

If on sewer, the grease management form is a required for all carwashes, food processing/prep businesses, and restaurants applying for a new commercial, commercial alteration, or plumbing permit.

The form is also required for all carwashes, food processing/prep businesses, and restaurants applying for a sewer tap permit.

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APPENDICES

Appendix A

Town of Tyrone Grease Management Program Customer Information Form

If your business processes, prepares, or otherwise handles food or food products, your facility is required by the Town of Tyrone to operate and maintain a grease interceptor that prevents the excessing discharge of fats, oils, and greases to the sanitary sewer system. Please fill out this form accurate and legible and return to:

Town of Tyrone—Grease Management Program 950 Senoia Road, Suite A Tyrone, GA 30290 770-487-4038

After our review of this information, a	Town of Tyrone technician will schedule an inspection of your
facility.	
Facility Name:	
Facility Address:	
On-Site Contact:	Telephone:
Corporate Contact:	Telephone:
Number of Seats:	
Maximum Daily Hours in Operation (in	clude preparation and clean up time):
Volume of Existing Outdoor Grease Inte	erceptors(s):

Indicate the number of the following fixtures present at your facility:

- a) Kitchen hand sinks:_____
- b) Pre-rinse sinks:
- c) Single compartment sinks:_____
- d) Double-compartment sinks:_____
- e) Dishwashers (list of gpm flow rate):____
- f) Indoor inline (under-sink) grease interceptors: none present Size:_____ Cleaning Frequency:_____ Maintenance Log or Manifest: Yes / No

Size: _____ Cleaning Frequency: ____

Maintenance Log or Manifest: Yes / No

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Size: _____ Cleaning Frequency: _____ Maintenance Log or Manifest: Yes / No Size: _____ Cleaning Frequency: _____ Maintenance Log or Manifest: Yes / No Size: _____ Cleaning Frequency: _____ Maintenance Log or Manifest: Yes / No

Where is the grease from indoor interceptors disposed?

Volume of Existing Outdoor Grease Interceptor(s) (gallons):

Is the pumping of grease interceptor contracted? Yes / No / Unknown Who does the pumping/hauling?

What is the pumping frequency? ______ Are waste manifests used? Yes / No (Please attach copy of latest manifest) Is the interceptor pumped and cleaned completely? Yes / No / Unknown

Where is the grease disposed? _____

What are the	e dimensions (fe	et) and location	of all outdoor grease interceptors?
Depth:	Width:	Length:	
Location:			
Depth:	Width:	Length:	
Location:			
Depth:	Width:	Length:	
Location:			
Depth:	Width:	Length:	

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Location:			
Depth:	Width:	Length:	
Location:			

Does sanitary waste flow to the grease interceptor? Yes / No / Unknown Does the dishwasher flow to the interceptor? Yes / No / NA / Unknown Does the garbage grinder flow to the interceptor? Yes / No / NA / Unknown Does the kitchen recycle all available oil products? Yes / No / Unknown What is the name of the recycling firm?

*The customer before first inspection should resolve all unknowns

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Town of Tyrone Grease Management Program

Appendix B Town of Tyrone Grease Interceptor Maintenance Log

Pumper/Hauler_____

Address_____

Phone number_____

Disposal site_____

Pumping/ Cleaning ______

Frequency_____

Date Cleaned	Inlet Time Cleaned	Outlet Chamber Cleaned	Chamber Cleaned	Amount Cleaned	Signature of Employee

This record must be maintained and available for inspections for two (2) years. If there is a problem or concern pertaining to the release of oils or/or grease into the sewer system, please contact the Town of Tyrone at 770-487-4038.

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