



INSTRUCTIONS FOR COMPLETING GOPP PERMIT

New Facility/Businesses: Application is due prior to discharge into the sewer system.

Existing Facility/Businesses: Application is due on or before your renewal date.

A. Application Type: Select all that apply

B. Applicant Information: Fill this section completely to include a valid email address. The email address will be used for future correspondences/renewals. This application will need to be filled out annually.

C. Facility Information: Fill this section completely.

D. Facility Use Information: Select/Describe use that best describes the facility. *For new Facilities/Businesses this must be filled out. For renewals, only fill out if there are changes from the previous year.*

a. Enter Date Business Opened or Anticipated Date of Opening.

b. Enter Hours of Operation.

List major equipment used for food preparation.

Enter Number of Grease Interceptors and /or Grease Traps and date of Installation.

Enter Grease Hauler Information.

Describe how grease/oil is disposed of. *If this is a renewal and there are no changes from previous year, please indicate no changes.*

E. Signatory Requirement- **THIS MUST BE SIGNED BY A COMPANY/BUSINESS AUTHORIZED REPRESENTATIVE.** This certifies that all information on the application is true, accurate and complete.

You may submit your application, and cleaning logs if applicable in the following ways:

Via email: fsdistrict@fsd901.org. Application forms can be found on our website at www.fountainsanitation.com under the GOPP quick link on the home page.

Payments will be included on the Plant Investment (Tap) application, or they can be made on the website at www.fountainsanitation.com by clicking the pay online button.

Otherwise, mail or drop off in person to:

Fountain Sanitation District

11545 Link Rd., Fountain, CO 80817

If you have any questions when filling out your application, please contact Cindy Murray at 719-382-5303.

****By not submitting your application by your renewal date a \$50 late fee will be applied and is considered a violation of the District's Rules and Regulations and may be subjected to possible enforcement action. Please notify the District ASAP if your application is going to be late.***



Inspector: Wayne Ortega
Tel 719.382.5303
Email: waynecollections@fsd901.org

Grease and Oils Permit Program (GOPP) Application

Refer to page four (4) of this application for descriptions, definitions and instructions.

Permit fee: \$225.00 / Permit application to be renewed annually

INSTRUCTIONS: Provide the appropriate information for all fields denoted as required in each section of the form. Incomplete applications will NOT be accepted by the District until all required information is provided.

A. Application Type: (select all that apply)

Initial Application

Change of Ownership/Permit Modification

Renewal Application

No Change

B. Applicant Information:

Applicant: _____

Applicant Mailing Address: _____

Authorized Representative Name: _____ Title: _____

Email Address: _____ Phone No: _____

C. Facility Information:

Facility Name and Address: _____

Facility Phone No.: _____ Facility Email Address: _____

Days and Hours of Operation: _____

D. Facility Use Information:

Select/Describe Use that best describes the facility

☐ Food Preparation ☐ Restaurant ☐ Fast Food Restaurant ☐ Take out Facility
☐ School Cafeteria ☐ Other Cafeteria ☐ Convenient Store/gas station ☐ Child Care Facility
☐ Coffee Shop ☐ Processing/Manufacturing ☐ Supermarket ☐ Car Wash ☐ Hotel
☐ Garage/Maintenance ☐ Automotive

a. Date Business Opened or Anticipated Date of Opening: _____

b. Hours of Operation: From _____ am/pm to _____ am/pm

List major equipment used for food preparation. (i.e., grills, fryers, dishwashers, sinks, etc. Use additional sheets if needed.

Type	Size/Specifications

Number of Grease Interceptors and/or Traps _____ (Fill in required information below)

Date of Installation: _____

Location	Size (in gallons)	Service Frequency	Type (check one)
			Interceptor trap
			Interceptor trap
			Interceptor trap

Grease Hauler Information: Only District approved grease haulers should be entered into this section. Give Information on how grease is disposed of. If it is to be removed from interceptor by grease hauler give information on how they dispose of it. If it is removed by you or identified employee, give receptacle information and party or parties responsible.

Name of Hauler _____

Address _____

City _____ State _____ Zip _____

Phone Number _____ Email address _____

Describe how grease/oil is disposed of (i.e., landfilled by waste hauler, recycled, pumped, etc. If you dispose of the grease yourself, indicate location and procedure for disposal.

E. Signatory Requirement – This must be signed by a company/business authorized representative.

I certify under penalty of law that I have personally examined and am familiar with the information submitted in this application, and affirm that the information submitted is, to the best of my knowledge and belief, true, accurate, and complete. I am aware that there are significant penalties for submitting false information. I certify that upon approval of the permit, this establishment’s operation and its resultant wastewater discharge will achieve consistent compliance with the District’s Regulations.

Name – Authorized Representative (print)

Signature

Title

Date

****Please be aware that per the Fountain Sanitation District’s Regulations, the District has the right to inspect the facility at any time, with or without prior notice, to ensure that all requirements of this FOG Ordinance and all other Federal, State, and local wastewater discharge requirements are being met.**

Note: This application is a requirement of your Permit. Permit holders agree to abide by all Rules, Regulations and Ordinances of the District concerning Permit use. Any violation of the District Rules, Regulations and Ordinances regarding the use of a Sewer Interceptor Waste Discharge Permit can subject the Permit to immediate revocation as determined by the District. Permits are non-transferable. Upon change of legal owner or responsible party or material change of the interceptor or discharge quality or quantity, a new Permit application shall be submitted. Permits shall be kept on site at the permitted facility and must be available for District personnel to view. The information provided herein is not confidential in nature and can be shared with the public.

Permit No.: _____ Expiration Date: _____

Definitions and Descriptions

Grease and Oil/Fats, Oils, Grease (FOG) - Fats, Oils, and Greases (FOG)” means nonpetroleum organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules. These substances are detectable and measurable using analytical procedure established in the United States Code of Federal Regulations 40 CFR 136, as may be amended from time to time. All are sometimes referred to herein as “grease” or “greases”.

Food-serving Establishment – Any facility that prepares, serves, or processes food on a regular basis for commercial use or sale including but not limited to restaurants, cafeterias, hotels, hospitals, institutional facilities, factories, clubs, bars where food is prepared and served, and all commercial kitchens; food and meat packing and processing establishments; super markets, bakeries and others that generate FOG that may be introduced into the District’s collection system in quantities that can cause sewer blockages.

Grease Trap – A small reservoir built into the wastewater piping a short distance from the grease producing area. Baffles in the reservoir retain the wastewater long enough for the grease to congeal and rise to the surface so that it can be removed.

Grease Interceptor – A large, partitioned collection chamber usually outside a building that captures FOG by trapping floatable and settleable solids prior to being discharged to the District’s collection system, and whose rated flow exceeds 50 gallons per minute (GPM).

Newly constructed or renovated food-serving establishment or business – Any newly constructed or existing food-serving establishment that has undergone significant improvements or expansion planning to begin operation after the adoption of the FOG Control Program Regulations.

Change Of Use – Any Construction or remodeling that changes an existing non-FSE or business into a facility which can be classified as a Food Serving Establishment or FOG Generator (example: Print shop is changed into a restaurant).

FOG generator – Any non-residential/commercial establishment including but not limited to, restaurants, bakeries, hotel and cafeteria kitchens, commercial kitchens, nursing homes, daycares, healthcare facilities food processing plants or such other non-residential facilities that introduce food waste or FOG not building sanitary drains, building sewers, and onsite disposal systems that can be discharged with wastewater into the sewer collection system whose contents are delivered to the Fountain Sanitation District Treatment Facility.

Authorized Representative/Signatory Requirement – Business authorized representative is a business officer legally responsible for operation of the company discharging wastewater or a company employee (manager, supervisor) authorized in writing to sign documents for the business officer. Business officer titles include but are not limited to: owner, partner, managing partner, president, vice-president, secretary, treasurer, and CEO. The following do not qualify as a business authorized representative: contractors, designers, architects, employees who are not titled managers or supervisors.