

FATS, OILS, & GREASE (FOG)

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This checklist will help your establishment steer clear of FOG-related problems and their associated costs.

1. Have you heard about the potential problems fats, oils, and grease can cause to the sanitary sewer system (both private and public)?
- ☐ Yes ☐ No ☐ Not sure

2. Does your establishment have a grease trap or interceptor? ☐ Yes ☐ No
- ☐ If yes, do you have a cleaning schedule?
- ☐ If no, do you have a plan that prevents grease entering the sanitary sewers?

3. Is your grease trap or interceptor being cleaned regularly (by staff or a contractor)? ☐ Yes ☐ No
- ☐ If yes, do you monitor amount of grease removed? (If the trap more than 50% full at time of cleaning, frequency of cleaning should be increased.)

4. Is management witnessing or inspecting the cleaning to be sure Best Management Practices (BMPs) are being followed? ☐ Yes ☐ No

5. Is the cleaning and maintenance log current? ☐ Yes ☐ No
- ☐ Log records volume of grease removed ☐ Frequency of cleaning is ____ weeks or ____ months

6. Do employees receive training on proper handling and disposal of grease? ☐ Yes ☐ No

7. Do employees remove grease by dry methods (scraping, wiping, sweeping) before using wet methods? ☐ Yes ☐ No

8. Do employees know not to pour grease down the drain? ☐ Yes ☐ No
- ☐ Employees have been trained on designated sites for grease collection.
- ☐ Scrapers/other tools are readily available for removing grease from surfaces and equipment.

9. The following cleaning practices are in place (check all that apply):

- ☐ Use of rubber scrapers to remove FOG from cookware, utensils and chafing dishes, etc
- ☐ Use of absorbent materials to soak up oil and grease under fryer baskets
- ☐ Use of paper towels to wipe down work areas (cloth towels will eventually release grease during washing)
- ☐ Water temperature is kept at 140 degrees F or below in sinks with grease traps
- ☐ "No Grease" signs are posted near drains
- ☐ Drain screens are placed in all sinks and floor drains

10. Our spill clean-up plan includes the following (check all that apply):

- ☐ Procedures for different types of spills
- ☐ Designated employee to monitor cleanup
- ☐ Clean-up kits in place and well-marked with absorbent materials available
- ☐ Training schedules for employees
- ☐ A plan posted in work area

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Maintenance Plan Checklist continued.

11. Are exhaust hood filters cleaned on a regular basis? ☐ Yes ☐ No

12. Do you have a procedure for cleaning exhaust hoods? ☐ Yes ☐ No

13. Does runoff from hood cleaning flow through a grease trap? ☐ Yes ☐ No

14. Are floor mats cleaned inside the premises, and is cleaning water discharged to a sink or floor drain with a grease trap? ☐ Yes ☐ No

15. The following items are cleaned so runoff goes to a grease trap (check all that apply): ☐ Yes ☐ No

☐ Grease filters ☐ Grills ☐ Cleaning bucket water from cleaning greasy surfaces

16. Spills of grease are wiped up before the following items are cleaned (check all that apply):

☐ Floor mats ☐ Floors

17. Are only licensed companies used to haul away fats, oils, and grease? ☐ Yes ☐ No

If so, who? (Name of company): _____

18. The following Best Management Practices (BMPs) are followed in storing fats, oils, and grease (check all that apply):

- ☐ All storage containers are covered
- ☐ Storage containers are placed away from storm drains and catch basins
- ☐ If containers must be near catch basins or drains, containers are bermed with absorbent pads to prevent spills reaching drain
- ☐ A spill prevention plan is in place

19. All employees are trained in Best Management Practices (BMPs) for fats, oils, and grease (check all that apply):

- ☐ Training is updated and tracked regularly ☐ Cleanup guidelines are posted
- ☐ "No Grease" signs are posted near drains without grease traps
- ☐ A spill prevention plan is in place
- ☐ Employees are trained to properly use dumpsters and recycling containers
 - ☐ Always keep them covered ☐ Stay alert for signs of leaks
 - ☐ Pick up spilled material and litter regularly
 - ☐ If water is used to clean area, direct water to sanitary sewer

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