		
I here	by certify that the information pres	sented on the application is true and accurate.	
	er (Print)	Signature	
Desig	n Professional (Print)	Signature	
For C	Office Use Only:		
Date	Received Action		