



CITY OF COLUMBUS
DIVISION OF SEWERAGE AND DRAINAGE
FATS, OILS, and GREASE (FOG)
BEST MANAGEMENT PLAN (BMP)
FOOD SERVICE OPERATIONS

Facility Name: _____

Address: _____

Grease Interceptor Size(s): _____

Note: FOG BMPP and Grease Interceptor Cleaning Log(s) must be maintained on-site and available for review upon request by Columbus Public Health and Division of Sewerage and Drainage personnel. Grease Interceptor Cleaning Log(s) must be maintained on-site and available with the FOG BMP for any facility with grease interceptor(s).

(Follow attached instructions and use extra sheets if necessary)

1. List FOG sources:

Five horizontal lines for listing FOG sources.

2. Handling /cleaning/facility practices to minimize discharge of FOG or buildup in sewer lines:

Eight horizontal lines for describing handling/cleaning practices.

3. List routine inspection and maintenance procedures of the grease interceptor, including any contract cleaning company used and grease interceptor or cleaning frequency. Attach a copy of the manufacturer's Operations and Maintenance procedures for the grease interceptor(s) if available:

Five horizontal lines for listing inspection and maintenance procedures.

CERTIFICATION STATEMENT

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

Authorized Representative Signature

Title

Date

