



Grease Control Equipment Inquiries

Hopkinsville Water Environment Authority

All establishments must *complete* and *submit* the accompanying form for review in order to receive a permit. It is critical that you complete all information in the Inquiry Form, including detail on the number and drain sizes of kitchen fixtures (#18).

Instructions:

-Please complete the entire form and submit as per the instructions in item #25.

-If you are completing this form via a computer, you may use the “left click” button on your mouse to “check” the appropriate boxes.

-Questions #21 through #23: There are 5 classifications for food service establishments, each with **minimum** grease control equipment requirements.

-Class 1: Deli, defined by NAICS* 72213 & 722330 (minimum 20 gallon per minute/40 pound capacity grease trap)

-Class 2: Limited service restaurants/caterers, defined by NAICS 722211 & 722320 (minimum 1,000 gallon grease interceptor)

-Class 3: Full Service Restaurants, defined by NAICS 722110 (minimum 1000 gallon grease interceptor)

-Class 4: Buffet and Cafeteria facilities, defined by NAICS 72212 (minimum 1500 gallon grease interceptor)

-Class 5: Institutions, schools, hospitals, prisons, defined by NAICS 722310 (minimum 2000 gallon grease interceptor)

*NAICS: North American Industry Classification System

-Item #24 requires a copy of plumbing plans of the kitchen and food prep area **only**. Including additional unnecessary plans such as electrical, flood control, etc. will delay a response to your submittal.

-If you have any questions, please feel free to call 270-887-1680.

-If you wish, you may deliver this submittal in person to our receptionist. **Please be aware that a HWEA representative will not be able to speak with you in person unless you have a scheduled appointment.**

HWEA implemented the Grease Management Program in part due to Federal Regulation (CMOM), and due to the excessive costs to the City. These costs translate to inefficiencies, sewer overflows, damages to homes / businesses, and higher rates. No Food Service Establishment is exempt from these regulations.

Join us in making Hopkinsville a healthier, cleaner place to live.

Thank you,
HWEA
FOG Control Program