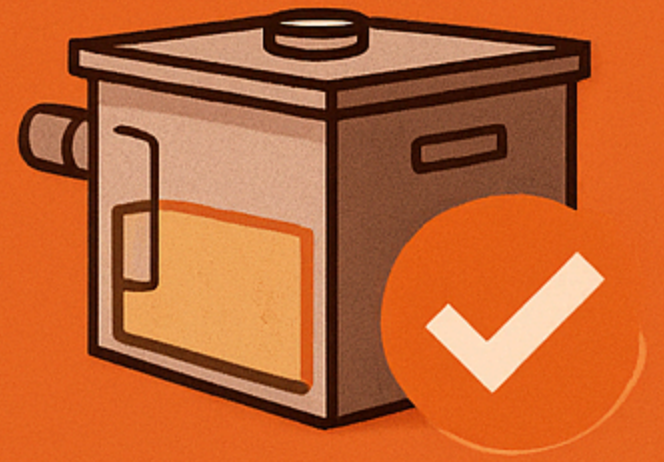


GEORGIA FOG COMPLIANCE CHECKLIST



Essential Steps for Fats, Oils & Grease Management

1 Verify trap size



Compare rated gallons-per-minute to peak fixture flow
Check manufacturer's plate or plumber's worksheet
Resize if you've added sinks or equipment since installation

2 Pump and clean on schedule



Following 90-day rule or 25% threshold (whichever first)
Document pump dates and schedule next service
Tip: Align with quarterly pest-control visits

3 Keep airtight storage outside splash zone



Use filtered funnels and gasket-sealed containers
Implement secondary containment near storm drains
Post "No Grease Down Drains" signage at all sinks

4 Retain manifests and receipts for three years



Store pump-out logs and oil-pickup manifests
Scan tickets to cloud storage immediately
Maintain a digital backup system