

Grease Trap  
Permit No. \_\_\_\_\_



Receipt No. \_\_\_\_\_  
Amount Paid \_\_\_\_\_

## Application for FOG Discharge Permit

Business Name \_\_\_\_\_ Phone No. \_\_\_\_\_

Parcel Tax ID # \_\_\_\_\_ Application Date \_\_\_\_\_

Street Address \_\_\_\_\_

Mailing Address \_\_\_\_\_

Contact Name \_\_\_\_\_ Title \_\_\_\_\_

Phone No. \_\_\_\_\_ Email \_\_\_\_\_

Corporate Contact \_\_\_\_\_ Phone No. \_\_\_\_\_

Corporate Address \_\_\_\_\_  
(if different from above)

Property Owner's Name \_\_\_\_\_  
(if different from above)

Property Owner's Contact \_\_\_\_\_

Property Owner's Address \_\_\_\_\_

A&E Contact \_\_\_\_\_ Phone \_\_\_\_\_

Plumbing Contact \_\_\_\_\_ Phone \_\_\_\_\_

Type (Check any that apply)  Sit-down  Take-out  Drive-Thru

Restaurant Type (Check one)  Full-Service  Limited Service

Snack and/or Nonalcoholic Beverage Bar  Bar (Alcoholic Beverages)

Theater  Concession Stand  Deli/Bakery  Convenience store

Meat Market  Fish Market  Food Manufacturing Facility

Church  Daycare  Catering Facility  Other \_\_\_\_\_

Institutional (Example - Hospital, Assisted Living, Nursing Home, School)

Maximum Seating Capacity \_\_\_\_\_

Hours of Operation \_\_\_\_\_ Days of Operation \_\_\_\_\_

Approximate Number of People Serve Daily \_\_\_\_\_ If serving only occurs occasionally:

indicate how many weekly, monthly, etc. \_\_\_\_\_ per \_\_\_\_\_

Name of Business \_\_\_\_\_

Date \_\_\_\_\_

Type of Development (Check one)  Redevelopment  New Construction

Name of Company Servicing Interceptor \_\_\_\_\_

Interceptor Service Schedule (Frequency of cleaning) \_\_\_\_\_

Is there an existing grease trap on the property?  Yes  No

If yes, Size \_\_\_\_\_ gallons

Does the business use only disposable dishware?  Yes  No

**Attach a copy of the Menu. Applicable to all establishments that provide a printed, posted or publicized menu.**

I hereby certify that the above information is correct. I am also aware that changes in any of the above information will require a re-application and possible increase in the size of grease interceptor required.

I also agree to have the grease interceptor pumped out by a certified TCEQ licensed grease interceptor company at a frequency that will maintain the grease interceptor in a proper operating condition or be permitted as a self cleaning operator.

This permit is valid only for the specific facility, ownership, processes and operations indicated above. As such, it cannot be sold, transferred or reassigned.

This permit is valid for a period of two (2) years and must be renewed biennially with or without notification of the need for renewal.

New construction shall submit civil site plans and kitchen plans showing all equipment and plumbing.

It is the applicant's responsibility to ensure adequate sizing has been determined for the grease interceptor. The attached grease interceptor sizing worksheet is designed to assist with the proper sizing of the required interceptor. The worksheet shall be submitted with the permit application for documentation purposes only.

\_\_\_\_\_  
Facility's Authorized Representative Signature and Printed

\_\_\_\_\_  
Date

Office Use Below This Line

Received by \_\_\_\_\_

Date \_\_\_\_\_

Site plans received \_\_\_\_\_

Fee - \$75.00

Approved  Denied \_\_\_\_\_ (initials)

Date \_\_\_\_\_



City of La Vernia  
P.O. Box 225, La Vernia, TX 78121  
830.779.4541 Ext 6  
[codeenforcement@lavernia-tx.gov](mailto:codeenforcement@lavernia-tx.gov)

### ORDINANCE NO. 031110-01 - Appendix A GREASE INTERCEPTOR SIZING WORKSHEET

<b>Company</b>		<b>Calculated By</b>		<b>Date</b>		
<b>Project</b>		<b>Location</b>				
Follow these six simple steps to determine grease interceptor size.						
Enter Calculations > Here	No. of Meals Per Peak Hours <input style="width: 80px; height: 30px;" type="text"/> Step 1	Waste Flow Rate <input style="width: 80px; height: 30px;" type="text"/> Step 2	Retention Time <input style="width: 80px; height: 30px;" type="text"/> Step 3	Storage Factor <input style="width: 80px; height: 30px;" type="text"/> Step 4	Calculated Interceptor Size <input style="width: 80px; height: 30px;" type="text"/> Step 5	Grease Interceptor <input style="width: 80px; height: 30px;" type="text"/> Step 6
1	<b>Number of Meals Per Peak Hour (Recommended Formula)</b> Seating Capacity <input style="width: 60px;" type="text"/> X Meal Factor <input style="width: 60px;" type="text"/> = Meals per Peak Hour <input style="width: 60px;" type="text"/>  Establishment Type: <span style="float: right;"><b>Meal Factor</b></span> Fast Food (45 min) <span style="float: right;">1.33</span> Restaurant (60 min) <span style="float: right;">1.00</span> Leisure Dining (90 min) <span style="float: right;">0.67</span> Dinner Club (120 min) <span style="float: right;">0.50</span>				Notes:	
2	<b>Waste Flow Rate:</b> <b>Condition</b> <span style="float: right;"><b>Flow Rate</b></span> With a Dishwashing Machine <span style="float: right;">6 Gallons</span> Without a Dishwashing Machine <span style="float: right;">5 Gallons</span> Single Service Kitchen <span style="float: right;">2 Gallons</span> Food Waste Disposer Only <span style="float: right;">1 Gallon</span>				Notes:	
3	<b>Retention Time</b> Commercial Kitchen Waste Dishwasher <span style="float: right;">2.5 Hours</span> Single Service Kitchen Single Serving <span style="float: right;">1.5 Hours</span>				Notes:	
4	<b>Storage Factor</b>  <b>Kitchen Type</b> <span style="float: right;"><b>Storage Factor</b></span> Fully Equipped Commercial Hours of Operation 8 Hours <span style="float: right;">1.00</span> 12 Hours <span style="float: right;">1.50</span> 16 Hours <span style="float: right;">2.00</span> 24 Hours <span style="float: right;">3.00</span> Single Service Kitchen <span style="float: right;">1.50</span>				Notes:	
5	<b>Calculate Liquid Capacity</b> Multiply the values obtained from Step 1, 2, 3, and 4. The result is the approximate grease interceptor size for this application.				Notes:	
6	<b>Select Grease Interceptor</b> Using the approximate required liquid capacity from Step 5, select an approximate size as recommended by the manufacturer.				Notes:	



**City of La Vernia**  
**Building Official**  
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 codeenforcement@lavernia-tx.gov

