

Murfreesboro Water Resources Department

FOG Management Division

Grease Interceptor Trap Application

Application Date _____

Applicant (Establishment Owner) _____

Establishment Name _____

Establishment Street Address _____

Establishment Owner Contact Information:

Phone # _____ Mobile # _____

FAX# _____ Email Address _____

Business / Mailing Address (if not same as above) _____

Property Owner / Manager / Lessor Name _____

Property Owner / Manager / Lessor Phone # _____

Establishment Type (check all that apply) Dine-In Carry-Out In Drive-Through

Limited Service Full Service Buffet Cafeteria Catering

Institutional Facility (Business Campus; Hospital; Public School; University)

Concessions Beverage Bar (non-alcoholic) Bar & Grill (alcoholic beverages)

Cuisine Style (American, Chinese, Italian, Mexican, etc.) _____

Number of weekdays of operation _____ Hours _____ Seating Capacity _____

Dishware Type (check all that apply)? Disposable Reusable

Development Type? New Construction Redevelopment

Existing Grease Control Device? Interior Exterior Capacity / Flow Rating _____

Existing Grease Control Device Type? AGRU; Grease Trap Grease Interceptor

FOG Management Division 2032 Blanton Dr., Murfreesboro, TN 37129

Office (615) 848-3225 ; Mobile (615) 642-0461 ; FAX (615) 895-1241 ; Email fog@murfreesborotn.gov

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Equipment on Site

(Please enter the appropriate quantity for each item)

| Type | Quantity | Equipment Description (Type, Size, Dimensions, etc.) |
|--------------------------|----------|---|
| 2 Compartment Sink | | |
| 3 Compartment Sink | | |
| 4 Compartment Sink | | |
| Hand Sink | | |
| Mop/Can Wash Sink | | |
| Pre-Rinse/Prep Sink | | |
| Cooler/Freezer (walk-in) | | |
| Countertop Deep Fryer | | |
| Countertop Grill | | |
| Deep Fryer | | |
| Dishwasher | | |
| Floor Drain | | |
| Floor Sink/Trench Drain | | |
| Grill | | |
| Rotisserie Stand/Tray | | |
| Steam Cooker/Table | | |
| Tilt Kettle/Skillet | | |
| Vent Hood | | |
| Wok Stove | | |

BE ADVISED: FOOD GRINDER/GARBAGE DISPOSAL UNITS ARE NOT PERMITTED IN COMMERCIAL ESTABLISHMENTS

Please submit a copy of the plumbing drawing P-sheets and kitchen equipment/plumbing fixture schedules and a copy of any publicized MENU with the Grease Interceptor Trap application in electronic form; preferably via email in PDF to the address listed on the application below.

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I hereby certify that the above information is correct. I further acknowledge that, as the applicant (FOG Generating/Food Service Establishment (Establishment) owner or party otherwise responsible for the maintenance of grease control equipment), I have read and do hereby agree to abide by all applicable Murfreesboro Water Resources Department FOG Management Policies.

I understand that Grease Control Equipment, as specified by Murfreesboro Water Resources Department, represents the minimum capacity and/or flow rating.

Pursuant to Article III, Chapter 33-36 of the Murfreesboro Municipal Code, Paragraph (F), Grease Control Equipment shall be maintained and operated by the Establishment owner or operator in an efficient manner at all times to ensure that FOG concentration limits for wastewater discharged to the City of Murfreesboro's sewer collection system by commercial establishments are met.

Any changes to the kitchen equipment/plumbing fixture configuration as specified shall render this permit null and void and will require the submission of a new application, which may also require significant changes to the Grease Control Equipment specifications.

This permit is valid only for the facility, ownership, operations as indicated herein. As such, it may not be sold, transferred or reassigned.

Signatory is to be completed by the Establishment owner or other Duly Authorized representative responsible for Grease Control Equipment maintenance and records only.

Signature* _____

Printed Name* _____

Title (Owner, Corporate Representative, etc.)* _____

Date* _____

**indicates a required field*