

# Kennebunk Sewer District - Information Checklist for Projects

## All applicants:

- Contact Information (Name, address, email, phone, etc.)
- Property Location (Map/Lot, Unit # and physical address)
- Written description of proposed project (hours, nature of business, days open, etc.)
- History of location that will be occupied
- Floor plan drawn to scale
- Number of square feet of space
- Number of employees per shift, hours of operation
- Public Restrooms

## Restaurants and other food preparation uses:

- Type of service (e.g., paper, linen, take out, etc.)
- # of seats (inside, outside, existing and/or proposed)
- # of meals /day (e.g., breakfast, lunch, and dinner =3 meals)
- Grease Interceptor – subsurface tank
- Grease Trap – for existing only (capacity and nameplate data)
- Other plumbing modifications

## Hair Salons, Spas, Barbers, etc.

- # of Sinks
- Pedicure stations

## Industrial:

- Anticipated water needs
- Detailed description of process
- Special wastes used in the process
- Disposal of special wastes
- Chemical analysis of discharge
- Industrial Discharge Permit Application

## Residential:

- Additional living units
- New sewer connection
- Plumbing modifications