# Fats, Oils and Grease Program

## Maintenance Log

| Business Name | Business Street Address |
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**Instructions**: To be filled out by the Food Service Facility. Use this form to record pumping, inspection and maintenance of your FOG interceptor.

**Manager:** your initial on this form acknowledges that the service establishment has disposed of its FOG in a lawful manner, accounts accurately for the volume of FOG disposed, and that the interceptor has been maintained according to manufacturer recommendations.

| Date | Serviced By (Employee or Contractor Name) | Volume | MGR initial | Notes (how was waste disposed? e.g. recycled, put in trash, etc.) |
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**DO NOT DISCARD. KEEP ALL RECORDS ON FILE FOR INSPECTION**