

City of Loveland - Department of Water & Power
Food Service Establishment Survey

1 Establishment name: _____
 Establishment address: _____
 Name of owner(s): _____
 Owner contact number(s): _____
 Owner contact e-mail: _____
 Person completing this form: _____ Title: _____
 Maximum seating capacity: _____
 Maximum hours open any day: _____
 Number of day's open/week: _____

<i>Type of Establishment</i>	<i>Submit a Menu</i>		
<input type="checkbox"/> Assisted/Nursing home	<input type="checkbox"/> Concession	<input type="checkbox"/> Fish	<input type="checkbox"/> Meat
<input type="checkbox"/> Bar & Grill	<input type="checkbox"/> Convenience Store	<input type="checkbox"/> Grocery	<input type="checkbox"/> Manufacture
<input type="checkbox"/> Bakery	<input type="checkbox"/> Coffee	<input type="checkbox"/> Hospital	<input type="checkbox"/> Restaurant
<input type="checkbox"/> Cafeteria	<input type="checkbox"/> Deli	<input type="checkbox"/> Hotel/Motel	<input type="checkbox"/> School
<input type="checkbox"/> Caterer	<input type="checkbox"/> Fast Food	<input type="checkbox"/> Ice Cream/Yogurt	<input type="checkbox"/> Specialty Shop
<input type="checkbox"/> Church/Religious	<input type="checkbox"/> Other (specify): _____		

3 *How is food prepared*

<input type="checkbox"/> Bake	<input type="checkbox"/> Crock pot	<input type="checkbox"/> Microwave	<input type="checkbox"/> Smoked
<input type="checkbox"/> Boil	<input type="checkbox"/> Grill	<input type="checkbox"/> Pre-packaged	<input type="checkbox"/> Steam
<input type="checkbox"/> Broil	<input type="checkbox"/> Fry (Pan / Deep)	<input type="checkbox"/> Rotisserie	<input type="checkbox"/> Wok
<input type="checkbox"/> Other (specify): _____			

4 *Number of meals prepared per day:*

		Yes	No
	Breakfast _____	Eat-in	
	Lunch _____	Take-out	
	Dinner _____	Delivery	
	Other _____	Drive thru	

5 *Equipment*

<input type="checkbox"/> Dishwasher (____ gpm)	<input type="checkbox"/> 3 Comp sink, size	<input type="checkbox"/> Exhaust hood	<input type="checkbox"/> Garbage can wash
<input type="checkbox"/> Booster Heater	<input type="checkbox"/> 2 Comp sink, size	<input type="checkbox"/> Floor sinks	<input type="checkbox"/> Hand sinks
<input type="checkbox"/> Chemical sanitize	<input type="checkbox"/> 1 Comp sink, size	<input type="checkbox"/> Floor drains	<input type="checkbox"/> Trench drains
<input type="checkbox"/> Garbage disposal	<input type="checkbox"/> Mop sink		
<input type="checkbox"/> Other (specify): _____			
Total DFUs = _____		Total Flow Rate = _____ gpm	

6 *Grease Removal Device size:* _____ Gallons

Who is responsible for:	Establishment	Property owner
emptying waste from the grease removal device?		
repairs to the grease removal device?		

Food Service Establishments Grease Removal Device Information

All equipment with the potential to discharge wastewater containing fats, oil, grease, or food waste shall flow to a properly sized grease removal device (grease trap, grease interceptor, solids interceptor, etc.).

When sizing the grease removal device consider the food prepared, business location (high traffic and/or pedestrian area [such as near major roadway/Interstate, shopping mall]), hours of operation, and maintenance frequency (monthly, quarterly, etc.). The City may require a larger grease removal device to be installed.

Grease removal devices must be accessible for cleaning and inspection. Because of decreased removal efficiency grease removal devices are required to be emptied when the total waste accumulation (solids & grease) is 25% or greater.

An exterior grease interceptor shall not be located in the drive-thru lane. Interior grease traps are not permitted in a food preparation area.

Note: Providing additional interceptor capacity can reduce a grease interceptor's maintenance frequency, thereby reducing the long term maintenance costs and minimizing the number of potential violations/fines incurred from missed grease interceptor maintenance. However, solids accumulation and low flows in a grease interceptor can, over an extended period of time, produce a corrosive environment which can damage the structural integrity of the interceptor.

Example Food Service Plumbing Layout

