

City of Franklin 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: TN 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: _____

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"*

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 1000 gallons 1500 gallons 2000 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 juand@franklintn.gov or,

Fax to: **615- 791-3208**, ATTN: FOG Program or,

Mail to: **City of Franklin WWTP, Attn: Juan Davis, 135 Claude Yates Dr, Franklin, TN 37064**