



County of Gloucester
FOG Program Food Service Establishment Employee Training
Certification Test

Name (PRINT CLEARLY) :

FSE:

FSE Address:

Directions: Read the question, then circle the letter next to the correct answer.
Fats, Oils, and Grease

1. What is illicit FOG discharge?
 - a. Cooking oil, residual food grease and solids discharged into the sanitary sewer as a result of improper kitchen practices.
 - b. Fats, oils, and grease released into the sanitary sewer system that is over the monthly amount allowed by the Department of Public Utilities.
 - c. When a pipe has a blockage and wastewater backs up into a Food Service Establishment.

2. How does FOG discharge mainly damage the sanitary sewer system?
 - a. By causing the corrosion of the pipe material.
 - b. By accumulating in and sticking to pipe walls causing clogs.
 - c. By killing fish in local bodies of water.

3. SSO stands for...
 - a. Sanitary Sewer Overflow
 - b. Standard Sewage Overflow
 - c. Storm Sewer Overflow

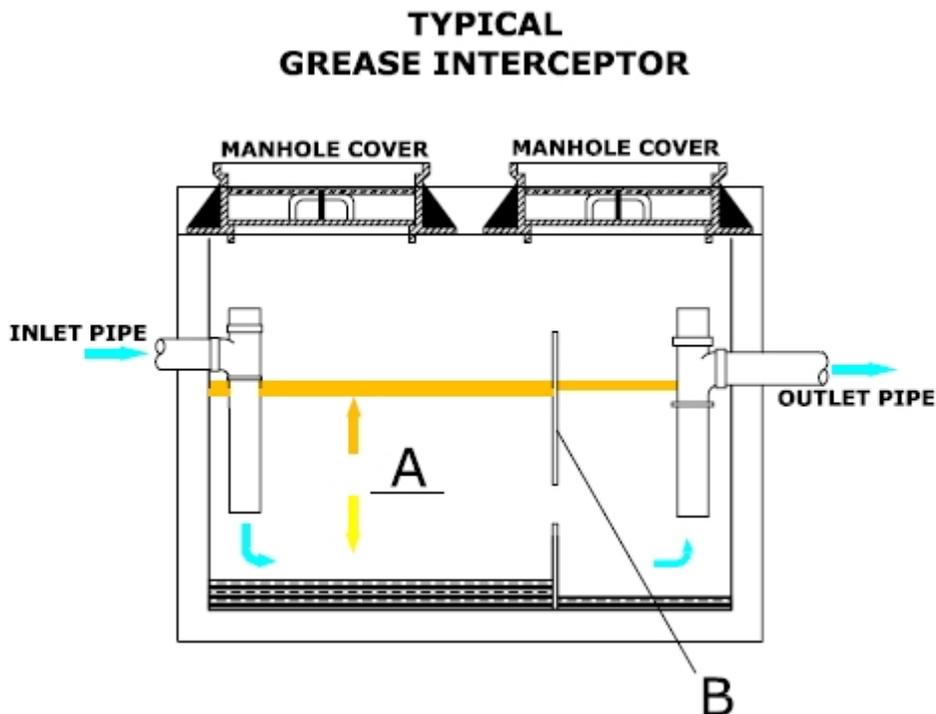
4. Why is the FOG Program being implemented?
 - a. To reduce sanitary sewer overflows related to FOG discharge.
 - b. To employ city resources for a good cause.
 - c. To educate FSE employees on local legislation.

5. What is considered to be the “diet and exercise” for the sanitary sewer system?
 - a. Kitchen Best Management Practices.
 - b. Department of Public Utilities Operations and Maintenance.
 - c. Special Order by Consent.

6. When cleaning dirty kitchen utensils and dinnerware, what simple method can be used to greatly reduce FOG discharge?

- a. Put food debris from plates into the yellow grease recycling bin.
 - b. Scrape and dry wipe utensils and dishes before washing them.
 - c. Use strong chemicals when washing dishes.
7. Why should soaps and other cleaning chemicals not be used?
- a. They allow FOG to pass through grease traps and interceptors to the sanitary sewer system.
 - b. They deteriorate the Food Service Establishment's plumbing.
 - c. They release dangerous toxic fumes in the kitchen.
8. What should the FSE employee do every time the GCD is cleaned?
- a. Dispose yellow grease into the grease interceptor outside.
 - b. Clean and maintain other kitchen fixtures and appurtenances.
 - c. Record the cleaning in a maintenance log book kept on the premises.
9. When disposing of yellow grease, the FSE employee should...
- a. Leave the lid of the yellow grease bin off if the weather is nice.
 - b. Call the FSE's yellow grease collection company before the container is full to ensure that there are no overflows.
 - c. Discard waste directly into the storm drain to save time.

Use the figure below to answer questions 10 and 11.



10. Which of the following notes could be placed where item **A** is located in the figure above?

- a.

SOLIDS FLOAT GREASE SETTLES
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b.

GREASE FLOATS SOLIDS SETTLE
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c.

FOG DISPERSES THROUGHOUT TANK
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11. Item **B** should be labeled as follows:

- a. **BAFFLE**
- b. **MISCELLANEOUS GCD PARTS**
- c. **FOG CAPTURE SCREEN**

12. In addition to installing and registering a GCD, the FSE must...

- a. Disregard the device since it is a self-cleaning unit.
- b. Store heavy items on top of the equipment.
- c. Regularly clean and maintain the equipment.

13. How frequently should a large outdoor grease interceptor be maintained?

- a. Annually, or before the device stops working properly.
- b. Once every 90-days, or when the device is 25% full of FOG.
- c. Weekly, or when the device is 25% full of FOG.

14. How frequently should an indoor grease trap be maintained?

- a. Annually, or before the device stops working properly.
- b. Once every 90-days, or when the device is 25% full of FOG.
- c. Weekly, or when the device is 25% full of FOG.

15. What information should be recorded in log books kept on site?

- a. Grease Control Device condition records.
- b. Grease Control Device maintenance records and yellow grease disposal records.
- c. Records of the Best Management Practices used to keep FOG from getting into the sanitary sewer.