



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.

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: \_\_\_\_\_

Number of prep sinks: \_\_\_\_\_

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

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?