

Food Service Establishment (FSE) Fats, Oils, and Greases (FOG) Evaluation

(Sewer Use Ordinance 5265, § 2, 8-2-2010)

Facility Name _____

Facility Address _____

Contact Person(s) _____ Title _____

Phone _____ Email _____

I. REGISTRATION (Sec. 62-485)

1. Does FSE have a current food service registration with the City of Mishawaka? **YES NO**

II. FOG MINIMIZATION (Sec. 62-486)

1. Is FOG managed by an onsite Grease Interceptor and connected to sewer? **YES NO**

2. Are the kitchen floor drains, prep sinks, utility sinks, dishwasher or any other FOG source connected to the Grease Interceptor? **YES NO**

3. Are all employees trained in the proper handling of FOG and record keeping? **YES NO**

4. Quantities of FOG that are scraped or removed from pots, pans, dishes, and utensils are disposed of as solid waste? **YES NO**

5. All FOG collected for rendering is stored in a separate, covered, leak-proof FOG container?
YES NO

III. GREASE TRAP CLEANING FREQUENCY (SEC. 62-487)

1. How often is grease trap inspected and cleaned? _____
(Inspect at least once every two weeks; clean if FOG is greater than 25 percent of the trap effective depth. If greater than 25 percent in less than two weeks, increase inspection / cleaning frequency)

2. Are the baffles inspected during each cleaning to ensure proper installation and operation?
YES NO

(Repair or replace as soon as possible, but not longer than 10 business days after discovery of malfunctioning baffle)

3. What year was the grease trap installed? _____
(City requires all devices to be Plumbing and Drainage Institute Certified)

4. Number, type, and size of grease trap(s)? _____

5. During each inspection or servicing of the grease trap, a maintenance record is documented in the maintenance log in accordance with the requirements set forth in the grease control device maintenance records section. **YES** **NO**

IV. GREASE INTERCEPTOR (Sec. 62-488)

1. How often is the grease interceptor cleaned? _____

(Serviced by a reputable service company at a frequency no less than 90 days or greater than 25 percent of the effective depth of the interceptor. (Cleaning must be witnessed by facility personnel)

Note: During each cleaning, please record the effective depth of the interceptor and depth to FOG, water, and solids. Identify the percent of effective interceptor depth for FOG and solids. If greater than 25%, increase frequency of cleaning.

2. What year was the grease interceptor installed? _____

3. Number, type, and size of grease interceptor(s)? _____

4. During each inspection or servicing of the grease trap, a maintenance record is documented in the maintenance log. **YES** **NO**

V. EXHAUST FILTERS (Sec. 62-490)

1. How often are exhaust filters cleaned? _____

VI. OUTDOOR GREASE AND OIL STORAGE CONTAINERS (Sec. 62-491)

1. Is the exterior of grease/oil container(s) clean and free of grease? **YES** **NO**

2. Are all containers located at least 20 feet from a storm drain or catch basin? **YES** **NO**

VII. Sinks, Dishwashers, and Detergents

1. Number, type, and location of sinks

2. Number, type, and location of dishwashers

3. Sink and dishwasher detergent(s) used

Signature _____ Date _____