D.2. Initial Training of FSE Owners/Managers

City of Tuscaloosa, AL

FOG Management Program:
Initial Training of FSE Owner/Manager

You, the owner/manager of the Food Service Establishment (FSE), have to develop a FOG training program for your employees!

This form certifies the material and information the SSO/FOG Investigator has reviewed with me.

Give one copy of this form to the SSO/FOG investigator and keep one copy on file in the FSE as confirmation of completed initial training.

TO BE COMPLETED BY <u>FSE OWNER OR MANAGER</u>

Your Name/Title: _____

Facility Name: _____

Facility Address: _____

Training Performed by the SSO/FOG investigator: _____

Date/Time of Training: _____

<u>Fact Sheets:</u>

- ☐ 1. What Is FOG and Why Is It a Problem?
- ☐ 2. Grease Traps Fact Sheet
- ☐ 3. Grease Interceptors Fact Sheet

<u>Forms Checklist:</u>

- ☐ 1. Training Development Form
- ☐ 2. Tracking of Employee Training Form
- ☐ 3. Tracking of GRD Maintenance Training Form
- ☐ 4. Inspection Form for Grease Interceptors
- ☐ 5. Inspection/Cleaning Form for Grease Traps
- ☐ 6. Standard Operating Procedure (SOP) for "25% Rule" Form
- ☐ 7. FOG Hauler Manifest Form
- ☐ 8. Checklist for Monitoring of FOG Hauler

I certify that the SSO/FOG Investigator has instructed me about the FOG Management Program and how to organize FOG training program for employees of this FSE. I certify that we have together reviewed all Fact Sheets and Forms that are listed above and checked.

FSE Owner/Manager's Signature _____ Date: _____