



WASTEWATER DISCHARGE

PERMIT APPLICATION

RESTAURANT & FOOD PREPARATION ESTABLISHMENTS

RETURN TO:

**NARRAGANSETT BAY COMMISSION
PRETREATMENT SECTION
2 ERNEST STREET
PROVIDENCE, RHODE ISLAND 02905
(401) 461-8848
(401) 461-0170 FAX**

All sections of this permit application must be completed and properly signed by an official of the firm requesting to be issued a discharge permit in order for the Narragansett Bay Commission (NBC) to properly process this document. Submission of pretreatment plans, process plans, Spill and Slug Control plans, water bills, etc., with this application, if indicated within as being necessary, will expedite the permit issuance process. Please note that the discharge of process wastewater prior to the issuance of a discharge permit is a violation of the NBC Rules and Regulations and can subject the violator to an administrative penalty of up to \$25,000 per violation per day. Should you require assistance in completing this document, do not hesitate to contact the pretreatment staff at 461-8848, ext. 490.

Restaurant & Food Preparation Establishments
Permit Application

WASTEWATER DISCHARGE PERMIT APPLICATION

PLEASE PRINT OR TYPE

SECTION A: GENERAL INFORMATION:

- 1a. Discharge: NEW or EXISTING
- 1b. New sewer connection required: YES or NO
- 1c. For existing facilities with existing discharges, will flow increase by 20% or more?
 YES NO
2. Company Name: _____
3. Facility Mailing Address: _____
4. Facility Premise Address: _____
5. Business Phone Number: _____
6. Business Email Address: _____
7. Does the company own or rent the facility? _____ If rented, provide the name and the address of the property owner below:
- Property Owner's Name: _____
- Property Owner's Address: _____
7. Designate Company Organization:
 Sole Proprietorship Corporation Partnership LLC

A business established under the laws of

,
composed of officers as follows: (NAME OF STATE)

Name _____ Title _____

Home Address _____

Home Telephone _____ Email Address _____

Name _____ Title _____

Home Address _____

Home Telephone _____ Email Address _____

Name _____ Title _____

Home Address _____

Home Telephone _____ Email Address _____

Name _____ Title _____

Home Address _____

Restaurant & Food Preparation Establishments
Permit Application

Home Telephone _____ Email Address _____

SECTION A: GENERAL INFORMATION (CONTINUED):

8. List names of all agents authorized to make submittals to the NBC (attach additional sheet, if necessary):
- Name _____ Title _____
Home Address _____
Home Telephone _____ Email Address _____
- Name _____ Title _____
Home Address _____
Home Telephone _____ Email Address _____

NOTE: The NBC will accept the above-named person(s) as the company's authorized agent(s) until notified otherwise.

An authorized agent or authorized company representative is: (1) a person who is a principal executive officer or other corporate officer with signatory powers as per the company's by-laws or (2) a person elected by a vote of the directors if the company is a corporation; (3) a general partner or proprietor if the company is a partnership or sole proprietorship respectively; (4) a duly authorized representative with responsibility for the overall operation of the facility and has the authority to sign contracts, permits, permit applications, monitoring results and other documents in the company's name and otherwise bind the company. **Please complete the Designation of Authorized agent Section of this application to designate an authorized representative to make submittals to the NBC on behalf of your firm.** The NBC will not accept documents signed by persons other than the Company's authorized agent(s) or authorized representative(s).

I have personally examined and am familiar with the information submitted in this document and attachments. Based upon my inquiry of those individuals immediately responsible for obtaining the information reported herein, I believe that the information submitted is true, accurate, and complete. I am aware that there are significant penalties for submitting false information including the possibility of fine and/or imprisonment.

DATE

SIGNATURE OF COMPANY OFFICIAL

SECTION A: GENERAL INFORMATION (CONTINUED):

Any information submitted to the Narragansett Bay Commission (NBC) pursuant to the pretreatment regulations and requirements authorized by R.I.G.L. 46-25-25 et seq. may be claimed as confidential by the submitter. This claim must be asserted at the time of the submission in the manner described below. If no claim is made at the time of the submission, the NBC or authorized state or federal agencies may make the information available to the public without further notice.

Restaurant & Food Preparation Establishments
 Permit Application

Effluent data, however, shall at all times be available to the public without restriction.

A business confidentiality claim may be asserted by attaching or placing on this information, a cover sheet, or a stamped or typed legend upon each page, or other suitable form of notice employing language such as “trade secret”, “proprietary”, or “company confidential”. Allegedly confidential portions of otherwise non-confidential documents should be clearly identified as such, and may be submitted separately to facilitate identification and handling by the NBC. If confidential treatment is desired only until a certain date or until the occurrence of a certain event, this should also be clearly indicated. Information covered by such claims will be disclosed only to the extent, and by means of the procedures, set forth in the Federal EPA regulations at 40 CFR 2.

SECTION B: FACILITY OPERATIONAL INFORMATION:

1. Seating capacity (per Fire Department Regulation) _____
 Seating capacity (Actual Count) _____

2. Normal Hours of Food Preparation/Service:
 Monday _____ Tuesday _____ Wednesday _____
 Thursday _____ Friday _____ Saturday _____
 Sunday _____

3. Kitchen Fixtures:

<u>Fixture:</u>	<u>Yes</u>	<u>No</u>	<u>How Many?</u>
Fryolators	___	___	_____
Wok Station	___	___	_____
Soup Kettles	___	___	_____
Three Bay Sinks	___	___	_____
Pre-Rinse Station	___	___	_____
Dishwasher	___	___	_____
Garbage Disposal	___	___	_____
Vegetable Prep Sink	___	___	_____
Exhaust Hoods	___	___	_____
Other _____	___	___	_____
_____	___	___	_____

How are exhaust hoods cleaned?
 In three bay sink: _____
 Automatic cleaning system _____
 Sent off-site _____

Restaurant & Food Preparation Establishments
Permit Application

4. Attach sketch of kitchen showing location and drain lines for all equipment detailed in question 3 above. Grease removal unit must be included on sketch, if applicable.
5. Attach a menu of the foods prepared and served at the facility.

SECTION B: FACILITY OPERATIONAL INFORMATION:

6. Does this establishment have an installed and working grease removal unit (GRU)?
 Yes No

List Type of Grease Removal Unit _____

Size _____ (gallons) Manufacturer _____

Indoor Outdoor Automatic Passive

SECTION C: WATER USE INFORMATION:

Water use data (attach copy of recent water bill or estimate if new facility):

Water Supply Account # _____

All limitations are in units of mg/l unless otherwise specified

NBC Field's Point Effluent Discharge Limitations

(Providence, North Providence, Johnston, small sections of Lincoln and Cranston)

<u>Parameter</u>	<u>Limitation (Max)</u>	<u>Parameter</u>	<u>Limitation (Max)</u>
Arsenic (Total)	0.02*	Zinc (Total)	2.61
Cadmium (Total)	0.11	Total Toxic Organics (TTO)	2.13
Chromium (Total)	2.77	Biochemical Oxygen Demand (BOD ₅)	300
Copper (Total)	1.20	Total Suspended Solids (TSS)	300
Cyanide (Total)	0.58**	Total Oil and Grease (fats, oils and grease)	125
Lead (Total)	0.60	Total Nitrogen	115***
Mercury (Total)	0.005	Ammonia	50***
Nickel (Total)	1.62	pH range (at all times)	5.0-11.0 s.u.
Silver (Total)	0.43		

<u>Industrial User Category/Categories</u>	<u>Parameter(s)</u>	<u>Limitation (lbs/1000 gal)</u>
14	BOD ₅ and TSS	5
23 and 29	BOD ₅ and TSS	20
25, 28, 34, and 36	BOD ₅ and TSS	10
33	BOD ₅ and TSS	75
33	Total Nitrogen	10***
33	Ammonia	2***

NBC Bucklin Point Effluent Discharge Limitations

(Pawtucket, Central Falls, Lincoln, Cumberland, Rumford Section of East Providence, and Eastern Section of Smithfield)

<u>Parameter</u>	<u>Limitation (Max)</u>	<u>Parameter</u>	<u>Limitation (Max)</u>
Arsenic (Total)	0.03	Zinc (Total)	1.67
Cadmium (Total)	0.11	Total Toxic Organics (TTO)	2.13
Chromium (Total)	2.77	Biochemical Oxygen Demand (BOD ₅)	300
Copper (Total)	1.20	Total Suspended Solids (TSS)	300
Cyanide (Total)	0.50**	Total Oil and Grease (fats, oils and grease)	125
Lead (Total)	0.69	Total Nitrogen	115***
Mercury (Total)	0.06	Ammonia	50***
Nickel (Total)	1.62**	pH range (at all times)	5.0-11.0 s.u.
Silver (Total)	0.40		

<u>Industrial User Category/Categories</u>	<u>Parameter(s)</u>	<u>Limitation (lbs/1000 gal)</u>
14	BOD ₅ and TSS	5
23 and 29	BOD ₅ and TSS	20
25, 28, 34, and 36	BOD ₅ and TSS	10
32	BOD	570
32	TSS	10
33	BOD ₅ and TSS	75
33	Total Nitrogen	10***
33	Ammonia	2***

<u>Industrial User Category/Categories</u>	<u>Parameter(s)</u>	<u>Limitation (lbs/day)</u>
32	Total Nitrogen	300***
32	Ammonia	300***

* The Arsenic Limitation in Field's Point applies to all Industrial Users except the landfill which must meet 0.4 mg/l.

** The Cyanide Limitations for each district only applies to Industrial Users in categories 11 and 15. All other users in both districts must meet 0.4 mg/l. The Nickel Limitation for Bucklin Point only applies to Industrial Users in categories 11 and 15. All other uses in Bucklin Point must meet 0.50 mg/l for nickel.

*** Total Nitrogen and Ammonia Limitations in both districts are seasonal from May 1st through October 31st.