

Submit completed form by:

- email to:
rhernandez@cityofarcata.org
- mail to or drop off at :
Arcata City Hall
Environmental Services Dept.
736 F Street
Arcata, CA 95521



For questions or help completing this form contact the Pretreatment Coordinator at (707) 825-2148 or rhernandez@cityofarcata.org

Food Service Establishment Wastewater Survey

Section A – Contact Information

Business Name: _____

Owner Name(s): _____

Business Address: _____

Business Phone Number: _____

Mailing Address: _____

Alternate Phone Number: _____

Email Address: _____

Contact Person(s) authorized to represent this business with City of Arcata representatives

Name	Title

Section B – Type of Establishment

What type of Food Service Establishment is this? Circle the most appropriate choice(s):

Restaurant (dine-in)	Restaurant (take-out only)	Coffee Shop	Deli
Cafeteria	Bar	Market/Grocery	Commissary
Hotel	Food Manufacturer	Other (describe):	

What type of food service permit does this facility hold?

Full Prep Minimal Prep No Prep

Days and Hours of Operation: _____

Maximum Seating Capacity: _____

Estimated number of meals served per day: _____

Section C – Kitchen Equipment

What type of tableware (e.g. plates, bowls, cups, flatware) does your facility use? Circle all that apply.

Re-usable

Disposable

Both

Does your establishment have any of the following equipment (circle all that apply):

Automatic Dishwater

Deep Fryer

Boiler

Garbage Grinder

Hot Grill

Rotisserie

Section D – Drainage Fixtures

List the number of each type of fixture in your Food Service Establishment and the dimensions of each compartment/sink. Use additional sheets if needed to document all sinks and drains that may receive grease laden wastewater (exclude bathroom fixtures and dedicated hand sinks).

Number of 3-compartment sinks: _____

Compartment	Length (inches)	Width (inches)	Depth (inches)
1			
2			
3			

Number of 2-compartment sinks: _____

Compartment	Length (inches)	Width (inches)	Depth (inches)
1			
2			

Number of pre-rinse sinks: _____

Length (inches)	Width (inches)	Depth (inches)

Number of prep sinks: _____

Length (inches)	Width (inches)	Depth (inches)

Number of floor sinks and floor drains: _____

Number of mop/utility sinks: _____

List any other sinks/drains in facility:

Does your facility have a grease trap or a grease interceptor? _____

If yes, where is it located? _____

If yes, who cleans/services the grease equipment? _____

If yes, how frequently is the equipment cleaned/serviced? _____

How does your facility dispose of the following:

Solid grease (e.g. grill scrapings, bacon grease, ect): _____

Liquid grease (fryer oil): _____

Food scraps: _____

Section E – Food Preparation

Indicate the type of foods prepared on-site and the method of preparation (e.g. baked, fried, etc.)

If you have a deep-fryer, how much fryer oil is stored on-site? _____ gallons

If meats, fish or poultry are used, indicate whether it is delivered pre-cooked or prepared and cooked on-site?