



SANTA CRUZ COUNTY SANITATION DISTRICT

701 OCEAN STREET, SUITE 410 · SANTA CRUZ, CA · 95060-4073

(831) 454-2160 · FAX (831) 454-2089 · TDD: (831) 454-2123 · WWW.SCCSD.US

MATT MACHADO, DISTRICT ENGINEER

Food Service Facility Wastewater Discharge Questionnaire

INSTRUCTIONS

Food service facilities are required to complete a wastewater discharge questionnaire and comply with all Santa Cruz County Sanitation District (District) requirements. Please review the District Grease Trap/Interceptor requirements and complete the following form. For questions completing the form please contact the Environmental Compliance Unit at (831) 477-3907. Information submitted will be used to assess the size of grease trap or interceptor to be installed, if applicable. Please email your completed questionnaire to: dpwenv@santacruzcounty.us or mail to:

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

General Information		
Business Name:		
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	
Does this facility have a designated grease trap or interceptor? <input type="checkbox"/> YES <input type="checkbox"/> NO	
Is the interceptor shared with another facility (s)? If so, please describe:	
Grease trap/interceptor size (gallons or pounds):	Location of trap: <input type="checkbox"/> Inside <input type="checkbox"/> Outside
Describe Location:	

Check all that apply to your business			
Quantity		Quantity	
<input type="checkbox"/> Dishwasher		<input type="checkbox"/> Fryer	
<input type="checkbox"/> Sanitizer		<input type="checkbox"/> Wok Range	
<input type="checkbox"/> 3 tub sink		<input type="checkbox"/> Soup Vat	
<input type="checkbox"/> Prep sink		<input type="checkbox"/> Floor sink	
<input type="checkbox"/> Mop sink		<input type="checkbox"/> Hand sink	
<input type="checkbox"/> Bar/cocktail lounge sink		<input type="checkbox"/> Floor mat washing	-----
<input type="checkbox"/> Grill hood cleaning		<input type="checkbox"/> Refuse container cleaning	-----
<input type="checkbox"/> Ovens		<input type="checkbox"/> Washable dishes	-----
<input type="checkbox"/> Range		<input type="checkbox"/> Disposable dishes	-----
How would you classify your establishment? (Check one)			
<input type="checkbox"/> Pizza	<input type="checkbox"/> Full-Service Restaurant	<input type="checkbox"/> Sandwich Shop/Deli	
<input type="checkbox"/> Bakery	<input type="checkbox"/> Take-Out	<input type="checkbox"/> Industrial/Shared kitchen	
<input type="checkbox"/> Coffee Shop	<input type="checkbox"/> Yogurt/ Ice Cream	<input type="checkbox"/> Other (please explain):	

GREASE TRAP/INTERCEPTOR REQUIREMENTS

- 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.
- C. The use of chemicals to clean out grease traps/interceptors is prohibited. Grease additives or enzyme use in grease traps or lines, are not permitted unless approved in writing by the District.
- D. Future, additional kitchen fixtures (i.e. sanitizers, dishwashers, plug-in woks, etc.), increased seating capacity or change in site usage requires District notification for further review and approval must be granted in writing.
- E. Failure to maintain grease trap/interceptor as required and/or failure to notify the the District of changes in operation/site usage may result in additional fees, the requirement to increase grease trap cleaning frequency, or to install a larger grease trap/interceptor.

Certification Statement:

I certify that the information contained in this questionnaire is true and accurate to the best of my knowledge. I have read the Grease Trap/Interceptor requirements and will comply with these mandatory regulations. I agree to install, maintain and routinely clean the grease trap/interceptor in accordance with Santa Cruz County Sanitation District requirements.

Signature*

Date

Printed Name

Title

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

You will be contacted if there are any questions about your questionnaire.

Environmental Compliance Unit Requirements

Food Service Facility Operations/Commercial kitchens:

- All food service operations in the County of Santa Cruz are required to have a grease removal device made of composite/vinyl material to remove fats, oils, and grease from wastewater emanating from the kitchen prior to discharge.
- Proper flow control devices must be installed immediately upstream of grease removal device so that the flow into the unit does not exceed the rating of the unit, as per manufacturer specifications.
- All kitchen and dishwashing area sinks, plus mop sinks, floor sinks, and floor drains must be routed through a grease removal device.
- Floor drains must be installed with screens that prevent solids from blocking the facility's pipes and from entering the sanitary sewer.
- Dishwashers may not be installed at any time unless approved and must be plumbed to a grease removal device that has been specified as compatible, per the manufacturer.
- Sanitizers which have been approved for use must be plumbed directly into the sanitary sewer and are not permitted to be plumbed into small, interior grease traps, unless they are compatible, as specified per the manufacturer.
- Grease additives or enzyme use in grease traps or lines, are not permitted unless approved by the District.
- Garbage disposals are not allowed in commercial buildings.
- All lids to grease interceptor compartments and samples boxes must always be kept clear and accessible. Landscaping is not permitted directly over grease interceptor lids or sample boxes. If the proposed grease interceptor is set in landscaped areas, the lids must be set in concrete and raised above the ground surface to prevent sinking and to prevent the lids from becoming covered with any eroded soil.
- All trash enclosures are required to have overhead coverage and protection from stormwater intrusion. Storm drains are NOT permitted in trash bin enclosures. Any drain within a trash enclosure must be connected to the sanitary sewer. The drain must be routed through grease waste if an exterior grease removal device is present.

The District must be allowed to review plans for the grease interceptor/trap(s) prior to issuance of a permit and to inspect the installation.

Please see the following additional requirements per the California Health and Safety Code 114201. For questions regarding these requirements please contact County Environmental Health Department at (831)454-2022

Section 114201.

- (a) If provided, a grease trap or grease interceptor shall not be located in a food or utensil handling area unless specifically approved by the enforcement agency.
- (b) Grease traps and grease interceptors shall be easily accessible for servicing.
- (c) Notwithstanding subdivision (a), those food facilities approved with a grease trap or grease interceptor that are in operation before the effective date of this part are not required to comply with this section.