



City of Victorville

Development Department

Planning ♦ Building ♦ Code Enforcement ♦ Business License

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GREASE INTERCEPTOR APPLICATION

Food establishments engaged in preparing food for consumption by the public desiring to discharge grease or wastewater which might include grease, into a private or public sewer shall obtain a permit to discharge from the Building Official known as a food establishment grease interceptor permit.

FOGS#: _____ **Service Frequency:** _____ (days)

Please mark all that apply to your business:

<input type="checkbox"/> New Business	<input type="checkbox"/> Change in Business Name
<input type="checkbox"/> Newly Constructed Building	<input type="checkbox"/> Change in Business Owner
<input type="checkbox"/> Change of Address	<input type="checkbox"/> Request to Change Frequency of Service

Indicate your grease containment system type currently in place:

<input type="checkbox"/> Grease Interceptor (\$83.84 annual)	<input type="checkbox"/> Capacity (gallons): _____
<input type="checkbox"/> Grease Trap (\$52.40 annual)	<input type="checkbox"/> Size (pounds): _____

Business Name: _____

Business Address: _____ **Suite No.:** _____

Business Owner (if corporate, use corporate name): _____

Mailing Address: _____
Street Address City State Zip Code

24 hour Emergency Phone No.: _____ **Email Address:** _____

ACKNOWLEDGE TO THE FOLLOWING REQUIREMENTS:

- Business acknowledges service frequency and will ensure timely FOG service reports to Code Enforcement. _____(initial)
- Business will ensure interceptor/ trap is in good working order at all times. _____(initial)
- Business is aware that failure to provide regular and timely proof of interceptor/ trap maintenance service may result in penalty assessments or sewer system disconnection. _____(initial)
- Business must have a 24 hour contact or service to respond to FOG overflow, clean up or repairs. _____(initial)
- Use of food grinders or additives to emulsify or chemically treat FOG is prohibited. _____(initial)
- Disposal of waste cooking oil into plumbing system drainage pipes is prohibited. _____(initial)
- All drainage pipes in food preparation area must have a drain screen. _____(initial)
- The business must establish and maintain employee best management practices when handling FOG such as: dry pot wiping prior to washing, proper disposal of cooking oil, maintenance of kitchen exhaust filters, proper disposal of food waste and solids in plastic bags. _____(initial)

Notice:	<ol style="list-style-type: none"> This is an APPLICATION FOR A GREASE INTERCEPTOR OR GREASE TRAP PERMIT and does not give the right to conduct business or make alterations to the structure. (Alterations require a permit). A City Business License and Certificate of Occupancy is required. A Grease Trap Service Manifest is required to be submitted to the Code Enforcement division upon servicing the interceptor or grease trap. It is the business owner's responsibility to ensure the grease service manifests are submitted to the City to ensure compliance. The business owner shall allow City personnel access to inspect the grease trap or interceptors for service and equipment maintenance standards. The service frequency will be every 90 days initially for every new permit and at the discretion of City personnel. Request for a change in service frequency requires a written recommendation from the servicing provider.
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