



City of Blaine

1801 – 101st Avenue NE

Blaine MN 55449-1108

Public Works 763-785-6165 | BlaineMN.gov

Fats, Oils, and Grease (FOG) Employee Training Checklist

Employee Training Checklist			
<ul style="list-style-type: none"> All new and existing employees must understand best management practices (BMPs) to ensure for keeping FOG out of the environment. Refer to the Best Management Practices (BMPs) for Fats, Oils, and Grease document. 			
Approved BMPs for Restaurants	Yes	No	N/A
Train all staff members about FOG BMPs to ensure they are implemented.			
Post no grease signs above sinks and on the front of dishwashers.			
Use water temperatures less than 140 degrees Fahrenheit.			
Use a three-sink dishwashing system with sinks for washing, rinsing, and sanitizing.			
Dry-wipe all dishware before washing. Place the grease and food in garbage receptacles.			
Recycle waste cooking oil.			
Recycle food waste or place it in the garbage.			
Do not pour grease into sinks or toilets.			
Avoid or limit the use of garbage disposals.			
Witness all grease trap or interceptor cleaning and maintenance.			
Clean under-sink grease traps weekly, or more often if needed.			
Clean grease interceptors routinely			
Keep a maintenance log of the frequency and volume of the interceptor cleanings.			
Cover outdoor grease and oil storage containers.			
Locate grease dumpsters and storage containers away from storm drain catch basins.			
Use absorbent pads or material to clean up spills around outdoor equipment as well as in storm drain catch basins.			
Routinely clean kitchen exhaust system filters.			