



## Food Service Establishment Grease Removal Device Survey

1. Company Name: \_\_\_\_\_
2. Company Contact: \_\_\_\_\_
3. Mailing Address: \_\_\_\_\_
4. Telephone Number: \_\_\_\_\_
5. Email Address: \_\_\_\_\_
6. Facility Name: \_\_\_\_\_
7. Location Address: \_\_\_\_\_
8. Hours of Operation: \_\_\_\_\_
9. Facility Contact: \_\_\_\_\_
10. Facility Telephone Number: \_\_\_\_\_
11. Facility Email Address: \_\_\_\_\_
12. Is there food preparation on the premises: \_\_\_\_\_
13. Food Type (Check all that apply): \_\_\_\_\_

	Coffee House		School Cafeteria		Buffet		European
	Ice Cream / Smoothies		Day Care # _____		Chinese		Middle Eastern
	Pizza		Bed and Breakfast # _____		Japanese		Burgers
	Fast Food		Hotel/Motel		Vietnamese		Seafood
	Delicatessen		BBQ		Thai		Steakhouse
	Corporate Cafeteria		Sports Grill		Italian		Sandwich Shop
	Commercial Cafeteria		Convenience Store		Mexican		Grocery
	Other						

14. Number of Fixtures:

	Deep Fryers		3-Compartment Sinks		Tilt Kettles		Work Ranges
	Grills		2-Compartment Sinks		Garbage Disposals		Pre-Wash Sinks
	Ovens		1-Compartment Sinks		Dishwashers		Mop Sinks

15. Grease Removal Device (GRD) Location/Type:

	Exterior Grease Interceptor		Interior Under Sink Trap		Interior Floor Trap
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16. GRD Size in gallons, lbs, or gallons per minute: \_\_\_\_\_
17. GRD Model (if unknown, leave blank): \_\_\_\_\_
18. GRD Service Company: \_\_\_\_\_
19. GRD Cleaning Frequency:

	Daily		Bi-Weekly		Weekly
	Monthly		Quarterly		Annually

20. Yellow/Fryer Grease Rendering Container on site?  Yes  No
21. Yellow/Fryer Grease Rendering Company: \_\_\_\_\_

I, \_\_\_\_\_ certify that to the best of my knowledge the above information is correct.

\_\_\_\_\_  
(Signature)

\_\_\_\_\_  
(Date)

Please see directions for completing this form attached or on the reverse side.

## Directions For Completing Survey

1. **Company Name:** This is the name of the company that owns the facility. It can be a parent company, a corporation, or an individual.
2. **Company Contact:** Name of person at the company to contact.
3. **Mailing Address:** Mailing address of the company.
4. **Telephone Number:** The company contact's telephone number.
5. **Email Address:** The email address of the company contact.
6. **Facility Name:** The name of the facility.
7. **Location Address:** The physical address of the facility.
8. **Hours of Operation:** The hours the facility is open.
9. **Facility Contact:** Name of the Facility Manager or the person who will be the main contact for facility.
10. **Facility Telephone Number:** The telephone number of the facility and/or the phone number of the person listed in #9.
11. **Email Address:** The email address of the facility and/or the person listed in #9 above.
12. **Food Preparation:** Answer yes if any food preparation occurs at the facility.
13. **Food Type:** Check the box next to the type(s) of food prepared and/or served in the facility. You may check as many boxes as necessary. If "other", write in a simple description. For Day Care facilities, and enter the number of children cared for. For B&B's, enter maximum number of guests. If none apply, write "none" beside "other".
14. **Number of Fixtures:** Please enter the number of each type of fixture used/installed.
15. **GRD Location/Type:** A large, in-ground GRD located outside the facility should be denoted as an "exterior interceptor". If the GRD is indoors and under the sink, it should be denoted as "interior under sink trap". If the GRD is indoors and under the floor, it should be denoted as "interior floor trap".
16. **GRD Size:** If the GRD is indoors and aboveground, the size can usually be found labeled on the device. In other circumstances, the GRD servicing company will be able to provide the approximate volume in gallons. Use an approximate volume if appropriate.
17. **GRD Model.** If the GRD Model is known, enter here; if not, state unknown.
18. **GRD Servicing Company:** If an outside company services the GRD, enter the name here.
19. **GRD Cleaning Frequency:** Enter the frequency (or approximate frequency) that the GRD is cleaned.
20. **Yellow/Fryer Grease Rendering Container Onsite:** A rendering container is the container used to collect yellow grease (fryer grease or any grease that DOES NOT come into contact with wastewater) until it is picked up for recycling. If you have such a container on site, mark "Yes", otherwise, mark "No".
21. **Yellow/Fryer Grease Rendering Company:** Enter the name of the company contracted to pick up yellow grease for recycling if you answered "Yes" to #20 above.

If you have questions or need assistance completing this form, please contact the City of Battle Ground Engineering Division, at (360) 342-5070.

**Please complete this form and submit to:  
City of Battle Ground – Engineering Division  
109 SW 1<sup>st</sup> Street, Suite #122  
Battle Ground, WA 98604**

