Moulton Niguel Water District

Fats, Oil, Grease (FOG) Control Program

KITCHEN BEST MANAGEMENT PRACTICES EMPLOYEE TRAINING LOG

Name of Food Service Establishment: _____

Address: _____

Manager must train kitchen employees twice a year in Best Management Practices (BMPs) and record their attendence on this form. New employees must be trained within one month of hiring. Keep this form in your FOG binder to show District Authorized Inspector. Employee training materials on Kitchen BMPs include an online video "The drain is not a dump" (https://www.youtube.com/watch?v=Rc0voAZceVI), a brochure and a poster. The poster must be prominently displayed in your food preparation/dishwashing area.

Employees: Your signature below acknowledges that you have received training in Kitchen Best Management Practices							
Date	Employee name (print)	Employee Signature	Viewed Video	Reviewed Brochure	Reviewed Poster	Viewed Spill Kit	Manager's Initials

Employees: Your signature below acknowledges that you have received training in Kitchen Best Management Practices							
Date	Employee name (print)	Employee Signature	Viewed Video	Reviewed Brochure	Reviewed Poster	Saw Spill Kit	Manager's Initials