



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:

- 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.