



Fats, Oils and Grease (FOG) Management Plan Application

ESTABLISHMENT INFORMATION

Name of Establishment _____ Date _____
Business Address _____ Telephone _____
Mailing Address (if different) _____
Name and Title of Applicant _____ Telephone _____
Address of Applicant _____
Email _____
Name of Owner (if different from applicant) _____

FACILITY OPERATIONAL CHARACTERISTICS

Type of Establishment: Retail (_____ sq. ft.) Food Delivery
(check all that apply) Food Services (_____ seats) Food Services – Takeout
 Food Services – Institution (_____ meals/day) Residential Kitchen
 Caterer Limited Retail Prepackage
 Other: _____

Days and Hours of Operation: _____

Indicate the quantity of each item that you currently have or will install in your facility:

___ Grill	___ Deep Fryer	___ 3 Bay Pot Sink
___ Oven	___ Floor Drains	___ 2 Bay Pot Sink
___ Dishwasher	___ Hand Sink	___ Single Bay Sink
___ Pre-Rinse Sink	___ Tilt Kettle/Crock Pot	___ Other Equipment
___ Mop Sink	___ Garbage Disposal	

FOG MANAGEMENT DEVICE (FMD) INFORMATION

ID #	Location	Make, Model & Size	New or Existing	Recommended Cleaning Frequency**

**** Important Note:** At a minimum, grease traps and interceptors must be cleaned when FOG and solids accumulate to 25% of the device volume ("25% Rule").



SUPPORTING DOCUMENTATION CHECKLIST

Identify the supporting documentation attached to this form. If "Other" or "None", please provide an explanation

- Copies of FMD Cleaning and Disposal Logs
- Copies of Hauling Receipts/Waste Disposal Manifests
- Copies of Employee Training Records
- Copy of Floor Plan or Kitchen Layout (Photos of equipment acceptable)
- Other: _____
- None: _____



FOG DISPOSAL / HAULER OR FOG RECYCLER INFORMATION

Name _____ Telephone # _____

Name _____ Telephone # _____

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BEST MANAGEMENT PRACTICES

Identify the Best Management to minimize the adverse environmental effects of activities authorized under this application.

- Train Kitchen staff
- Clean grease traps/interceptors routinely
- Witness all grease trap cleaning and maintenance
- Dispose of used oil through a grease hauler
- Other: _____
- Recycle waste cooking oil
- Keep maintenance logs
- Dry wipe pots, pans and dishware prior to dishwashing
- Cover outdoor crease and oil storage containers
- Use absorbent pads or other material to clean up spilled fats, oils and grease.

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Certification

I certify that under penalty of law that I have personally examined and am familiar with the information submitted in this application and affirm that the information submitted is, to the best of my knowledge and belief, true, accurate, and complete. I am aware that there are significant penalties for submitting false information. I certify that upon approval of the permit, the establishment's operation and its resultant wastewater discharge will achieve consistent compliance with the City of Somerville's FOG Pretreatment Regulations and applicable federal and local wastewater discharge requirements.

Signature of Applicant _____ Date _____