



Food Service Establishment FOG Compliance Program

All food service establishments are encouraged to train staff on Best Management Practices (BMPs) that prevent fats, oils and grease from entering the public sanitary sewer and stormwater systems. Columbia Wastewater System and its representatives are available to help you select proper BMPs for your establishment. Train staff on how to use BMPs. Please post this log as your record of training staff regularly and keep it up to date.

PLEASE POST In House Training Log

Training Date (day, month, year)	Training Topics	Trainees (print employees first and last name)
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