

FATS, OILS AND GREASE (FOG) PROGRAM PERMIT APPLICATION

_												
NAMI	E OF FACILITY:											
FACILITY ADDRESS:												
MAIL	ING ADDRESS:											
NAME OF OWNER:										PHONE:		
NAME OF MANAGER:										PHONE:		
LANDLORD PROPERTY MANAGER:										PHONE:		
			•	TY	PE OF F	ACILIT	Y					
	Full-Service Restaurant			Hospital			Church			Coffee		
	Fast Food Restaurant			School/College			Club/Organization			Convenience Store		
	Carry Out			Bakery			Nursing Home			Other:		
	Cafeteria			Ice Cream Shop			Grocery Store			Other.		
04			†			N 4	' 		Thu	F-::	0-4	
	ng Capacity		_	urs of eration:	Sun	Mon	Tues	Wed	Thu	Fri	Sat	
Numi	per of Employees		Ope	eration.								
			TYPE	S OF FIX	TURES (Check	all that a	pply)				
	Deep Fryers			npartmen			Mop Sink			Wok Ranges		
	Grills			npartmen			Garbage disposal			Pre-wash sink		
	Ovens		1	'			Dishwasher			1 10 1100		
	Ovens 1- compartmen Rotisserie Hot Dog Roller					int Distribution						
TYPES OF GREASE ABATEMENT (CHECK ALL THAT APPLY)				ANTITY	SERVICED BY							
External Manhole Tanks					Name of	lame of Pumper/Hauler:						
	Size of Trap: Passive (Manual) Grease Trap											
	Size of Trap:				Self	Hauler Name:						
	Grease Monitoring System				Self	Hauler Name:						
	Other/Unknown				Self	Hauler Name:						
Name of Waste Fryer Oil Hauler					Frequency of Pick Up							
	nformation in the questionre that there are significant					knowl	edge, suc	h informat	ion is	true, comp	olete, and accurate. I am	
Owner/ Authorized Representative (Print):						Title				tle:		
Signature:							Date:					
Appli	cation Due Date:											

If you have any questions while completing this form, please call the UMJA Office at 215-679-5133. Fax 215-679-5206. This information is being gathered from all non-domestic users of the Upper Montgomery Joint Authority sewer system. Additional pages can be attached to elaborate on any answers.