



**FOOD SERVICE ESTABLISHMENT  
BEST MANAGEMENT PRACTICES  
CERTIFICATION and SURVEY**

City of Greeley

Wastewater Treatment and Reclamation 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 Section 20-427!**

*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 Wastewater Treatment and Reclamation Facility by:

Email: [jennifer.musella@greeleygov.com](mailto:jennifer.musella@greeleygov.com)  
Phone: (970) 350-9724

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?  
\_\_\_\_\_
  - b. Otherwise, when will BMPs be implemented and by whom?  
\_\_\_\_\_
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? \_\_\_\_\_

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