

Application Information

Applicability: This application is intended for Food Service Establishments (FSE) that do not generate grease products and are requesting a variance from the requirement to install and/or connect all fixtures to a grease Interceptor during new construction, remodel, change of use, change of occupant/ownership, or change of menu.

Directions: Submit completed applications by emailing coordinators@ci.missoula.mt.us. Alternatively, you can drop off or mail to CPDI in City Hall at 435 Ryman St. Missoula, MT 59802. Each variance application includes an application fee, as shown in the Engineering Fee Schedule. You will be notified when your application is ready for payment.

Applicant and Contact Info

Establishment Name	
Establishment Address	
Property Owner's Name	
Establishment Owner/Operator Name(s)	
Phone	
Email	

Variance Request (Please check one):

<input type="checkbox"/>	I request a variance from MMC Chapter 13.07 and FOG Sector Control Program to install a grease interceptor (HGI or GGI)
<input type="checkbox"/>	I request a variance from MMC Chapter 13.07 and FOG Sector Control Program to connect all applicable food service fixtures/plumbing to HGI

What is reason for variance request? (Include any relevant data and explanations to justify reasoning):

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Provide description of alternative solutions(s) that will be implemented to effectively prevent fats, oil, and grease from entering the sanitary sewer:

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Submit the following plumbing/equipment details:

1. Plumbing diagram - include all floor drains and sinks
2. Kitchen diagram including all appliances
3. Flow rating on dishwasher if present
4. Compartment size of (cubic inches or volume) of all sinks including 3 compartment sink(s)

Submit the following operational details:

1. Menu
2. Answers to following questions:

Public Works & Mobility

GREASE INTERCEPTOR VARIANCE FORM

(REV. 08/29/2025)

Question	Yes	No	Comments
Will food be served on reusable /washable dishware?			
Will food be prepped on site?			
Will food be cooked on site?			
Deep fat fryer present?			
Grease/Oil storage indoors?			

OFFICE USE ONLY	
Fee Record	
Approved	<i>Approval Conditions:</i>
Denied	<i>Reasons for Denial:</i>

Reviewed by:

Nate Gordon, Public Works & Mobility - Laboratory Pretreatment Manager

Andy Schultz, Public Works & Mobility – City Engineer

Tony Sauro, Development Services – Plumbing Inspector