

Fats, Oil, & Grease (F.O.G.) Management Plan

1. Business Name: _____

Address: _____

Contact Person: _____

Title: _____

Phone: _____

2. Type of food service:

Full Service Kitchen Grocery with cooked foods or deli

Single Service Kitchen* Grocery without cooked foods or deli

Other: _____

** Single Service Kitchen: meals are served as take out or on disposable plates and utensils; facility clean-up is the only dishwashing involved.*

3. Number of seats in the establishment: _____

Average stay of customer: _____

Number of meals served during peak hours (dine in & take out): _____

4. Hours of Operation: _____

5. Types of food products made/sold: _____

6. Does the facility use a deep fryer? YES NO

How many? _____ What size? _____

7. What equipment do you have in this facility where FOG might enter the sanitary sewer system:

Floor drain - number in facility: _____

Dishwasher

Garbage Disposal/food grinder

Drainage for grill, roaster, BBQ, etc.

Three compartment sink

Other sinks - Number of sinks: _____

Other: _____

8. Estimate the quantities of raw product brought into this facility that may be a source of FOG (e.g. - 20 gallons of milk, 12 pounds of cheese, 10 gallons of cooking oil, 5 gallons of mayonnaise, etc.): _____

9. Does this facility have a grease trap or interceptor: YES NO

Location of trap or interceptor: _____

Note: Please indicate location of indoor traps on the kitchen sketch.

Size of trap/interceptor (gallons or actual dimensions): _____

10. Cleaning and recycling information (fill all that apply):

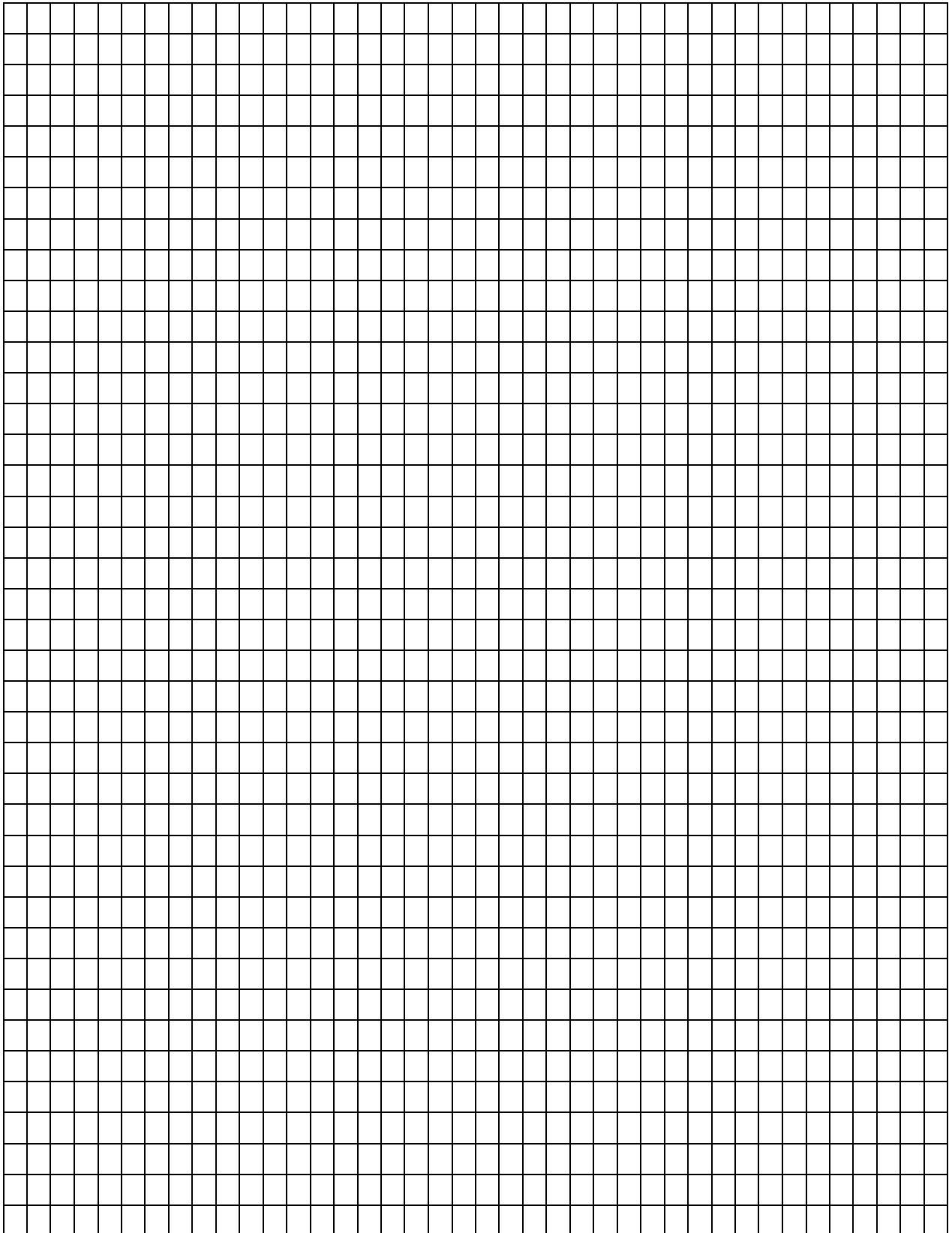
Name of grease recycling/rendering company picking up waste grease:

_____ Phone: _____

Oven Hood Cleaner: _____ Phone: _____

Grease Trap/Interceptor Cleaner: _____ Phone: _____

11. Please sketch the layout of your kitchen, including equipment and drain locations from Question #6 on page 1 of this document:



If your business has a grease trap, your signature on this FOG Management Plan signifies that you agree to the following:

1. The device will be maintained (at a minimum):
 - once every ____ day(s).
 - skim grease off the surface of the water with a perforated ladle or similar tool.
2. Any materials removed from the grease trap will be:
 - recycled by _____, a service provider that accepts grease trap waste.
 - disposed of as solid waste by _____ sealed in a non-breakable, airtight container, and placed in the waste receptacle.
3. Every ____ month(s), a certified company will thoroughly clean the grease trap.
 - All invoice copies from cleanings will be kept on file in the facility for a minimum of 3 years. All invoices will be accessible to City officials at all times upon request.
4. A FOG Program Maintenance Reporting Form will be posted above or near the grease trap.
 - All maintenance on the trap will be documented on the form.
 - The form will be accessible to City officials at all times.
5. The grease trap shall be filled with cold water following each professional cleaning.

If your business has an interceptor, your signature on this FOG Management Plan signifies that you agree to the following:

1. Inspect the interceptor (at a minimum) once every ____ days.
2. The interceptor will be professionally cleaned by a certified company when significant amounts of grease are present.
 - The owner/manager will work with the cleaning service to determine an appropriate schedule for cleaning the interceptor.
 - All invoices from the cleanings shall be kept on file in the facility for a minimum of three years.
 - All invoices will be made accessible to City officials upon request.
3. A FOG Program Maintenance Reporting Form will be posted near the interceptor.
 - All inspections, maintenance, and cleaning of the interceptor will be documented on the form.
 - The form will be accessible to City officials at all times.

I submit and agree to implement this FOG Management Plan. I will advise the City of Tumwater FOG Program staff of any significant changes made to this plan or to the operations of the facility:

Owner/Manager: _____ Date: _____

Printed Name: _____

Please deliver or mail this FOG Management Plan to:

City of Tumwater Public Works
FOG Management
555 Israel Road SW
Tumwater, WA 98501
Attn: Water Resources Specialist
Phone: (360) 754-4140
E-mail: desmith@ci.tumwater.wa.us