



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" and "Greasource Manual" handouts.

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