

**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. This facility shall maintain all records related to the servicing of grease interceptors and grease traps onsite for a minimum of three (3) years. This facility will submit a copy of the most recent service receipt or a copy of the maintenance records for grease traps 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 to:

Eddie Treviño

Industrial Pretreatment Program

300 East 8th Street

Greeley, CO 80631

(970) 350-9724 **FAX (970) 350-9366**

For pretreatment program information or forms, contact the Water Pollution Control Facility at:

email: eddie.trevino@greeleygov.com.

Or visit our website at: <http://www.greeleygov.com/Water/documentlibrary.aspx>