

Address:

FOOD SERVICE ESTABLISHMENT TRAINING LOG

KEEP ON FILE ON PREMISES FOR NO LESS THAN 2 YEARS.

"Think before you put it down the Sink"

INSTRUCTIONS: To be filled out by the Food Service Establishment (FSE) and filed in the FSE On-Site Compliance Binder. Use this form to record training sessions and attendance. All employees must attend a grease control training session twice each year. Training must include distribution of "Best Management Practices" brochure and viewing of the Grease Control Program video.

Business Name:

Employees: Your signature on this form acknowledges that you have received the "Best Management Practices" brochure and that you have viewed the Grease Control Program video.					
Date	Employee Name	Signature	Video	Brochure	MGR Initial
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Per City Fats, Oils and Grease (FOG) Ordinance 2-23-10. Documents must be kept on file for no less than two years. It shall be					

unlawful to make any false statement, representation, record, report, plan or other document that is filed with the City.