

## Diminimus Discharge Checklist

Name of Inspector \_\_\_\_\_

Inspection Date \_\_\_\_\_

Signature of Inspector \_\_\_\_\_

Name of Facility \_\_\_\_\_

Signature of Authorized Agent \_\_\_\_\_

Date \_\_\_\_\_

In accordance with Section 5(b)(4) of the General Permit, the authorized agent may grant a waiver of the treatment requirements outlined in Sections 5(b)(1) through 5(b)(3) if, in the judgment of the authorized agent, there is limited potential for FOG in the discharge.

Check “Yes” or “No” as appropriate to describe the conditions at the facility. If you answer “yes” to any of the questions below, the facility may be subject to Sections 5(b)(1) through 5(b)(3) (the treatment guidelines) of the General Permit based upon the discretion of the authorized agent.

Requirements	Yes	No	Description
<ul style="list-style-type: none"> <li>• Does the facility have any of the following units that discharge to the sanitary sewer?                             <ul style="list-style-type: none"> <li>○ If yes, include the number of units in the description.</li> </ul> </li> </ul>			
Pot sinks			
Pre-rinse sinks			
Any sink into which fats, oils and grease are likely to be introduced			
Soup kettles of similar devices			
Wok stations			
Automatic hood wash units			
Floor drains or sinks into which kettles may be drained			
Dishwashers without pre-rinse sinks or no best management practices implemented <sup>1</sup>			
Other fixtures or drains that are likely to allow fats, oils and grease to be discharged			
<ul style="list-style-type: none"> <li>• Is there a potential for the presence of fats, oils and grease discharge based on the menu or kitchen stores (i.e., fried foods, cooked meat, dairy products)?                             <ul style="list-style-type: none"> <li>○ If yes, explain. (obtain a copy of the menu)</li> </ul> </li> </ul>			
<ul style="list-style-type: none"> <li>• Is there a potential for fats, oils and grease discharge based on the frequency of operations? (i.e., 1-3 meals per day or snacks only)                             <ul style="list-style-type: none"> <li>○ If yes, describe operating hours in the space provided and explain.</li> </ul> </li> </ul>			
<ul style="list-style-type: none"> <li>• Is there a potential for significant fats, oils, and grease discharge based on the volume of flow to the sanitary sewer?                             <ul style="list-style-type: none"> <li>○ Describe the volume of flow over a 24 hour period of time and explain.</li> </ul> </li> </ul>			
<ul style="list-style-type: none"> <li>• Have pH or oil and grease samples been collected from the wastewater discharge that exceed permit limits?                             <ul style="list-style-type: none"> <li>○ If yes, report concentrations.</li> </ul> </li> </ul>			

Additional Comments: \_\_\_\_\_

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<sup>1</sup> Food preparation establishments should either have a pre-rinse sink or follow Best Management Practices to eliminate FOG in discharge waters from dishwashers.