



Marion County Board of County Commissioners

Utilities

11800 SE U.S. Highway 441
Bellevue, FL 34420
Phone: 352-307-6000
Fax: 352-307-6001

FOG (fats, oils, grease) Worksheet / Industrial Pretreatment

Complete this form legibly, and in its entirety. Indicate "N/A" where appropriate, and return to Marion County Utilities at Utilities@MarionCountyFL.org or by fax 352-671-6001. If you need assistance, call (352) 307-6000.

1. GENERAL INFORMATION

NAME OF FACILITY: _____

CONTACT PERSON: _____

PHYSICAL ADDRESS: _____

PHONE NO.: _____ E MAIL: _____

2. OWNERSHIP

NAME OF OWNER: _____

CONTACT PERSON: _____

PHONE NO.: _____ ACCT. # _____

E MAIL ADDRESS: _____

3. FACILITY TYPE

Restaurant [] Food Processor [] Shopping Center []

Other (specify) _____

4. HOURS OF OPERATION M _____ Tu _____ W _____ Th _____ F _____ Sa _____ Su _____

5. TYPE(S) OF FOOD SERVED (LIST ALL)

6. TYPE OF STRUCTURE

Existing Facility [] Freestanding Facility [] New Facility (Construction) []

Attached Facility [] Remodeled Facility []

7. SEATING CAPACITY (NUMBER OF PATRONS)

INSIDE _____ OUTSIDE _____

Is seating capacity defined by the Fire Department? No [] Yes []

8. **EXPANSION PLANS** Is future expansion planned? No[] Yes (describe)

9. **NUMBER OF MEALS**

Average number of meals served per day: _____
Busiest day(s) of the week: _____
Average number of meals served on these days: _____

10. **TYPE OF DISHES/UTENSILS** Washable [] Disposable [] Both []

11. **KITCHEN EQUIPMENT** (attach inventory, if available)

COOKERS	Yes	No	Size/Number
Fryer	_____	_____	_____
Charbroiler	_____	_____	_____
Grill	_____	_____	_____
Stove	_____	_____	_____
Oven	_____	_____	_____
Oven Broiler	_____	_____	_____
Wok Stove	_____	_____	_____
Other:	_____	_____	_____
SINKS	Yes	No	Size/Number
3-Compartment	_____	_____	_____
Hand	_____	_____	_____
Vegetable	_____	_____	_____
Mop	_____	_____	_____
Other:	_____	_____	_____
OTHER EQUIPMENT	Yes	No	Size/Number
Garbage Disposal	_____	_____	_____
Walk-in Cooler	_____	_____	_____
Dishwasher	_____	_____	_____
Other:	_____	_____	_____

12. **FOOD PREPARATION** Check all that apply.

Pre-cooked Foods	[]	Grilled or Baked Meats	[]
Fried Foods	[]	Wok Foods	[]
Frozen Foods	[]	Baked Goods	[]
Fresh Produce	[]	Canned Foods	[]

13. **CLEAN-UP/POLLUTION PREVENTION PROCEDURES**

Briefly explain clean-up procedures. Attach separate sheets or operating manual, if necessary.
For example, pots and pans are cleaned in a dishwasher.

Identify pollution prevention measures being used and describe the employee training schedule. Attach extra sheets if necessary. _____

14. RECYCLING

Do you recycle spent oils & grease? No [] Yes [] If yes, briefly explain the program and the grease handling procedures, including information on equipment.

If no, do you have plans to initiate a recycling program? No [] Yes []

If yes, what is the proposed schedule? _____

15. GREASE MANAGEMENT DEVICE

Type	Yes	No	Size/Number
Grease dumpster	_____	_____	_____
Grease interceptor	_____	_____	_____
Under the sink grease trap	_____	_____	_____
Recycle holding tank	_____	_____	_____
Oil/Water separator	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

16. BACTERIA

Are bacteria, enzymes, or other additives being used as oil and grease management tools?

No [] Yes [] If yes what type? _____

17. COMMON GREASE INTERCEPTOR

If you are located in a retail center, it is possible more than one facility in the retail center may be connected to a common grease interceptor. Do you share a grease interceptor with other facilities? No [] Yes []

If you share a common interceptor, who owns the facility or is responsible for the maintenance??

18. FOR NEW CONSTRUCTION AND RENOVATIONS

ATTACH TO THIS SURVEY A COPY OF THE INTERIOR FLOOR/SITE PLAN, INCLUDING THE SPECIFICATIONS, O&M PROCEDURES FOR GREASE INTERCEPTOR, INSTALLATION INSTRUCTIONS FOR GREASE HANDLING EQUIPMENT, AND COMPLETE PLUMBING DIAGRAMS (SCHEMATICS) SHOWING THE PLUMBING FIXTURE(S) CONNECTED TO THE WASTE PIPING SYSTEM WITH THE FLOW DIRECTION INDICATED.

Submittal of false information is a violation of the County Code of Ordinances, and as such, applicant becomes subject to enforcement actions and penalties as set forth therein.