



**Equipment on Site**

*(Please circle all that apply and fill in the appropriate information for each piece of equipment.)*

Type	Quantity	Equipment Description (Type, Size, Dimensions, and/or Temperature)
Deep Fryer		
Grill		
Commercial Oven		
Commercial Stove		
Class 1 Vent Hood		
Steam Cooker		
Steam Table		
Tilting Skillet and/or Kettle		
Countertop Fryer		
Dishwasher		
Wok Stove		
2 Compartment Sink		
3 Compartment Sink		
4 Compartment Sink		
Conveyor Oven		
Residential Oven		
Residential Stove		
Floor Drains		
Hand Sinks		
Floor Sink		
Mop Sink		

**NOTE: Food waste and garbage disposals are not permitted in commercial kitchens.**

**Attach a copy of the MENU. Applicable to all establishments that provide a printed, posted or publicized menu.**

I hereby certify that the above information is correct. I am also aware that changes in any of the above information will require a re-application and possible increase in the size or type of grease trap required.

I also agree to have the grease interceptor pumped out by a certified grease trap cleaning company at a frequency that will maintain the grease interceptor/grease trap in a proper operating condition.

This permit is valid only for the specific facility, ownership, processes and operations indicated above. As such, it cannot be sold, transferred or reassigned.

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

Name (print) \_\_\_\_\_

APPROVAL SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_