

Fats, Oil, and Grease (FOG) Interceptor/Trap Log

To be kept on premise. Submit to DC Water Monthly or as Required

DIRECTIONS: To be completed by the Food Service Establishment (FSE). Record routine maintenance such as FOG collection date/pick up time, type of cleaning, and responsible party. The FSE must be able to produce FOG maintenance records upon time of inspection.

Business Name: _____

Manager: _____

Contact #: _____

Street Address: _____

Location of FOG Trap/Interceptor: _____ **Connected to:** _____

MANAGER: Under, Title 21 DCMR § 1502.18, Initializing this form acknowledges that this food service establishment has disposed of its FOG in a lawful manner, account accurately for the volume of FOG disposed, and that the interceptor/trap has been maintained properly.

Once FOG and solids occupy greater than 25 percent of an interceptor's capacity the FSE should complete a full cleaning of the FOG interceptor. Both compartments/vaults of a FOG Trap/Interceptor shall be left completely empty upon completion of pumping operation. The FOG liquids, sludge, and scrapings from the interior walls must be removed. Under no circumstances may the FSE nor the waste hauler reintroduce the removed water/materials back into the City's sewer system. Flushing a trap/interceptor with hot water, chemicals, or other agents to dissolve/emulsify FOG and allowing it to flow into the wastewater treatment system is a violation of Code. As the liable party, it is in the best interest of the FSE owner or designee to witness all cleaning/maintenance activities to verify that the FOG trap/Interceptor is being fully cleaned and properly serviced by any contracted persons.

Date	Serviced by; Name	Type of Cleaning: Skim/Full	Manager Initials	Comments: (i.e. method of waste disposal: recycled, trashed, pumped away, volume disposed of, etc.)

See BMP's on other side of paper.



Best Management Practices (BMPs)

Commercial customers must implement Best Management Practices (BMPs) to minimize the discharge of FOG to the sewer system. This is regulated by Chapter 15 "Discharges to Wastewater System" of Title 21 of the District of Columbia Municipal Regulations (21 DCMR § 1502.18). The following BMPs are recommended:

- ✓ Dispose foods, rags/wipes, oils and grease in appropriate containers and not in sinks or toilets
- ✓ Install and maintain a grease abatement system in accordance with the DC Plumbing Code. Keep a record of maintenance.
- ✓ Grease level must not be greater than 25% of the total capacity of the grease abatement system.
- ✓ Collect and recycle used cooking oil. Cooking oil should not be poured down any drains
- ✓ Store and transport cooking oil in covered containers and don't overfill. (**consider change**) Containers used to collect cooking oil should always be emptied before they become full and remain covered, especially when being carried, moved, or stored outside in order to prevent spills and leak
- ✓ Use drain screens and eliminate greasy food from garbage disposals.
- ✓ Grease should not be dissolved by hot water, chemicals, enzymes, or emulsifying agents and put down the drain. The grease will re-solidify in the sewer line and cause harmful effects.
- ✓ Scrape or wipe food scraps and oily residue from dishes and cookware prior to washing. Dispose of these food scraps and residue in the trash.
- ✓ Properly dispose of hood cleaning wastewater into a drain connected to a grease trap or interceptor.
- ✓ Do not use corrosive cleaning products. This may strip metal surfaces causing metals to build up in the grease trap or interceptor and violate DC Water pretreatment standards.
- ✓ Cooking oil spills must be dry cleaned and kept away from floor drains or outdoor sewer drains.
- ✓ Place absorbent pads in areas of frequent drips or spills and/or cover floor drains near fryers and griddles.
- ✓ Create and use spill kits to remove grease from floors prior to mopping.
- ✓ Display kitchen signs or posters with BMPs prominently in the kitchen.
- ✓ All staff must be trained on proper disposal and cleaning of cooking oil.
- ✓ Wipes, rags, and paper products should NEVER be put down a drain.
- ✓ Ongoing refresher training should be maintained by manager
- ✓ Train new employees on kitchen BMPs.
- ✓ Post signs for customers and employees to NEVER discard rags/wipes, napkins or paper towels in your toilets

For Further information please visit our web site at <https://www.dewater.com/ProtectYourPipes>