Company Name: _____

Address: _____

NBC Fats Oils and Grease (FOG)
Best Management Practices Certification Form

Best Management Practice	Yes	No	Do Not Know
1. Pots, pans and other dishware are wiped clean (Dry Clean-up) before washing:			
2. Dry Clean-up activities are monitored by a supervisor:			
3. Employees are trained in FOG management procedures including:			
a. Formal instruction/training not to allow FOG or food waste to enter drains:			
b. Spill clean-up procedures			
c. Safe handling procedures for transferring collected FOG from kitchen to storage/disposal area			
d. Employee training is documented in writing:			
4. Is there a designated employee(s) responsible for FOG management?			
5. "No FOG Discharge" signs are placed over appropriate sinks:			
6. Spill clean-up kits are available and readily accessible (includes absorbent material, broom, shovel and container for collected material):			
7. Does your facility use an In-Door GRU?			
a. "Brown Grease" is removed from the GRU on a scheduled basis:			
b. "Brown Grease" is sent off-site for recycling:			
8. Does your facility have an Out-Door Grease Interceptor?			
a. The Interceptor is pumped out on a scheduled basis:			
b. Records of pump-outs are maintained:			
9. Does your facility use a fryalator(s)?			
a. "Yellow Grease" is placed in the regular trash:			
b. "Yellow Grease" is collected by a liquid waste hauling company:			
c. "Yellow Grease" is collected by a recycling company:			
d. "Yellow Grease" is used for Bio-diesel production:			
10. Is waste FOG stored indoors?			
a. Indoor FOG containers are stored away from floor drains:			
b. Indoor FOG containers labeled:			
11. Is any waste FOG stored outside?			
a. Outside FOG storage bins are kept closed:			
b. Outside FOG storage bins located away from storm drains:			
c. FOG containers are labeled:			
d. Outside FOG storage bins supplied with secondary containment:			
e. Outside FOG storage bins checked for leaks on a regular basis:			

I certify that to the best of my knowledge and belief all of the information on this form is correct.

_____   _____   _____
Signature   Title   Date