



# CHECKLIST FOR RESTAURANT OWNERS

## General Information

- 1) All management personnel have reviewed all information in this FSE binder.
- 2) All employees have been advised of these BMPS.

## 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
- 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

## Equipment Cleaning

- 1) The following items are cleaned in such a manner that all washwater goes to the sanitary sewer or is hauled offsite:
  - 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.

## 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

YES	NO	N/A