

Address:

FOOD SERVICE ESTABLISHMENT TRAINING LOG

(Form 219-3)





"Think before you put it down the Sink"

INSTRUCTIONS: To be filled out by the Food Service Establishment 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 Contro Program video.					
Date	Employee Name	Signature	Video	Brochure	MGR
					Initial

City Code Section 13-101-6B. 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.