



VILLAGE OF CANAL WINCHESTER
WATER RECLAMATION DIVISION
FATS, OILS and GREASE (FOG)
BEST MANAGEMENT PLAN (BMP)
FOOD SERVICE OPERATIONS

Facility Name: _____

Address: _____

The BMP must be maintained on-site and available for review upon request:
(Follow attached instructions and use extra sheets if necessary)

1) List FOG sources: Handling/cleaning practices to minimize discharge of FOG:

_____	_____
_____	_____
_____	_____
_____	_____

2) Additional practices to minimize FOG discharges or buildup in sewer lines:

3) List routine inspection and maintenance procedures of the grease interceptor or grease trap:

4) Attach a copy of the Operations and Maintenance procedures for the grease trap(s) or grease interceptor(s).

CERTIFICATION STATEMENT

I CERTIFY UNDER PENALTY OF LAW THAT I HAVE PERSONALLY EXAMINED AND AM FAMILIAR WITH THE INFORMATION IN THIS BEST MANAGEMENT PLAN FOR FATS, OILS AND GREASE REDUCTION AND BELIEVE THE INFORMATION IS TRUE, ACCURATE AND COMPLETE.

Authorized Representative Signature Title Date

