FATS, OIL, AND GREASE (FOG) CONTROL PROGRAM
KITCHEN BEST MANAGEMENT PRACTICES
TRAINING GUIDE


☐ Review brochure and point out FOG poster location.

☐ Identify spill kit or other emergency spill materials including how to properly use them.

☐ Go over FOG BMP Binder contents including Kitchen BMPs chart, and Cooking Oil Collection Log.

☐ Show where the FOG BMP Binder is held in a prominent area available to employees.

☐ Complete BMP Training Log and have new employee sign.