



CITY OF FERNDALE
FATS, OILS, AND GREASE CONTROL PROGRAM
EXAMPLE FOOD SERVICE ESTABLISHMENT
FOG CONTROL PLAN



Name of Facility		123 Fast Food										
Name of Owner		Sally Cook			Phone	(123) 456-7890						
Name of Manager		Joe Chef			Phone	(987) 654-3210						
Mailing Address		123 Business St. Ferndale WA 98248			Email	sallycook@abc.com						
Account Number: From water/sewer bill. May be obtained from landlord if landlord pays the water bill.												
Customer Service Address: From water/sewer bill. May be obtained from landlord if landlord pays the water bill)		123 Business St. Ferndale WA 98248										
Landlord/Property Manager Name and Phone		Business/property owner same										
Type of Facility												
☒	Full Service Restaurant	☐	Hospital	☐	Church	☐	Coffee Shop					
☒	Fast Food Restaurant	☐	School/College	☐	Club/Organization	☐	Convenience Store					
☐	Carry Out	☐	Bakery	☐	Nursing Home	☐	Other:					
☐	Cafeteria	☐	Ice Cream Shop	☐	Grocery Store							
Seating Capacity				Hours of Operation:		Sun	Mon	Tue	Wed	Thu	Fri	Sat
Number of Employees						12p-6p	9a-8p	9a-8p	9a-8p	9a-8p	9a-10p	9a-10p
Operational Characteristics (list you establishment's food preparation activities)												
☐	Baking	☒	Grilling	☒	Frying	☒	Vegetable Prep					
☐	Other (please describe):											
Types of Fixtures (list quantity of each)												
2	Deep Fryers	1	3-compartment sinks		Tilt Kettles		Wok Ranges					
3	Grills		2-compartment sinks		Garbage Grinders	1	Pre-wash sinks					
	Ovens		1-compartment sinks	1	Dishwashers	1	Mop sinks					
	Rotisserie		Hot Dog Roller									
Types of Grease Abatement (check all that apply)			Quantity	Serviced By								
☒	Outside Volume Based Interceptor		1	Name of Pumper/Hauler: Grease Pumpers, Inc.								
☐	Passive (Manual) Grease Trap			☐ Self	☐ Hauler Name:							
☐	Mechanical Grease Removal Device			☐ Self	☐ Hauler Name:							
☐	Unknown/ Other			☐ Self	☐ Hauler Name:							
Name of Waste Fryer/Vegetable Oil Hauler				Gallons of Waste Fryer/Vegetable Oil Picked Up by Hauler				Frequency of Pick up				
Biodiesel Refiners				10				1/week				
I solemnly affirm under the penalties of perjury, and to the best of my knowledge, information and belief, that the contents of this application are true, accurate and complete.												
Owner/Authorized Representative (print):										Title:		
Signature:										Date:		

Best Management Practices

Check each of these Best Management Practices you and your staff actively use to prevent FOG discharge to the sanitary sewer system.

☒	Train kitchen staff in FOG reduction techniques	☒	Dry wipe or scrape pots, pans and dishware prior to washing
☒	Post "no Grease" signs above sinks	☒	Water temperature less than 140° F
☒	Collect waste fryer grease, grill grease, and cooking oils for recycling	☒	Proper food waste disposal (in trash not down drain)
☒	Installation of grease trap or grease interceptor	☒	Scrape and sweep up spills before using water for clean up
☒	Greased covered and stored away from drains	☒	Routine cleaning of kitchen exhaust system filters (done in sink connected to grease retention device or professionally cleaned)
☒	Drain screens installed on all drains	☒	Eliminate garbage grinders
☒	Skim or filter fryer grease daily and change the oil only when necessary	☒	Mop water and mat cleaning water discharged to the sanitary sewer
☒	Other:		

Waste Discharge Information (indentify how the following products are disposed of)

	Sewer	Trash	Recycle
Solid Wastes:	☐	☒	☒
Oil & Grease:	☐	☒	☒
Liquid Wastes:	☒	☐	☐

Pretreatment

Do you currently have a grease interceptor/trap installed?	☒ YES	☐ NO
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If "YES", please continue the questionnaire, sign, date, and return it. If "NO", please sign, date and return the questionnaire.

*A grease interceptor is a large underground device designed to remove fat, oil, and grease from your kitchen wastewater. A grease trap is a small, yet similar device located under the sink. These are both different from a grease-recycling bin.

1. What is the size (in gallons) of the device? 1000

2. Where is the device located? In parking lot. (not within parking area)

3. Is the device adequate and functioning as designed?	☒ YES	☐ NO
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If "NO", please explain:

4. Which of the following fixtures are connected to your device? (please indicate the quantity of each)

3	Grill		Tilt Kettle/Crock Pot
	Oven		Garbage Disposal
1	Dishwasher	1	3 Bay Pot Sink
1	Pre-rinse Sink		2 Bay Pot Sink
1	Mop Sink		Single Bay Sink
2	Deep Fryer	1	Hand Sink
2	Floor Drains		Other-specify:

5. How often is the device inspected or serviced? Once every 3 months.

6. When was the device last serviced? January 15, 2013

7. If the device is an INDOOR grease trap, how is the waste being disposed of after cleaning?

☐ Trash ☐ Recycle ☒ Contractor Handles Disposal

☐ Other-specify:

8. If a contractor services your INDOOR or OUTDOOR device, please provide the contact information for that company:

Grease Pumpers Inc, 100 Industrial Dr. Ferndale WA 98248
Phone: (360) 123-4567 Email: gpumpers@abc.com

9. Do you have receipts available? ☒ YES ☐ NO

10. In the space provided, please describe your FOG management plan and goals based on Best Management Practices. The plan described below should represent the Best Management Practices that your facility can reasonably achieve. City of Ferndale FOG Control program staff will review this FOG Plan.

Policy and Assurance

Fast Food 123 plans 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

Fast Food 123 is currently serving about 2000 meals weekly (1200 take-out). We are a fast food restaurant. We serve all food on trays (or paper bags for take-out), but all other serving ware is disposable/recyclable. We have one: three compartment sink and one dishwasher. We also have a one compartment sink used for prepping and one hand sink in the kitchen area. We have one grease interceptor in the parking lot and an outside grease barrel.

Quantities of FOG

We have two 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 french fries. Grilled meat generates about 20 gallons weekly All other products served may be about another 25 gallons weekly. The estimated total grease generated weekly is 75 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 for our grease barrel. They collect grease weekly. We have a properly sized grease interceptor and our grease hauler pumps it out every two months.

Proposed Changes for Further Reducing FOG

1. Train all new employees with the BMP's.
2. Post No Grease signs 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. 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 interceptor and not further down the system causing a blockage.
4. Keep records from the grease hauling company.
5. Discontinue the use of a degreaser that is normally poured down the drains every evening.
6. Relocate the grease barrel so it is not near a storm drain.
7. Have absorbent pads available for collecting oil spills (restaurant approved pads).

Policies Planned for Reducing FOG

We plan to implement all changes proposed above.

Goals and Implementation Schedule

We plan to have all changes completed within 30 days.

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

