

JOHNSON COUNTY WASTEWATER
Food/Beverage Supplemental Application



All Food/Beverage facilities with any type of food or beverage preparation or service shall obtain a Johnson County Wastewater (JCW) food service facility operating permit. This application must be completed by the food/beverage facility owner. Additionally, plans and submittals must be reviewed and permitted for all construction (including shell buildings), tenant finish, remodel of existing establishments and/or a change of ownership. Please refer to the JCW Commercial Checklist for requirements: <http://www.jocogov.org/dept/wastewater/permitting/commercial> Fees will be assessed at the time the JCW permit is issued.

Project Type:

New Construction New Shell Building Tenant Finish/Remodel Change of Owner

Projected opening date: _____(MM/DD/YYYY – i.e., 09/16/2019)

In addition to this application, the following shall be submitted (If Change of Owner, submit 1, 2 & 3) (If Shell Building, submit 4 & 5):

1. Copy of the Food/Beverage facility owner’s or authorized representative’s driver’s license.
2. Drawing of the kitchen with all equipment and plumbing fixtures (including floor drains) identified.
3. Menu for this location.
4. Interceptor sizing calculations sealed by a Kansas Professional Engineer (PE) shall be provided for all interceptors.
5. Site plan for interceptor for new or replacement interceptors: New Replacement

Food/Beverage Facility Name: (*i.e. Sarah’s Eats*) _____

Facility street address: _____

City

Zip

Facility e-mail address: _____

Other e-mail addresses: _____

Facility contact person: _____

Facility contact phone: _____

Food/Beverage Facility Corporate Owner Name: (*i.e. Good Eats LLC*) _____

Ownership type: LLC or LLP Corporation (Corp/INC) Individual/Sole Proprietor

Corporate owner contact: _____

Corporate owner street address: _____

City

State

Zip

Corporate owner phone: _____

Corporate owner e-mail address: _____

Send annual online permit renewal notices to: Facility Corporate Owner

ESTABLISHMENT WILL PREPARE AND SERVE: (N/A for Shell Building)			Yes	No
1	Pre-packaged foods/drinks only		<input type="checkbox"/>	<input type="checkbox"/>
2	Scoop-only ice cream, gelato or yogurt (i.e. no production of product on site)		<input type="checkbox"/>	<input type="checkbox"/>
3	Only uncooked or unbaked food that will be taken from the facility		<input type="checkbox"/>	<input type="checkbox"/>
4	Only baked goods (cookies, pretzels, cupcakes, pies, etc.)		<input type="checkbox"/>	<input type="checkbox"/>
5	Cold precooked foods (salads, sandwiches, vegetables, etc.), which may require warming		<input type="checkbox"/>	<input type="checkbox"/>
6	Hot precooked foods (soups, stews, chowders, casseroles, etc.) which may require warming		<input type="checkbox"/>	<input type="checkbox"/>
7	Raw cut up foods that require cooking (poultry, fish, eggs, hamburger, sliced meat, any type of fillet, roast, etc.)		<input type="checkbox"/>	<input type="checkbox"/>

PROPOSED / EXISTING KITCHEN EQUIPMENT: (N/A for Shell Building)							
		Yes	No			Yes	No
1	Roaster/ Rotisserie	<input type="checkbox"/>	<input type="checkbox"/>	14	Microwave	<input type="checkbox"/>	<input type="checkbox"/>
2	Fryer (any type)	<input type="checkbox"/>	<input type="checkbox"/>	15	Griddle/ Cooktop	<input type="checkbox"/>	<input type="checkbox"/>
3	Charbroiler/Grill	<input type="checkbox"/>	<input type="checkbox"/>	16	Dipper well	<input type="checkbox"/>	<input type="checkbox"/>
4	Sous Vide	<input type="checkbox"/>	<input type="checkbox"/>	17	Vegetable/Prep Sink	<input type="checkbox"/>	<input type="checkbox"/>
5	Stove/Oven/Broiler	<input type="checkbox"/>	<input type="checkbox"/>	18	Garbage Disposal	<input type="checkbox"/>	<input type="checkbox"/>
6	Tilting Kettle/Fry Pan	<input type="checkbox"/>	<input type="checkbox"/>	19	Air Cooled Ice Machine	<input type="checkbox"/>	<input type="checkbox"/>
7	Wok Stove	<input type="checkbox"/>	<input type="checkbox"/>	20	Water Cooled Ice Machine	<input type="checkbox"/>	<input type="checkbox"/>
8	Warming Oven	<input type="checkbox"/>	<input type="checkbox"/>	21	Chemical Dishmachine	<input type="checkbox"/>	<input type="checkbox"/>
9	Impinger/Salamander	<input type="checkbox"/>	<input type="checkbox"/>	22	High Temp Dishmachine *	<input type="checkbox"/>	<input type="checkbox"/>
10	BBQ/ Smoker	<input type="checkbox"/>	<input type="checkbox"/>	23	3 Compartment Sink	<input type="checkbox"/>	<input type="checkbox"/>
11	Hot Dog Roller	<input type="checkbox"/>	<input type="checkbox"/>	24	Other:		
12	Make Table/Cold Holding	<input type="checkbox"/>	<input type="checkbox"/>				
13	Mop Sink	<input type="checkbox"/>	<input type="checkbox"/>				

DISHWASHING: (N/A for Shell Building)			
Type of glassware, dishes, flatware used in facility:	<input type="checkbox"/> Washable/China	<input type="checkbox"/> Disposable	<input type="checkbox"/> Both
Will an automatic dishwasher be used?	<input type="checkbox"/> Yes		<input type="checkbox"/> No
What type of sanitizer will be used?	<input type="checkbox"/> Chlorine		<input type="checkbox"/> Hot water *
Is a ventilation hood provided for the dishwasher?	<input type="checkbox"/> Yes		<input type="checkbox"/> No

* Dish machines that operate above 140 degrees Fahrenheit shall include a drain tempering device or cold water solenoid-operated valve that mixes cold water with the discharge to reduce the discharge temperature below 140 degrees Fahrenheit.

Proposed grease interceptor size (gallons): 1000 1500 2000

Existing grease interceptor size (gallons): _____

REMINDER: Please attach interceptor sizing calculations. All existing interceptors must be inspected by JCW prior to application. Contact a Grease Group member at 913-715-8520 to schedule the inspection.

The permit holder shall notify Johnson County Wastewater of any changes to the facility, plumbing, menu, kitchen equipment, preparation methods or any other change that may affect permit requirements.

The undersigned acknowledges that a change in the facility, plumbing, menu, kitchen equipment or preparation methods may necessitate the installation of a grease interceptor. Additionally, if the establishment has discharged or is discharging fats, oils, and/or grease to the sewer system in quantities which are causing accumulations in the sewer lines that are likely to result in a line obstruction and/or blockage or will result in increased maintenance for the wastewater collection system, a grease interceptor shall be required.

The undersigned applicant for a food/beverage facility operating permit hereby acknowledges the following as required by the Code of Johnson County, Kansas, Codified through Ordinance No. 026-17, enacted April 20, 2017:

1. Qualification for the issuance and continuation of such permit is contingent upon the allowance of periodic unannounced inspections of the food service facility and regulated grease interceptor where applicable.
2. The Operations Manual issued by JCW is required to be maintained on-site.
3. Johnson County Wastewater may deny or revoke a permit, impose permit conditions, and/or impose penalties upon evidence that a facility is operating out of compliance with the requirements of the Code.
4. It is a violation of the Code to discharge wastewater to the sewer system without a valid food/beverage facility operating permit.
5. A copy of all Grease interceptor pumping and cleaning records must be provided to Johnson County Wastewater at JCW-FOG@jcw.org, no later than 2 weeks from the pumping and cleaning date.

THE OPERATING PERMIT MUST BE RENEWED ANNUALLY FOR ALL FOOD\BEVERAGE FACILITIES.

Food/Beverage Facility Owner's or
Authorized Representative's Signature: _____

Title: _____

Printed Name: _____

Date: _____
MM/DD/YYYY