



## FOG Self-Inspection Checklist

### Grease Trap (GT) and/or Grease Interceptor (GI) maintenance:

- Cleaning frequency is documented in FOG BMP.
- "Cleaning Records" are complete and archived in the "Cleaning Log" of the FOG BMP.
- "Pumping Company" information is documented in the FOG BMP.
- Cleaning/Pumping of grease separation devices is being performed as scheduled.
- Unsatisfactory Cleaning Records are being resolved as needed (Check GSD Cleaning Log from your Dashboard).

### Food Preparation Area:

- "No Grease" signs posted by sinks and dishwasher.
- Screens are installed on all drains.
- If cleaning hood filters, make sure the cleaning is done in a sink connected to the grease trap/interceptor.
- Food waste is being disposed of by recycling or solid waste removal.
- Water temperatures at the rinse and wash sinks are less than 140 degrees Fahrenheit.

### Used Cooking Oil Handling and Storage:

- Used cooking oil is stored in an approved grease collection container for recycling.
- Outdoor grease and oil containers are covered to prevent overflow from rain water.
- Outdoor grease and oil containers are located away from storm drains.
- Storm drains are protected with the use of absorbent material if containers are located nearby.
- Storm drain catch basins show no signs of grease or oil (rainbow coloring in standing water).
- Absorbent materials are readily available in case of spills.

### Hood Cleaning – Ensure your contract cleaning company is following these procedures:

- Clean filters in approved areas limiting FOG from entering the storm drains.
- Clean rooftop hood evacuation fan drip pans.
- Recovers contaminated wash water.
- Inspect the presence of nozzle covers on the hood fire suppression system.

### Grease and Oil Spill Management:

- Grease and oil spills are being managed with absorbent material prior to "wet" cleaning or mopping.
- Grease containers are tightly covered and emptied before full to avoid spills.
- Spill clean-up station is fully stocked with supplies that are readily available.

### Training and Implementation:

- FOG/BMP program has been implemented and supporting documents are readily available.
- Kitchen staff has been trained (including new hires) on FOG handling procedures.

### Dry Clean-Up Techniques:

- Dishes, pots, and pans are scraped of food waste and FOG into the trash prior to washing.
- Preparation areas are being "dry" wiped of fats, oils and grease before "wet" cleaning.

### Checklist Condition

If unsatisfactory, please explain here