BRENDAN MURPHY Chairman

LUIS A. QUINTANA Vice Chairman

ELIZABETH CALABRESE JOHN J. COSGROVE C. LAWRENCE CRUMP JAMES P. DORAN JOSEPH F. ISOLA HECTOR C. LORA Commissioners



GREGORY A. TRAMONTOZZI Executive Director

ALBERT LUKIN
Chief Administrative Officer

600 Wilson Avenue
Newark, New Jersey 07105
(973) 817-5712
(973) 344-6237 • Inspection & Compliance Bureau fax
www.nj.gov/pvsc

FOG ANNUAL CERTIFICATION REPORT

Enclosed is a copy of your Annual Certification Report, which you are required to fill out and return to the Passaic Valley Sewerage Commission ("PVSC") within the required time period. PVSC is sending you this report 2 months before it is due. Failure to submit this report within the required time period will result in enforcement action. You may submit your report by one of the following methods:

Email: <u>fogreport@pvsc.com</u>
Fax: (973) 344-6237

Mail: Passaic Valley Sewerage Commission

600 Wilson Avenue Newark, NJ 07105

Attn: Pollution Prevention

Please also provide your business email address (in item 1) when submitting your report. Please sign at the bottom of the Fats, Oil & Grease Annual Certification Report where indicated.

Very truly yours,

PASSAIC VALLEY SEWERAGE COMMISSION

Donald Yanuzzi

Assistant Director of Inspection & Compliance Bureau

Enclosure



Print Name:___

PASSAIC VALLEY SEWERAGE COMMISSION FATS, OILS & GREASE ANNUAL CERTIFICATION

REPORTING PERIOD:

Customer #:									
Company Name: Company Representative:									
Address: Due Date:									
1. TYPE OF BUSINESS									
□ Bakery	□ De	licatessen	☐ School		☐ Meat Market		□ A	FL/Nursing Home	☐ Hotel/Motel
☐ Restaurant/Bar ☐ Convenience/Gas ☐ Fish Market ☐ Grocery Store ☐ Hospital/Medical ☐ (Station Center								☐ Other, fill	
Email address:				(Business) Other:			in below		
2. TYPE OF FOOD EQUIPMENT									
Type of Food Equipment	Yes/No			Cleani	ng Frequency	uency Quar		Comments	
Deep Fryer									
Hot Grill									
Stove									
Meat Slicer									
Rotisserie									
3. TYPE OF EXTRACTOR EQUIPMENT									
		Yes/No	Main	tained By	Cleaning Frequency	1	Quantity		ments
Below Ground/Indoor Grease Trap(s)									
Above Ground/Indoor Grease Traps(s)									
Below Ground/Outdoor Grease Trap(s))							
Above Ground/Outdoor Grease Trap(s))							
Below Ground/Indoor Grease Interceptor(s)									
Above Ground/Indoor Grease									
Interceptor(s) Below Ground/Outdoor Grease									
Interceptor(s) Above Ground/Outdoor Grease									
Interceptor(s)									
Indoor Storage Tank(s)									
Outdoor Storage Tank(s) Indoor Container(s)									
Outdoor Container									
4. WASTE MATERIAL HANDLING									
Fats/Oil/Grease									
								(Attach Copy(s))	
Frequency:									
5. Is a fats, oil and grease maintenance log currently being maintained?									
☐ Yes (Attach Copy(s)) ☐ No Explain:									
I certify under penalty of law that this document and all attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the persons who manage the system or those persons directly responsible for gathering the information, the information submitted, to the best of my knowledge and belief are true, accurate and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine and imprisonment for knowing violations.									

_____ Signature:______ Date:____