

D.5. Tracking of GRD Maintenance Training (2+ pages)



City of Tuscaloosa, AL

FOG Management Program:
3. Tracking of GRD Maintenance Training Form

p.1



You, the owner/manager of the Food Service Establishment (FSE), must keep track of your employees training.

Keep on file in the FSE as confirmation of completed employee training in grease trap/interceptor inspection/cleaning!

TO BE COMPLETED BY FSE OWNER OR MANAGER

Keep on file in the FSE as confirmation of completed employee training in the FSE!

Your Name/Title: _____

Facility Name: _____

Facility Address: _____

Employees Trained to Perform Grease Trap/Interceptor Inspection/Cleaning

Employee name:	Date trained to:		Employee signature:
	Inspect GRD*. Maintain log.	Clean GRD**. Fill in manifest.	

* GRD means grease trap and/or grease interceptor.

** Clean the grease trap or monitor cleaning of grease interceptor.

