

FOOD SERVICE ESTABLISHMENT QUESTIONNAIRE

Business Name:
Street Address:
Mailing Address:
Owner/Manager: Phone:
Engineering Firm/Contact PersonPhone
Type of Facility (e.g. restaurant, grocer, bakery):
Type of Food Served (attach menu if available):
Meals served: Breakfast Lunch Dinner Snacks
What percent will be eaten at the facility? What percent will be carry-out?
Hours of Operation:
Type of food preparation (check all that apply):
Bake Grill Wok Deep-fry Microwave Other
Will disposable plates and utensils be used to serve food?
Is there a grease interceptor already installed?
Location: Size:
If this is a strip mall, who will be responsible for the grease interceptor maintenance? Tenant Management Company/ Property Owner
Contact Name: Phone

Wastewater Generating Fixtures Located in Food Preparation Area:

Туре	Yes/No	Length	Width	Depth	Notes	
Triple Compartment Sink*	1 25/110	gui		pui		
Mop Sink						
Hand Sink						
Vegetable Sink						
Wok						
Pre-Rinse Sink						
Pot Sink						
Other						
Other						
Other						
Number of Floor Drains: Is there an automatic dishwasher? Anticipated opening date: Person Completing This Form:						
Title Phone:						
For Fox Metro Personnel Only:						
Grease Interceptor Required:						
Min. Size: Max	. Size:					
*note that the minimum size unit w for future growth of the facility. Notes:	-	_		ning and v	will not allow	
Supervisor:				Date:		