Fats, Oils and Grease Program

Maintenance Log

Business Name	Business Street Address

Instructions: To be filled out by the Food Service Facility. Use this form to record pumping, inspection and maintenance of your FOG interceptor.

Manager: your initial on this form acknowledges that the service establishment has disposed of its FOG in a lawful manner, accounts accurately for the volume of FOG disposed, and that the interceptor has been maintained according to manufacturer recommendations.

Date	Serviced By (Employee or Contractor Name)	Volume	MGR initial	Notes (how was waste disposed? e.g. recycled, put in trash, etc.)

DO NOT DISCARD. KEEP ALL RECORDS ON FILE FOR INSPECTION