

**Nibbler Quality Control Questionnaire**  
**Supermarket**

**Facility** \_\_\_\_\_

**Date** \_\_\_\_\_

**Building Size (sq ft)** \_\_\_\_\_

**Types of Service**

\_\_\_\_ Meat cutting dept.

\_\_\_\_ Frozen yogurt

\_\_\_\_ Deli - general

\_\_\_\_ Bakery dept.

\_\_\_\_ Salad Bar

\_\_\_\_ Deli - specialty

(specify) \_\_\_\_\_

\_\_\_\_ Produce dept.

\_\_\_\_ Soups

\_\_\_\_ Cafeteria

**Are there seats in the Deli/Cafeteria area:**      \_\_\_\_ Yes      \_\_\_\_ No      if so how many

\_\_\_\_\_

**Types of equipment in the Deli:**

\_\_\_\_ Deep Fat Fryer

\_\_\_\_ Convection Oven

\_\_\_\_ Other \_\_\_\_\_

**Garbage Disposal Used?**

\_\_\_\_ Yes      \_\_\_\_ No

Are any ice machines or other cooling devices plumbed to send wastewater (or cooling water) to the septic system? If so what type of machine (manufacturer and model #)

\_\_\_\_\_

Does your facility get extra traffic from people just using your bathroom?      \_\_\_\_ Yes      \_\_\_\_ No

Are bathroom fixtures or any other water using devices rated as low flow? If so, please list.

\_\_\_\_\_

Any business practices which you feel may raise or lower your water use or amount of waste going into your system?

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Misc. comments?

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