

Checklist for Restaurant Owners

| General Information | Yes | No | n/a |
|--|-----|----|-----|
| 1 | | | |
| All management personnel have reviewed all information in this FSE binder. | | | |
| 2 All employees have been advised of these BMPS. | | | |
| Cross Tropollytorosytore | | | |
| Grease Traps/Interceptors | | | |
| 1 A grease trap is located inside the facility; or | | | |
| 2 A grease interceptor is located outside the facility. | | | |
| 3 Frequency of pumping/removing grease: every | | | |
| weeks,months,years | | | |
| 4 All records of grease pumping are kept for three years, as required by RMC ordinance 14.14.260 | | | |
| 5 The following fixtures are connected to a trap or interceptor: | | | |
| a. Wall- or floor-mounted sinks | | | |
| b. Automatic dishwashers | | | |
| c. Floor drains | | | |
| d. Garbage disposal | | | |
| a. Cantage aspecta | | | |
| Equipment Cleaning | | | |
| 1 The following items are cleaned in such a manner that all washwater goes | | | |
| to the sanitary sewer or is hauled offiste: | | | |
| a. Grease filters | | | |
| b. Floor mats | | | |
| c. Floors (mop water and rinse water) | | | |
| d. Grill(s) | | | |
| e. Other | | | |
| | | | |
| Dumpsters and Recycling Containers | | | |
| 1 Dumpsters and recycling containers are always covered. | | | |
| 2 There are no signs of leaks or missing drain plugs. | | | |
| 3 Spilled materials around dumpsters and recycling containers are picked up | | | |
| regularly. | | | |
| 4 If water is used to clean the area, washwater is collected or directed to the | | | |
| sanitary sewer. | | | |
| Cuill Decuence | | | |
| Spill Response | - | | |
| 1 In case of a spill (e.g. grease), absorbents such as drysweep are readily | | | |
| available. | | | |
| 2 Employees are trained: | | | |
| a. To control and clean up spills | | | |
| b. To call for assistance in case of emergencies | | | |