



County of Santa Cruz

DEPARTMENT OF PUBLIC WORKS

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DIRECTOR OF PUBLIC WORKS

Food Service Facility Wastewater Discharge Questionnaire

INSTRUCTIONS

Food service facilities are required to complete a wastewater discharge questionnaire and comply with all County Sanitation District requirements. Please review the Santa Cruz County Sanitation District, Environmental Compliance Unit Requirements for Food Service Facilities and complete the following form. Information submitted will be used to assess the size grease trap or interceptor to be installed. The District will contact you once your questionnaire is received. Please mail questionnaire to:

Santa Cruz County Sanitation District
2750 Lode St.
Santa Cruz, CA 95062
Attn: Environmental Compliance Unit

General Information		
Name of Establishment		
Site Address		
Mailing Address		
Owner /Manager	Phone #	email
Number of Seats:		
Days/Hours of Operations:		
Name of shopping center, if applicable		
Was space previously occupied? If so, identify previous tenant and business type if possible:		

Business Operations Information					
Do you have your own grease trap or interceptor?		YES		NO	
Grease trap/interceptor size:			Location of trap:		Inside Outside
Circle all that apply to your business					
Dishwasher	Yes	No	Fryer	Yes	No
3 tub sink	Yes	No	Wok Range	Yes	No
Grill hood cleaning	Yes	No	Soup Vat	Yes	No
Ovens	Yes	No	Industrial food mill or mixers	Yes	No
Range	Yes	No	Catered by outside vendor?	Yes	No
How many of the following will your location contain?					
Vegetable Sink(s)	Pot Sink(s)	Mop Sink(s)	Hand Sink(s)	Bar/cocktail lounge sink(s)	
How would you classify your establishment? (Check one)					
Bakery		Full Service Restaurant		Self Service	
Coffee Shop		Take-Out		Other (please explain)	
Sandwich Shop/Deli		Yogurt/ Ice Cream			

I acknowledge that the grease trap/interceptor required for:

_____ (Name of Restaurant)

will be based upon the plans and application I have submitted to the SCCSD. I certify that the information submitted about my restaurant is accurate. I understand that the grease trap/interceptor must be maintained in efficient operating condition by periodic removal of accumulated grease. I further acknowledge that the use of chemicals to clean out the grease trap/interceptor is prohibited. I agree to establish routine cleaning of the grease trap/interceptor as follows:

- A. Grease traps must be cleaned monthly or as often as deemed necessary by the District Engineer.
- B. Grease interceptors must be pumped out every three months or as often as deemed necessary by the District Engineer.

I agree that no additional kitchen/cooking equipment (ex. plug-in woks) will be used in addition to the equipment identified on the SCCSD approved plans; or to obtain approval or further requirements from the SCCSD prior to the addition of kitchen/cooking equipment.

I agree to maintain the seating capacity identified on the SCCSD approved plans; or to obtain approval or further requirements from the SCCSD prior to an increase in the seating capacity.

I agree to pay all additional fees and to provide any additional equipment and/or maintenance steps that may be required:

- A. If the use of the site is changed.
- B. If the grease trap/interceptor is not maintained as agreed.

I acknowledge that I have read the Santa Cruz County Sanitation District, Environmental Compliance Unit Requirements for Food Service Facilities and will comply with all SCCSD requirements.

Owner/Manager: _____

Date: _____

Print name: _____

Signature: _____

***Questionnaire must be signed by the owner or by an official designee of the business.**