

This form is used to request approval for a Business **or** Charitable Feeding Organization (CFO) to operate without a grease interceptor (GI). Industrial Waste (IW) will evaluate the business' menu, a statement of operations, and this completed form prior to issuing a determination (approved or denied). Please make sure that all relevant boxes are checked and that all line items are complete.

Business or CFO Name: _____

Business or CFO Address: _____

Owner/Operator Printed Name: _____

☐ Supplemental information such as the menu and statement of operations has been attached.

GIs are required for all food preparation businesses/CFOs. [Chapter §15-10-52](#) of the City of Austin code (wastewater regulations) requires that a person discharging wastewater containing prohibited waste to the Publicly Owned Treatment Works (POTW) "shall install, operate, and maintain wastewater pretreatment facilities approved by the director." Use the list below to determine which food preparation operations do and do not require a GI.

Operations that DO require a GI:

Cooking, Baking, Frying, Boiling, Steaming, Indoor Grilling, Soup Making, Assembling food items, Heating (e.g. heating devices for queso/cheese), Mixing (e.g. batters or sauces), Blending (e.g. making smoothies or shakes with oils/butter/heavy cream/other solid ingredients), Contains Food Solids (e.g. boba/tapioca pearls), or Cleaning food-bearing plates, pans, and serving dishes. Other cases where ingredients or menu includes foods which contain fats, oils, or grease.

----- Any operations on the list above are assumed to require a GI unless determined otherwise. -----

Operations that DO NOT require a GI. Check all that apply:

- | | |
|---|---|
| <input type="checkbox"/> Beverage <u>only</u> (e.g. Bar, Coffee, Tea Shop, etc.) | <input type="checkbox"/> Frozen Yogurt/Ice Cream <u>only</u> |
| <input type="checkbox"/> Cutting Fruit and/or Cheese <u>only</u> | <input type="checkbox"/> Pre-packaged foods served in the original unopened container |
| <input type="checkbox"/> Fermenting | <input type="checkbox"/> CFO - Category 1 or 2 |
| <input type="checkbox"/> Other (please specify): _____ | |
| <input type="checkbox"/> Food that will be prepared and provided only by an off-site caterer. | |

Must meet the following requirements:

- All dishes and utensils used by customers must be the disposable variety.
- All food trays, food service equipment, pots, pans, serving utensils (with the exception of the random serving spoon that falls on the floor and needs to be cleaned), etc. brought in by the caterer shall not be washed on the premises. They must be removed for cleaning at the caterer's commissary kitchen or central preparation facility (CPF).
- Hand sinks are not prep sinks or dump sinks. They are for hand washing only.
- There shall be no food preparation conducted in the proposed sink either by a caterer or any mobile food vendor allowed to be on the premises. This shall be communicated to these individuals.
- These requirements shall be prominently posted in the caterer staging area.

[Chapter § 15-10-23](#) of the Austin City Code states: "Except as authorized by this chapter, a person may not discharge fat, oil, grease, or similar material to the POTW in excess of an instantaneous limit of 200 milligrams per liter."

Periodic sampling will occur. If this limit is exceeded, additional enforcement action(s) will occur at that time.

I understand before changing operations to include food preparation or if the 200 mg/L fats, oils, and grease limit is exceeded, I must resubmit plans for approval by IW, install proper pretreatment, and obtain an IW Approval Letter. Failure to provide required pretreatment is a Class C misdemeanor and is subject to a penalty of up to \$2,000 per day. I certify that the above is an accurate and comprehensive description of our operations.

Signature (Owner/Operator): _____ Date: _____