FOOD SERVICE ESTABLISHMENT
BEST MANAGEMENT PRACTICES CERTIFICATION
City of Greeley Water Pollution Control Facility

FACILITY NAME_____

MAILING ADDRESS_____

LOCATION ADDRESS_____

CITY, STATE, ZIP_____

Check the boxes that apply:

☐ This Facility will comply with the Best Management Practice Program ("BMP") for Fats, Oil and Grease ("FOG"). This Facility shall notify the Industrial Pretreatment Program ("IPP") of any changes to the Facility's kitchen fixtures, methods of cooking, designated waste hauler and servicing of the grease interceptor. **REQUIRED IF YOU HAVE A GREASE INTERCEPTOR**!

☐ This facility does have a grease interceptor or grease trap and maintains all records related to the servicing of these devices onsite for a minimum of three (3) years. This facility will submit a copy of the most recent service receipt with this form (REQUIRED).

☐ This facility does not have a grease interceptor or grease trap and will comply with the BMP Program for FOG. This Facility shall notify the IPP of any changes to the Facility's kitchen fixtures or methods of cooking.

BMP's are enforceable under City Ordinance 14.11.130! *If the BMP program is not implemented and adhered to and a grease blockage from your FSE occurs, then a Notice of Violation ("NOV") will be issued and more stringent regulations, including a compliance schedule along with compliance monitoring, or other provisions may be implemented.*

_____ _____
Name of Authorized Representative (print) Title

_____ _____
Signature of Authorized Representative Date

_____ _____
Phone Number E-mail address

This form must be submitted **by May 1, 2009** to:
Eddie Treviño
Industrial Pretreatment Program
300 East 8th Street
Greeley, CO 80631
(970) 350-9724 **FAX (970) 350-9366**
For pretreatment program information, contact the Water Pollution Control Facility by email at:
eddie.trevino@greeleygov.com