SFOSTS PROJECT DESCRIPTION

1) Detailed description of proposed business or operation (include no. of patrons)

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2) Indicate days and hours of operation

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3) Number of employees and/or volunteers, (full and part time)

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4) Wastewater flow estimates/calculations (peak and daily) utilizing the Ohio EPA Design Flow Table OAC 3745-42-05 paying particular attention to the notes for the table

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5) Indicate operation details on wastewater generation such as showers, laundry facilities, vehicle washing, kennel/cage cleaning, etc.

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6) Businesses/operations with food activities other than restaurants must indicate in detail how the kitchen facilities will be utilized (no. and type of events per week, type of food preparation/menu, rental of kitchen and facilities to public for parties & functions)

7) Operation with food as primary business must provide details on number of seats, food preparation details, dishwashing details, if facility will be carry out only, etc. Any operation with food must provide a proposed menu or in the case of grocery type retail applicant must provide a list of all food items to be sold.

8) Proposed churches must include details on number of services per week (events such as weddings, funerals, bingo, etc. are considered as a service). Churches with kitchen facilities must complete section six above and must indicate other services provided such as day care including employees and numbers of children.