



## Food Service Establishment FOG Abatement Program

All food service establishments must train kitchen staff regularly on Best Management Practices (BMPs) that prevent fats, oils and grease from entering the public sanitary sewer and stormwater systems. Clean Water Services and its representatives inspect kitchens periodically to ensure staff is properly trained in BMPs and using them. Please post this log as your record of training kitchen staff regularly, and keep it up to date.

### PLEASE POST In House Training Log

Training Date (day, month, year)	Training Topics	Trainees (print employees first and last name)
___ / ___ / ___	_____	_____
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