



# CITY OF BOULDER

PUBLIC WORKS/UTILITIES

## Water Quality and Environmental Services

boulderwater.net

### Food Preparation and Service Survey

Please mail completed form to City of Boulder, IPT, 4049 75<sup>th</sup> Street, Boulder, CO 80301

Business Name: \_\_\_\_\_

Facility Address(s): \_\_\_\_\_

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

### Contact Information

Representative(s) Name	Title	Phone	E-mail

### Product / Service Information

- What type of food is prepared?
- On site, most of the food is:     Prepared?     Cooked?     Heated?
- The dishes here are:     Washed & reused?     Disposable?     Combination of previous two?
- Number of meals prepared per week? \_\_\_\_\_ How many during the busiest hour? \_\_\_\_\_
- Hours of business are? \_\_\_\_\_
- Which meals do you prepare?    *Check ALL that apply:*  
 Breakfast     Lunch     Dinner     Dessert     Other, explain? \_\_\_\_\_

### Grease / Oil Inventory

- How much of each of the following is used per week? (*pounds or gallons whichever is appropriate*)  
 Lard / Grease / Butter \_\_\_\_\_     Salad / Cooking Oil \_\_\_\_\_  
 Beef / Pork / Chicken \_\_\_\_\_
- Mark each of the following that the food service facility has.  
 Deep Fat Fryer     Dishwasher     Waste Disposal
- What is done with deep fat fryer and drip oils? \_\_\_\_\_
- How / Where is mop water disposed? \_\_\_\_\_

**STORMWATER / INDUSTRIAL PRETREATMENT / WATERSHED OUTREACH / LABORATORY SERVICES**  
 4049 N. 75<sup>th</sup> Street, Boulder, Colorado 80301  
 Phone: (303) 413-7350  
 Fax: (303) 413-7373

**DRINKING WATER / WATER CONSERVATION**  
 5605 63<sup>rd</sup> Street, Boulder, Colorado 80301  
 Phone: (303) 413-7400  
 Fax: (303) 530-1137

**Waste Generation and Disposal Information**

**Grease / Oil Collection**

- 1. Have you had any blockages of sewer pipes in the past?  Yes  No  
When did these occur? \_\_\_\_\_
- 2. Does your facility have a grease collection hopper?  Yes  No
  - a. Where is it located? \_\_\_\_\_
  - b. How often is it collected for disposal? \_\_\_\_\_
  - c. Who collects the hopper? \_\_\_\_\_
- 3. Does the food service facility have a grease trap? *(A grease trap is small and usually located within the kitchen)*  Yes  No
- 4. Does the food service facility have a grease interceptor? *(A grease interceptor is a large concrete structure buried underground)*  Yes  No  
What are the dimensions of the interceptor? \_\_\_\_\_
- 5. What is the size of trap or interceptor (or both)?  
Interceptor: It holds: \_\_\_\_\_ Gallons of water **OR** \_\_\_\_\_ Lbs of grease  
Trap: It holds: \_\_\_\_\_ Gallons of water **OR** \_\_\_\_\_ Lbs of grease
- 6. When was the trap or interceptor installed? \_\_\_\_\_
  - a. How often is it serviced / cleaned? \_\_\_\_\_
  - b. Which company does the pumping: \_\_\_\_\_
- 7. What was the last service date for the interceptor? \_\_\_\_\_
- 8. Do you treat pipes / trap / interceptor biologically?  Yes  No  
If yes, what do you use? \_\_\_\_\_

Please include a copy of the pumping contract or copies of the last three pumping invoices with this survey.

Yes Initial \_\_\_\_\_

**Certification**

I hereby certify that the information found in this application is familiar to me, is complete, and represents an accurate statement of fact to the best of my knowledge.

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Typed or Printed Name	Signature
Title	Date

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