

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):

<input type="checkbox"/> Acid neutralization device	<input type="checkbox"/> Activated Carbon Filter	<input type="checkbox"/> Amalgam Separator
<input type="checkbox"/> Grease Trap/Interceptor (Complete Section B of this form)	<input type="checkbox"/> Grit (Solids) Trap	<input type="checkbox"/> Lint Trap
<input type="checkbox"/> Metal Exchange Unit	<input type="checkbox"/> Oil/Water Separator	<input type="checkbox"/> pH Neutralization System
<input type="checkbox"/> Plaster or Paint Trap	<input type="checkbox"/> Sand Filter/Trap	<input type="checkbox"/> Silver Trap
<input type="checkbox"/> 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](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:				
1. Have plans, specs or detail sheets been submitted to EHS?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Unknown	
1a. Is a narrative description of the kitchen food preparation activities for each food vendor location included?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Unknown	
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?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Unknown	
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))	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Unknown	
2. Will food be prepared on site? (i.e. cooking occurring on site)	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Unknown	
3. Will food be prepackaged? (i.e. prepared offsite; no cooking on site)	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Unknown	
4. Will dish washing take place onsite?	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Unknown	
5. Types of sinks in the food establishment:	<input type="checkbox"/> Dish washing	<input type="checkbox"/> Hand washing	<input type="checkbox"/> Custodial	
	Number: ____	Number: ____	Number: ____	
6. Number of sink compartments for sinks listed above (<i>check all that apply</i>):	<input type="checkbox"/> 1	<input type="checkbox"/> 2	<input type="checkbox"/> 3	<input type="checkbox"/> >3
7. Number of floor drains in kitchen: (<i>Note: All floor drains must be plumbed to the grease interceptor</i>)	<input type="checkbox"/> 1	<input type="checkbox"/> 2	<input type="checkbox"/> 3	<input type="checkbox"/> >3

Please provide the following requestor information:

Printed Name

Signature

Date