(630) 301-6855 : mtucker@foxmetro.org

FOOD SERVICE ESTABLISHMENT QUESTIONNAIRE

Business Name: _____ Street Address: Mailing Address: Owner/Manager: ______ Phone: _____ Engineering Firm/Contact Person ______Phone_____ Type of Facility (e.g. restaurant, grocer, bakery): Type of Food Served (attach menu if available):_____ Approximately how many meals a day will be served? What percent will be eaten at the facility? _____ What percent will be carry-out? ____ Meals served: ____ Breakfast ____ Lunch ____ Dinner ____ Snacks ____ N/A 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? _____ If this is an existing facility, is there a grease interceptor already installed?

If this is a strip mall, who will be responsible for the grease interceptor maintenance?

_____ Tenant Name: _____ Phone _____

_____ Mgmt Co/Owner Name: _____ Phone: _____

Size:

Type: ____ Outside ____ In-Floor ____ Under sink

Wastewater Generating Fixtures Located in Food Preparation Area: (Note: all fixtures should be plumbed to a Grease Interceptor except for an Automatic Dishwasher)

Type	Yes/No	Length	Width	Depth	Notes
Triple Compartment Sink*					
Mop Sink					
Hand Sink					
Vegetable Sink					
Wok					
Pre-Rinse Sink					
Pot Sink					
Other					
Other					
Other					

^{*} If all three compartments are the same size, note the size of one compartment. If different, please use notes area to include the dimensions of all three compartments.

Number of Floor Drains:						
Is there an automatic dishwasher? (Do not route through grease interceptor)						
Proposed Grease Interceptor:						
Anticipated opening date:						
Person Completing This Form:						
Title	Phone:					
For Fox Metro Personnel Only:	Permit Number:					
Grease Interceptor Required:						
Grease Interceptor Required: Exterior: Brand						
• •	Model #	Size				