

**Public Works Dept.**  
Town of Crested Butte  
P.O. Box 39  
507 Maroon Ave.  
Crested Butte, Co. 81224

**FOOD SERVICE**  
**PRETREATMENT APPLICATION**

Please complete this 3-page application and return by mail to the address listed above, or hand-deliver to:  
**Matt Peacock, Public Works Dept. 507 Maroon Ave, Crested Butte, Co**  
Questions? Call (970) 349-5530 Fax (970) 349-6626

Facility Name: \_\_\_\_\_

Facility Location: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Facility Owner: \_\_\_\_\_

Facility Contact: \_\_\_\_\_

Name:

Title:

Phone #

e-mail address: \_\_\_\_\_

**CERTIFICATION STATEMENT**

I have personally examined and am familiar with the information submitted in this document and attachments. Based upon my inquiry of those individuals immediately responsible for obtaining the information reported herein, I certify, under penalty of law, that the submitted information is true, accurate and complete. I am aware that there are significant penalties for submitting false information. (Must be signed by Owner/Officer/Manager of the company)

Printed Name & Title: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**1) Type of Food Service Facility:**

- Full Service     Fast Food     Limited Menu     Catered     Institutional  
 Other (describe): \_\_\_\_\_

Briefly describe types of food prepared at facility: \_\_\_\_\_

\_\_\_\_\_

**2) Operations:**

Seating Capacity: \_\_\_\_\_ or Number of Residents/Patients/Students: \_\_\_\_\_

Average Daily Servings: \_\_\_\_\_

Average Number of Employees: \_\_\_\_\_

Operating Hours: \_\_\_\_\_

Operating Days:    Sun    Mon    Tue    Wed    Thu    Fri    Sat

**3) Water Provider: Town of Crested Butte**

Name on Water Bill (if known): \_\_\_\_\_

Water Account Number (if known): \_\_\_\_\_

**4) Briefly describe kitchen management practices that are designed to minimize oil and grease discharge to sewer system (Best Management Practices):** \_\_\_\_\_

\_\_\_\_\_

**5) Is cooking oil reclaimed?**    Yes    No

If yes, Name of Contractor: \_\_\_\_\_

**6) Is facility equipped with a grease interceptor?**    Yes    No

If yes: Interceptor Capacity: \_\_\_\_\_ gallons

Location of Interceptor: \_\_\_\_\_

Frequency of Cleaning/Pumping: \_\_\_\_\_

Contractor: \_\_\_\_\_

**NOTE:** A grease interceptor is a two-compartment, concrete chamber with a minimum capacity of 500 gallons, which is located in-ground outside a food service facility. Most often, grease interceptors are located in the parking lot and can be recognized by the two manhole lids that cover the accesses to the interceptor.

## 7) GREASE INTERCEPTOR SIZING TABLE

Fill Out This  
Column  
↕

<u>Fixture Type</u>	<u>Number of Fixtures</u>	x	<u>Flow gal/min</u>	=	<u>Total Flow gal/min</u>	
<b><u>Kitchen Area Sinks:</u></b>						
Single Compartment	_____	x	<u>20</u>	=	_____	
Double Compartment	_____	x	<u>25</u>	=	_____	
Triple Compartment	_____	x	<u>30</u>	=	_____	
Mop/Clean-up	_____	x	<u>20</u>	=	_____	
<b><u>Dishwashers:</u></b>						
Up to 30 gallon capacity	_____	x	<u>15</u>	=	_____	
30 to 50 gallon capacity	_____	x	<u>25</u>	=	_____	
50 to 100 gallon capacity	_____	x	<u>40</u>	=	_____	
<b>Total Surge Flow</b>					=	_____
<b>Detention Time Factor (x10)</b>					=	<u>x 10</u>
<b>Required Grease Interceptor Capacity *</b>					=	_____ gallons

\* Minimum approved size is 500 gallons

\* Standard size is 1000 gallons

## 8) Use of Garbage Disposal Units:

Does Facility use Garbage Disposal Units:  Yes  No

If yes, does unit discharge wastewater to grease interceptor?  Yes  No

## 9) Identify Floor Drains in Kitchen Area:

<u>Type (e.g. 4 inch, round)</u>	<u>Location</u>	<u>Drains To Interceptor?</u>		
_____	_____	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Unknown
_____	_____	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Unknown
_____	_____	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Unknown

10) Are kitchen area floor drains covered with screens?  Yes  No

**11) Attach a Site Plan, or Provide a Sketch showing:**

- \* Approximate square footage of facility
- \* Kitchen Diagram (sinks, dishwasher, floor drains, etc)
- \* Materials Storage (inside and outside storage)
- \* Restrooms
- \* Grease Interceptor Location
- \* Outside Storm Drains (if known)