

OLIVEHURST PUBLIC UTILITY DISTRICT



FOG Control Program

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FOOD SERVICE ASSESSMENT CHECKLIST

This checklist will help you as a manager /owner of a food services establishment/facility (FSE) identify sources of fats, oil and grease and how they are being managed. By completing this checklist, you will gain a better understanding of your current practices and if they are adequate to minimize FOG discharges to the Olivehurst Public Utility District Sewer System. Improper FOG disposal can result in costly and unhealthy sewer overflows and backups directly into your facility.

Please take a moment to review this checklist and discuss it with your Health Inspector during your next scheduled inspection. Your inspector can answer many questions you may have about FOG and grease disposal. For additional information, please contact the District's Public Works Department fogcontrol@opud.org or 530-743-8132.

General Food Service Establishment Information

1. Facility Name: _____ Date (MM/DD/YYYY): _____
2. Facility Address: _____
3. Facility Owner/Manager: _____
4. Type of food service operation: _____
5. Responsible person/organization: _____
6. Hours of operation: _____
7. Number of meals served/day: _____
8. Number of seats: _____

Fats, Oil and Grease Trap/Interceptor

1. Type (under the sink, in ground, mechanical): _____
2. Number of units: _____
3. Size (gallons): _____
4. Location: _____

Grease Trap/Interceptor Maintenance

1. Pump-Out schedule (monthly, weekly, ect.)			
2. Pump service provider:			
3. Maintenance log available on-site?	<input type="checkbox"/>	Yes	<input type="checkbox"/> No
4. Is grease trap/interceptor cleaning observed by management?	<input type="checkbox"/>	Yes	<input type="checkbox"/> No
5. Does service include complete pumping/cleaning of the trap and sample box, not just removing the grease layer?	<input type="checkbox"/>	Yes	<input type="checkbox"/> No
6. Is the vault refilled with clean water, not with water already filled out?	<input type="checkbox"/>	Yes	<input type="checkbox"/> No
7. Are enzymes/bacteria used? If yes, vendor name?	<input type="checkbox"/>	Yes	<input type="checkbox"/> No

Kitchen Equipment/Devices

Are the following kitchen devices plumbed to discharge to the grease trap/interceptor?

1. Dishwashers:	<input type="checkbox"/>	Yes	<input type="checkbox"/> No
2. Pot sinks, multi-compartment sinks, mop sinks, pre-rinse sinks:	<input type="checkbox"/>	Yes	<input type="checkbox"/> No
3. Floor drains:	<input type="checkbox"/>	Yes	<input type="checkbox"/> No
4. Food streamers:	<input type="checkbox"/>	Yes	<input type="checkbox"/> No
5. Food grinders/pulpers:	<input type="checkbox"/>	Yes	<input type="checkbox"/> No
6. Steam kettle(s):	<input type="checkbox"/>	Yes	<input type="checkbox"/> No
7. Can washer(s):	<input type="checkbox"/>	Yes	<input type="checkbox"/> No

Comments:

Are the following cleaned or maintained periodically? Is the cleanup water discharged to the grease trap? If not, where is it discharged?

1. Exhaust hoods and filters:	<input type="checkbox"/>	Yes	<input type="checkbox"/> No
2. Floor mats, floors and grill tops	<input type="checkbox"/>	Yes	<input type="checkbox"/> No
3. Exterior of the grease traps/interceptors	<input type="checkbox"/>	Yes	<input type="checkbox"/> No
4. Dumpsters/trash cans	<input type="checkbox"/>	Yes	<input type="checkbox"/> No
5. Parking lots and sidewalks	<input type="checkbox"/>	Yes	<input type="checkbox"/> No

Comments:

Dry Cleanup

- | | | | | | |
|----|--|--------------------------|-----|--------------------------|----|
| 1. | Are serving wares, utensils or food preparation surfaces wiped before washing? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |
| 2. | Do employees know not to allow FOG or food wastes into the drains? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |
| 3. | Are employees provided the necessary training and tools (rubber scrapers, brooms, absorbent materials for spills) for dry cleanup? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |

Spill Cleanup and Prevention

- | | | | | | |
|----|---|--------------------------|-----|--------------------------|----|
| 1. | Are cleanup kits in visible and accessible areas? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |
| 2. | Are employees provided with adequate conveyance methods/tools (ladles, containers with lids, etc.) to prevent oil and grease spills while transferring from inside the restaurant to the outside storage bin? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |
| 3. | Is there a designated employee(s) to manage/monitor cleanup? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |

Employee Awareness Training

- | | | | | | |
|----|--|--------------------------|-----|--------------------------|----|
| 1. | Have employees received training in the Best Management Practices (BMPs) for handling oil and grease (i.e. spill prevention, dry cleanup, etc.)? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |
| 2. | Are employees involved in keeping FOG out of the drains? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |
| 3. | Are signs posted in key areas that remind staff to keep oils and grease out of the drains? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |
| 4. | Are new employees trained on FOG BMPs and existing employees trained on a routine basis (e.g. quarterly, semi-annually, etc.)? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |

Grease Disposal

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|----|--|--------------------------|-----|--------------------------|----|
| 1. | Are the outside oil and grease storage bins kept covered? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |
| 2. | Are the outside storage bins located away from storm drains and catch basins? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |
| 3. | Are dumpsters and grease recycling bins cleaned and checked for leaks often? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |
| 4. | Is there a spill prevention plan, and are materials available in the event of a spill? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |

Grease Management Contractors

- | | | | | | |
|----|--|--------------------------|-----|--------------------------|----|
| 1. | Does your hauler/renderer have the proper legal licenses and permits to handle the oil and grease waste? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |
| 2. | Who do you contact when there is a problem? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |
| 3. | Do you know where the waste grease is sent for final disposal? | <input type="checkbox"/> | Yes | <input type="checkbox"/> | No |