

4) Types of cooking equipment and appliances to be utilized:

5) Types of service ware being utilized:

6) Patron seating capacity:

7) Meals per day:

D. FOG Generation and Control

1) Number, type(s) and size(s) of grease removal devices proposed in lieu of a City required 1000-gallon grease interceptor:

2) List fixtures that will connect to the grease removal device(s):

3) Will there be an automatic dishwasher? yes no

If so, what is the discharge rating? _____ gpm

Sanitizing Type: Chemical High Temperature

4) Three Compartment Sink Dimensions (round to nearest inch)

Compartment	LEFT	CENTER	RIGHT
Length	_____	_____	_____
Width	_____	_____	_____
Height	_____	_____	_____
Drain Pipe Size	_____		
Maximum time to drain:	<input type="checkbox"/> 1 minute	<input type="checkbox"/> 2 minutes	

5) Grease Interceptor Information

Make	_____		
Model	_____		
Rating		GPM	_____
Size		lbs	Gals
Vendor	_____		
Rep	_____		
Phone	_____		

Information used to size the interceptor must be attached.

6) Day of the week and time when interceptor will be serviced:

Day of Week							Time
M	T	W	Th	F	Sa	Su	

7) Reasons why a variance should be granted (attach additional sheets if necessary):

8) Food service establishment and landlord shall have the affirmative duty to supplement and update this waiver request form in the event of any proposed changes to the above disclosures. In order to comply with this affirmative duty, the food service establishment or landlord shall submit any proposed modifications, in writing, and deliver the same to the City of Akron Water Reclamation Facility *before* implementing the proposed modification(s). The City shall verify the appropriateness of this waiver in light of the proposed changes/modifications and shall provide a response to food service establishment or landlord on or within 10 business days of its receipt of the written modification proposal.

E. Requirements

- 1) The following conditions will be subjected to this waiver:
 - a) A “solids interceptor” shall be used for interceptors accepting discharges from garbage disposal devices or from dishwashers with pre-rinse station and food grinder.
 - b) If a hydromechanical grease interceptor (HGI) is proposed, automatic dishwashers must be equipped with a second dedicated interceptor.
 - c) Use of grease cutting chemicals is prohibited.
 - d) No discharging of oils and grease directly into any fixtures attached to the sewer plumbing.
 - e) Establishment is to maintain vertical clearance and have tools on-site to open HGIs.
 - f) Establishment shall notify the Industrial Pretreatment Program and the Summit County Department of Public Health prior to changes in menu.
 - g) Establishment is to have on-site, tools to open grease trap and maintain accessibility at all times.
 - h) Must dispose of cooking oil/grease into rendering container and provide maintenance service as needed by an approved licensed contractor.
 - i) Oil rendering container lid shall be closed at all times except when emptied or being used.

- j) The permittee shall notify, in writing, all persons interested in purchasing this establishment that the business is operating under special conditions that are not transferable. A copy of said notification shall be filed with the City of Akron, Industrial Pretreatment Program.
- 2) Maintenance Requirements:
- a) Servicing of the interceptor shall be documented on the HGI Maintenance Log form provided.
 - b) The HGI shall be serviced weekly. The establishment may request a variance from this requirement. This request should include sufficient evidence to warrant a reduced service frequency.
 - c) Prior approval from the City is required to allow a reduced HGI maintenance frequency
 - d) The frequency of cleaning shall be increased if weekly servicing is not adequate to keep the floatables and grease layer to less than 20% of the usable height of the HGI.
 - e) Oils and grease generated from cooking and trap cleaning must be dispensed into separate rendering containers.
 - f) A copy of all service documentation (i.e. maintenance logs, waste manifest, rendering receipts) shall be made available upon inspection and/or at the City's request. At a minimum this documentation or copies thereof, shall be retained on site for a minimum of three years.
- 3) Conditional Waiver may be revoked for any of the following reasons and may result in orders for the establishment to install an approved Gravity Grease Interceptor:
- a) Falsification of information submitted.
 - b) Changes in equipment used without prior notification and City approval.
 - k) Changes in menu without prior notification and City approval.
 - c) Failure to comply with the conditions stated herein.
 - d) Changes in equipment used or menu, which exceeds the capacity of the grease removal device in use.
 - e) Any blockages or interferences to the City of Akron Publicly owned sewerage system, which require any response from City personnel, and which can be attributed to the discharges of your business.

This form is to be signed by an authorized agent/official of the food service establishment and landlord/owner after completion of this form and review of the information by the signing officer(s).

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 believe the submitted information is true, accurate, and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine and/or imprisonment.

FOOD SERVICE ESTABLISHMENT – AUTHORIZED REPRESENTATIVE

OFFICIAL TITLE DATE

SIGNATURE

LANDLORD/OWNER – AUTHORIZED REPRESENTATIVE

OFFICIAL TITLE DATE

SIGNATURE

This form shall be submitted to:

Akron Water Reclamation Facility
2460 Akron-Peninsula Road
Akron, Ohio 44313
Attention: Industrial Pretreatment Engineer