



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:	Inspector:	Number of GIs:
Size and Location of GI:		Cleaning Frequency:
GI Cleaned By:		

Employee Knowledge: Total Section Points: /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

Records and Signage: Total Section Points: /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

Best Management Practices: Total Section Points: /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

GI Inspection: Total Section Points: /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