



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 <https://www.newportbeachca.gov/government/departments/utilities/wastewater/fog-control-program>.
- 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.