



Fats, Oils, and Grease (FOG) Management Food Service Assessment Checklist

This checklist will help food service owners/operators identify sources of fats, oils, and grease (FOG), and how they are being managed. By completing this checklist, the user will know if current practices are adequate to minimize FOG discharges to the municipal sewer system. Improper FOG disposal can result in costly and unhealthy sanitary sewer overflows and back-ups directly into the food service facility. For further information on proper management of oil and grease from your food service operations, contact the City of Tyler, 903-533-2011.

General Food Service Establishment Information

Date: _____

Facility Name: _____

Facility Address: _____

Facility Owner: _____ Facility Manager: _____

Type of food service operation (café, cafeteria, restaurant, etc.): _____

Responsible person/organization: _____

Hours of operation: _____

Number of meals served/day: _____ Grease per meal estimate: _____ lbs/meal

Number of seats: _____

Grease / Grit Reduction Device (GRD)

Type (under the sink – existing only, gravity, hydro-mechanical, automatic): _____

Number of units: _____

Size: _____ Capacity: _____ gallons

Location (front / rear / side, parking lot, etc): _____

Kitchen Equipment / Devices

Are the following kitchen devices plumbed to discharge into the GRD?

Dishwasher(s)	Yes <input type="checkbox"/> No <input type="checkbox"/>
Can washer(s)	Yes <input type="checkbox"/> No <input type="checkbox"/>
Pot sink(s), multi-compartment sink(s), mop sink(s), pre-rinse sink(s), hand sink(s)	Yes <input type="checkbox"/> No <input type="checkbox"/>
Floor drain(s), floor trough(s)	Yes <input type="checkbox"/> No <input type="checkbox"/>
Food steamer(s)	Yes <input type="checkbox"/> No <input type="checkbox"/>

Food grinder(s) / pulper(s)	Yes <input type="checkbox"/> No <input type="checkbox"/>
Steam kettle(s)	Yes <input type="checkbox"/> No <input type="checkbox"/>

Other: _____

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

Exhaust hoods and filters	Yes <input type="checkbox"/> No <input type="checkbox"/>
Floor mats, floors, and grill tops	Yes <input type="checkbox"/> No <input type="checkbox"/>
Exterior of the GRD(s)	Yes <input type="checkbox"/> No <input type="checkbox"/>
Dumpsters/trash cans	Yes <input type="checkbox"/> No <input type="checkbox"/>
Parking lots, sidewalks, or other paved areas	Yes <input type="checkbox"/> No <input type="checkbox"/>

Other: _____

Dry Cleanup

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

Spill Cleanup and Prevention

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

Employee Awareness Training

Have employees received training on BMPs for handling FOG (spill prevention, dry cleanup, etc.)?	Yes <input type="checkbox"/> No <input type="checkbox"/>
Are employees involved in keeping FOG out of the drains?	Yes <input type="checkbox"/> No <input type="checkbox"/>
Are signs posted in key areas that remind staff to keep FOG out of the drains?	Yes <input type="checkbox"/> No <input type="checkbox"/>
Are new employees trained on FOG BMPs and existing employees trained on a routine basis (quarterly)?	Yes <input type="checkbox"/> No <input type="checkbox"/>

GRD Maintenance

Pump out schedule (quarterly (min.), monthly, weekly, etc): _____

Pumper/service provider: _____

Maintenance log available on-site?	Yes <input type="checkbox"/> No <input type="checkbox"/>
Is management observing pumping to ensure that it is done properly?	Yes <input type="checkbox"/> No <input type="checkbox"/>
Does the service include complete pumping/cleaning of the trap and sample box, not just removing the grease layer, and/or the solids layer?	Yes <input type="checkbox"/> No <input type="checkbox"/>
Is the vault refilled with clean water, not with water already pumped out?	Yes <input type="checkbox"/> No <input type="checkbox"/>
When the unit is serviced, GRD water is not discharged to the sewer system?	Yes <input type="checkbox"/> No <input type="checkbox"/>

Grease / Grit Disposal

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

Grease Management Contractors

Does your hauler/renderer have the proper legal licenses and permits to handle the oil and grease waste?	Yes <input type="checkbox"/> No <input type="checkbox"/>
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Who do you contact when there is a problem? _____

Do you know how and where the waste grease is sent for final disposal?	Yes <input type="checkbox"/> No <input type="checkbox"/>
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