



Town of South Kingstown Restaurant and Food Preparation Establishments Commercial Grease Trap Application

A. General Information

1. Company Name: _____
2. Facility Mailing Address: _____
3. Facility Premise Address: _____
4. Business Phone Number: _____
5. Facility Contact and Phone Number: _____
6. Name of Person in Charge at Business Location and Phone Number: _____

B. Facility Information

1. Seating Capacity: _____
2. Type of Food Being Prepared: _____
3. Details of Kitchen Fixtures:
 - a. Fryolators _____ Yes _____ No *If Yes, How Many:* _____
 - b. Grills or Ovens _____ Yes _____ No *If Yes, How Many:* _____
 - c. Dishwashers _____ Yes _____ No *If Yes, How Many:* _____
 - d. Garbage Disposal Units _____ Yes _____ No *If Yes, How Many:* _____
 - e. Kitchen Sinks _____ Yes _____ No *If Yes, How Many:* _____
 Number of Compartments in each Sink _____
 - f. Dinnerware Pre-Rinse _____ None _____ Sinks _____ Station
 - g. Floor Drains _____ Yes _____ No *If Yes, How Many:* _____
4. Attach a sketch of kitchen showing location of all equipment in kitchen listed in Question 3.
 Grease removal unit must be included, if applicable.
5. Does this establishment have an installed and working grease removal unit? _____ Yes _____ No
 - A. *If yes*, please provide the following information:

Size _____ (gallons)	Manufacturer _____
Indoor _____ Outdoor _____	Automatic _____ Passive _____

 Fixtures attached to grease trap _____

B. *If no*, please attach manufacturer's technical information for the proposed grease trap. Be sure specs include type, size and manufacturer. Grease trap size must be approved by a licensed plumber. Automatic grease traps are required for all restaurant/food establishments, where heavy grease discharges are anticipated. In addition, automated grease traps are recommended in lieu of passive grease traps for all restaurant/food establishments. The Town will not approve passive grease traps with a bolted perimeter. Passive traps must have one center bolt for easy access for routine cleanings.

Please submit grease trap shop drawings to Ms. Krystal Cokely, Pretreatment Coordinator, for review and approval **prior** to purchase. Once grease trap is approved and installed, please call for an inspection. Contact information is listed below.

Phone: 401-788-9771

Fax: 401-789-3070

Email: kcokely@southkingstownri.com

Printed Name: _____
 Title: _____

Signature: _____
 Date: _____

