

## APPLICATION FOR FATS, OILS, AND GREASE (FOG) WASTEWATER DISCHARGE PERMIT FOR FOOD SERVICE ESTABLISHMENTS

Instructions: For the East Orange County Water District (EOCWD) to properly evaluate, process, and issue a Fats, Oils, and Grease (FOG) Wastewater Discharge Permit, the applicant must provide a complete permit application.

- The Permit Application Form must be filed out completely. Your application will be returned to you if there is any missing information. Please write N/A if the information being requested does not apply.
- The Permit Application must be signed by an official company representative. EOCWD will return your permit application if it is not signed by the proper company official.
- All required Drawings and Information described in the information brochure must be submitted with this application. Complete the checklist provided to ensure that all requirements are satisfied.

Please refer to appendix A of the information brochure for detailed instructions for completing this Application Form. Clearly print or type the information requested.

| Section I – General Information   |   |  |                                       |  |  |  |  |  |  |
|---|---|--|---------------------------------------|--|--|--|--|--|--|
| Applicant:  | Doing Business as   |  |                                       |  |  |  |  |  |  |
| Sewer Service Address:  |   |  |                                       |  |  |  |  |  |  |
| Phone No.: ( ) Fax N  | No.: ( )E-m   | ail Address:                               |                                       |  |  |  |  |  |  |
| Is your establishment a:  sole proprieto  | orship partnership corpora  | tion                                       |                                       |  |  |  |  |  |  |
| Name of Owner, a General Partner, or Chi<br>Name:   |   |  |                                       |  |  |  |  |  |  |
| Street:   | City:   | State:                                     | ZIP:                                  |  |  |  |  |  |  |
| Phone Number:   | Fax Number:   |  |                                       |  |  |  |  |  |  |
| Name of designate Representative and Sig for signing all correspondence and reports representative (this person must meet the | s. All correspondence, including of a requirements detailed in the in | certified mail, will<br>structions provide | be sent to this<br>ed in Appendix A.) |  |  |  |  |  |  |
| Name:   |   |  |                                       |  |  |  |  |  |  |
| Street:   | City:   | State:                                     | ZIP:                                  |  |  |  |  |  |  |
| Phone Number:   | Fax Number:   |  |                                       |  |  |  |  |  |  |
| Facility Contact During Inspections   |   |  |                                       |  |  |  |  |  |  |
| Name:   | Phone Number:   |  |                                       |  |  |  |  |  |  |

| Please check o   | descrip          | tions that i   | renresen  | t vour fa                | acility.              |  |   |           |            |        |  |
|--|------------------|----------------|-----------|--------------------------|-----------------------|--|---|-----------|------------|--------|--|
| Please check descriptions that represent your fa  Type of Food Service Establishment |                  |                |           | Location                 |                       |  |   |           |            |        |  |
| Fast-Food Restaurant   |                  |                |           | Stand-alone Restaurant   |                       |  |   |           |            |        |  |
| Full Service Restaurant  |                  |                |           | Strip Mall Attached      |                       |  |   |           |            |        |  |
| Buffet   | Buffet           |                |           |                          | ☐ Mall/ Food Court    |  |   |           |            |        |  |
| ☐ Take Out Facility (only)   |                  |                |           | School                   |                       |  |   |           |            |        |  |
| Coffee Shop  |                  |                |           | Club/Organization        |                       |  |   |           |            |        |  |
| Bakery   |                  |                |           | Company/ Office Building |                       |  |   |           |            |        |  |
| Cafeteria  |                  |                |           | Stadium/ Amusement Park  |                       |  |   |           |            |        |  |
|  | Lice Cream Shop  |                |           |                          | Hospital              |  |   |           |            |        |  |
| Cocktails/ Bar   |                  |                |           | Nursing Home             |                       |  |   |           |            |        |  |
| Catering   |                  |                |           |                          | Hotel/ Motel          |  |   |           |            |        |  |
| Food Pack  | _                |                |           |                          | Supermarket           |  |   |           |            |        |  |
| Meat Prod  | cessor           |                |           |                          | Religious Institution |  |   |           |            |        |  |
| Other  | ☐ Other          |                |           |                          | Prison                |  |   |           |            |        |  |
|  |                  |                |           |                          | Other                 |  |   |           |            |        |  |
| Please indicat   | e each           | item that v    | vou curre | ently hav                | ve in vour            | facility ar  | nd the                                  | auant     | ity of eac | :h.    |  |
| Please indicate each item that you currently hav Food Processing Equipment           |                  |                |           | Kitchen Equipment        |                       |  |   |           |            |        |  |
|  | Q                | ty             |           | Qty                      |                       |  | Qty                                     |           |            | Qty    |  |
| Deep Frye  | r                | Rot            | isserie   |                          | Dishw                 | /asher   |   |           | ther       |        |  |
| ☐ Charbroile   | Charbroiler      |                | ve        |                          | Pre-rinse sink        |  |   | Equipment |            |        |  |
| Griddle  |                  | □Wo            |           |                          | ☐ Mop :               | Sink   |   |           |            |        |  |
| Grill  |                  | Other          |           |                          | Floor Drains          |  |   |           |            |        |  |
| Oven   |                  | Oth            | ner       |                          | Garbag                | e Disposal   |   |           |            |        |  |
| <b>5</b> 1 1 1 1   |                  |                |           |                          |                       |  |   |           |            |        |  |
| Please indicat   | e opera          | ating sched    | lule:     |                          | ( 0 -                 | 1  |   |           |            |        |  |
| Days of  |                  |                |           | ours of Op               | ours of Operation     |  |   |           |            |        |  |
| Operation  | Ctout            | Ctoo           | Cı        |                          | Chan                  |  | 7.24 h.                                 |           | . Clas     | . a al |  |
| Monday   | Start:           | Stop:          |           | art:                     | _ Stop:               | or   |   | ours o    |            |        |  |
| Tuesday  | Start:           | :              |           |                          |                       |  |   |           |            |        |  |
| Wednesday  | Start:           |                |           |                          |                       | Stop: or 24 hours or Closed                              |   |           |            |        |  |
| Thursday<br>Friday   | Start:<br>Start: | Stop:<br>Stop: |           |                          |                       | Stop: or 24 hours or Closed                              |   |           |            |        |  |
| Saturday   | Start:           | -              |           |                          |                       | Stop: or 24 hours or Closed  Stop: or 24 hours or Closed |   |           |            |        |  |
| Sunday   | Start:           |                |           |                          |                       |  |   |           |            | ed     |  |
| Suriday  | Jiai i.          | Stop.          | 30        | .ai t                    | _ 3top                | 01 _   | 24 110                                  | Jui 3 O   | C103       | ieu –  |  |
| Please provide   | e the fo         | ollowing mi    | iscellane | ous info                 | rmation re            | egarding   | vour o                                  | perati    | ons:       |        |  |
|  |                  |                |           |                          | ıs Informa            |  | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | ļ         |            |        |  |
| No. of Employees   |                  |                |           | Do you wash pans?        |                       |  |   |           |            |        |  |
| Seating Capacity (Inside)  |                  |                |           | Chain Status             |                       |  |   |           |            |        |  |
| Seating Capacity (Outside)   |                  |                |           | Seating                  |                       |  |   |           |            |        |  |
| Average no. of meals served  |                  |                |           |                          |                       |  |   |           |            |        |  |
| during peak  |                  |                |           |                          |                       |  |   |           |            |        |  |

## Section III- Facility Information Are you currently operating your business from the sewer address indicated? Yes No If the answer is No, indicate the date you plan to begin operation: Do you have a grease interceptor in this facility? Yes No (see detailed instructions in Appendix A for definition of grease interceptor) Property Owner: Name: Street: \_\_\_\_\_ City: \_\_\_\_ State \_\_ ZIP \_\_\_\_ Phone No.: \_\_\_\_\_ Fax No.: \_\_\_\_\_ Section IV- Certification I have personally examined and am familiar with the information submitted in the attached document, and I hereby certify under penalty of law that the submitted information is true, accurate, and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine and imprisonment. I certify that upon issuance of the permit, this firm's operation and its resultant wastewater discharge will achieve consistent compliance with EOCWD's FOG Ordinance and applicable federal and local wastewater discharge requirements. If the wastewater discharge does not meet all the applicable regulations, the company will modify its operations, install wastewater pretreatment equipment, or do whatever is necessary to meet discharge requirements. Certification of Owner, a General Partner, or Chief Executive Officer: Signature: \_\_\_\_\_ Date: \_\_\_\_\_ Section V- Contact Information for this Application Name of the person to contact concerning information provided in this application: Street: \_\_\_\_\_ City: \_\_\_\_ State \_\_\_ ZIP\_\_\_\_ Mail the completed application to:

East Orange County Water District 185 N. McPherson Rd., Orange, CA 92869 (714) 538-5815

## APPENDIX A SPECIFIC INSTRUCTIONS TO FILL OUT A FOG WASTEWATER DISCHARGE PERMIT APPLICATION

Clearly print or type the information requested and return the signed original to EOCWD. All questions must be answered. DO NOT LEAVE BLANKS. If the question is not applicable, indicate "N/A" on the form.

- **LINE A** Enter the Applicants official or legal name.
- **LINE B** Provide the address (physical location) of the Food Service Establishment where wastewater is being discharged.
- **LINE C** Enter the Food Service Establishment's contact information for the Owner, General Partner or Chief Executive Officer, including name, title, street address, city, state, zip code, phone number and fax number.
- LINE D Enter the name of the Designated Representative and Signatory who has been authorized by the corporate officer, general partner, or proprietor to be responsible for receiving notices and signing all correspondence and reports. Provide the title, address, phone number, and fax number of the owner, partner, or chief executive officer. Note that all correspondence, permit, and notices from EOCWD will be sent to this person. The Designated Representative and Signatory is defined as follows:
  - 1. A responsible corporate officer, if the business is a corporation. For the purpose of this paragraph, a responsible corporate officer means:
    - a president, secretary, treasurer, or vice-president of the corporation in charge of a principal business function, or any other person who performs similar policy- or decision-making functions for the corporation, or
    - b. the manager of one or more manufacturing, production, or operation facilities employing more than 250 persons or having gross annual sales or expenditures exceeding \$25 million, if authority to sign documents has been assigned or delegated to the manager in accordance with corporate procedures.
  - 2. A general partner or proprietor if the business is a partnership or sole proprietorship respectively.
  - 3. A duly authorized representative of the individual designated in paragraph (1) or (2) of this section if:
    - a. The authorization is made in writing by the individual described in paragraph (1) or (2);
    - b. The authorization specifies either an individual or a position having responsibility for the overall operation of the facility from which the wastewater discharge originates, such as the position of a manager, or a position of equivalent responsibility for environmental matters for the company; and
    - c. The written authorization is submitted to EOCWD.
- **LINE E** Enter the grease interceptor capacity in gallons.
- **Line F** Enter the names of all food service establishments connected to maintained grease interceptors.
- **LINE G** The permit application must be signed and dated by the Owner, a General Partner, or Chief Executive Officer identified in Line C.
- **LINE H** Provide the name, address, phone number, and email of the person that EOCWD can contact if there are questions regarding the permit application.