

**FATS**  
**OILS**  
**GREASE**



**WHUD**



**Getting a handle on  
fats, oils & grease.**

**#FOGsClog**

# What You Need in a FOG Control Program

- 1 Name & type of establishment (school, restaurant, hospital, church, etc.)
- 2 Type of cooking equipment (fryers, grills, woks, etc.)
- 3 Number & size of dishwashers, sinks, floor drains, mop sinks, etc.
- 4 Type and frequency of food to be served
- 5 Type of grease protection equipment (grease traps, interceptor, etc.)
- 6 Equipment maintenance plan, including regular cleaning schedule

Have questions?  
WHUD is here to help. Call us at 615-672-4110.

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