CITY OF GARDNER WASTEWATER

Corporate owner e-mail address:

Food/Beverage Supplemental Application



All Food/Beverage facilities with any type of food or beverage preparation or service shall obtain a City of Gardner Wastewater 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 Gardner Commercial Checklist for requirements: https://www.gardnerkansas.gov/home/showpublisheddocument/9186/637376632444270000

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Fees will be assessed at the time the permit is issued. Project Type:									
□ New Construction □ New Shell Building □ Tenant Finish/Remodel □ Change of Owner									
rojected opening date:(MM/DD/YYYY - i.e., 09/16/2019)									
n addition to this application, the following shall be submitted (If Change of Owner, submit 1, 2 & 3) (If									
Shell Building, submit 4 & 5):									
 Copy of the Food/Beverage facility owner's or authorized representative's driver's license. Drawing of the kitchen with all equipment and plumbing fixtures (including floor drains) identified. Menu for this location. Interceptor sizing calculations sealed by a Kansas Professional Engineer (PE) shall be provided for all interceptors. Site plan for interceptor for new or replacement interceptors: New Replacement 									
Food/Beverage Facility Name:(i.e. Gardner Diner									
Facility street address:									
City Zip acility e-mail address:									
Other e-mail addresses:									
Facility contact person:									
Facility contact phone:									
Food/Beverage Facility Corporate Owner Name:(i.e. Good Food 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:									

Send	annual online permit renewal no	otices t	: o :	□ F	acility	☐ Corp	orate O	wner	
FS1	ABLISHMENT WILL PREPARE AN	ND SFR	VF: (N	A for S	hell Building)				
	OTABLIOTIMENT WILL I RELEARD CERVE. (NATION CHOIL BUILDING)							Yes	No
1	Pre-packaged foods/drinks only								
2	Scoop-only ice cream, gelato or y	oaurt (i.	e. no p	roductio	on of product on				
3	Only uncooked or unbaked food that will be taken from the facility								
4	Only baked goods (cookies, pretzels, cupcakes, pies, etc.)								
5	Cold precooked foods (salads, sandwiches, vegetables, etc.), which may require warming)		
6	Hot precooked foods (soups, stews, chowders, casseroles, etc.) which may require warming						uire		
7	Raw cut up foods that require cooking (poultry, fish, eggs, hamburger, sliced meat, any type of fillet, roast, etc.)						eat,		
PRO	POSED / EXISTING KITCHEN EQU	UIPMEN	IT: (N/A	A for Sh	nell Building)				
		Yes	No					Yes	No
1	Roaster/ Rotisserie			14	Microwave				
2	Fryer (any type)			15	Griddle/ Cooktop				
3	Charbroiler/Grill			16	Dipper well				
4	Sous Vide			17					
5	Stove/Oven/Broiler			18					
6	Tilting Kettle/Fry Pan			19	Air Cooled Ice Machine				
7	Wok Stove			20	Water Cooled Ice Machine				
8	Warming Oven			21					
9	Impinger/Salamander			22	High Temp Dishmachine *				
10	BBQ/ Smoker			23	1 - 3				
11	Hot Dog Roller			24	-				
12	Make Table/Cold Holding								
13	Mop Sink								
	UNA CUINC. ANA for Chall Decilation								
	HWASHING: (N/A for Shell Buildin	<u> </u>	lity (ashabla/China	□ Die	naaahl		Doth
	Type of glassware, dishes, flatware used in facility:				☐ Washable/China ☐ Disposal☐ Yes ☐ No			е ப	Both
	Will an automatic dishwasher be used?							wata	. *
	/hat type of sanitizer will be used?							ot water *	
	a ventilation hood provided for the dishwasher? Dish machines that operate above 140 degrees Fahrenheit shall include a drain tem							ovice.	or cold
	vater solenoid-operated valve that mi								oi cold
	emperature below 140 degrees Fahre		ı water v	with the	discharge to red	iuce ine i	uiscriai	ge	
Propo	osed grease interceptor size (gallons)	: 🗆 100	00	□ 150	0 □ 2000				
Existi	ng grease interceptor size (gallons):								
City o	INDER : Please attach interceptor siz of Gardner <u>prior</u> to application. Cont ction.								

The permit holder shall notify the City of Gardner 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 Municipal Code of City of Gardner, Kansas, Codified through City Ordinance No. 2668 Section 13-35.035, adopted August 3rd, 2020:

- 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 the City of Gardner is required to be maintained on-site.
- 3. City of Gardner 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 the City of Gardner Wastewater at utilities department@gardnerkansas.gov, no later than 2 weeks from the pumping and cleaning date.

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

verage Facility Owner's or ed Representative's Signature:
Name:
MM/DD/YYYY

Food & Beverage Supplemental Application 03-01-2021 FINAL