



Fats, Oils, Grease (FOG) Abatement Program
FOG Registration and Abatement Plan Form

Date: Food Service License Number:

Name of Establishment:
(As it appears on Health Dept. FSE License)

Address of Establishment:

Phone Number: Fax Number:

Restaurant Email:

Owner(s) Information

Establishment Owner(s):

Company Name: Phone Number:
(If Applicable)

Mailing Address:

Email:

Qualified Food Operator(s):

1.	_____	_____	_____
	Name	Title	Phone #
2.	_____	_____	_____
	Name	Title	Phone #
3.	_____	_____	_____
	Name	Title	Phone #

Facility Information

Please indicate below which best describes your food service establishment.

- | | |
|--|--|
| <input type="checkbox"/> Full Service Restaurant | <input type="checkbox"/> Cafeteria |
| <input type="checkbox"/> Fast Food Restaurant | <input type="checkbox"/> Ice Cream Shop |
| <input type="checkbox"/> Seasonal Restaurant | <input type="checkbox"/> College/University |
| <input type="checkbox"/> Catering | <input type="checkbox"/> Church or Religious Institution |
| <input type="checkbox"/> Bakery | <input type="checkbox"/> Hotel/Motel |
| <input type="checkbox"/> Coffee Shop | <input type="checkbox"/> Food Packager/Manufacturer |
| <input type="checkbox"/> Supermarket/Grocery | <input type="checkbox"/> Office Kitchen |

Other, specify (e.g. community kitchen): _____

Please indicate, in the table below, the hours of operation.

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Hours (ex. 10am – 11:30pm)							

Number of Meals per Day: _____

Facility Seating Capacity: _____

*****Please attach all menus for this facility*****

Grease Management Equipment (GME) Information

Please indicate the type of indoor Grease Interceptor/Trap.

- Passive Grease Trap (Zurn, Watts, Endura, or other devices which have a grease capacity (in Lbs) less than 4 times the flow rate (in Gallons per Minute-GPM))
- Active Grease Recovery Unit (AGRU) (Big Dipper, Grease Guardian, Grease Stopper, International GRD)
- Super-Capacity Grease Interceptor (SCGI) (Schier, Trapzilla, or other devices which have a grease capacity (in Lbs) greater than 4 times the flow rate (in GPM))
- Chamber (Outdoor/indoor concrete or metal typically 1000+ Gallons)

Amount of Grease Traps: _____

Stamford WPCA, 111 Harbor View Ave., Stamford, CT 06902

Phone: (203) 977-4134 / (203) 977-4997

<https://www.stamfordct.gov/government/operations/water-pollution-control-authority/fats-oils-and-grease-fog-abatement-program>

Location of Grease Trap(s): _____

Location of Non-Renderable¹ Collection Barrel for Grease Trap grease (Required for Passive and AGRU Grease Traps. **Please be advised, fats, oils, and grease removed from Grease Traps require a designated and separate container from the Renderable² kitchen cooking oil collection barrels**):

Manufacturer and Model of Grease Trap(s), include Flow rate (GPM) and Volume size of Grease Trap(s):

Kitchen equipment, fixtures, and/or drains connected to Grease Trap(s): _____

Grease Management Maintenance Information

Grease Hauler Information

Contracting Company Name: _____

Contact Name (if applicable): _____

City: _____ State: _____ Zip Code: _____

Telephone Number of Hauler: _____

*****Please attach Grease Trap Cleaning Contract*****

How frequently is the Grease Trap(s) pumped out? _____

Describe your Grease Trap maintenance. This should include a description of all inspection, cleaning, and maintenance activity performed by employees (for example: with AGRU's, the internal strainer is dumped and cleaned daily, the wiper wheel assembly is wiped down daily):

If the Grease Trap is being maintained in-house, how do you dispose of the grease after cleaning the Grease Trap?

- Stored in buckets or barrel for removal by outside contractor.
- Stored in same container as used fryer oil and other Renderable² FOG for recycling.
- Do not store, dispose in trash.

For Super Capacity Grease Interceptors ONLY use the following calculation to determine Grease Trap pumpout frequency (Find Grease Production Value in chart below):

$$\text{Grease Capacity in Lbs} / (\text{Meals per Day} \times \text{Grease Production Value}) = \text{Pumpout Frequency in Days}$$

Use below space to show calculation

Calculated pumpout frequency (in days): _____

category	grease production values	description / examples
low	A 0.005 lbs / meal (no flatware)	serves food prepared offsite or food that requires minimal preparation and/or warming; sandwich shop, convenience store (no kitchen), hotel breakfast bar, frozen yogurt, coffee shop, take & bake pizza, bar (limited food service), cafeteria (no prep), grocery meat department, sushi (no grill)
	B 0.0065 lbs / meal (with flatware)	
medium	C 0.025 lbs / meal (no flatware)	serves foods from a limited menu and/or with a limited amount of onsite preparation; pizza, ice cream parlor, fast food hamburger (pre-cooked), caterer, Greek, Japanese, Vietnamese (Pho), grocery store (no fryer), cafeteria (limited prep), low category restaurants w/ fryer
	D 0.0325 lbs / meal (with flatware)	
high	E 0.035 lbs / meal (no flatware)	serves a full menu of food prepared onsite; American traditional, hamburger (with grill), BBQ, Mexican, Italian, steak/seafood house, hibachi, buffet, fast food fried chicken, bakery/donut shop (w/fryer), Chinese, Indian, grocery store (w/ fryer), cafeteria (full prep), medium category restaurants w/ fryer
	F 0.0455 lbs / meal (with flatware)	

¹ Non-Renderable: Fats, oils, and grease (FOG) which has become contaminated with Sewage, detergents, or other constituents that make it unacceptable for rendering. Any FOG which has discharged down a drain or pipe.

² Renderable: Uncontaminated fats, oils and grease from the food preparation process that can be used as a source of material that is free of impurities and can be recycled into products such as animal feed and cosmetics.

Kitchen Best Management Practices

Maintaining Pumpout Records and Log Sheets on the Storage and Disposal of Renderable and Non-Renderable FOG

An up to date Fats, Oils, and Grease (FOG) notebook will be kept on site. The notebook will contain records of all FOG related activity including the approved FOG Registration and Abatement Plan Form, a copy of the Grease Removal Contract, records of all Non-Renderable log sheets, Grease Trap pumpout records, and Grease Trap servicing reports. Whenever an employee removes Non-Renderable FOG from the Grease Trap and deposits it into the designated container, the amount will be recorded on the Non-Renderable Log Sheets. Each time a contractor removes/pumps out the Renderable and Non-Renderable FOG containers, receipts showing the volume removed/pumped out will be kept in the FOG notebook. Each time an employee and/or the contractor measures the grease and solids in the GME, the amounts will be recorded on the Non-Renderable Log Sheets. All records will be kept on site for a minimum of 5 years and will be readily available for the Stamford Water Pollution Control Authority and Health Department review.

By checking this box I acknowledge that I have read, fully understand, and will comply with the above.

Interior and Exterior Accidental Oil and Grease Spills

An emergency spill kit containing absorbent pads and tube socks will be kept in a convenient location and all employees will be instructed on the proper procedures for cleaning up accidental spills. (See below for proper procedures).

Interior Spills: No spilled fats, oils, grease, food waste, or wastewater which contains the aforementioned will be allowed to enter the mop sink, kitchen sinks, and/or floor drains. Minor spills will be immediately sprayed with a degreaser and wiped up with absorbent disposable towels prior to washing the surface. Major spills will be immediately contained using the spill kit absorbent tube socks to prevent the spill from spreading and entering floor drains. The oil/grease will then be absorbed using the spill kit pads. The residual grease will be sprayed with a degreaser and wiped up with absorbent disposable towels prior to washing or mopping the surface.

Exterior Spills: No fats, oils, grease, food waste, detergents, and/or wastewater will be allowed to enter any catch basin or open body of water. Minor spills will be immediately sprayed with a degreaser and absorbed using a spill kit pad. The residual grease on the pavement or other exterior surface will be cleaned using minimal water and detergent that can be quickly absorbed using spill kit pads. Large spills will be immediately contained using spill kit tube socks so as to prevent the oil/grease from spreading. The oil/grease will then be absorbed using spill kit pads. The immediate services of a professional contractor will be obtained to clean the residual oil/grease from the exterior surfaces, the wastewater from the cleaning activity will be contained and extracted off site for proper disposal. Clean absorbent socks will remain around the spill area until this work has been performed within a timely manner.

By checking this box I acknowledge that I have read, fully understand, and will comply with the above.

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Best Management Practices (BMP's)

(Name of Facility)

Through training, education, and monitoring, the Owner/Operator(s) of _____ will ensure their employees make every effort possible to prevent fats, oils, grease, food waste, and other unwanted substances discharging down sinks, floor sinks, and floor drains into the sewer system and storm water system. Listed below are measures that will become part of the establishment's daily routine.

- The residual fat, oil, and grease that remains on pots, fryer baskets, pans, dishes, utensils, and other kitchen equipment will be dry wiped off using disposable towels prior to washing. A supply of absorbent paper towels will be available at the wash sinks at all times.
- Food waste from pots, pans, plates, and other preparation and service items will be removed and discharged into trash prior to washing.
- Sink strainers will remain in the sinks (including Mop Sink) at all times, except when being emptied into trash of accumulated food waste.
- Extreme care will be taken not to spill FOG on the floors, or around the Grease Collection Barrels. Accidental spillage will be immediately cleaned up in accordance with the above spill prevention plan.
- Grease Traps shall be maintained in accordance with manufacturer guidelines. (For example, internal strainers shall be removed and cleaned daily).
- The emergency spill kit will remain fully stocked at all times.
- A "No Grease" sign will be posted above all hand sinks and vegetable sinks.
- A witness be present during the grease interceptor's pump out/cleaning, to ensure the complete removal of its contents.
- Kitchen exhaust hood filters shall be cleaned in accordance with the Stamford WPCA Guideline for On-site Cleaning of Exhaust Filters. (See guidance document on our website linked below for instructions).
- Employees shall be trained on the Kitchen BMP's. All employees will be provided a copy of the BMP's and a copy will be posted in a highly visible area.

By checking this box I acknowledge that I have read, fully understand, and will comply with the above.

By signing below I have personally examined and am familiar with the information submitted in this document and all attachments, thereto, and I certify that, based on reasonable investigation, including my inquiry of those individuals responsible for obtaining the information, the submitted information is true, accurate and complete to the best of my knowledge and belief.

Owner/Operator(s) Signature: _____ Date: _____

Signature: _____ Date: _____

Signature: _____ Date: _____

Reminder!

Did you attach your menu & grease trap cleaning contract?

- Yes No

For SWPCA use only	
Approved by: _____	Date: _____