

Company Name: _____ Automatic GRU ____ Outdoor In-Ground ____

**NBC Fats Oil and Grease (FOG) (Waste Oil & Grease)
Environmental Results Program BMP Checklist**

Pre Clean-Up

- 1. Are pots, pans and other dishware wiped clean (Dry Clean-up) before washing (i.e. are food scraps and O&G scraped into trash and/or are paper towels used to wipe away excess O&G)? Yes No
- 2. Are Dry Clean-up activities ever monitored by a supervisor? Yes No
- 3. Are employees given formal instruction/training not to allow O&G or food waste to enter drains? Yes No
- 4. Are "No O&G Discharge" signs placed over appropriate sinks? Yes No

O&G On-Site Management/Handling

- 1. Does the facility have use fryalator(s)? - # of fryalator units _____ Yes No

If Yes: How often is oil replaced in each unit? _____

How much oil is placed in each unit? _____

How is waste "Yellow Grease" from fryalator(s) managed? _____ *(shipped off site/
placed in trash/other)*

Is waste O&G picked-up by a waste grease hauler? Yes No

If Yes: What is the name and phone number of the hauler? _____

How much O&G is typically collected? _____ / _____ *Example (50 gallons/month)*
Quantity Units Frequency

How is waste O&G ultimately managed? _____

- 2. Does the facility use In-Door GRU(s)? - # of GRU units _____ Yes No

If Yes: How often is Brown Grease remove from the GRU(s)? _____

How is Brown Grease quantity determined? _____ *(Estimated/Measured)*

How much Brown Grease is typically collected? _____ / _____ *Example (1 cup/day)*
Quantity Units Frequency

How is Brown Grease managed? _____ *(shipped off site/
placed in trash/other)*

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3. Does the facility have an Out-Door Grease Interceptor? Yes No

If Yes: How often is the Interceptor pumped out? _____

How is pump out waste quantity determined? _____ (Estimated/Measured)

How much pump out waste is typically collected? _____ / _____ Example (1,000 gal/quarter)
Quantity Units Frequency

What is the name and phone number of the hauler? _____

How is pump out waste ultimately managed? _____

4. Are employees trained in O&G spill management procedures? Yes No

5. Are spill clean-up kits available and readily accessible (should include absorbent material, broom, shovel and container for collected material)? Yes No

6. Is there a designated employee(s) responsible for O&G management? Yes No

7. Are formal safe handling procedures in place for transferring collected O&G from kitchen to storage/disposal area? Yes No

8. Is waste O&G stored indoors? Yes No

If yes:

Is O&G stored away from floor drains? Yes No

Are O&G containers labeled? Yes No

9. Is any waste O&G stored outside? Yes No

If yes:

Are outside O&G storage bins kept closed? Yes No

Are O&G containers labeled? Yes No

Are outside O&G storage bins located away from storm drains? Yes No

Are outside O&G storage bins supplied with secondary containment? Yes No

Are outside O&G storage bins checked for leaks on a regular basis? Yes No