



**CITY OF NEWPORT BEACH**

949 W. 16<sup>th</sup> Street  
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[newportbeachca.gov/municipaloperations](http://newportbeachca.gov/municipaloperations)

**FATS, OIL, AND GREASE (FOG) CONTROL PROGRAM  
KITCHEN BEST MANAGEMENT PRACTICES  
TRAINING GUIDE**

- ☐ View FOG Best Management Practices Video which is available on the City's website at [www.newportbeachca.gov/municipaloperations](http://www.newportbeachca.gov/municipaloperations)
- ☐ Review brochure and point out FOG poster location.
- ☐ Identify spill kit or other emergency spill materials including how to properly use them.
- ☐ Go over FOG BMP Binder contents including Kitchen BMPs chart, and Cooking Oil Collection Log.
- ☐ Show where the FOG BMP Binder is held in a prominent area available to employees.
- ☐ Complete BMP Training Log and have new employee sign.