Renderable FOG Log Sheet

Restaurant Name: _____

Address: _____

Unit Identification: _____

Date/Time	Witnessed By	Removed/Recycled By	Measured/Estimated Volume Recycled	Comments

Recommendation: Organize and maintain all records, receipts, invoices, etc. in a binder, and identify each specific service with labeled tabs.

** Note: Service invoice documentation and manifests, must be kept on site and readily available for inspector(s) to review for a 5-year period.

Grease trap/interceptor:
Usually located inside, underneath sinks and have a capacity up to 50 gal. Internal baffles and/or barriers in combination or separately to redirect patterns and change flow speeds.