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***WEBINAR: Strategies to Reduce the Impact of Fats, Oils, and Grease on Publicly  
Owned Treatment Works***

***CEU Questions***

Presentation Questions:

1. Fats, oils, and grease in the sanitary sewer system can cause:
  - a. Blockages
  - b. Sanitary sewer overflows
  - c. Unauthorized discharges
  - d. Plumbing backups
  - e. All of the above
  
2. Grease trap/interceptor performance is affected by:
  - a. Loading
  - b. Volume
  - c. Type of food
  - d. Temperature
  - e. All of the above
  
3. Examples of best kitchen practices to prevent blockages from fats, oils, and grease include the following:
  - a. "Dry wipe" pots, pans, dishware and work areas prior to washing.
  - b. Collect waste cooking fats, oil and grease and store in secure containers for recycling.
  - c. Do not dispose of food scraps into the sink
  - d. Maintain screens on floor drains
  - e. All of the above