

# City of Hesperia BUILDING AND SAFETY DIVISION

## FATS, OILS, AND GREASE (FOG) PROGRAM Application for Discharge Permit

For City Use Only:		
Amount Paid:		
Check Number:		
Receipt Number:		
Permit Number:		

Please complete the following information. If you have questions or need assistance please call (760) 947-1311.

Business	Information	Bus	iness Owner Information
Business Name:		Owner's Name:	
Address:			
City, State, Zip:			
Phone Number:		Phone Number:	
Food Serv	ice Category- Please choose		<del>-</del>
		tion for full category description	<u> </u>
U 0-Reheated menu 4	1-Mobile food servic - Cafeteria, Buffet 5-	· —	od Service 3- Full food service itals, Prisons, etc.
Dining room capacity (seating	g):	Kitchen size (in s	quare feet):
Number of employees: Fu	ll-Time:	Part-Time	e:
Days of operation:	н	ours of operation:	
Number of meals served per	day:		
Do you have a grease/oil rec	ycling bin?	Yes	☐ No
Do you train your staff on gro	ease/oil removal?	Yes	□ No
What type of grease control	equipment do you have?	Interceptor # of gallons?	Trap # of gallons/lbs?
How many (in numbers)	of the following fixtures doe	s your business have in the	kitchen and food preparation area(s)?
3 compartment	sink	dishwasher	
2 compartment	sink	fryer	
hand sink		grill	
floor sink		stove	
floor drain		oven	
mop sink		other	
Prepared by:			
· · · · · · · · · · · · · · · · · · ·	rint Name/ Title	Signature	Date
	Tota	al Amount Due:	
FOG Discharge Permit	\$221.00		
Large Producer	\$389.00		
Automation Fee (10%)  Total Due:	\$61.00 \$671.00		

City of Hesperia 9700 Seventh Avenue Hesperia, CA 92345



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#### **Grease Control Equipment Guideline**

Classification	Food Service Type	Description
0	Reheated menu (no food preparation)	Food microwaved or sold from oven (esp. at gas stations and convenience stores), etc.
1	Mobile Food Service, Deli	Food carts, stands, street vendors, deli
2	Limited Food Service	Restaurants: Carryout, take out, delicatessen, drive-in, fast food, pizza parlors, pizzerias, sandwich shops, bagel, etc.
3	Full Food Service	Restaurants: Diners, doughnut shops, fine dining, steak houses, etc.
4	Cafeteria, Buffet	Cafeterias, buffets, grill buffets
5	Institutions, Schools, Hospitals, Prisons, etc.	Institutional cafeterias, sporting facilities, airline, entertainment, industrial caterers, etc.

### F.O.G. Program General Information

- Initial Classification and Fees: All first year F.O.G. permits will be classified as large producers, and the corresponding large producer fees must be paid until the annual assessment is completed at the end of the year.
- Interceptor/Trap Sizing: The size of the grease interceptor or trap must comply with calculations from the California Plumbing Code.
- **Inspection Schedule:** The annual permit includes four inspections, conducted quarterly (once every three months).
- Pump Receipt Requirements: Pump receipts must be readily available during each inspection.
- Inspection Access: Access to outdoor or indoor grease interceptors/traps must be clear and unobstructed at the time of inspection. Failure to provide access may result in re-inspection fees.
- Annual Assessment: An annual assessment will be performed during the final inspection of the year to determine eligibility for transitioning from a large producer to a small producer classification. This assessment will consider pump receipts and inspection results.
- Renewal Fees: F.O.G. permit renewal fees will be determined based on the results of the annual assessment.