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Waste Discharge Assessment Form For Food Services Operations

Environmental Partnerships
625 Fisgard Street, PO Box 1000, Victoria, BC V8W 2S6
Tel: 250.360.3256 Fax: 250.360.3079

FACILITY INFO	New Business <input type="checkbox"/> New Location <input type="checkbox"/> New Ownership <input type="checkbox"/> Renovation <input type="checkbox"/>
FOOD SERVICES NAME & LOCATION	Facility Name _____ Facility Location Address _____ Municipality _____ Postal Code _____ Phone _____ Facility Mailing Address - same as facility <input type="checkbox"/> or: _____ Chain <input type="checkbox"/> Franchise <input type="checkbox"/> Private Owner <input type="checkbox"/>
REGISTERED FOOD SERVICES OWNER <input type="checkbox"/> LEASEE(S) <input type="checkbox"/>	Registered Owner/Leasee Name _____ Mailing Address _____ City _____ Postal Code _____ Phone _____ Email _____ Website _____
FOOD SERVICES MANAGER/ MAIN CONTACT	Contact Name _____ Position _____ Phone _____ Fax _____ Email _____
ENGINEER, PLUMBER, or CONTRACTOR	Contact Name _____ Position _____ Phone _____ Fax _____ Email _____

An operator of a food services operation must install a grease interceptor connected to the following fixtures that discharge wastewater to sanitary sewer:

- a) Sinks used for washing pots, pans, dishes, cutlery and kitchen utensils, including pre-rinse sinks;
- b) Drains servicing self-cleaning exhaust hoods installed over commercial cooking equipment;
- c) Drains serving commercial cooking equipment that discharge oil and grease;
- d) Drains serving a garbage compactor used to compact waste that may contain, or be contaminated with, food waste;
- e) Dishwashers as specified in Section 2.10 or 2.11 (of Bylaw 2922, Schedule I), as applicable;
- f) Floor drains as specified in Section 2.14 or 2.15 (Bylaw 2922, Schedule I), as applicable; or
- g) Other fixtures that discharge wastewater containing oil and grease.

For further information on Bylaw 2922, Schedule 'I', Code of Practice for Food Services Operations please refer to our website at: www.crd.bc.ca/food
or call 250.360.3256




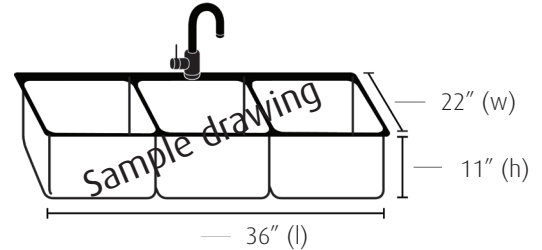
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Please provide the following information and attach all applicable drawings with this form, including:

- The dimensions (in inches) of ALL grease bearing fixtures:

Fixture	Dimensions (inches)	Volume (US gpm)
Sinks	____ (l) x ____ (w) x ____ (h) then divide by 231*	
Drain(s) - Refer to section 2.13 (c) of COP	 _____	
Dishwasher flow rate =		
Other:		



Measurements: 36 x 22 x 11 = 8712 cubic inches

Divide above results by 231* = 37.7 US gallons

Assign 1 minute drain down = 37.7 gallon per minute (gpm)

(*Note: 231 cubic inches = 1 US gallon)

- Size, make and model of grease interceptor being proposed for this install is:
(Please describe in the space provided or attach files)

- Have you contracted a service provider to schedule pump-outs of your grease interceptor once it has been installed? Yes ☐ No ☐ Still in the design phase? N/A at this time ☐
If no, please refer to the website below for a list of service providers in the CRD that collect restaurant grease interceptor waste: www.crd.bc.ca/tlwdirectory

Please submit your completed form and any additional attachments:

By Email

sourcecontrol@crd.bc.ca

By Fax

250.360.3079

By Mail

Capital Regional District, Regional Source Control Program
Environmental Partnerships
625 Fisgard Street, PO Box 1000
Victoria, BC V8W 2S6

FREEDOM OF INFORMATION AND PROTECTION OF PRIVACY

Personal information contained on this form will only be used for the purpose of reporting and processing this waste discharge assessment form. Enquiries about the collection or use of information on this form can be directed to the Freedom of Information and Protection of Privacy contact: Senior Coordinator, FOIPPA at 250.360.3015.