



WATER POLLUTION CONTROL AUTHORITY

The City of Ansonia
253 Main Street
Ansonia, Connecticut 06401
(203) 736-5948

Date: _____

Facility Registration for F.O.G. (fats, oil, & grease) Permit

General Permit for the discharge of Wastewater Associated with Food Service Establishments (FSE)

1) Registration Information (Mailing / Billing address)

Business Name: _____

Mailing Address: _____

City/Town _____ State: _____ Zip: _____

Business Phone: _____ Fax: _____

Contact person: _____ Title: _____ Email: _____

2) Please check the appropriate menu classification (Health Dept. License Class):

_____ Class I _____ Class III
_____ Class II _____ Class IV

3) Please choose the one description that describes the facility for which this registration is being made for:

_____ Fast Food restaurant	_____ Hospital
_____ Full Service restaurant	_____ Nursing Home
_____ Coffee Shop	_____ Club organization
_____ Bakery	_____ Supermarket

4) Please indicate each item that you currently have in your facility's food preparation, cooking, and clean up area. Please include the quantity of each: If none denote with a zero

_____ Grill	_____ Tilt Kettle / Crock Pot
_____ Oven	_____ Garbage disposal
_____ Dishwasher	_____ 3 Bay Pot Sink
_____ Pre-Rinse sink	_____ 2 Bay Pot Sink
_____ Mop Sink	_____ Single bay Sink
_____ Deep Fryer	_____ Hand Sink
_____ Floor drains	_____ Other Equipment (i.e. Wok Station)

5) Please Complete the following for the type of Outdoor In-Ground Grease trap, or Indoor Automatic Grease Recovery Unit (AGRU) installed:

Manufacturer _____	Size (gal or lbs.) _____
Indoor _____	Automatic _____
Outdoor _____	Location _____

6) What is the disposal method for the grease removed from the FOG pretreatment unit:

_____ Grease from AGRU is taken to an approved disposal site
_____ Grease from the AGRU is mixed with render able grease
_____ Grease trap/Interceptor Cleaner pumps the outdoor tank and disposes grease

7) Is Establishment using outside container to dispose of grease: Or sharing with another Establishment

_____ Container (i.e. 55 gal.) _____ Share Container _____ (Other)

8) Name of company that takes, disposes and/or maintains grease/grease trap AGRU

Company name _____ Phone Number _____

9) **PLEASE ATTACH A COPY OF YOUR MENU TO THIS REGISTRATION**

CERTIFICATION

I certify that this document and all attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the person or persons who manage the system, opt rose persons directly responsible for gathering the information, the information submitted is, to the best of my knowledge and belief, true, accurate, and complete.

Name: _____

Title: _____

Signature: _____

Date: _____

PLEASE NOTE:

Food Service Establishments shall be subject to inspection by Ansonia WPCA on a regular basis to determine whether the requirements set forth in the General Permit are being met. Inspections may include but not limited to; a facility walkthrough and review of all grease trap / AGRU inspection logs, cleaning and maintenance logs.

In the event that a Food Service Establishment's grease interceptor or AGRU fails a visual inspection or effluent sample analysis during an inspection, Ansonia WPCA will issue a written notice of violation for non-compliant conditions. The Food Preparation Establishment shall take immediate steps to bring the establishment into compliance. After the 30 days is up a re-inspection will be scheduled with a \$50.00 re-inspection fee, to make sure establishment is back in compliance.

If you have any questions or concerns, contact Superintendent John Tomasella by phone at (203)-736-5948 or by email jtomasella@ansoniac.org