



Fats, Oils, and Grease (FOG) Program Best Management Practices (BMPs) Employee Training Form

All employees at restaurants and other food service establishments within the South Platte Renew (SPR) service area are required to be trained on best management practices (BMPs). This training is required as part of the normal orientation process and annually thereafter. Failure to follow BMPs may result in enforcement actions against the restaurant or food service establishment. The purpose of these BMPs is to minimize the discharge of fats, oils, and grease into the sanitary sewer system, which can cause sewer blockages, backups, and overflows.

The following is a list of required BMPs:

- **Drain screens:** Drain screens shall be installed on all drainage pipes in food preparation areas. This includes kitchen sinks, floor drains and mop sinks. Drain screens shall be cleaned as needed.
- **Food wastes:** Food wastes shall be disposed of directly into the trash or garbage and not in the drain.
- **Dry wipe:** Dry wipe pots, pans, dishware and work areas before washing to remove grease.
- **Absorption products:** Know the location of absorption products. Use absorption products to clean under fryer baskets and other locations where grease may be spilled or dripped. All wastes shall be disposed of in the garbage.
- **Grease and oil disposal:** Dispose of grease or oils from cooking equipment into a grease receptacle without spilling. If an accidental spill occurs, immediately clean-up any spills with absorption products.
- **Cleaning products and chemicals:** All cleaning products and chemicals shall be kept away from drains so as to prevent accidental spills from entering drains. If safe to do so, any spills shall be cleaned-up using adsorption products and waste disposed of in the garbage.

I have been trained on, understand, and agree to follow the BMPs listed above.

Employee Name (print)

Employee Signature

Date

Note to Management: Documentation of training shall be kept on-site for a minimum of three (3) years and shall be made available for review at any reasonable time by the Industrial Pretreatment Division. For questions, contact the South Platte Renew Industrial Pretreatment Division at 303-762-2600.