# Fats, Oils, and Grease Program

## Maintenance Log

| Business Name | Business Street Address |
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**Instructions**: To be filled out by the Food Service Facility. Use this form to record pumping, inspection and maintenance of your FOG interceptor.

**Manager:** your initial on this form acknowledges that the service establishment has disposed of its FOG in a lawful manner, accounts accurately for the volume of FOG disposed, and that the interceptor has been maintained according to manufacturer recommendations.

| Date | Serviced By (Employee or Contractor Name) | Volume | MGR initial | Notes (how was waste disposed? e.g. recycled, put in trash, etc.) |
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**I certify that this document was prepared under my direction or supervision. The information submitted is, to the best of my knowledge and belief, true, accurate, and complete. All records of maintenance and cleaning shall be retained on site for three years. Failure to provide copies of maintenance and cleaning logs during an inspection by the City of Rice Lake may result in fines or other penalties.**

| Name | Title |
|---|---|
| Signature | Date |