

**Rogers Water Utilities**  
**FOOD SERVICE ESTABLISHMENT**  
**Grease Interceptor Questionnaire**

A Food Service Establishment (FSE) means any facility that prepares and/or packages food for sale or consumption, on or off-site, with the exception of private residences. FSE’s shall include, but are not limited to: food manufacturers, food packagers, restaurants, cafes, delis, grocery stores, bakeries, coffee shops, cafeterias, hospitals, hotels, motels, nursing homes, churches, schools, caterers, or any other sewer users who discharge applicable waste as determined by Rogers Water Utilities.

Any new construction, renovation, or expansion of a FSE or “Food Service Facility”, as in the City Code, must complete the following questionnaire. This questionnaire is designed to assist the control authority in determining the need for and/or if the current or proposed grease interceptor is properly sized.

Rogers Water Utilities Engineering department will also need:

- Site plan (indicating the location of the grease interceptor)
- Waste and vent plumbing plan
- Waste and vent riser plan

**Section 1**

**Company Information**

Legal Business Name                      Click here to enter text.

Facility Doing Business as              Click here to enter text.

Location Address                          Click here to enter text.

Mailing Address                            Click here to enter text.

Own or Renting Building?              Click here to enter text.

    If Renting

        Landlord’s Name                      Click here to enter text.

        Phone Number    Click here to enter text.

        Landlord’s Address                  Click here to enter text.

        Office Number    Click here to enter text.

Authorized Contact Official              Click here to enter text.

Title    Click here to enter text.

E-mail    Click here to enter text.

Phone Number                              Click here to enter text.

Office Number    Click here to enter text.

## Section 2

### Establishments Operation Information

Seating Capacity [Click here to enter text.](#)

If the FSE is a restaurant, does it serve Fast Food: Yes  No

Days and hours of operation [Click here to enter text.](#)

Type or types of food served [Click here to enter text.](#)

**(Please attach a menu)**

Number of meals served per day [Click here to enter text.](#)

### Fixtures within the kitchen/prep area:

Automatic dishwasher? Yes  No  If Yes, is it a commercial or residential washer? [Click here to enter text.](#)

Brand, Model of dishwasher [Click here to enter text.](#)

Number of 3-compartment sinks [Click here to enter text.](#) Number of mop sinks [Click here to enter text.](#)

Number of 2-compartment sinks [Click here to enter text.](#) Number of food prep sinks [Click here to enter text.](#)

Number of hand wash sinks [Click here to enter text.](#) Number of floor sinks [Click here to enter text.](#)

Number of floor drains [Click here to enter text.](#)

Ventilation/exhaust hoods? Yes  No

If Yes, what are the dimensions and cleaning methods used? [Click here to enter text.](#)

List any other fixture not mentioned above that will be routed and/or need to be routed to the grease interceptor [Click here to enter text.](#)

Garbage Disposal or Food grinder? Yes  No  If Yes, it must be connected to a solids interceptor prior to being connected to the grease interceptor. (The use of disposals/grinders are discouraged)

Number of stoves [Click here to enter text.](#) Commercial or residential? [Click here to enter text.](#)

Number of ovens [Click here to enter text.](#) Commercial or residential? [Click here to enter text.](#)

Number of fryers [Click here to enter text.](#) Grill and/or flat top grill? [Click here to enter text.](#)

List any other piece of kitchen equipment not mentioned above that will be used [Click here to enter text.](#)

Is there a grease interceptor or trap already installed at this location? Yes  No

Capacity in gallons of grease trap or interceptor if known [Click here to enter text.](#)

(An inspection must be completed on existing or newly installed interceptor before use/fill in)

**Application submitted by (Print)** [Click here to enter text.](#)

Signature

Date [Click here to enter text.](#)