

Rusiness name.

Fats, oils and grease interceptor service record

A written record of all maintenance, cleaning and inspection of your fats, oils and grease (FOG) interceptor must be kept on file for two years. This form is available on calgary.ca/FOG under the Food Service Establishment's section.

Rusiness address:

Business dances.							
Date	Work Order or Invoice #	FOG layer* (%)	Solids layer* (%)	Repair or replace (Y/N)	Comments	Person or company who cleaned	Signature

^{*}Interceptors must be cleaned every 4 weeks or more often as required. The combined total of the FOG layer + solids layer should NOT be more than 25% between cleanings.