



# Fats, Rags, Oils, Grease (FROG) Remediation Checklist

Best Management Practices - Employee Training Checklist			
All new and existing employees must complete and understand this training to prevent FOG from entering Village's sewer			
Best Management Practices	Yes	No	N/A
Train all staff members on FROG's Best Management Practices (BMP's)			
Post "No Grease" signs above sinks and anywhere grease can enter sewer system			
Water temperature has to be less than 140°F			
Use a three-sink dishwashing system for washing, rinsing, and sanitizing			
Dry-wipe all dishware and deposit all grease and food in garbage receptacles			
Recycle waste cooking oil			
Do not pour grease in sinks or toilets			
Dump mop water only in drain connected to grease removal device			
Sweep floors prior to mopping			
Clean all spills with paper towel			
Clean large spills with pads, and block drain			
Witness all grease trap or interceptors cleaning and maintenance			
Clean grease traps weekly or as needed			
Clean grease interceptors routinely			
Name of Establishment			
Name of Manager			
Signature of Manager			
Name of Employee			
Signature of Employee			
Date of Training			