

Best Management Plan Form

Facility Name: _____ Address: _____

The BMP must be maintained on-site and available for review upon request:

(Please note some of these are not necessarily applicable to your facility)

1) List FOG sources: Handling/cleaning practices to minimize discharge of FOG:

Food wastes from salad dressings,
Butter, fats and grease from meat.

Food Preparation

Grease from cooking (grill troughs,
Deep fryer, hood filters, etc.)

Other:

2) Additional practices to minimize FOG dischargers or build-up in sewer lines:

Employee Training (list all training activities planned)

Signage Posted (list all signage posted and location of signage)

Kitchen Cleaning Practices

Spill & Prevention Cleanup Procedures

COOS BAY FATS, OILS AND GREASE (FOG) MANAGEMENT PROGRAM

3) List routine cleaning, inspection and maintenance procedures of the (outdoor or indoor) grease interceptor:

4) Attach a copy of the Operation and Maintenance procedures for the grease interceptor(s).
Make & Model of grease trap(s) or grease interceptor(s)

5) Location of where information to be kept onsite and/or submitted to the City

Maintenance/Inspection Log _____
Staff Training _____
Waste Manifest Forms _____
Pretreatment device operating and maintenance manuals _____
Kitchen BMP Plan _____

6) Review of prohibited discharges pursuant to City Municipal Code 13.25.080

Facility Manager has reviewed the prohibited discharges	YES	NO
Staff has been trained on prohibited discharges	YES	NO

CERTIFICATION STATEMENT

I CERTIFY UNDER PENALTY OF LAW THAT I HAVE PERSONALLY EXAMINED AND AM FAMILIAR WITH THE INFORMATION IN THE BEST MANAGEMENT PLAN (BMP) FOR FATS, OILS AND GREASE (FOG) REDUCTION AND BELIEVE THE INFORMATION IS ACCURATE, TRUE AND COMPLETE.

I CERTIFY THAT I HAVE PERSONALLY EXAMINED THE COOS BAY FATS, OILS AND GREASE (FOG) MANAGEMENT PROGRAM MUNICIPAL CODE 13.25 IN ITS ENTIRETY.

Authorized Representative Signature

Title

Date

COOS BAY FATS, OILS AND GREASE (FOG) MANAGEMENT PROGRAM

Examples for FOG BMP

Please note that the following examples are illustrative and are not necessarily applicable for your facility.

Item 1 - List FOG sources and handling/cleaning practices to minimize discharge:

Food wastes from salad dressings, butter, fats and grease from meat:

Employees instructed to scrape food wastes into trash prior to cleaning dishes

Food preparation

Employees instructed to scrape all food wastes into the trash

Grease from cooking (grill troughs, deep fryer, hood filters, etc.)

Employees instructed to dump waste grease into barrel for off-site disposal

Item 2 – Additional practices to minimize FOG dischargers or build-up in sewer lines:

Employees have been instructed to use paper towels to wipe grease from items such as plates, silverware, grill utensils and cooking pans prior to washing.

Posted “NO GREASE” signs above the sink and mop sinks.

Employees have been trained to observe the grease interceptor. Notification procedures have been explained for if grease interceptor needs cleaning prior to scheduled cleaning.

Item 3 - List routine cleaning, inspection and maintenance procedures of the (outdoor or indoor) grease interceptor:

Cleaning schedule is coordinated with waste hauler and will be performed on a minimum of every 30 days unless otherwise needed. (for indoor interceptors)

Cleaning schedule is coordinated with waste hauler and will be performed on a minimum of every 90 days unless otherwise needed. (for outdoor interceptors)

During each cleaning event the pretreatment device will be inspected to ensure proper operation, inspected for leaks, and other inspections as required to prevent pollution passthrough to the city’s wastewater system.

All repair, cleaning and inspection activities will be documented on the maintenance log.