



FATS, OILS, & GREASE (FOG)

Management Plan Checklist

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 training schedules for employees
 designated employee to monitor cleanup a plan posted in work area
 clean-up kits in place and well-marked with absorbent materials available
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



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Management Plan Checklist (cont.)

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):
 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 (note – do not use kitty litter or other flowable materials for cleaning spills near storm drains)

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 (note – do not use kitty litter or other flowable materials for cleaning spills near storm drains)
 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

Establishment Information

Food Service Facility Name

Address

Point Of Contact

Phone Number

Email