City of Visalia

7579 Ave 288, Visalia, CA 93277





Tel: (559) 713-4465 Fax: (559) 713-4501

FOOD SERVICE ESTABLISHMENT WASTEWATER SURVEY

- This survey must be filled out completely. Please write N/A (not applicable) if the requested information does not apply.
- The survey must be signed by an official company representative, who is authorized to sign such documents.
- If assistance in completing this questionnaire is needed, please contact:

Pretreatment Program Coordinator Email: <u>Pretreatment@visalia.city</u> Phone: (559) 713-4529

• Please return survey via email to Pretreatment@visalia.city, and hand deliver or mail original to:

City of Visalia, WWTP Attention: Pretreatment Coordinator 7579 Ave 288 Visalia, CA 93277

Contact Information:

- A. Applicant Name: _____
- B. Doing Business As:

C. City of Visalia Business License Number:

- D. Owner Name(s):
- E. Business Address:
- F. Business Phone Number:
- G. Mailing Address:_____
- H. Alternate Phone Number:
- I. Email Address:
- J. Website: _____
- K. Designated Representative and Signatory at the facility that has been authorized and can sign for all correspondence and reports. All correspondence from the City will be sent to this person.

	Name/Title:	
	Address:	
	Phone Number:	
L.	Facility Contact During Inspections	
	Name/Title:	
	Phone number:	

Facility Information:

M. Please check all descriptions that apply to your facility.

Type of Food Service	Location
Establishment	
() Fast Food Restaurant	() Stand-Alone Restaurant
() Full Service Restaurant	() Strip Mall
() Doughnut Shop	() Mall/Food Court
() Coffee Shop	() School
() Supermarket/Grocery Store	() Religious Institution
() Convenience Store/Mini Mart	() Amusement Park
() Ice Cream/Smoothie Shop	() Hospital
() Deli/Sandwich shop	() Nursing home
() Meat Processor	() Hotel
() Bakery	() Supermarket
() Cafeteria	() Office Building
() Other:	() Other:

N. Please check all the equipment currently in your facility

Food Processing Equipment		Kitchen Equipment	
	QTY		QTY
() Deep Fryer		() Dishwasher	
() Char broiler		() Pre-rinse sink	
() Griddle		() Mop	
() Grill		() Floor drains	
() Oven		() Garbage disposal	
() Rotisserie		() Other	
() Stove			
() Other			

- O. Number of employees/shift:______ Number of shifts/day: ______
- P. Outdoor seating capacity: _____ Indoor seating capacity: _____

Q. Please provide the following information for hours of operation.

Day	Hours of Operation	24 Hours	Approximate Number of Meals Served Daily
Monday		() Yes () No	
Tuesday		() Yes () No	
Wednesday		() Yes () No	
Thursday		() Yes () No	
Friday		() Yes () No	
Saturday		() Yes () No	
Sunday		() Yes () No	

R. Grease Removal Device Information

() Indoor Trap () Outd	oor Interceptor () N	lo grease removal device
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S. What is the capacity of the grease interceptor/grease trap?

T. How frequently is the interceptor/grease trap cleaned?

U. Date of last cleaning?

V. Company or firm who performs grease interceptor maintenance and pumping:

Name: _____

Address: _____

 Telephone Number:
 _____Email Address:

W. Do you have a waste oil container for recycling used cooking oil? () Yes () No

Y. If yes, name of company or firm that pumps and disposes of your used cooking oil:

Name: _____

Address: _____

Telephone Number: _____ Email Address: _____

Z. Certification

By signing below, I certify that I have examined and am familiar with the information submitted in the attached document and under penalty of law; the submitted information is true, accurate, and complete. I am aware there are penalties for submitting false information, including the possibility of fine.

Name (Please Print)

Title

Signature

Date

City Use Only		
Survey Received Date	Received by	