



## Restaurant & Food Service Grease Handling Questionnaire

### GENERAL INFORMATION

Facility Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

### CONTACT INFORMATION (WILL BE USED FOR CERTIFIED MAIL)

Name: \_\_\_\_\_

Title: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Phone number: \_\_\_\_\_ Fax Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

### PLEASE COMPLETE THE FOLLOWING INFORMATION

Restaurant:  Yes  No If no, please describe: \_\_\_\_\_

Year built: \_\_\_\_\_ Square footage: \_\_\_\_\_ Occupancy: \_\_\_\_\_

Average number of meals per day: Breakfast \_\_\_\_\_ Lunch \_\_\_\_\_ Dinner \_\_\_\_\_

Days of operation: Su \_\_\_\_\_ M \_\_\_\_\_ T \_\_\_\_\_ W \_\_\_\_\_ Th \_\_\_\_\_ F \_\_\_\_\_ S \_\_\_\_\_

Hours of operation: \_\_\_\_\_

Percentage of meals prepared on site: \_\_\_\_\_

Quantify food usage in pounds per month for the following items:

Meats: \_\_\_\_\_

Fish: \_\_\_\_\_

Poultry: \_\_\_\_\_

Dairy Products: \_\_\_\_\_

Oils/Shortening: \_\_\_\_\_

Salad Dressing: \_\_\_\_\_



**PLEASE COMPLETE THE FOLLOWING INFORMATION** (CONTINUED)

Do you maintain records of any inspections by government agencies?  Yes  No Explain: \_\_\_\_\_

Check any items that are present:

Floor Drain  Mop Sink  Triple Sink  Double Sink  Hand Sink  Dishwasher  Garbage Disposal

Are the architectural and/or plumbing plans available?  Yes  No

*The next set of questions refer to the Grease Control Equipment (GCE)*

Is there a grease trap inside the building?  Yes  No

If yes: What size? \_\_\_\_\_

How often is it cleaned? \_\_\_\_\_

Who cleans it? \_\_\_\_\_

Date of last cleaning: \_\_\_\_\_

Is there a grease interceptor outside?  Yes  No

If yes: What size? \_\_\_\_\_

How often is it cleaned? \_\_\_\_\_

Who cleans it? \_\_\_\_\_

Date of last cleaning: \_\_\_\_\_

Do you maintain a record of plumbing and GCE maintenance?  Yes  No

Number of deep fryers used on site: \_\_\_\_\_ How is waste deep fryer oil disposed? \_\_\_\_\_

Do the cooking appliances capture grease drippings from the cooking process?  Yes  No

If yes, how are the drippings disposed of? \_\_\_\_\_

Who hauls away the cooking grease? \_\_\_\_\_

How often is the cooking grease hauled away? \_\_\_\_\_

Please return the completed form to: SD1  
Attn: Industrial Monitoring Department  
2999 Amsterdam Road  
Villa Hills, KY 41017