



City of Corona

Water Discharge Questionnaire

Restaurants/Food Service

NAME/ADDRESS AND CONTACT INFORMATION

Applicant Business Name:

Address of Premise Discharging Industrial Waste:

City:

State:

Zip:

Mailing Address:

City:

State:

Zip:

Primary Contact Person/CEO:

Title:

Mailing Address:

City:

State:

Zip:

Phone:

Emergency Phone:

Is Premise: Owned Leased

Name and Address of Landlord:

City:

State:

Zip:

BUSINESS DESCRIPTION

The Business Description is primarily used to determine the substances which may enter into the Industrial Waste discharge from the Business Activity. The production quantities are necessary for State and Federal Reports.

Type of Business

Full Service Restaurant:

Single Service Restaurant:

Retail Food Items:

Description of restaurant services (type of food, etc.):

Seating Capacity:

Maximum meals served at peak hour:

Kitchen Equipment

Equipment	Quantity	Equipment	Quantity
Dishwasher		Ice Machine	
Deep Fryer		Three Compartment Sink	
Mop Sink		Two Compartment Sink	
Garbage Disposal		Floor Sinks	

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Hours of Operation: From _____	To _____ (circle) S M T W T F S
Industrial Waste Pretreatment: Check the type of treatment, if any, given industrial waste from this building sewer before it is discharged to the community sewer.	
Grease Trap: Yes <input type="checkbox"/> No <input type="checkbox"/> Size _____ How Many _____ Inside <input type="checkbox"/> Outside <input type="checkbox"/>	
If Yes, Cleaning Schedule: _____	
Grease Interceptor: Yes <input type="checkbox"/> No <input type="checkbox"/> Size _____ /Gallons	
If Yes, indicate Pumping Company and pumping schedule: _____ _____	
Used Oil Disposal (Deep Fryer): Yes <input type="checkbox"/> No <input type="checkbox"/> Indicate Hauling Company _____	
Best Management Practices (BMP's): I understand and use BMP's at my facility -- Yes <input type="checkbox"/> No <input type="checkbox"/>	

This document must be signed by the most responsible person of the organization applying for the discharge permit. This includes the owner, president, corporate officer, or any other representative of the organization in a decision making capacity.

This document and any attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the person or persons who manage the system, or those persons directly responsible for gathering the information, the information 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, including the possibility of fine and imprisonment for knowing violations.

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct.

Responsible Person	Date
Print Name	Title



RESTAURANT

BEST MANAGEMENT PRACTICES (BMP's)

1. Prior to washing plates, pots and pans, and cooking utensils, scrape all solid material into a proper waste receptacle and contain material so it doesn't leak. Properly dispose material to a solid waste trash receptacle to be hauled away.
2. Install screens in all pot sinks, 2 and 3 compartment sinks, and floor sinks to catch solid materials to be properly disposed of to solid waste containers.
3. Dispose waste deep fryer grease to proper waste storage containers to be hauled away by licensed waste hauler.
4. Schedule to have grease interceptor pumped on a regular basis by a licensed waste hauler. The grease interceptor needs to be inspected regularly to determine if your pumping schedule is adequate.
5. Make sure all waste storage areas and containers (dumpsters, compactors, used oil containers) are covered and kept clean.

Note: Any disposal of wash water to outside paved surfaces and storm drain is strictly prohibited. Whenever possible, use dry cleaning methods by sweeping, damp mopping (as opposed to hosing) or absorbents.

6. Management should conduct ongoing inspections and training for employees to ensure that these BMP's are implemented regularly.
7. The City of Corona prohibits all water softeners that are regenerated on site for all Commercial and Industrial dischargers

City of Corona – Department of Water and Power
755 Public Safety Way
Corona, CA 92880
(951) 279-3757



RESTAURANT

BEST MANAGEMENT PRACTICES (BMP's) (Spanish version)

1. Antes del lavado de platos, los cucharros de cosina, y los utensilios de cocina, raspan todo el material solido en un receptaculo de desecho apropiado y contienen el material entonces esto no se escapa. Correctamente disponga el material a un receptaculo de basura de desecho solido para ser arrastrado lejos.
2. Instalar pantallas en todos los fregaderos de suelo para agarrar materiales solidos para ser correctamente eliminados a contenedores de desecho solidos.
3. Disponer la grasa de freidora de desecho a contenedores de almacenaje de desecho apropiados para ser arrastrados lejos por el transportador de desecho autorizado.
4. La lista para interceptor de grasa piso repetidamente en un base regular por un transportador de desecho autorizado. El interceptor de grasa tiene que ser inspeccionado con regularidad para determinar si lista de bombeo es adecuada.
5. Asegure todas las areas de almacenaje de desecho y contenedores (contenedores, compresores, uso contenedores del aceite) son cubiertos y guardados limpios.

Note: Cualquier desposicion de lava, el echar agua a superficies pavimentadas exteriores y asalta el desague es estrictamente prohibido. Siempre use metados de limpieza en seco, posibles barriendo, humedad que friegala diferencia de limpiar con una manga o absorbentes.

6. La direccion deberia conducir inspecciones en curso y entrenando para empleados para asegurar que usos de BMP's son puestos en practica.
7. La Ciudad de Corona prohíbe todos ablandadores del agua que son regenerados para todo descargo commercial de industrial.