

**Food Service Facility - Grease Control Permit Application
City of Mt. Juliet**

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: _____

Email Address: _____ Phone #: _____

FACILITY INFORMATION

Available Seating: _____ # of Employees: _____

Approximate # of meals served per day: _____

Days facility is in operation: (please check days)	MON []	TUES []	WED []	THUR []	FRI []	SAT []	SUN []
Hours of Operation:							

1. Are kitchen sinks connected to a garbage disposal? Yes____ No____

2. Is dishwasher connected to grease trap? Yes____ No____

3. Are pots, pans, dishes, etc.. "dry wiped" before washing? Yes____ No____

4. Identify type of cooking equipment used: Grill [] Deep fryer []

Stove [] Other (describe): _____

5. What is done with grill cleanings and deep fat fryers oil? _____

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: _____

3. Grease Trap capacity / volume: _____ gallons

4. Frequency that Grease Trap is cleaned: _____

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

6. Estimate monthly volume of Grease Trap waste disposed: _____ gallons

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 that Grease Interceptor is serviced (cleaned or pumped out): _____

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

12. Do you have copies of manifests from Grease Hauler? Yes _____ No _____

13. When was the last time the facility's grease interceptor was cleaned? _____

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:

**Grease Control Program
Attn: Mr. George Page
City of Mt. Juliet
71 East Hill Street
Mt. Juliet, TN 37122**