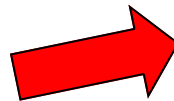




PLEASE POST AT PROMINENT DRAIN LOCATIONS- OVER SINKS, DISHWASHERS, IN RESTROOMS OR ANYWHERE WATER MAY ENTER A DRAIN CONNECTED TO THE SEWER



REFER TO BMP/FOG Poster displayed on the premises



FOG BEST MANAGEMENT PRACTICES*
FATS, OIL & GREASE*

*BMP or FOG for COMMERCIAL FOOD ESTABLISHMENTS (CFE) IN NEW CASTLE COUNTY

Do's	Don'ts
<p>ALWAYS dispose FOG and food trim pots, pans, utensils and dishwashers before washing.</p> <p>ALWAYS clean exhaust hood's regularly.</p> <p>ALWAYS keep outdoor grease containers and dumpsters tightly covered.</p> <p>ALWAYS recycle waste cooking oil whenever possible. Check your local phone listing for specialty waste facilities.</p> <p>ALWAYS clean FOG spills immediately and prevent FOG from entering floor drains.</p> <p>ALWAYS use absorbent materials to clean FOG spills. Dispose of absorbed FOG in proper disposal container such as a trash can or dumpster.</p>	<p>NEVER pour FOG grease or oil into sink drains or toilets.</p> <p>NEVER put grease down a garbage disposal.</p> <p>NEVER pour food waste or excess food down a drain or into a sink.</p> <p>NEVER allow water hotter than 140°F to enter a drain trap.</p> <p>NEVER discharge water from a continuous dishwasher through a grease trap.</p> <p>NEVER dump FOG into a storm drain.</p> <p>NEVER reuse any captured FOG into any equipment parts. Repair or replacement FOG in a drain can be dangerous. NEVER use any filter or cow head to remove an overflow spill - call the area health care board.</p>

STOP THE FOG IT'S THE LAW

Chapter 38 of the New Castle County Code mandates that all CFEs (Commercial Food Establishments) are required to:

- **CLEAN AND SERVICE ALL GREASE TRAPS*** on a maintenance schedule in accordance with the New Castle County Code
- **ONCE PER MONTH** - minimum cleaning schedule for small, under-sink or interior traps
- **ONCE PER QUARTER** - minimum cleaning schedule for large return, exterior traps
- **MAINTAIN GREASE TRAP CLEANING/SERVICE RECORDS*** on site & post last cleaning date
- **IMPLEMENT BEST MANAGEMENT PRACTICES*** for controlling FOG
- **DISPLAY NEW CASTLE COUNTY FOG PROGRAM POSTERS AND SIGNS*** in all CFEs

*SEE YOUR BMMY FOG MANUAL FOR COMPLETE INFORMATION

THE GREASE TRAP AT THIS FACILITY WAS LAST CLEANED ON			
Date of Cleaning	Company of Hire	CLEANED BY	Comments
		(Name of business, department, or person's name)	