



GREASE CONTROL DEVICE OPERATION AND MAINTENANCE AND BMP TRAINING LOG

INSTRUCTIONS: To be filled out by the Food Service Establishment. Use this form to record pumping, cleaning, inspection and maintenance of your grease control device.

Business Name:	Street Address:
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Location of Grease Control Device:

OWNER/MANAGER: Initials on this form acknowledge that the Food Service Establishment (FSE) has disposed of its fats, oils and grease (FOG) in a lawful manner, accounts accurately for the volume of FOG disposed of and that the grease control device has been properly maintained.

If the total amount of FOG and solids combined is greater than **25% percent** of the interceptor's liquid capacity, the FSE shall perform a full cleaning of the grease control device. Cleaning shall be performed by a licensed pumping company with an approved disposal location.

Since the FSE is the generator of FOG waste and is liable for the condition of their pretreatment devices, the FSE owner or manager should witness all pumping and maintenance activities to verify that the grease control device is being properly cleaned and maintained.

GREASE CONTROL DEVICE OPERATION AND MAINTENANCE RECORD

GREASE CONTROL DEVICE OPERATION AND MAINTENANCE RECORD

STAFF BMP TRAINING LOG

Note: Completion of this form does not in any way guarantee that the facilities, equipment, procedures, or plan will meet City of Pleasanton standards, nor shall it relieve the owner of the business from the responsibility of modifying such facilities, equipment, procedures, or plan to accomplish the intended purpose and meet the applicable standards.

DECANTING IS NOT PERMITTED. Decanting means the practice of returning wastewater from a grease hauler truck back into the grease interceptor after it is pumped out.