



TOWNSHIP OF WEST WINDSOR
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OPERATIONAL GREASE CONTROL PLAN APPLICATION
EXISTING ESTABLISHMENTS

Directions: Complete this form and attach a schematic diagram showing the plumbing fixtures and related piping which details the establishment's grease- waste flow.

SECTION 1. GENERAL INFORMATION

Name of Establishment: _____ Date: _____

Location: _____ Phone: _____

Owner: _____

Address: _____

Phone: _____ Fax: _____ Email: _____

Emergency Contact: _____ Phone: _____

Person Responsible for Grease Control Plan Implementation: _____

APPLICATION CATEGORY: (Check all that apply)

Existing New Construction Renovation

Change of Ownership Violation Abatement

Operation:

Hours: Weekdays: _____ Weekends: _____

Seating Capacity: _____ Square Footage: _____

Check all of the below descriptions that apply to your establishment.

- | | | | |
|--|-------------------------------------|--------------------------------------|--|
| <input type="checkbox"/> Food Market | <input type="checkbox"/> Restaurant | <input type="checkbox"/> Take Out | <input type="checkbox"/> Delivery |
| <input type="checkbox"/> Convenience Store | <input type="checkbox"/> Catering | <input type="checkbox"/> Coffee Shop | <input type="checkbox"/> Pre-packaged Only |
| <input type="checkbox"/> Ice Cream Shop | <input type="checkbox"/> Snack Bar | <input type="checkbox"/> Seasonal | <input type="checkbox"/> Banquet Hall |

SECTION 2. EQUIPMENT

Table #1 Grease Control Devices – List all of the grease control devices located at this establishment, (i.e. grease interceptors, grease recovery devices). See Page #5.

Table #2 Equipment Discharging into Grease Control Devices - List all sinks, floor drains, and food related equipment which discharge through grease control devices. See Page #6.

Dishwashers: Is an automatic dishwasher located onsite? N Y

Manufacturer _____ Model _____

Discharge Rate (GPM) _____

Does the dishwasher discharge through the grease interceptor?
(If yes, please include in table #2) N Y

Is a pre-rinse station provided adjacent to the dishwasher? N Y

Does pre-rinse discharge through the interceptor? N Y

Have strainers been provided on all food equipment and floor drains? N Y

Is there a food grinder or garbage disposal unit installed in this kitchen? N Y

Are sinks in prep areas which do not go to grease waste properly labeled? N Y

List below any additional equipment used onsite to achieve grease control.
Example: biological systems, alarms, pumps, filters, solids separators, etc.

SECTION 3. INTERCEPTOR MAINTENANCE

Method of Cleaning: (Check all that apply.)

Self Cleaning (Attach a copy of written cleaning procedures.)

Professional Service

Name of Servicing Agent: _____

Address: _____

Phone: _____

Combination of self-cleaning and professional service. Describe below.

How often is the integrity of the interceptor self-inspected? _____

Cleaning Intervals: (Check method used.)

Time Based _____/week_____/month_____/year

Inspection Based _____ INCHES = _____ %CAPACITY

Frequency of self-inspection _____

Waste Disposal

Black Oil – Method of Disposal: _____

Yellow Oil – Waste Oil Recycled? Y N

Name of Renderer: _____ Phone: _____

Size of Onsite Storage: _____ Location: _____

Are waste containers stored on an impervious surface? Y N

Spill Control Kit Onsite? Y N

Where do you store manifests for waste oil? _____

SECTION 4. EMPLOYEE EDUCATION

When and how are employees educated on Best Management Practices for Grease Control?

SECTION 5. CERTIFICATION

I hereby certify the information furnished on this application is accurate and a true representation of the operation of this facility.

Signature of Applicant/Owner: _____ Date: _____

Checklist:

Documentation to be maintained onsite:

- A schematic of the grease waste piping and control. (Plans)
- Manufacturer specification sheets for grease control devices
- Grease Interceptor Maintenance Logs
- Grease Interceptor Self Inspection Logs
- Employee Education Logs
- Copy of site specific BMP's for Grease Control in Retail Food Establishments
- Manifests for Grease Waste Rendering
- Contracts and receipts for professional services

Tools/Equipment to be onsite:

- Access tools for grease control devices.
- Inspection tools for grease interceptors.
- Spill kits for grease spills.

TABLE #1 – GREASE CONTROL DEVICES

UNIT #	TYPE OF GREASE CONTROL	MANUFACTURER	MODEL #	CAPACITY	LOCATION
<i>Example</i>	<i>Internal grease trap (hydomechanical)</i>	<i>Zurn</i>	<i>GT2700-50</i>	<i>50 lbs</i>	<i>Main prep kitchen</i>
1					
2					
3					
4					
5					
6					

TABLE #2 – EQUIPMENT DISCHARGING INTO GREASE CONTROL DEVICES

DISCHARGING EQUIPMENT	LOCATION	DESIGNATED RECEIVING GREASE CONTROL DEVICE
<i>Example:</i> <i>Prep Sink</i>	<i>Bakery</i>	<i>#2</i>