

SECTION A: BUSINESS INFORMATION

Business name (Registered Company Name):	
Name of Food Truck (if different than above):	Contact Person :
Business Address:	Phone No:
Mailing Address:	Email:

SECTION B: Discharge Management Plan

A. What will you be serving in your truck? Briefly describe your menu.

B. Use check box to indicate what applies in your Mobile Food Truck

Sink used for washing pots, pans, dishes, cutlery and kitchen utensils?

YES No

If yes, briefly describe how the wastewater generated from the sink will be stored, and disposed.

Does your truck have a deep fryer?

YES NO

If yes, how will you store and dispose the used/waste cooking oils?

Does your truck have a grease trap or interceptor?

YES NO

If yes, briefly describe your maintenance frequency and how you dispose of the wastes.

C. Provide information on your wastewater transportation and disposal arrangements (i.e. grey water disposal location and means of transport).
