

**King George County Service Authority
FOG Program
FSE Equipment Maintenance Log**

FSE NAME: _____

FSE ADDRESS: _____

Equipment	Qty.	Volume	Vendors/Maintenance Practices	Minimum Requirements
Grease Interceptor (A) Location: _____				<ul style="list-style-type: none"> CLEANING: Every 3 months or more frequent if required**
Grease Interceptor (B) Location: _____				<ul style="list-style-type: none"> If applicable CLEANING: Every 3 months or more frequent if required**
Grease Trap				<ul style="list-style-type: none"> CLEANING: weekly
Yellow Grease Bin				<ul style="list-style-type: none"> Clean as needed** NO waste water or cleaning wash water to storm drain system
Kitchen Hood, Filters, Roof Top Exhaust				<ul style="list-style-type: none"> NO waste water or cleaning wash water to storm drain system It is recommended these items are cleaned regularly to prevent fire hazard and grease laden water run-off.

****NOTE: SERVICE INVOICE DOCUMENTATION must be kept on site and readily available for inspector review for 3 years.**

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

**King George County Service Authority
FOG Program
FSE Equipment Maintenance Log**