

Food Establishment FOG Control Inspection Checklist

Inspector Name:		Date:	
Establishment:		Time Started:	
Address:		Time Completed:	
Contact Name:		Phone:	
Item No.	Item Description	Compliance Status¹	Comments
1	Grease trap/interceptor maintenance log is available and up to date.		
2	Installed FOG control device(s) is(are) accessible with no obstructions that would prevent inspection and maintenance activities.		
3	The establishment has implemented a staff training program to ensure BMPs for FOG control are followed.		
4	“No Grease” signs are posted in appropriate locations.		
5	The establishment recycles waste cooking oil when possible and can provide records of this.		
6	Food waste is disposed of by recycling or solid waste removal and is not discharged to the grease trap(s)/interceptor.		
7	Grease trap(s)/interceptor is(are) cleaned regularly. Note and record frequency of cleaning.		
8	Grease trap/interceptor cleaning frequency is documented on a maintenance log.		
9	Outdoor grease and oil storage containers are covered and do not show signs of overflowing.		
10	Grease and oil storage containers are protected from discharge to storm drains.		
11	Absorbent pads or other spill control materials are onsite to clean up any spills or leakages that could reach floor or storm drains.		
12	Exhaust system filters are cleaned regularly, which is documented by cleaning records. Note and record frequency of cleaning.		

¹Use the following codes for Compliance Status:

“C” = Compliance with the item

“V” = Violation of the item (provide explanation in Notes)

“N/A” = Not applicable (provide explanation in Notes)

“N/C” = Not checked (provide explanation in Notes)

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Notes:

Inspector Signature: _____ Date: _____