



Safeguarding today, preserving tomorrow

NORTH CHARLESTON SEWER DISTRICT

FATS, OILS, AND GREASE (FOG) PROGRAM: BEST MANAGEMENT PRACTICES (BMP) & CUSTOMER INFORMATION

Establishment Name:				Street:			Suite#:	
City:		State/Zip:		Phone:			Email:	
Owner(s) Name:				Phone:			Email:	
Mailing Address:								

HOURS OF OPERATION

Mon		Tues		Wed		Thur		Fri		Sat		Sun	
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BEST MANAGEMENT PRACTICES (BMPs)

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| <ul style="list-style-type: none"> <input type="checkbox"/> Routinely train kitchen staff in best management practices for grease management. <input type="checkbox"/> NEVER pour hot water over 140°F down a drain that is connected to a grease trap/interceptor. <input type="checkbox"/> NEVER connect high temperature dishwashers to grease traps. <input type="checkbox"/> Grease bins, dumpsters, and other receptacles should be located away from storm drains. <input type="checkbox"/> Use a cover to transport interceptor contents to a rendering barrel. Secure outdoor grease containers. Provide employees with the proper tools (ladles, containers) to transport FOG materials without spilling. <input type="checkbox"/> Always use strainers in sinks and floor drains. | <ul style="list-style-type: none"> <input type="checkbox"/> Dry wipe/ scrape all pots, pans, and plates into a trash bin before washing. <input type="checkbox"/> Keep records on-site of grease trap/interceptor pumping/cleaning and maintenance to provide to inspectors (for a minimum of 3 years). <input type="checkbox"/> Witness all grease trap or interceptor cleaning/maintenance activities to ensure the device is properly operating. <input type="checkbox"/> Indoor grease traps/interceptors should be pumped and cleaned out AT LEAST every 30 days or more frequently if needed. <input type="checkbox"/> Outdoor grease interceptors should be pumped and cleaned out AT LEAST every 3 months or more frequently if needed. <input type="checkbox"/> Request pre & post clean-out photos of your grease trap/interceptor from your grease & waste hauling service provider. |
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PERSON IN CHARGE OF TRAINING KITCHEN EMPLOYEES & IMPLEMENTING FOG BMPs:

Name(print):				Job Title:			
Signature:				Date:			

GREASE INTERCEPTOR MAINTENANCE

Number of grease traps/interceptors installed:		Location(s):						
Size:		(GAL)	Size:		(GPM)	Grease/Waste Hauling Service Provider:		

INDOOR GREASE TRAP/INTERCEPTORS (SELF-SERVICED): EMPLOYEE IN CHARGE OF GREASE TRAP/INTERCEPTOR MAINTENANCE

Name:				Job Title:			
Cleaning frequency:							
Brown Grease (grease trap waste) Disposal Methods & Location:							

Submit Completed Forms Via Fax, Email, Mail, or In-Person: Fax (843.764.2659) - Email: ann.jenkins@ncsd.sc.gov
Mailing Address: North Charleston Sewer District FOG Program - PO Box 63009 – N. Charleston, SC 29419-3009
Office Address: North Charleston Sewer District – 7225 Stall Rd – N. Charleston, SC 29406