

Food Service Establishments / Commercial Kitchens

If you are applying for:

- New Construction
- Tenant Improvements / Remodel
- Grease Removal Device (GRD) installation to existing structure
- Ownership Change

Coweta County Water and Sewer Authority requests additional information with the permit application to ensure the plumbing system will keep Fats, Oils and Grease (FOG) from being directly discharged to the public sanitary sewer system.

A site inspection is recommended to provide technical assistance.

Include each separate document below in submittal for technical assistance.

Check boxes to assure information is complete:

Detailed sewer waste line plumbing plan (grease line)
Isometric drawing with pipe sizes
Floor plan
Fixture and drain detail (i.e., a list of all items connected to the GRD), total DFU's and including peak gpm for each fixture.
All fixtures and drains associated with the FSE's food service & cleanup operation (except restrooms) shall be connected to the GRD
Menu and estimated number of meals per day
A specification cut sheet for the GRD
FSE (Food Service Establishment) owner's name & contact information
Tenant Improvements: identify fixtures added, moved or altered

Specific recommendations:

- GRD sizing should also consider FOG impact to avoid costly maintenance
- Actual GRD size will be determined with participation by CCWSA
- GRD installation under kitchen equipment should be avoided
- GRD must be fully accessible at all times for maintenance and inspection
- Allow 15 business days for FOG analysis

We encourage applicants to submit information and/or fill out forms electronically to **fog@cowetawater.com**

^{*} All listed documents must be submitted before FOG analysis process will be started.