

McCandless Township Sanitary Authority

Food Service Establishment
Permit Application

Facility Information

Name of Establishment _____

Address _____

Telephone # _____ Fax _____

E-Mail Address _____

Parent Company
(If different from above) _____

Address _____

Primary Contact _____

Title _____

Telephone # _____ Fax _____

E-Mail Address _____

Property Owner
(If different from above) _____

Address _____

**Type of Establishment
(Check one)**

- | | | |
|--|--|--|
| <input type="checkbox"/> Full Service Restaurant | <input type="checkbox"/> Fast Food | <input type="checkbox"/> Take Out Food |
| <input type="checkbox"/> School Cafeteria | <input type="checkbox"/> Other Cafeteria | <input type="checkbox"/> Food Preparation |
| <input type="checkbox"/> Food Packager | <input type="checkbox"/> Meat Processor | <input type="checkbox"/> Convenience Store |
- Other, please specify _____

Days per week open _____ Hours per day open _____

Number of Shifts _____ Number of Employees per shift 1st _____ 2nd _____ 3rd _____

Estimated Water Consumption (gallons per day) _____

Will the establishment have a Garbage Disposal? No _____ Yes _____

If "Yes" a solids interceptor must be installed ahead of any interior grease removal device. A solids interceptor is not required if a properly sized, exterior passive grease interceptor is installed.

Will the establishment have an Automatic Dishwasher? No _____ Yes _____

If "Yes" the dishwasher must discharge into the grease removal device. The dishwasher discharge temperature to the grease removal device must not exceed 130 degrees F.

Will the establishment have a pre-rinse station? No _____ Yes _____

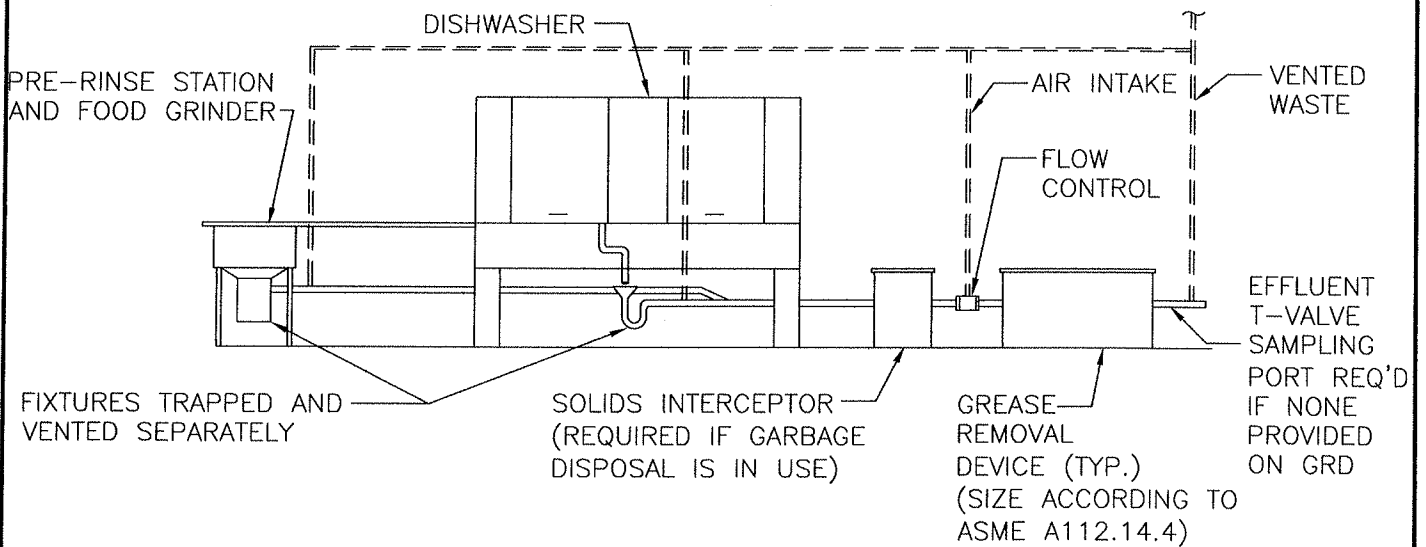
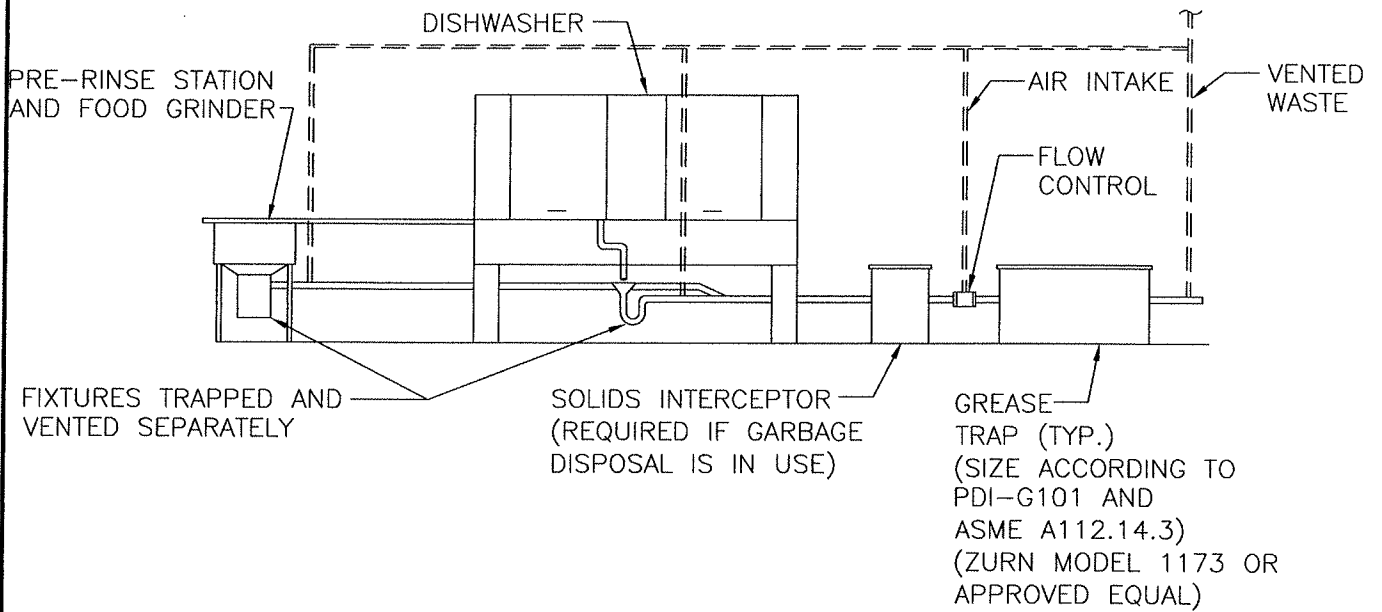
If "Yes" all wastewater from the pre-rinse station must discharge to the grease removal device.

Grease Removal System

Service Sewers to all food service establishments shall be equipped with an approved grease removal system in conformance with the attached standard detail and Section 4.2.14 of the McCandless Township Sanitary Authority (MTSA) minimum Standards. Design of the grease removal system must be approved by MTSA and The Allegheny County Health Department Plumbing Division.

The following items must be submitted with this application:

1. Design plans and supporting calculations for the grease removal system.
2. Facility plumbing plans.
3. Payment of the Application Fee per the MTSA Schedule of Fees latest revision.



NOTE:

DISCHARGE TO GREASE REMOVAL SYSTEM CANNOT EXCEED 130°F.

DISCHARGE FROM GREASE REMOVAL SYSTEM CANNOT EXCEED 100 MG/L FOG

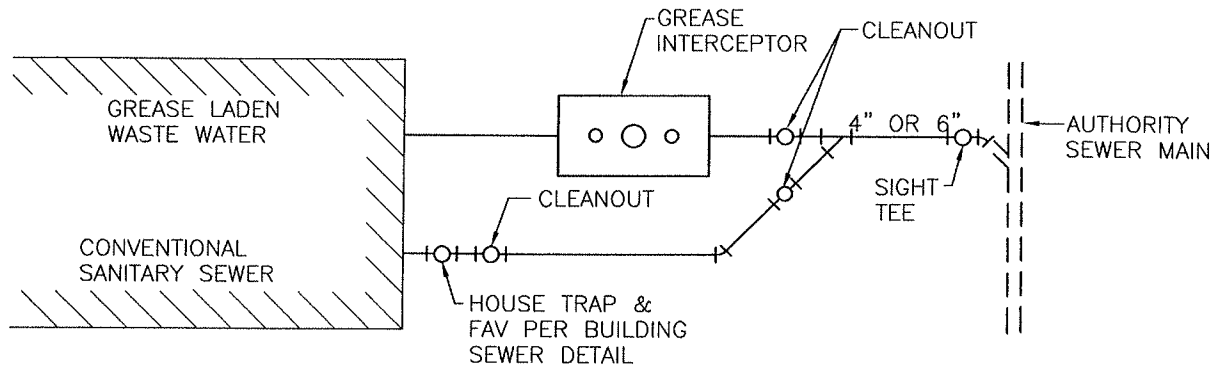
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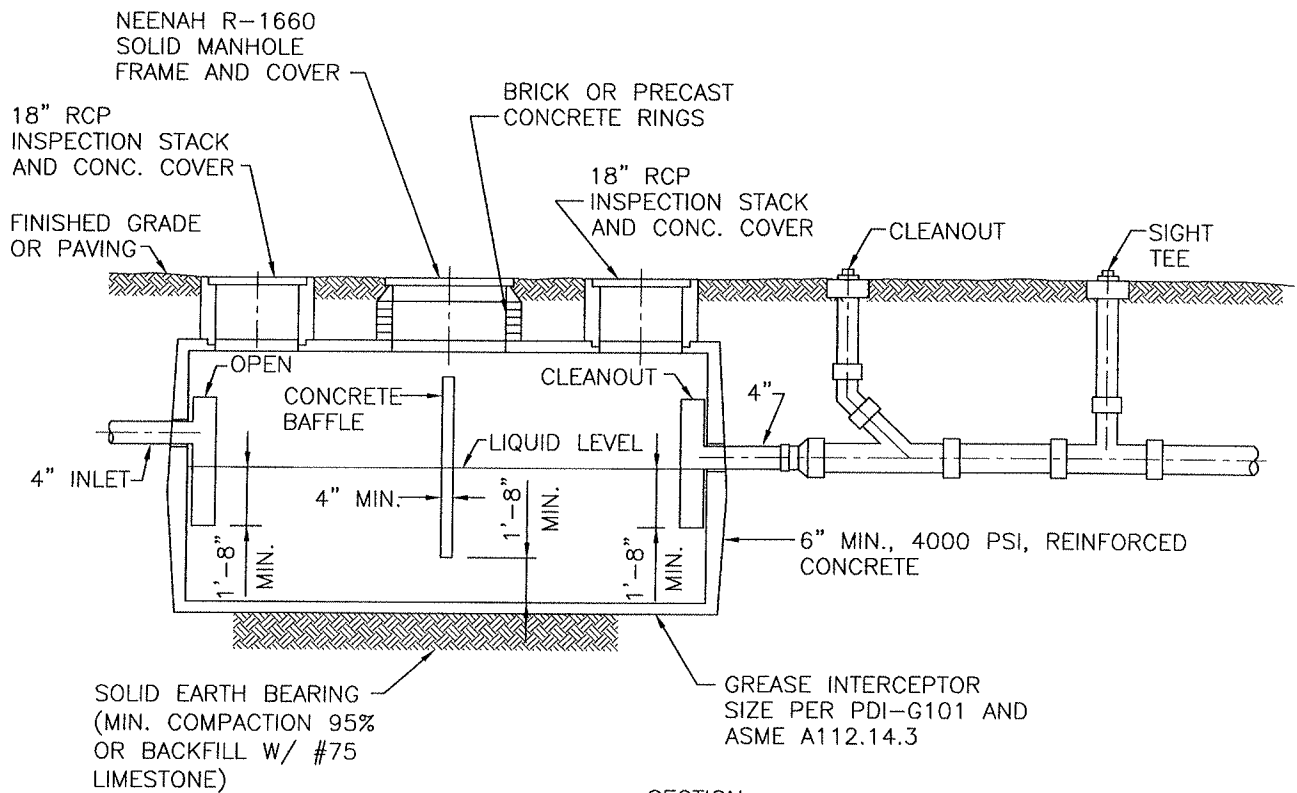
TYPICAL GREASE TRAP OR GREASE REMOVAL DEVICE INSTALLATION

DRAWING NO.

SHEET OF



GENERAL SITE ARRANGEMENT



SECTION

NOTE:

DISCHARGE TO GREASE REMOVAL SYSTEM CANNOT EXCEED 130°F.

DISCHARGE FROM GREASE REMOVAL SYSTEM CANNOT EXCEED 100 MG/L FOG

PROJECT NO.:	
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TYPICAL GREASE INTERCEPTOR INSTALLATION DETAIL

DRAWING NO.

SHEET OF

Revision to Schedule A

MTSA FOG PROGRAM FEES		
Application Fee	Per Application	\$50.00
Food Service Establishment: Single Facility	Installation Inspection Fee	\$50.00
Food Service Establishment: Multiple Facilities	Installation Inspection Fee (per facility)	\$50.00
Food Service Establishment: Single Facility	Inspection Fee	\$100.00
Food Service Establishment: Multiple Facilities	Inspection Fee (per facility)	\$100.00
Food Service Establishment: Single Grease Removal System	Compliance Inspection Fee	\$75.00
Food Service Establishment: Multiple Grease Removal Systems	Compliance Inspection Fee (per device)	\$75.00
Compliance Samples	Per sample (EPA 1664A)	\$30.00
Non-Compliance Surcharge	Usage per 1000/gallons	120% of cost per 1000 gallons