



FATS, OILS, AND GREASE (FOG) CONTROL PLAN



Updated May 2017

Physical Address: Auburn City Hall Annex, 2 nd Floor 1 East Main Street	Mailing Address: 25 West Main Street Auburn, WA 98001-4998	Webpage & Email: www.auburnwa.gov permitcenter@auburnwa.gov	Phone and Fax: Phone: 253-931-3090 Fax: 253-804-3114
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Name of Facility					
Name of Owner		Phone		Email	
Name of Manager		Phone		Email	
Mailing Address					
Facility Address					
Landlord/Property Manager Name		Phone			

TYPE OF FACILITY			
<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> Hospital	<input type="checkbox"/> Ice Cream Shop	<input type="checkbox"/> Coffee Shop
<input type="checkbox"/> Fast Food Restaurant	<input type="checkbox"/> School / College	<input type="checkbox"/> Club / Organization	<input type="checkbox"/> Convenience Store
<input type="checkbox"/> Bakery	<input type="checkbox"/> Nursing Home	<input type="checkbox"/> Grocery Store	<input type="checkbox"/> Other:

Seating Capacity	Days of Operation	Sun	Mon	Tues	Wed	Thurs	Fri	Sat
Number of Employees								

BEST MANAGEMENT PRACTICES	
Check each of these Best Management Practices that you and your staff actively use to prevent FOG discharge to the sanitary sewer system.	
<input type="checkbox"/> Train kitchen staff in FOG reduction techniques	<input type="checkbox"/> Proper food waste disposal (in trash, not down drain)
<input type="checkbox"/> Post "no grease" signs above sinks	<input type="checkbox"/> Water Temperature less than 140°F
<input type="checkbox"/> Collect waste fryer grease, grill grease, and cooking oils for recycling	<input type="checkbox"/> Dry wipe or scrape pots, pans, and dishware prior to washing
<input type="checkbox"/> Routine maintenance of grease trap or grease interceptor	<input type="checkbox"/> Scrape and sweep up spills before using water for clean up
<input type="checkbox"/> Grease covered and stored away from drains	<input type="checkbox"/> Routine cleaning of kitchen exhaust system filters (done in sink connected to grease retention device or professionally cleaned)
<input type="checkbox"/> Drain screens installed on all drains	<input type="checkbox"/> Eliminate garbage grinders
<input type="checkbox"/> Skim or filter fryer grease daily and change the oil only when necessary	<input type="checkbox"/> Mop water and mat cleaning water discharged to the sanitary sewer
<input type="checkbox"/> Other:	

TYPES OF FIXTURES (LIST QUANTITY OF EACH)							
	Deep Fryers		3-Compartment Sinks		Tilt Kettles		Wok Ranges
	Grills		2-Compartment Sinks		Garbage Grinders		Pre-Wash Sinks
	Ovens		1-Compartment Sinks		Dishwashers		Mop Sinks
	Other		Floor Drains				

PRETREATMENT		
Do you currently have a grease interceptor/trap installed?*	<input type="checkbox"/> Yes	<input type="checkbox"/> No
*A grease interceptor is a large underground device designed to remove fat, oil, and grease from your kitchen wastewater. A grease trap is a small, yet similar device located under the sink. These are both different from a grease-recycling bin.		

TYPES OF GREASE ABATEMENT (Check all that apply)	QUANTITY	SERVICES BY	
<input type="checkbox"/> Outside Interceptor		Pumper / Hauler Name:	
<input type="checkbox"/> Inside Grease Trap (Kitchen)		<input type="checkbox"/> Self	<input type="checkbox"/> Hauler Name:
<input type="checkbox"/> Unknown / Other		<input type="checkbox"/> Self	<input type="checkbox"/> Hauler Name:
1. What is the size (gallons) of the device?			
2. Where is the device located?			
3. Is the device adequate and functioning as designed?		<input type="checkbox"/> Yes	<input type="checkbox"/> No
4. How often is the device inspected or serviced?			
5. When was the device last serviced?			
6. If the device is INDOOR grease trap, how is the waste being disposed of after cleaning? <input type="checkbox"/> Trash <input type="checkbox"/> Recycling <input type="checkbox"/> Contractor Handles Disposal <input type="checkbox"/> Other (specify):			
7. If a contractor services your INDOOR and/or OUTDOOR device, please provide the contact information for that company:			
8. Do you have receipts available?		<input type="checkbox"/> Yes	<input type="checkbox"/> No

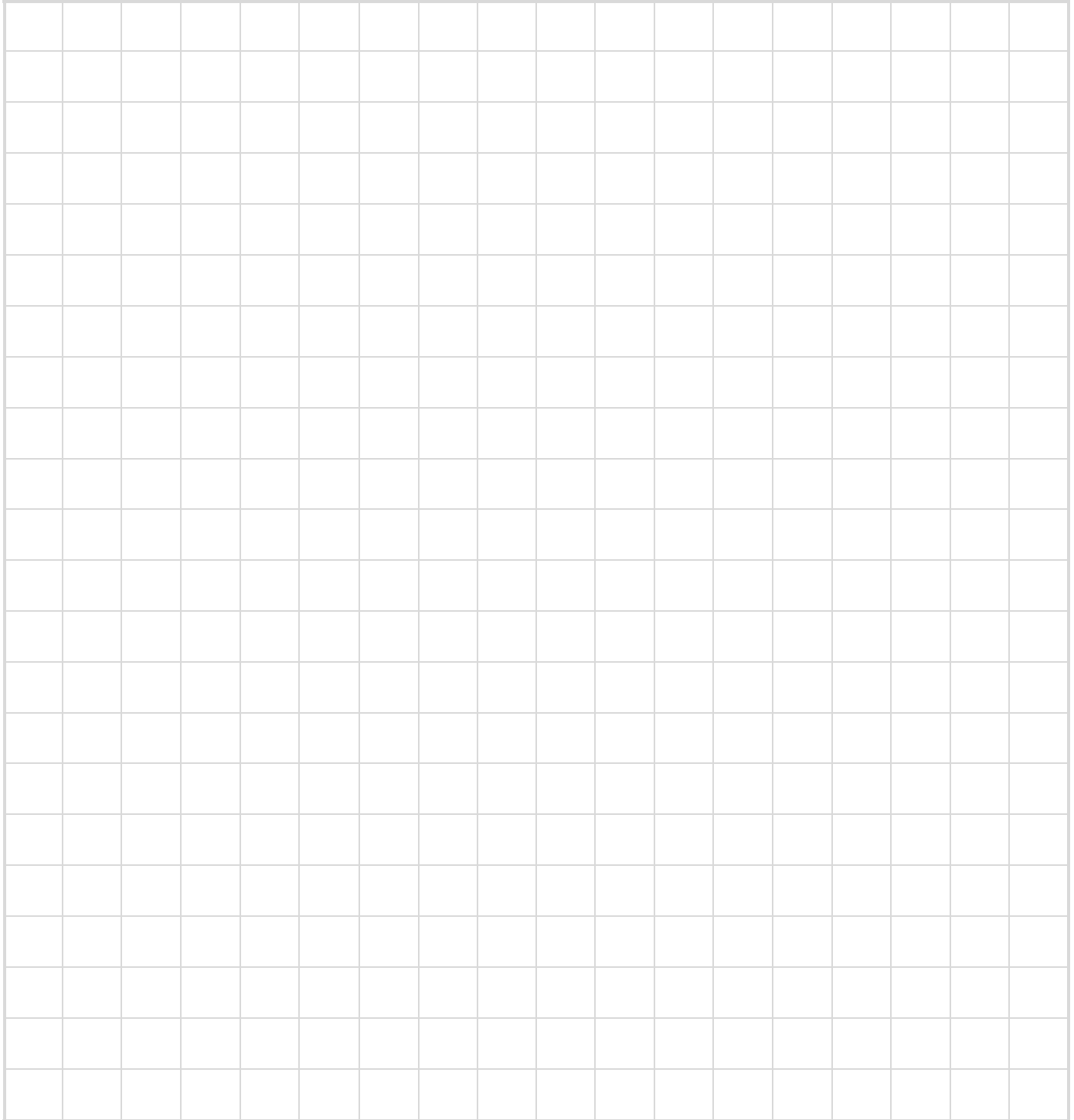
Per ACC 13.22.060, records of maintenance and cleaning reports shall be sent to the City within 10 days of maintenance service. Self-cleaners may submit reports quarterly. Copies may be E-Mailed to cleaningreport@auburnwa.gov; Mailed to Engineering Services, 25 West Main Street, Auburn, WA 98001; or Faxed to (253) 931-3053.

Please be aware that per ACC 13.22.090, the City of Auburn has the right to inspect facilities to ensure compliance with Auburn City Code and the provisions of this agreement. Failure to comply with an inspection request can result in the loss of the business license.

What would be your preferred inspection time during regular business hours?

A.M. (8-11) P.M. (1-4) Other

Please sketch the layout of your kitchen, including equipment and drain locations.

A large grid of 20 columns and 25 rows, intended for sketching a kitchen layout. The grid is empty and occupies the central portion of the page.

I solemnly affirm under the penalties of perjury, and to the best of my knowledge, information, and belief, that the contents of this application are true, accurate, and complete.

Owner/Authorized Representative (PRINT):

Title :

Signature:

Date: