



## Fats, Oils, & Grease (FOG) Best Management Practices

Facility Name: \_\_\_\_\_ Facility Address: \_\_\_\_\_

Grease Trap/Interceptor Type and Size: \_\_\_\_\_ Number of FOGs Devices: \_\_\_\_\_

Location of Devices: \_\_\_\_\_

List all fixtures attached to FOG device: \_\_\_\_\_

**For each section below, check all that apply to and are practiced by your facility.**

### Spill Cleanup and Preventive Practices:

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> Cleanup kits are visible and accessible.  | <input type="checkbox"/> Clean spills immediately using the proper tools and disposal methods.   | <input type="checkbox"/> Cover and secure outdoor grease and oil storage containers.                        |
| <input type="checkbox"/> Grease bins, dumpsters, and storage containers located away from storm drains and catch basins.                                 | <input type="checkbox"/> Do not use free flowing absorbent materials such as "kitty litter or sawdust, use absorbent type pads.                | <input type="checkbox"/> Grease bins, dumpsters, and storage containers are checked often for leaks/damage. |
| <input type="checkbox"/> Use absorbent pads/other material to clean up spilled material around outdoor equipment, containers, storm drains or dumpsters. | <input type="checkbox"/> Employees provided with proper tools to prevent FOGs spills while transporting materials (containers with lids, etc.) |   |

**Other practices or comments:**

### Employee Awareness and Training:

- |  |   |   |
|--|---|---|
| <input type="checkbox"/> All new employees receive FOGs BMP training within one week of hire.                                      | <input type="checkbox"/> Training log used and maintained on-site.  | <input type="checkbox"/> Signs are written in language(s) understood by all employees.  |
| <input type="checkbox"/> Employees trained to use proper concentration of cleaners and soaps to improve grease trap effectiveness. | <input type="checkbox"/> Owner or designated and trained employee witnesses all grease trap interceptor cleaning and maintenance activities to ensure the device is working properly. | <input type="checkbox"/> Signs ("No Grease", BMP, "Reduce FOGs," etc.) posted in conspicuous areas as reminders to employees. |

**Other practices or comments:**

### Dry Cleanup Practices:

- |  |   |   |
|--|---|---|
| <input type="checkbox"/> Dry sweep floors prior to washing /mopping. | <input type="checkbox"/> Recycle waste cooking oil and other grease products. | <input type="checkbox"/> Dump waste/grease into barrel for off-site disposal. |
|--|---|---|

- Dry scrape to remove FOGs from cookware, utensils, dishes, trays, work surfaces, and serving ware.
- Dispose of food waste by placing in trash receptacle or enclosed plastic bag.
- Use food grade paper to soak up oil and grease under fryer baskets.

Other practices or comments:

**Grease Trap Operation, Cleaning and Maintenance Practices:**

- Dishwasher is NOT discharged to an "under the sink" grease trap.
- All grease-bearing drains (and not others) discharge into a grease trap/interceptor.
- Use water temperatures less than 140°F in all sinks specifically the pre-rinse sink before the dishwasher.
- Inspect grease traps weekly and interceptors bi-weekly at a minimum. Any observed problems are addressed ASAP.
- Owner or designated and trained employee witnesses all grease trap interceptor cleaning and maintenance activities to ensure the device is working properly.
- Maintenance log is kept current and is available on-site (including manifests from grease haulers if applicable).

Other practices or comments:

**Additional BMP Practices:**

- Routinely clean kitchen exhaust system hoods & filters.
- No food waste in sinks but placed in trash cans.
- No use of garbage disposals.
- Any floor drains have screens or solids traps that are utilized, checked and cleaned regularly.
- Evaluation and implanted menu changes to limit FOGs generation (i.e. changed fried items to baked).
- Use dishwashing detergents specifically designed to allow optimal separation of grease (i.e. Dawn).

Other practices or comments:

Specify Frequency of Grease Trap/Interceptor Pump-out/Cleaning Schedule: \_\_\_\_\_

Pumper/Service Provider Performing Cleanout: \_\_\_\_\_

**Certification Statement**

I CERTIFY UNDER PENALTY OF LAW THAT I HAVE PERSONALLY EXAMINED AND AM FAMILIAR WITH THE INFORMATION IN THIS BEST MANAGEMENT PLAN (BMP) FOR FATS, OILS, GREASE, AND SOLIDS (FOGS) REDUCTION AND KNOW THE INFORMATION IS ACCURATE, TRUE, AND COMPLETE.

Authorized Representative (signature)	Title	Date
Print Name		