

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

## **Grease Removal Device Cleaning Log**

Facility Name:					
Instructions: Log is to be filled out by the Food Service Establishment and kept on file for at least 3 years. Complete this form each time your grease removal device is requiring cleaning/maintenance. Cleaning and maintenance is based on the combined FOG and solids accumulation reaching 25% of the designed hydraulic depth of the grease removal device.					
Date	Cleaned By	Witnessed By	Measured/Estimated	Waste Disposal	Remarks/Condition of
			Volume Removed	Location/Method	Interceptor/Trap