

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

**\*\*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.

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