



FATS, OILS, & GREASE (FOG)

Best Management Practices Employee Training Checklist

- All new and existing employees must understand best management practices for keeping Fats, Oils, and Grease (FOG) out of the environment.
 - Refer to "The Best Ways To Manage FOG" handout.

| Approved BMPs For Restaurants | Yes | No | N/A |
|---|-----|----|-----|
| Train all staff members about FOG best management practices (BMPs) to ensure they are implemented | | | |
| Post "No Grease" signs above sinks and on the front of dishwashers | | | |
| Use water temperatures less than 140° F | | | |
| Use a three-sink dishwashing system with sinks for washing, rinsing, and sanitizing | | | |
| Dry-wipe all dishware before washing and place the grease and food in garbage receptacles | | | |
| Recycle waste cooking oil | | | |
| Recycle food waste or place it in the garbage | | | |
| Do not pour grease into sinks or toilets | | | |
| Avoid or limit the use of garbage disposals | | | |
| Witness all grease trap or interceptor cleaning and maintenance | | | |
| Clean under-sink grease traps weekly | | | |
| Clean grease interceptors routinely | | | |
| Keep a maintenance log of the frequency and volume of the interceptor cleanings | | | |
| Cover outdoor grease and oil storage containers | | | |
| Locate grease dumpsters and storage containers away from storm drain catch basins | | | |
| Use absorbent pads or material to clean up spills around outdoor equipment as well as in storm drain catch basins | | | |
| Routinely clean kitchen exhaust system filters | | | |

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| Name of Establishment | | Date of Training | |
| Name of Owner/Manager (please print) | | Signature of Owner/Manager | |
| Name of Employee (please print) | | Signature of Employee | |