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

Facility Name: ________________________________

Mailing Address: ________________________________

Location Address: ________________________________

Please complete the Fat, Oil and Grease (“FOG”) Survey on the back of this form to help your business identify where FOG is produced and how to prevent FOG from clogging sanitary sewer lines.

Check the box that applies:

☐ This facility does have a grease interceptor or grease trap and will do the following:
  • Comply with the Best Management Practice Program (“BMP”) for Fats, Oil and Grease (“FOG”);
  • 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;
  • Maintain all records related to the servicing of grease interceptors and grease traps onsite for a minimum of three (3) years; and
  • Submit a copy of the most recent service receipt or a copy of the maintenance records for grease traps with this form.

☐ This facility does not have a grease interceptor or grease trap but will do the following:
  • Comply with the BMP Program for FOG; and
  • 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, causing a grease blockage, a Notice of Violation (“NOV”) will be issued. Your facility may also face more stringent regulations including a compliance schedule, compliance monitoring, or other provisions.

Name of Authorized Representative (print) ________________________________ Title ________________________________

Signature of Authorized Representative ________________________________ Date ________________________________

Phone Number ________________________________ Email Address ________________________________

Please submit this form to:

Industrial Pretreatment Program
300 East 8th Street
Greeley, CO 80631

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

Email: daniel.botello@greeleygov.com
Phone: (970) 350-9825
Or visit our website at: http://greeleygov.com/services/ws/system/ipp
Food, Oil, & Grease Survey

Please answer the following questions regarding your Food Service Establishment:

**Kitchen**

1. Are kitchen food scraps collected and placed in garbage cans?  
   Yes ☐  No ☐

2. Are dishes, trays, and food service platters washed by kitchen staff?  
   Yes ☐  No ☐

3. Is a dishwasher used as part of the cleaning process?  
   Yes ☐  No ☐

4. Does the kitchen contain a food grinder/garbage disposal?  
   Yes ☐  No ☐

5. Are screening devices for sink drains used and cleaned regularly?  
   Yes ☐  No ☐

6. Which sanitization methods are used for dishes and flatware?  
   Heat ☐  Chemical ☐  Both ☐

**Best Management Practices (BMPs)**

BMPs are used to reduce the amount of FOG that enters the sanitary sewer. This includes training in cleaning, disposal and placement of BMP posters to remind employees of kitchen BMPs.

7. Has kitchen staff been trained in proper FOG disposal and waste sorting?  
   Yes ☐  No ☐
   a. If yes, who trained kitchen staff on proper FOG disposal and waste sorting?

8. Who is responsible for ensuring the proper procedures or BMPs are followed?

**Grease interceptor / grease trap**

9. Do you have a grease interceptor and / or grease trap?  
   Yes ☐  No ☐
   
   STOP! If you answered no, you are done. Please return this to the Industrial Pretreatment Program.
   Otherwise, please continue.

10. What size is the interceptor / grease trap? ___________________________ gallons

11. Is the interceptor / grease trap functioning properly?  
    Yes ☐  No ☐
    a. If no, please explain: ___________________________________

12. How often is the interceptor / grease trap serviced? _______________________

13. When was the interceptor / grease trap last serviced? _______________________

14. What is the average volume of waste that is removed from the interceptor / grease trap after it is serviced? _______________________

15. What is the name, address, and phone number of the business that services the interceptor / grease trap? _______________________

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Thank you! Please return this form to the Industrial Pretreatment Program.