**UNDERFIRED CHARBROILER**

**PEER Application / One-Time Report Form**

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Company Name: |  | | | | | | | | |
| Address of Equipment: | |  | | City: |  | | | Zip: |  |
| Company Mailing Address: | | |  | City: |  | State: |  | Zip: |  |

**UNDERFIRED CHARBROILER DESCRIPTION**

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Manufacturer: | |  | | | | | | | | Model: | | |  | | | | | | | | | | | |
| Cooking Surface: | | | |  | (square feet) | | | | |  | | | | | | | | | | | | | | |
| Type of Fuel: |  | | Natural Gas | | |  | LPG/Propane | | | |  | Wood | | |  | Other (specify): | | |  | | | | | |
| Commercial Cooking Operating Hours: | | | | | | | |  | (hours/day) | | | | | Operating Days (circle): | | | S | M | | T | W | Th | F | S |

**HOOD OR EXHAUST SYSTEM**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Manufacturer: |  | | Model: |  |
| Flow Rate: |  | (cubic feet per minute) | | |

**CONTROL DEVICE** (if any, not fire suppression system)

|  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Manufacturer: |  | | | | | Model: |  | | | | |
| Designed to Reduce: | |  | Particulate |  | Kitchen Smoke | |  | Odor |  | Other (specify): |  |

**PROCESS DESCRIPTION**

|  |  |  |
| --- | --- | --- |
| Type of Meat Cooked | Maximum Pounds of Meat Cooked | |
| Per Week | Per Year |
| Beef (excluding hamburger) |  |  |
| Hamburger |  |  |
| Poultry |  |  |
| Lamb |  |  |
| Pork |  |  |
| Fish/Seafood |  |  |
| Other (specify): |  |  |

Is this Underfired Charbroiler unit used to cook less than 400 pounds of meat in every calendar week, **OR** equal to or less than 10,800 pounds of meat in any 12-month period and the amount of meat cooked every calendar week is less than 875 pounds?

yes Exempt from the registration requirements. Completion and submission of this form satisfies the “One-time Report” requirement (*weekly records of meat cooked must be maintained and retained for 5 years*).

No Registration is required. Completion and submission of this form satisfies the “PEER Application”; an initial fee of $104.00 will be billed at the time of registration issuance *(there should be one PEER application form submitted for each charbroiler unit subject to the requirements at the subject location).*

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Applicant Name: | | |  | | | | | Title: |  | | | |
| Phone No: | |  | | Cell No: |  | | | E-Mail: | |  | | |
|  |  | | | | |  |  | | | |  |  |
|  | Applicant Signature | | | | |  | Date | | | |  |  |