



Fats, Oils and Grease (FOG) Control Program for Food Service Establishments

Best Management Practices Employee Training Log

Facility Name: _____

Facility Address: _____

Instructions: Log is to be filled by the Food Service Establishment and kept on file for at least three (3) years. All employees must be trained every six (6) months on Best Management Practices. Upon completion of the training this form must be complete and on file.

Name of Attendee (Print)	Signature	Date

If you have any questions contact Vallecitos Water District's Source Control Technician at 760-752-7161