



- (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