



David L. Gadis, Chief Executive Officer

DISTRICT OF COLUMBIA WATER AND SEWER AUTHORITY | 1385 CANAL STREET, SE | WASHINGTON, DC 20003

Food Service Establishment Compliance Questionnaire

Please complete the questionnaire.

Complete and sign this questionnaire, and email to fog@dcwater.com or mail to:

Customer Compliance Services-DC Water
3900 Donaldson Place NW
Washington, DC 20016

Call (202) 364-3144 if you have questions regarding completion of this form.

Section A – Contact Information					
Business Name:		Corporation Name:			
Store Address:			Phone Number:		
Contact Person:			Title:		
Contact Email:			Contact Phone:		
Are you the authorized representative for the listed business? Yes ☐ No ☐					

Section B – Type of Establishment								
☐	Full-Service Restaurant	☐	Hospital	☐	Church	☐	Grocery Store	
☐	Pizzeria	☐	Deli	☐	Hotel	☐	Mobile Food Service	
☐	Fast Food Restaurant	☐	School/College	☐	Food Court	☐	Convenience Store	
☐	Carry Out Only	☐	Bakery	☐	Nursing Home	☐	Juice/Coffee Bar	
☐	Cafeteria	☐	Ice Cream Shop	☐	Other:			
Hours of Operation:		Sun	Mon	Tues	Wed	Thu	Fri	Sat
DCRA License number:								

Section C- Food Operations											
Does your food service establishment cook or prepare any kind of food on site? Yes ☐ No ☐											
Please check the types of foods prepared and/or cooked at your business											
☐	Hamburger	☐	Poultry	☐	Steak	☐	Seafood	☐	Vegetables	☐	Any Dairy
☐	Deli Meat	☐	Salad Dressings	☐	Vegetable Oil/Olive Oil	☐	Peanut/ Nut Oil				
☐	Other:										
Are foods served on washed plates with flatware? Yes ☐ No ☐											

Section D – Equipment										
Please indicate which cooking equipment you have below										
Exhaust Hood ☐	Deep Fryer ☐	Flat Top Grill ☐	Char Grill ☐	Range Top ☐	Wok Station ☐	Broiler ☐	Rotisserie Oven ☐	Tilt Kettle/ Brazier ☐	Hot Dog Roller ☐	Pizza Oven ☐
Kitchen/s Drain Fixtures										
3-compartment sink ☐			3-compartment sink w/ prerinse bowl ☐			Wok Station/s ☐				
2-compartment sink ☐			Dishwasher w/ pre-rinse sink ☐			Mop sink ☐				
Floor and /or trench drains ☐			Pre-rinse single compartment sink ☐			Tilt kettle/ Brasier drain ☐				
Are All of the checked drain fixtures connected to a grease interceptor?								Yes ☐		No ☐

Section E- Grease Management			
Do you have a grease interceptor (trap)?		Yes ☐ No ☐	
If you do indicate where the grease interceptor/s are located		What is the cleaning frequency?	
In Kitchen in ground ☐	In Parking Garage below grade ☐	☐ Daily	☐ Weekly
In Kitchen above ground ☐	In Parking Garage above grade ☐	☐ 14 days	☐ 30 days
Inside FSE elsewhere ☐	Outside on FSE property ☐	☐ 90 days	☐ Other:
Who cleans the grease interceptor/s? FSE Staff ☐ Contractor ☐ Name:			
1) Do you have rendered (used) fry oil? Yes ☐ No ☐			
Trash ☐	Recycle Bin ☐	Contractor Responsible ☐	Other:
If Recycled or Contractor handles, please provide company name:			

Section F-FOG Facility Exemption	
Are you applying for Non-Significant FOG Discharge Exemption?	Yes ☐ No ☐
Note: To be eligible for Non-Significant FOG Discharge Exemption, your facility must not generate or have the potential to discharge fats, oil or grease laden wastewater to the District's wastewater system. DC Water will inspect your facility before approving a Non-Significant FOG Discharge Exemption.	

Certification <i>(to be completed by an official authorized to sign for the company)</i>	
I certify, under penalty of law, that I have personally examined and familiar with the above information, and that based on my inquiry of those individuals immediately responsible for obtaining the information I believe that the submitted information is true, accurate and complete.	
Name (print)	Title (print)
Signature	Date