

SECTION A: BUSINESS INFORMATION

Business name (Registered Company Name):	
Name of Food Truck / Trailer:	Contact Person:
Business Address:	Phone No:
Mailing Address:	Email:

SECTION B: Discharge Management Plan

1. What is served from your food truck / trailer? Briefly describe your menu.

2. Does your food truck / trailer have a deep fryer?

YES NO

If yes, how will the used / waste cooking oil be stored and disposed?

3. Does your food truck / trailer have a sink to wash pots, pans and dishes?

YES NO

If yes, how will the wastewater (greywater) from the sink be stored and transported.

If yes, provide your wastewater (greywater) disposal location.

4. Does your food truck / trailer have a grease trap or interceptor?

YES NO

If yes, describe the maintenance frequency and how the wastes are disposed.

SECTION C: The Sewer Use Bylaw 9466

The Sewer Use Bylaw Section 52 - Mobile Food Trucks, requires the owner of a mobile food truck / trailer to keep a record of the date, time, location and approximate volume of each disposal of FOG (Fat, Oils or Grease) and Wastewater. The record shall be retained for 1 year and be available for inspection by the City upon request.

Owner Signature Date