



Fats, Oil and Grease (FOG) Reduction Program Restaurant Equipment Cleaning Log

Restaurant name and address

Equipment	Qty.	Volume	Vendors/Maintenance Practices	Minimum Requirements
Grease interceptor				• CLEANING: quarterly (required) or more frequent**
Grease trap				• CLEANING: monthly**
Kitchen hood				• NO waste water or cleaning wash water to storm drain system**
Filters				• Identify if filters are exchanged or cleaned on site** • NO waste water or cleaning wash water to storm drain system
Roof top exhaust				• NO waste water or cleaning wash water to storm drain system
Tallow bin				• Clean as needed** • NO waste water or cleaning wash water to storm drain system

RECOMMENDATION: Organize and maintain all records, invoices, receipts, etc. in a binder, and identify each specific service with labeled tabs.

****NOTE: SERVICE INVOICE DOCUMENTATION must be kept on site and readily available for inspector review for 3 years.**

Grease Trap or Interceptor		Vapor Hood: Wipe (W) Steam Clean (S)		Hood Filters: Clean (C) Exchange (E)		Rooftop Exhaust Vents		Tallow Bin		Changes/Comments & Manager's Initials
Date	Init	Date	Init	Date	Init	Date	Init	Date	Init	

