



Clay Township Regional Waste District Food Service Facility Survey

Administrative Office Phone: 317-844-9200 Fax: 317 844 9203 www.ctrwd.org
Plant Office Phone: 317-873-0564 Fax: 317-873-0563

Return This Form To: CTRWD
Pretreatment Compliance Specialist
10701 N. College Ave.
Suite A
Indianapolis, IN 46280

Section A. General Information

1. Facility's Name: _____
2. Facility's Owner: _____
3. Is the owner the only signatory authority? () Yes () No
If not, please name all signatory authorities: _____

4. Facility's Street Address: _____

City: _____ State: _____ Zip: _____

Telephone Number: _____ Website: _____

Business Mailing Address: (if different) _____

5. Owner of Premises: (if the property is leased)

Name: _____

Address: _____ City: _____ State _____ Zip: _____

Telephone Number: _____

Name of management company: _____

6. Designated Facility Contact:

Name: _____

Address: _____ City: _____ State: _____ Zip: _____

Telephone Number : _____

Section B - Facility Operational Characteristics

1. Please choose one description that best describes your facility.

- Fast Food Restaurants
- Full Service Restaurants
- Drive Through (only) Restaurant
- Seasonal Restaurant
- Coffee Shop
- Bakery
- Supermarket
- Religious Institution
- Nursing Home/ALF
- Hotel/Motel
- School
- Club/Organization
- Company/Office Building
- Ice Cream Shop
- Hospital
- Other: _____

2. Please indicate each item that you currently have in your facility or will be on your facility, and the quantity:

- Grill _____
- Oven _____
- Dishwasher _____
- PreRinse Sink _____
- Mop Sink _____
- Deep Fryer _____
- Floor Drains _____
- Tilt Kettle/Crock Pot _____
- Garbage Disposal _____
- 3 Bay Pot Sink _____
- 2 Bay Pot Sink _____
- Single Bay Sink _____
- Hand Sink _____
- Other Equipment _____

- 3. What type of exhaust cleaning system do you use? Automatic Manual
- 4. What is the seating capacity at your facility? _____ 5. (Avg.) Number of customers: _____
- 5. What are the days and hours of operation? _____

Section C - Wastewater Discharge Information

1. Please check the item which best describes your current wastewater discharge.
 Existing Sewer Discharge Existing Septic System Proposed (New) Sewer Discharge

2. Are there any charges or expansions planned in the next three years that could alter the wastewater volumes or characteristics? Yes No
If yes, briefly describe these changes and their effects on the wastewater volume and characteristics.

Section D - Treatment

1. Do you currently have a grease interceptor or grease trap? (see instruction for definitions)
 interceptor Trap Both None

2. Complete the Following for all grease removal devices:

A. Make and Model: _____ Location: _____ Capacity of grease removal device: _____ gallons	B. Make and Model: _____ Location: _____ Capacity of grease removal device: _____ gallons
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3. If the *INDOOR* grease trap is being maintained on site, how do you dispose of the waste after cleaning the trap?

- Trash
- Contractor disposes of grease
- Recycle
- Other: _____

4. If a contractor (s) clean the *INDOOR or OUTDOOR* grease removal device (s), please list the following:

Contractor Name: _____	Contractor Name: _____
Address: _____	Address: _____
City: _____ State: _____ Zip Code: _____	City: _____ State: _____ Zip Code: _____
Telephone: _____	Telephone: _____
Main Contact's Name: _____	Main Contact's Name: _____
Main Contact's Telephone: _____	Main Contact's Telephone: _____

5. If your facility has grills/ovens which type of exhaust cleaning system do you use? Automatic Manual

6. Are there any additives placed in the plumbing, grease interceptor or grease trap (i.e. enzymes, bacteria, etc.)
 Yes No

Location	Additive Name	Additive Frequency

Section F - Recycling

1. Do you or will you recycle the grease produced at your facility? Y/N
 If yes, which company or companies recycles your grease or will recycle your grease

2. Is there a recycling container on-site? Y/N
 If yes, how many recycling containers are on-site and where are they located?

3. What pollution prevention measures have been implemented? For example Best Management Practices (BMP)

