

Fats, Rags, Oils, Grease (FROG) Remediation Checklist

Best Management Practices - Employee Training Checklist			
All new and existing employees must complete and understand this training to prevent FOG from entering City's sewer			
Best Management Practices	Yes	No	N/A
Train all staff members of FROG est management practices			
Post "No Grease" signs aboves sinks and anywhere grease can enter sewer system			
Water temperature has to be less than 140°F			
Use a three-sink dishwashing system for washing, rinsing, and sanitizing			
Dry-wipe all dishware and deposit all grease and food in garbage receptacles			
Recycle waste cooking oil			
Do not pour grease in sinks or toilets			
Dump mop water only in drain connected to grease removal device			
Sweep floors prior to mopping			
Clean all spills with paper towel			
Clean large spills with pads, and block drain			
Witness all grease trap or interceptors cleaning and maintenance			
Clean grease traps weekly or as needed			
Clean grease interceptors routinely			
Name of Establishment		Date of Training	
Name of Manager	Signature of Manager		
Name of Employee	Signature of Employee		