



Grease Control Program

Training Development Form

The purpose of this form is to guide owners and managers of Food Service Establishments (FSEs), through the development of a training program specifically designed for your unique facility. Your staff needs to understand how the equipment and operational procedures in your FSE affect the sanitary sewer lines. When you realize which practices are allowing excessive FOG to be discharged to the sanitary sewer system, you can replace them with Best Management Practices (BMP) to prevent such discharge.

To be completed by Owner or Manager

Your Name /Title: _____ Facility Name: _____

Facility Address: _____

- 1. What are the sources of Fats, Oil, and Grease (FOG) in your Establishment?**
Examples: Fryer grease, dish soap, butter, milk and other dairy products

- 2. What devices discharge to the public sanitary sewer system?**
Examples: Pre-rinse station, sinks, dishwashing machine, toilet, and floor drain.

- 3. How can your employees prevent fats, oils and grease (items in #1) from getting into the sewer system?**
BMP examples are: use detergent instead of soap, before washing dishes and cookware, scrape food and residue into a trash can, use paper towels to absorb oils and dispose in trash can instead of washing down the drain, etc.

Keep this form on file as an outline for the food service facility and as part of the inspection.