CITY OF McPHERSON

Grease Control Permit Application

A. Application Type (select one)

- ☐ New or First Time Permit Application
- ☐ Renewal of Existing Permit
- ☐ Request to Modifiy Existing Permit

Grease Control Permit (GCP) Type [for official use only]

- ☐ Class A (facilities with FOG control devices)* $10/mo
- ☐ Class B (facilities without FOG control devices) $20/mo

*devices must be operational and maintained

B. Ownership Information

Owner (corporation, LLC, LLP, sole proprietor): _____

Owner Mailing Address: _____

Authorized Representative Name: _____ Title: _____

Authorized Representative Email: _____ Phone No.: _____

Mail Permit, Renewal, and Inspection Reports To: ☐ Owner Address ☐ Facility Address ☐ Other (add in section J)

C. Facility Information (please list the contact person who will be responsible for managing the local grease control permit)

Facility Name: _____

Facility Address (Street, City, Zip): _____ Phone No.: _____

Facility Contact Person: _____ Title: _____

Contact Person Email: _____ Phone No.: _____

Days of Operation: ☐ Mon ☐ Tue ☐ Wed ☐ Thu ☐ Fri ☐ Sat ☐ Sun

Hours of Operation: _____ _____ _____ _____ _____ _____ _____

D. Facility Use Information

Select / Describe Use that best describes the Facility

- ☐ Apartment/Condo/Club House
- ☐ Hotel/Motel
- ☐ Commercial/Industrial Bakery
- ☐ Child/Adult Day Care
- ☐ Assisted Living
- ☐ Cafe/Coffee Shop
- ☐ Convenient Store/Gas Station
- ☐ Processing/Manufacturing
- ☐ Bakery
- ☐ Cafeteria
- ☐ Full Service Restaurant
- ☐ Supermarket/Grocery
- ☐ Butcher/Fish/Meat Market
- ☐ Hospital
- ☐ Fast Food Restaurant
- ☐ Other _____

E. Fats, Oils & Grease (FOG) Control Device Information

List all FOG control devices in use at this facility. Specify if grease interceptor, grease trap, grease removal device, or alternate method.

☐ Check here if no FOG devices are currently in use.

No.	Make & Model	Material (Metal, Plastic, Concrete, other)	Capacity (gpm/gal/lb)	Location (indoor or outdoor)

F. Kitchen Equipment Information (Check all that apply)

- ☐ Three Compartment Sink
- ☐ Dish Washer (low temp)
- ☐ Dish Washer (=>180 F)
- ☐ Garbage Disposal
- ☐ Floor Drain (not sink)
- ☐ Flat Top Grill/Griddle
- ☐ Oil/Deep Fat Fryer
- ☐ Wok

How is collected yellow grease currently disposed of?: _____

Yellow Grease: Fats, oils, and grease that has not been in contact or contaminated from other sources (water, wastewater, solid waste, etc.) and can be recycled. Yellow grease is normally stored in a grease recycle container for beneficial reuse. A typical yellow grease is fryer oil.

How is collected brown grease currently disposed of?: _____

Brown Grease: Fats, oils, and grease that is discharged to the grease control equipment. Grease generated during dish washing and cleaning would be considered brown grease.

G. Current Best Management Practices (BMP) being implemented

Please check each BMP that you are currently performing. If you don't know the answer leave the box empty.

- ☐ "No Grease" signs are posted above sinks and in front of dishwashers
- ☐ Staff have been instructed to never put fats, oils, or grease down a sink drain or toilet
- ☐ Make sure water draining to a trap or interceptor is less than 140 degrees F
- ☐ Use a three compartment sink system. (wash/rinse/sanitize)
- ☐ Dry wipe pots, pans, and dishware prior to dishwashing
- ☐ Dispose of food waste by recycling and/or solid waste removal
- ☐ Use strainers over sink drains to catch food waste from cold water prewashing
- ☐ Contain any grease/oil spill with cat litter, oil dry, or wood shavings, then discard in trash
- ☐ Grease dumpster is located away from any storm drains
- ☐ Grease dumpsters and/or oil recycle storage containers are covered
- ☐ Waste cooking oil is recycled using a licensed disposal service
- ☐ Records are kept of disposal of waste cooking oil
- ☐ Grease traps are cleaned per manufacturers recommendations and frequently enough
- ☐ Employees have the proper training, tools, and PPE to service the grease trap
- ☐ Records are kept of all cleaning/maintenance on the grease trap
- ☐ Grease interceptors are serviced by a licensed contractor on a regular basis
- ☐ Employees witness the grease interceptor maintenance (helps insure proper and thorough cleaning)
- ☐ Records are kept of all cleaning/maintenance on the grease interceptor
- ☐ Staff have current training on kitchen BMP's to manage fats, oils, and grease they will encounter
- ☐ Records are kept of all employee FOG BMP training

List any other BMP's that you are currently performing to help eliminate FOG from entering the sanitary or stormwater sewers

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_____

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H. CERTIFICATION BY APPLICANT

****COMPLETION OF THIS SECTION IS REQUIRED****

The undersigned authorized representative of (print name of owner) _____ is fully aware that the statements made in this application for a grease control permit are true, correct and complete. The undersigned understands that discharges of FOG to the public sanitary sewer that exceed the standards set forth in Municipal Code 86-227 or in quantities that may affect or hinder the operation of the POTW is a violation of the Code. It is further acknowledged that a permit, if granted by the City, is not transferable and that notification shall be provided to the City upon sale, change of ownership or relocation of the permitted facility.

_____	_____	_____
Name of Authorized Representative	Signature of Authorized Representative	Date

I. Permit Application Checklist

- ☐ All required fields have been completed in the permit application. Incomplete applications will not be accepted.
- ☐ The BMP questionnaire (part G) has been filled out to the best of your ability.
- ☐ The application has been signed and dated by an authorized representative.
- ☐ A copy of the current food menu is attached to this application.
- ☐ If a commercial grease hauler is currently being used, attach a copy of their hauling manifest form including their contact information.
- ☐ If you are currently operating a grease interceptor and will be requesting a variance on the pumping frequency requirements, attach a minimum of one years historical records to support the request. A variance will not be granted without verifiable written records.

J. Additional Information by Applicant

Please include any additional comments that would be helpful in evaluating this application.

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If you have any questions regarding this application or the Grease Management Program, contact;

Jeff Woodward, P.E.	Vern Bonham	Michael Wagner
Director of Public Works	Grease Management Coordinator	Wastewater Superintendent
620.245.2545	620.798.1009	620.245.2540

Where to send

The completed application should be sent to the following address:
(do not include any form of payment along with this application)

City of McPherson Kansas
Grease Management Program
400 E. Kansas Avenue
P.O. Box 1008
McPherson, Kansas 67460