FOOD SERVICE ESTABLISHMENT DISCHARGE PERMIT APPLICATION

Unless otherwise stated, all items are to be filled out completely. If an item is not applicable, please indicate by entering "NA". This application is for the coverage under the General Permit No. 2017-001.

1.						
FACILITY NAME						
2						
2. MAILING ADDRESS	Street	City	State	Zip		
3.						
PREMISES ADDRESS	Street	City	State	Zip		
4. FACILITY OWNER	Name:					
	Address (if different than above):					
	Email:					
	Facility Phone:					
	Facility Fax:					
5.						
	Name:					
AUTHORIZED REPRESENTATIVE	Title:					
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(someone the owner could have represent him/her and also be physically present often at the FSE.)

Name:		
Title:		
Email:		
Facility Phone:		
Facility Fax:		

6. FACILITY SERVICES (*Check all that apply*)

- [] Automotive Service Station
- [] Bakery
- [] Car Wash
- [] Club/Organization
- [] Church
- [] Coffee Shop
- [] Cold Food /Ice Cream Shop
- [] Company/Office Building
- [] Convenience Store
- [] Drive Thru/Drive In Food Service

- [] Fast Food Restaurant
- [] Food Packager
- [] Food Preparation Service
- [] Full Service Restaurant
- [] Health Care/Nursing Home
- [] Hotel/Motel
- [] Meat Processor
- [] School Cafeteria
- [] Supermarket
- [] Other Service _____

7. TYPES OF MEALS SERVED (*Check all that apply*)

- [] Food Preparation Only
- [] Coffee/Snacks
- [] Breakfast

- [] Lunch
- [] Dinner

KITCHEN EQUIPMENT ON SITE (*Check all that apply*) 8.

- [] Broasters
- [] Commercial Dishwasher
- [] Deep Fryers
- [] Floor Drains
- [] Fryolators
- [] Garbage Disposal/Grinder
- [] Grills
- [] Mop Sinks
- 9. CHECK ONE:

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A grease interceptor OR grease trap

already **exists** at this facility.

] Capacity in Gallons: _____

An appropriately sized in-ground grease interceptor will be added to this] facilty. Plans will be sent to the Bureau of Water Quality for approval before installation.

- T After consultation with a licensed plumber, an under-sink grease trap will **be added** to this facilty to remove grease. [*Read note on following page]
-] This facility has been owned and operated by the same name since prior to the ordinance written in February 2011, therefore our facility is grandfathered

- [] Ovens/ Stoves [] Pre-Rinse Sinks
- [] Single Bay Wash Sink
- [] Three Bay Wash Sink
- [] Tilt Kettles
- [] Two Bay Wash Sink
- [] Woks
- [] Other _____

All food service facilities will be required to install and operate an appropriately sized underground grease interceptor or trap. In rare instances, an alternate grease program may be considered. The Director will consider these alternate programs on a case-by-case basis. If you believe an exemption is warranted, please explain why by attaching any additional relevant information.

The Director will notify you in writing if your request for an exemption has been granted.

*Failure to control grease buildup in the Muncie Sanitary District collection system may cause this facility to be subjected to fines or be required to install additional FOG pretreatment equipment as determined by the Muncie Sanitary District's Board of Commissioners.

FACILITY OWNER/AUTHORIZED REPRESENTATIVE STATEMENT

"I certify under penalty of law that this document and all attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the person or persons who manage the system, or those persons directly responsible for gathering the information, the information submitted is to the best of my knowledge and belief, true, accurate, and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine and/or additional enforcement actions for knowing violations." **Signature must be a wet signature.**

Printed Name of Signing Official

Title

Signature of Official

Date

Please print, sign, and return form via mail, email, or fax Shelby Browning 5150 W. Kilgore Ave. Bld. 8 Muncie, IN 47304 sbrowning@msdeng.com 765-213-6444