



GREASE TRAP SERVICE LOG

FOR SERVICE: 1-888-997-0993

Restaurant/Facility: _____ Cleaning Frequency: _____

Date	Serviced By (name)	Initials	Est. % of FOG's & Solids			Notes/Trap Condition
			FOG:	Solid:	Water:	
			FOG:	Solid:	Water:	
			FOG:	Solid:	Water:	
			FOG:	Solid:	Water:	
			FOG:	Solid:	Water:	
			FOG:	Solid:	Water:	
			FOG:	Solid:	Water:	
			FOG:	Solid:	Water:	
			FOG:	Solid:	Water:	
			FOG:	Solid:	Water:	
			FOG:	Solid:	Water:	
			FOG:	Solid:	Water:	

FOG's are Fats, Oils & Grease which naturally rise to the top of the trap as oil separates from water. Solids are larger particles & food waste that sink to the bottom. **Making an effort to reduce FOG's from going down the drain will prevent odours, back-ups & clogged pipes. Pouring grease & food waste down the drain can cause major back-ups.**

To reduce your FOG's: Wipe dishes off before rinsing; Use proper food disposal methods; Ensure drain screens are installed. Train employees to dispose of captured materials in the garbage, NOT down the drain; Store used fryer grease in the provided bin for proper recycling.

Retain for your records along with a copy of the grease trap ticket presented at every service