

**WASTEWATER DISCHARGE QUESTIONNAIRE FOR FOOD SERVICES**  
**Form C**

1. Name of property owner: \_\_\_\_\_

2. Name of business owner, if different from above: \_\_\_\_\_

3. Name and address of business establishment: \_\_\_\_\_

\_\_\_\_\_

4. Phone number of business: \_\_\_\_\_

5. Name, address, and phone number of business owner (if different from above): \_\_\_\_\_

\_\_\_\_\_

6. Name of responsible official for business at this address: \_\_\_\_\_

7. Is this an existing facility or a new one? \_\_\_\_\_

8. Describe in detail, any source of non-sanitary wastewater discharges:  
(food preparation wastes, boiler blow down, etc.) \_\_\_\_\_

\_\_\_\_\_

9. Do you have a grease interceptor or grease trap (describe, size)? How is it serviced  
(frequency), and by whom? How is greased disposed of? \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

10. What is done with spent cooking grease and how much is generated? \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

11. What janitorial cleaners are there (types, usage, storage)? \_\_\_\_\_

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\_\_\_\_\_

\_\_\_\_\_

12. Do you have an automatic dishwasher (hours/day usage, volume of water consumption, discharge water temperature)? \_\_\_\_\_

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13. If a dishwasher is used is it connected to a grease interceptor or grease trap? \_\_\_\_\_

14. How many sinks are in the facility and how are they used? (Pots and pans and/or hand washing.) \_\_\_\_\_

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15. What is the destination of the grill cleaning residuals? \_\_\_\_\_

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16. Do you have any regulatory permits, such as air for oven exhaust or special waste for grease or oil disposal? \_\_\_\_\_

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17. I certify that to the best of my knowledge, the above information is complete, accurate and true.

Signed: \_\_\_\_\_

Date: \_\_\_\_\_

Name: \_\_\_\_\_

Title: \_\_\_\_\_