

Fats, Oil, & Grease (F.O.G.) Participant Data

South San Luis Obispo County

Sanitation District

1. Business Name: _____

Owner: _____

Mailing address: _____

Street

City

State

Zip

Owner/Contact Telephone: (____) _____

2. Physical address of facility (if same as above, check box):

Business address: _____

Street

City

State

Zip

Business Telephone: (____) _____

3. Type of food service:

Full Service Kitchen

Single Service Kitchen*

Grocery with cooked foods or deli

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.

4. Number of seats in establishment: _____

5. Hours of Operation:

Open _____ am/pm Close _____ am/pm

6. Types of food products made/sold: _____

7. Does the facility use a deep fryer? Yes No

How many? _____ What size? _____

8. What equipment do you have in this facility?

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: _____

9. Estimate the quantities of raw product per week 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.).

Type of FOG Food	Quantity

10. 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): _____

11. Cleaning and recycling information (*fill out all that apply*):

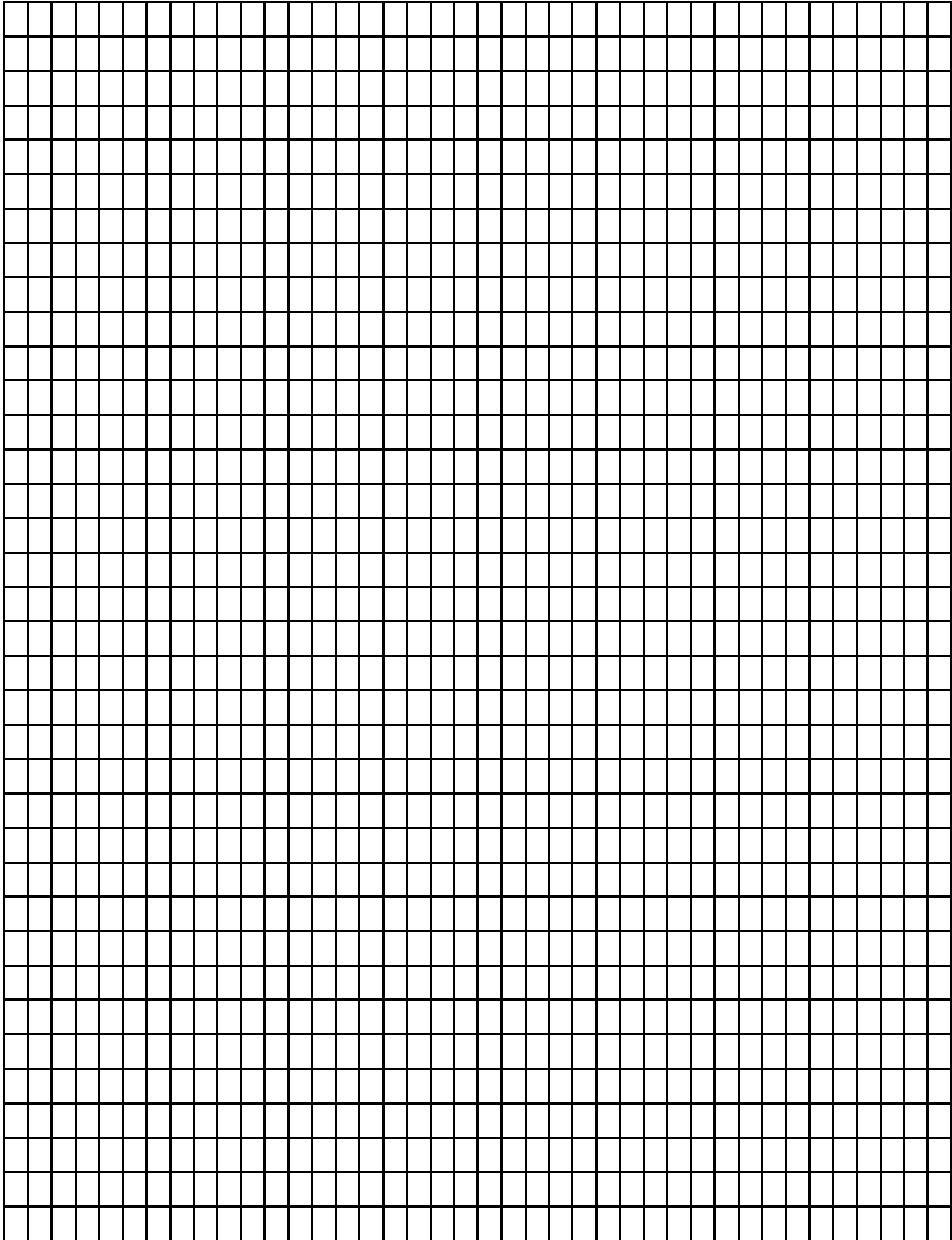
Name of grease recycling/rendering company picking up waste grease:

_____ Phone: _____

Oven Hood Cleaner: _____ Phone: _____

Grease Trap/Interceptor Cleaner: _____ Phone: _____

12. Please sketch the layout of your kitchen, including equipment and drain locations.



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

- ✓ The device shall be cleaned and maintained (at a minimum): once every 7 day(s).
- ✓ The cleaning shall consist of grease skimmed off the surface of the water with a perforated ladle or similar tool. Any materials removed from the grease trap shall be:
 - Recycled by, a licensed service provider that accepts grease trap waste.
 - Disposed of as solid waste in a sealed non-breakable, airtight container, and placed in the waste receptacle.
- ✓ Every 3 month(s), a certified company shall thoroughly clean the grease trap or interceptor.
 - All invoice copies from cleanings will be kept on file in the facility for a minimum of three years.
 - All invoices shall be accessible to District officials at all times upon request.
- ✓ A FOG Program Maintenance Reporting Form shall be posted above or near the grease trap.
 - All maintenance on the trap shall be documented on the form.
 - The form shall be accessible to District officials at all times.
- ✓ The grease trap shall be filled with cold water following each professional cleaning.

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

- ✓ Inspect, clean, and pump the interceptor (at a minimum) once every 90 days by a licensed grease hauler.
- ✓ The owner/manager shall 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 shall be made accessible to District officials upon request.

16. A FOG Program Maintenance Reporting Form shall be posted in the facility.

- ✓ All inspections, maintenance, and cleaning of the interceptor shall be documented on the form.
 - The form shall be accessible to District officials at all times.

I submit and agree to implement this FOG Management Plan. I will advise the District 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:
South San Luis Obispo County Sanitation District
FOG Management Program
c/o 612 Clarion Court
San Luis Obispo, CA 93401

Attn: Project Analyst
Phone: (805) 544-4011
E-mail: Melissam@wallacegroup.us

FOG Management Plan Directions:

The goal of a FOG Management Plan is to implement reasonable and technically feasible controls for the fats, oils, and grease that are present within your food establishment. The basic components of a FOG Management Plan should include:

1. A written policy articulating the management support for the plan and an assurance to implement planned activities.
2. A description of the facility type and a summary of the products made and/or service provided.
3. Quantities of FOG brought into your facility as raw product, amounts contained in products, and quantities discharged to the sewer (estimations are acceptable).
4. A description of current reduction, recycling, and treatment activities.
5. Identification of a full range of potentially feasible reduction opportunities.
6. A description of the reduction or control opportunities selected for implementation.
7. Specific performance goals and implementation schedule.

Example:

Food Service Establishment – Ethel Ritchie’s Down Home Diner
123 Eatery Row
Bowie Island, Ca 93654

Policy and Assurance

I, Ethel Ritchie owner of Ethel Ritchie’s Down Home Diner plan to implement and follow the Best Management Practices (BMP) guidelines pertaining to the fats, oils, and grease that are present within my facility.

Facility Type

Ethel Ritchie’s is a 24 hour facility, currently serving about 2000 meals weekly. We are a full service restaurant specializing in fried chicken, soups and “homemade” pies and cakes. We have one: three compartment sink and one dishwasher. We also have a one compartment sink used for prepping and two hand sinks in the kitchen area. Ethel Ritchie’s has one grease trap under the three comp sink and an outside grease barrel.

Quantities of FOG

We have three fryers, that are changed every three days or when the oil/grease is no longer clear. We use about 30 gallons of oil weekly for fried chicken. The chicken itself, pies (crusts made with butter, plus the cream for the cream pies and whole milk would be about another 25 gallons and all other products served may be about another 35 gallons. The speculated total grease generated weekly is 90 gallons.

Current Practices in Use for Reducing FOG

My staff and I at present properly dispose of waste (all food items are scraped into the trash prior to cleaning). We also dry wipe all dishes prior to entering the dishwasher. We use a grease collection company (Marine Keeper Grease Haulers (805)-888-XXXX) for our grease barrel. They collect grease weekly. We also clean our grease trap monthly.

Possible Policy Changes for Reducing FOG

1. Train all new employees with the BMP's.
2. Post No Grease signs in restrooms, over the one - three compartment sinks, by floor drains, next to the dishwasher. This would serve as a reminder to staff to help control the amount of grease that will be flushed down the drains to the sewer.
3. Utilize the most appropriate water temperature.
4. Monitor the water temperature to ensure that it is below 140 degrees and above the accepted minimum health department standards. This will allow the grease that is entering the drain to be caught in the grease trap and not further down the system causing a blockage.
5. Verify that the grease trap is not plumbed to the dishwasher.
6. Clean the grease trap every seven days rather than monthly and have records kept showing what days the trap is cleaned and by whom.
7. Keep records from the grease hauling company.
8. Discontinue the use of a degreaser that is normally poured down the drains every evening.
9. Relocate the grease barrel so it is not near a storm drain.
10. Keep the grease barrel on a paved surface and tightly sealed.
11. Have absorbent pads available for collecting oil spills (restaurant approved pads).

Policies Planned for Reducing FOG

I plan to implement all changes proposed above. The temperature changes will save me money in utility costs. My only concern is determining if my facility is plumbed properly for the grease trap. I will wait until your inspectors come to let me know if changes may be necessary.

Goals and Implementation Schedule

I plan to have all changes completed within 30 days excluding the possible plumbing alterations.