



North Charleston Sewer District (NCSD)
Fats, Oils, & Grease (FOG) Program
Food Service Establishment (FSE) Self-Inspection Form

General Information:

BMP: Best Management Practice **FSE:** Food Service Establishment **GI:** Grease Interceptor **PIC:** Person in Charge **FOG:** Fats, Oils, & Grease

Date: 01/12/23	Inspector: John Doe	Number of GIs: 2
Size and Location of GI: 1000 gallon in parking lot & 35 gpm in kitchen		Cleaning Frequency: 12 weeks; 30 days
GI Cleaned By: Liquid Waste, LLC and Mary Jane		

Employee Knowledge:

Total Section Points: 5/10

Person in charge has knowledge of FOG and GI requirements	Yes - 5	No - 0
All staff are trained on and demonstrate a knowledge of BMPs for managing FOG at the facility.	Yes - 5	No - 0

Need to train our staff to follow best management practices for FOG and food waste!

Records and Signage:

Total Section Points: 6/10

"No Grease" and/or FOG signage posted in or around cleaning areas as a visual reminder for all employees	Yes - 4	No - 0
All GI maintenance and cleaning records are kept on-site for at least 3 years in a location known to staff	Yes - 4	No - 0
A copy of the FOG BMP Form is in a file on-site and/or with the NCSD FOG Department	Yes - 2	No - 0

Need to create a "grease interceptor" folder and keep all logs and hauler manifests in it!

Best Management Practices:

Total Section Points: 24/40

Staff are dry wiping and/or scraping equipment to remove FOG and food waste before washing	Yes - 7	No - 0
Strainers or screens are being used in all sinks, floor sinks, and floor drains. These are checked and cleaned regularly.	Yes - 6	No - 0
Food waste is being placed in a trash can or plastic bag. No food waste is placed in any sinks.	Yes - 6	No - 0
Spill cleanup materials are visible and accessible.	Yes - 3	No - 0
The mop sink is clean and free of trash.	Yes - 4	No - 0
Yellow grease (fryer oil) is placed into grease recycle container. Brown grease (grease trap waste, etc) is placed in sealable container and into the trash.	Yes - 4	No - 0
Oil Storage Containers are protected from storm drains.	Yes - 4	No - 0
Outdoor grease container(s) are closed and/or covered. There are no signs of spills or leaks. Surrounding area is clean.	Yes - 6	No - 0

Need to keep strainers in sinks, mop sink, and floor drains! Don't forget to close the lid of the grease recycle bin!

GI Inspection:

Total Section Points: 30/40

GI is being cleaned at an appropriate frequency to prevent excessive FOG/solids build up. <i>**If you are unsure how often your GI should be cleaned, please contact the NCSD FOG Department.</i>	Yes - 8	No - 0
GI is easily accessible for inspection and cleaning. GI is not covered by any materials (landscaping, cleaning supplies, etc)	Yes - 5	No - 0
No unapproved additives or chemicals are used to clean the GI.	Yes - 2	No - 0
Inlet is visible and well-maintained. All parts are correct, and none are missing.	Yes - 5	No - 0
Outlet is visible and well-maintained. All parts are correct, and none are missing.	Yes - 5	No - 0
Baffle(s) is visible and well-maintained. All parts are correct and none are missing.	Yes - 5	No - 0
Clean-outs are visible and well-maintained. All parts are correct, and none are missing.	Yes - 5	No - 0
Covers are well-maintained and no parts are missing.	Yes - 5	No - 0

Need to keep cleaning supplies off of GI inside kitchen and landscaping off of manhole covers of outside GI!