



PIMA COUNTY
WASTEWATER RECLAMATION

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

Industrial Wastewater Control

Business Name: _____

Business Address: _____

Best Management Practices	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 instructions/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 <i>(includes absorbent material, broom, shovel, and container for collected material)</i>			
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 pre-treatment device?			
13. Is waste FOG stored indoors?			
a. Indoor FOG containers are stored away from floor drains			
b. Indoor FOG containers are labeled			
14. Is any waste FOG stored outside?			
a. Outside FOG storage bins are kept closed			
b. Outside FOG storage bins are located away from storm drains			
c. FOG containers are labeled			
d. Outside FOG storage bins area supplied with secondary containment			
e. Outside FOG storage bins are checked for leaks on a regular basis			
15. Do you have a vermin or odor issue? <i>If "yes", then better house cleaning practices need to be implemented.</i>			

Name _____ Title _____ Date _____