



CITY OF MILPITAS

455 East Calaveras Boulevard, Milpitas, California 95035-5479 • www.ci.milpitas.ca.gov

Revised on 2/26/2021

FOOD SERVICE ESTABLISHMENT QUESTIONNAIRE

Building Department Permit Number: _____

Submittal Date: _____

Project Address: _____

Project Name: _____

Applicant Name: _____

Applicant Phone Number: _____

Applicant Email: _____

Building Owner Name: _____

Building Owner Email: _____

A Food Service Establishment (FSE) is an establishment that prepares and/or sells food for consumption either on or off the premises or washes utensils or dishes on premises that may contribute grease to the sewer system, including, but not limited to, restaurants, pizzerias sandwich shops, delicatessens, bakeries, cafeterias, markets, bed and breakfast inns, motels, hotels, meeting halls, caterers, or retirement and nursing homes.

Purpose:

Applies to any facility that is an FSE and is conducting commercial cooking operations including dishwashing activities, and equipment cleaning that generates grease-laden wastewater. The Food Service Establishment's questionnaire must be completed for all new FSE's, buildings and facilities that were previously serving and prepping food under a different name or a different owner, as well as FSE's that either remodel, retrofit or make additions and other adjustments to their fixtures.

A. Type of Business:

1. Type of Facility: (Describe your business based on the FSE definition above)

2. Type of Food served: _____

B. Please Identify the type of project:

New Kitchen

Remodel/Retrofit

Adding plumbing fixtures

Other adjustments: _____

C. Facility Information: *(For existing or new FSE's)*

1. Is the facility grease producing? _____

2. Is your FSE a new establishment? _____

3. Name of Previous FSE under the same address: (if applicable)

4. Average number of employees: _____ Days/hours of operation: _____ *(If known)*

5. Existing type and size of the Grease Control Device (GCD): *(If applicable)*

Grease trap

Grease interceptor

Size: _____ (lbs.)

Size: _____ (gallons)

Location: _____

Location: _____

6. Proposed type and size of the GCD:

Grease trap

Grease interceptor

Size: _____ (lbs.)

Size: _____ (gallons)

Location: _____

Location: _____

7. Is the current GCD shared with any other FSEs? *(For existing FSE's)*

Yes

No

If yes, there could be further comments requesting an independent GCD.

8. Plan Page No.: _____ Proposed GCD location, manufacturer specifications, and installation details

9. Required frequency for GCD maintenance: (for existing FSE's)

Weekly

Monthly

Quarterly

Annually

10. Will the GCD be self-cleaned by staff or is a professional grease cleaning company hired? *(If known)*

11. If a professional grease cleaning company is cleaning the GCD, what is the name of the company? *(For existing FSE's)*

D. Fixture List:

Please check all the applicable fixtures in your FSE as well as stating the amount in the facility. Ensure that all fixtures are accurate and included. If you are an existing FSE and are proposing to either remodel, retrofit and/or add to the existing fixtures, in the table below, please check all the existing applicable fixtures and below list all the additions to the fixtures and/or describe the proposed changes and retrofit to your FSE.

Fixture	Check if Present	Number On-Site	Fixture	Check if Present	Number On-Site
1- Comp Sink			Pot Sink		
2-Comp Sink			Prep-Sink (General Use)		
3-Comp Sink			Prep-Sink (Vegetable Only)		
4-Comp Sink			Pre-Rinse Sink		
Bar Sink			Rotisserie		
Cup/Glass Washer			Sanitizer		
Deep Fat Fryer			Self-Cleaning Exhaust Hood Drain		
Dipper Well			Soup Vat		
Dishwasher			Trash Compactor		
Floor Drain			Tallow Area		
Floor Sink			Trench Drain		
Garbage Disposal			Utility Sink		
Grease Hood			Wok Range		
Hand Sink			Wok		
Hood Filter			Other:		
Mop Sink					

E. Acknowledgement:

The information submitted in this questionnaire is accurate to the best of my knowledge and is based on (check one):

Current operating data Best estimate based on: _____

Other: _____

Completed By: _____ Title: _____

Date: _____

Signature: _____