



# FOG Program Food Service Inspection Checklist

Name of Inspector:  
Type of Inspection:

Date:  
Time:

### General Food Service Establishment Information

Facility Name:	Type of Food Service Operation:
Facility Address:	Type of Food Served:
Facility Owner:	Hours of Operation:
Facility Manager:	Number of meals served/day:
Facility Phone Number:	Number of Seats:

### Grease Interceptor –Type: Hydromechanical / Gravity

Number of units: Size: \_\_\_\_\_gallons / lbs

Location: Access Type:

#### Cleaning Frequency:

Are records available/up-to-date?	YES	NO	N/A
Is minimum frequency of cleanings kept up to date?	YES	NO	N/A

Last Maintenance Day: \_\_\_\_\_

How much is taken out? \_\_\_\_\_gallons Disposal Location:

### Grease Interceptor Maintenance – Condition: Poor / Fair / Good / Excellent

#### Measurements:

Total Liquid Depth (in.) –  
 Total FOG (in.) –  
 Total Solids (in.) –

Percentage = \_\_\_\_\_

Free of Debris or Garbage:	YES	NO	N/A
Baffle Wall Secure:	YES	NO	N/A
Free of Cracks or Defects:	YES	NO	N/A
Outlet Tee :	YES	NO	N/A
Sample taken:	YES	NO	N/A

If so, from where? \_\_\_\_\_

### Kitchen Equipment/Devices

Chemicals in use:	YES	NO	N/A
Dishwasher in use:	YES	NO	N/A
Garbage disposal in use:	YES	NO	N/A

Attached to grease interceptor:

Additional Comments:

FOG Inspector Signature: \_\_\_\_\_ Date: \_\_\_\_\_

For further information on proper management of oil and grease from your food service operations, contact the City of Red Wing Environmental Services at (651) 385-5143 or at FOG@ci.red-wing.mn.us