Grease Control Program
Training Tracking Form

The purpose of this form is to help you, the owners and managers of Food Service Establishments (FSEs) to keep a record of training that each employee has received regarding the "Grease Control Program."

Only select employees that need to be trained to check the grease interceptor, how to complete the Grease Interceptor Inspection Form, and Grease Haulers Manifest Form. List these employees in Table 1. List all employees that work in the FSE in Table 2. Owner or Manager is to complete the form below:

Name/Title:
FSE NAME/Address:

Table 1. Employees with Grease Trap Duties

Employee Name	Check Grease Interceptor*	Grease trap inspection Form*	Grease Manifest Form*	Employee Signature

Directions: If an employee has completed the training, enter the date that the training was completed. If an employee is not trained in a particular area, then leave that column's space blank.