The University of Texas at Austin
Pre-Treatment Device Notification Form

SECTION A – GENERAL INFORMATION

All renovations and/or new construction projects that will involve the installation of a pre-treatment device (e.g. oil/water separator, grit trap, grease trap etc.) or include the renovation or new construction of any type of food establishment MUST complete and submit the design/construction plans and sizing information with this form to EHS during the DD (60-90%) phase, or as soon as plans are available for review and approval.

Project Name: ____________________________ Project or Work Order #: __________________

Project Contact: ____________________________ Contact Phone: __________________________

Contact E-mail: ____________________________ Tentative Construction Start Date: ___________

Pre-Treatment Device(s) (Choose all that potentially apply to the project):

- Acid neutralization device
- Activated Carbon Filter
- Amalgam Separator
- Grease Trap/Interceptor (Complete Section B of this form)
- Grit (Solids) Trap
- Lint Trap
- Metal Exchange Unit
- Oil/Water Separator
- pH Neutralization System
- Plaster or Paint Trap
- Sand Filter/Trap
- Silver Trap
- Other

Note: If Grease Trap/Interceptor was chosen above, complete Section B below. If no grease trap/interceptor is planned, sign page 2 and submit this form to EHS environmental programs.

SECTION B – GREASE TRAPS/INTERCEPTORS

By signing this form, the requestor acknowledges that EHS must permit all food service establishments prior to the start of operation. Allow 2-3 weeks for this process. Garbage disposals are not allowed in any food service establishment. All food service establishments must adhere to the Texas Food Establishment Rules (TFERs) which can be found at: http://texreg.sos.state.tx.us/public/readtac$ext.ViewTAC?tac_view=4&ti=25&pt=1&ch=228

The requestor also acknowledges that all projects that require the installation or modification of a grease trap or grease waste system must be approved by EHS, and that approval is required prior to installation of a grease trap. A grease trap design submittal, separate from the project design review process, must be made to EHS and should include the following:

- Coordinated plumbing and kitchen design plans clearly indicating fixtures and drain sizes that are plumbed to the grease interceptor
- Plumbing drawings indicating the size and path of all grease waste piping (from fixture to grease trap)
- Grease trap location
- Plumbing or utility drawing indicating the sanitary sewer path and size from the grease trap outlet to where it meets the building’s sanitary sewer line.
- Location of the sample port or man hole designated as the sample port
- Grease trap and sample port details
- Initial grease trap sizing calculation prepared by plumbing or civil engineer

### Food Establishment Details:

<table>
<thead>
<tr>
<th>1. Have plans, specs or detail sheets been submitted to EHS?</th>
<th>Yes</th>
<th>No</th>
<th>Unknown</th>
</tr>
</thead>
<tbody>
<tr>
<td>1a. Is a narrative description of the kitchen food preparation activities for each food vendor location included?</td>
<td>Yes</td>
<td>No</td>
<td>Unknown</td>
</tr>
<tr>
<td>1b. Are copies of the drawings/plans for all food vendor areas that indicate all of the plumbing fixtures (sinks, floor drains, etc.) that are to be plumbed through the grease interceptor included?</td>
<td>Yes</td>
<td>No</td>
<td>Unknown</td>
</tr>
<tr>
<td>1c. If sizing has been completed, have the specs sheets on the grease trap that is being proposed for purchase/installation been included? (Note: City of Austin sizing criteria must be used)</td>
<td>Yes</td>
<td>No</td>
<td>Unknown</td>
</tr>
<tr>
<td>2. Will food be prepared on site? (i.e. cooking occurring on site)</td>
<td>Yes</td>
<td>No</td>
<td>Unknown</td>
</tr>
<tr>
<td>3. Will food be prepackaged? (i.e. prepared offsite; no cooking on site)</td>
<td>Yes</td>
<td>No</td>
<td>Unknown</td>
</tr>
<tr>
<td>4. Will dish washing take place onsite?</td>
<td>Yes</td>
<td>No</td>
<td>Unknown</td>
</tr>
<tr>
<td>5. Types of sinks in the food establishment:</td>
<td>Dish washing</td>
<td>Hand washing</td>
<td>Custodial</td>
</tr>
<tr>
<td>Number:</td>
<td>Number:</td>
<td>Number:</td>
<td></td>
</tr>
<tr>
<td>6. Number of sink compartments for sinks listed above (check all that apply):</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>7. Number of floor drains in kitchen: (Note: All floor drains must be plumbed to the grease interceptor)</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
</tbody>
</table>

Please provide the following requestor information:

Printed Name __________________________________ Signature __________________________________ Date __________________________

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