

Fats Oils and Grease (FOG) Best Management Practices Self-Inspection Form

Business Name: _____

Business Address: _____

Best Management Practice	Yes	No	Do Not Know
1. Pots, pans and other dishware are wiped clean (Dry Clean-up) before washing:			
2. Dry Clean-up activities are monitored by a supervisor:			
3. Employees are trained in FOG management procedures including:			
a. Formal instruction/training not to allow FOG or food waste to enter drains:			
b. Spill clean-up procedures			
c. Safe handling procedures for transferring collected FOG from kitchen to storage/disposal area			
d. Employee training is documented in writing:			
4. Is there a designated employee(s) responsible for FOG management?			
5. Are all sinks not protected by a grease pretreatment device properly signed?			
6. Spill clean-up kits are available and readily accessible (includes absorbent material, broom, shovel and container for collected material):			
7. Does your facility have a Hydro-mechanical Grease Interceptor (HGI)?			
a. The HGI is pumped out at least Monthly:			
b. Pumping is verified by a designated employee:			
c. Records of pump-outs are maintained on site:			
8. Does your facility have a Gravity Grease Interceptor (GGI)?			
a. The GGI is pumped out at least every 6 months:			
b. Pumping is verified by a designated employee:			
c. Records of pump-outs are maintained on-site:			
9. Does your pumper recommend a more frequent pumping schedule?			
10. Does your pumper indicate any problems with the HGI/GGI?			
11. Does your facility have a Food waste disposal unit?			
a. Discharge is screened or goes through a solids separator:			
12. Do all Grease Bearing waste streams discharge to a pretreatment device?			
13. Is waste FOG stored indoors?			
a. Indoor FOG containers are stored away from floor drains:			
b. Indoor FOG containers labeled:			
14. Is any waste FOG stored outside?			
a. Outside FOG storage bins are kept closed:			
b. Outside FOG storage bins located away from storm drains:			
c. FOG containers are labeled:			
d. Outside FOG storage bins supplied with secondary containment:			
e. Outside FOG storage bins checked for leaks on a regular basis:			
f. Do you have a vermin or odor issue? If yes, then better house cleaning practices need to be implemented:			

Name

Title

Date