



## **Best Management Training (BMP) FATS, OILS, AND GREASE PROGRAM**

All employees of the FSE shall be trained by ownership/management periodically as needed for the City of Manteca FOG Program in the following areas:

1. Dry-wiping pots, pans, dishware, and work areas before washing to remove grease.
2. Properly disposing food waste and solids in plastic bags prior to disposal in trash bins or containers to prevent leaking and odors.
3. The location and use of absorption products to clean under fryer baskets and other location where grease may be spilled or dripped.
4. Properly disposing FOG from cooking equipment into a proper grease receptacle without Spilling.
5. All mats, garbage cans, equipment, etc. must be cleaned indoors.
6. If recycled oil receptacle is kept outside the lid must remain closed at all times, area kept clean, and must notify Environmental Compliance of any FOG spill at 209-456-8470.

Training Records must be available for review anytime by authorized City representatives.

Name	Signature	Date

**\*\*\*\*Must keep Training records for 3 years\*\*\*\***