City of Carlsbad

Grease Control Device Program for Food Service Facilities
Best Management Practices Employee Training Log

AVOID THE CLOG, CONTAIN THE FOG

Name of Food Service Facility: _____

Address: _____

Managers must train kitchen employees twice a year in Best Management Practices (BMPs) and record their attendance on this form. New employees must be trained within a month of hiring. Keep this form in your Grease Control Program folder to show the city's authorized inspector. Employee training materials include a video (available at www.carlsbadca.gov/fog) and a BMP poster (which must be displayed prominently in your food preparation and dishwashing area).

Date	Employee Name (print)	Employee Signature	Viewed Video	Reviewed BMPs	Reviewed Poster	Manager's Initials