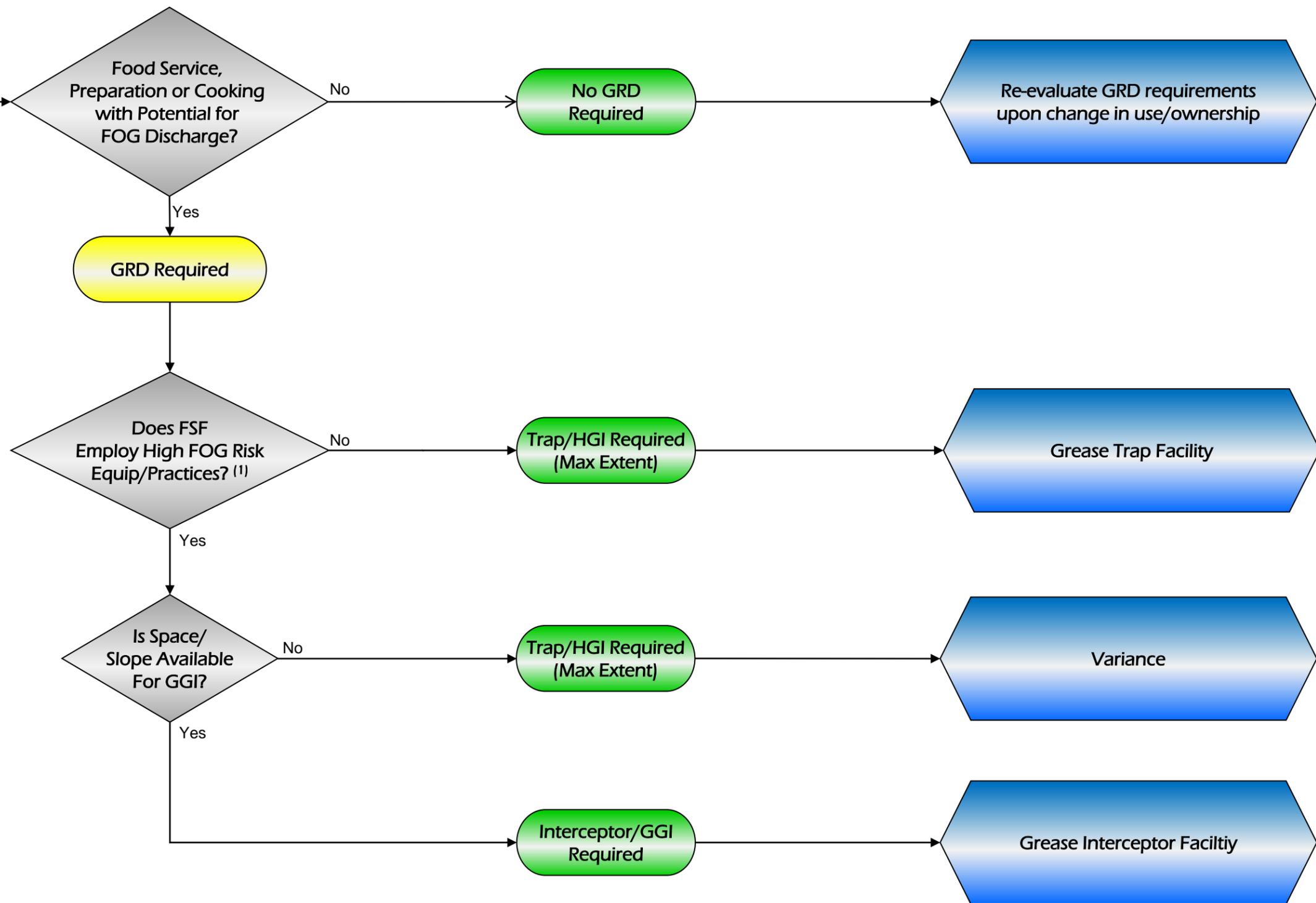


What type of Grease Removal Device does my facility need?

- Remodeling or Change In Operation
- Tenant Improvements
- Change in Ownership
- New Construction



- (1) High FOG Risk Equip/Practices
- Broiler
 - Char Broiler
 - Char Broiler w/Grease Burner
 - Deep Fryer
 - Griddle
 - Grill
 - Kettle
 - Rotisserie
 - Skillet
 - Smoker
 - Stove/Range
 - Tilt Skillet
 - Wok
 - Oven*
 - Reusable dish use/washing
 - Garbage disposal/grinder

* Excludes toaster ovens, microwave ovens, and combi-ovens

FOG = Fats, Oil, Grease
 FSF = Food Service Facility
 GRD = Grease Removal Device
 GGI = Gravity Grease Interceptor (large, outdoor, aka "Grease Interceptor")
 HGI = Hydro-mechanical Grease Interceptor (small, indoor, aka "Grease Trap")
 Max Extent = All FOG sinks/drains in food prep/cleaning areas