

City of Ames Water and Pollution Control Department 56797 280th Street Ames, IA 50010

Phone: (515) 239-5150 ♦ Fax (515) 239-5496

Facility Name:							
Address:							
Fats, Oils, and Grease (FOG) Control Program – Best Management Practices Checklist							
		Yes	No	N/A			
1. Kitchen staff and other employees have been trained about how they can help ensure BMPs are implemented.							
Comments:							
2. 'No Grease' signs have been posted above sinks and on dishwashers.							
Comments:							
3. Pots, pans, ar							
Comments:							
4. Food waste is disposed of by recycling and/or solid waste removal.							
Comments:							
5. Strainers are solids from ente							
Comments:							
6. Outdoor grea	se and oil storage containers are covered/secured.						
Comments:							
7. Kitchen exhau	ust systems are routinely cleaned.						
Comments:							
8. Employees re toilets.							
Comments:							



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			Yes	No	N/A		
9. Garbage disposals are used sparingly or not at all.							
Comments:							
10. Waste cooking oil is recycled.							
Comments:							
11. Additives and emulsifiers are not used for grease control/removal without prior approval from the Water & Pollution Control Director.							
Comments:							
12. Grease Interceptor has been maintained by a contractor that specializes in the disposal of restaurant grease. A maintenance log is also attached.							
Comments:							
I certify that this document was prepared under my direction or supervision. The information submitted is, to the best of my knowledge and belief, true, accurate, and complete. All records of maintenance and compliance shall be retained for 3 years. Failure to provide copies of maintenance and compliance logs during an inspection by the City of Ames Water and Pollution Control Facility may result in surcharges, fines, or other penalties.							
Name:	Title:						
Signature:	Date:						