



Hopkinsville Water Environment Authority

Food Service Establishment - Grease Control Equipment Inquiry

1. PERMIT APPLICATION NUMBER: _____
 2. New facility? Yes No 3. Upgrade to an existing facility? Yes No

4. If upgrade to an existing facility, is kitchen area and/or food preparation area effected? Yes No

5. Name of Facility: _____

6. Address: _____

7. City: _____ State: KY 8. Zip Code: _____

9. Phone #: _____ Fax #: _____

Authorized Representative Information

10. Contact Name: (Mr) (Ms) 11. Title: _____

12. Phone #: _____ Email address: _____

FACILITY INFORMATION

13. Available Seating: _____ 14. # of Employees: _____ 15. Approximate # of meals served/day: _____

16. Days and Hours of Operation: _____

17. Describe type of foods that will be served (attach menu if available): _____

18. KITCHEN FIXTURES (mark all that apply and include number & if applicable the drain size for each one marked)

	#	drain size (inches - diameter)		#	drain size (inches - diameter)
<input type="checkbox"/> 3 Compartment Sink	_____	_____	<input type="checkbox"/> Floor sink	_____	_____
<input type="checkbox"/> 2 Compartment Sink	_____	_____	<input type="checkbox"/> Wok	_____	NA
<input type="checkbox"/> Hand Sink	_____	_____	<input type="checkbox"/> Fryer(s)	_____	NA
<input type="checkbox"/> Dishwasher	_____	_____	<input type="checkbox"/> Grill	_____	NA
<input type="checkbox"/> Mop Sink	_____	_____	<input type="checkbox"/> Stove/Oven	_____	NA
<input type="checkbox"/> Floor Drains	_____	_____	<input type="checkbox"/> Other: _____	_____	_____

19. Grease Recycle Bin/Container available?: Yes No

20. Have reviewed Best Mgt. Practices(BMPs) for Fats,oils and grease control? Yes No

Grease Control Equipment *Refer to Instruction Cover sheet "Questions 21 through 23", or website provided below

21. Type of Grease Control Equipment Proposed? Interceptor Undersink Trap Floor Trap

22. Attached copy of calculations for Grease Control Equipment Sizing? Enclosed

23. Size of proposed grease control equipment? Other(describe): _____

500 gallons 750 gallons 1,000 gallons 1,500 gallons 2,000 gallons

Two Interceptors in Series: Size of Each Tank _____ gallons

20gpm/40pound 25gpm/50pound 35gpm/70pound 50gpm/100pound

24. Attach copy of plumbing plans for kitchen area and food preparation area only.

25. SUBMITTAL OF FORM: Email to: DLancaster@hwea-ky.com or,

Fax to: 270-887-4244, ATTN: HWEA FOG Program or,

Mail to: HWEA FOG Program, P.O. Box 628, Hopkinsville, KY 42240