

Inspection and Installation Compliance Checklists

Inspector: _____ Establishment: _____
 Signature: _____ Address: _____
 Date: _____ Contact Name: _____
 Time Inspection Started: _____ Phone: _____
 Time Inspection Completed: _____

Instructions for form:

1. Completely fill out general information.
2. For items that require some measurement of field data, the inspector should obtain the necessary data or information and record it under the column titled, "Field Data."
3. For all items marked in violation, note the fact that the establishment contact was notified of the violation and the contact's response.

Inspection Checklist

Number	Item Description	Field Data (where appropriate)	Compliance Status ¹
1.	The establishment has implemented a training program to ensure that the BMPs are followed.		
2.	"No Grease" signs are posted in appropriate locations.		
3.	The establishment recycles waste cooking oil and can provide records of this.		
4.	Water temperatures at all sinks, especially the pre-rinse sink before the mechanical dishwasher or the sinks in the three-sink system are less than 140° F. Measure and record temperature.		
5.	The establishment "dry wipes" pots, pans, and dishware prior to rinsing and washing.		
6.	Food waste is disposed of by recycling or solid waste removal and is not discharged to the grease traps or interceptors.		
7.	Grease trap(s) is cleaned regularly. Note and record the frequency of cleaning.		
8.	Grease trap cleaning frequency is documented on a maintenance log (obtain a copy of the document).		
9.	Grease interceptor does not contain greater than 1/3 the depth in grease accumulation. Estimate and record amount of grease in interceptor.		
10.	Grease interceptor does not contain greater than 1/4 the depth in sediment accumulation. Estimate and record amount of sediment in interceptor if possible.		
11.	Grease interceptor is cleaned and maintained regularly.		

	Note and record frequency of cleaning.		
12.	Grease interceptor cleaning and maintenance frequency is documented in a maintenance log (obtain a copy of the document).		
13.	Outdoor grease and oil storage containers are covered and do not show signs of overflowing.		
14.	Grease and oil storage containers are protected from discharge to storm drains.		
15.	Absorbent pads or other materials (not free flowing material such as cat litter) are used to clean up any spills or leakages that could reach the storm drain.		
16.	Storm drain catch basins show no signs of grease or oil.		
17.	The roof shows no signs of grease and oil from the exhaust system.		
18.	Exhaust system filters are cleaned regularly, which is documented by cleaning records. Note and record frequency of cleaning.		
NOTES			

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Installation Checklist

Number	Item Description	Compliance Status ¹
1.	Each grease trap serves not more than four single compartment sinks of the same depth. Grease trap is sized based upon the number of fixtures discharging to it. See FAQ's.	
2.	Grease traps has a water seal of not less than two inches in depth or the diameter of its outlet, whichever is greater.	
3.	No food waste disposal unit or dishwasher is connected to or discharges into any grease trap.	
4.	Waste from toilets and urinals does not discharge to the grease interceptor.	
5.	Waste in excess of 140 degrees F is not discharged to any grease trap. (Dishwasher with a min. temperature of 160 degrees F is not discharged to any grease trap.)	
6.	The vertical distance between the fixture outlets and grease trap weirs is as short as practical.	
7.	Grease interceptor is as close as practical to the fixtures served.	
8.	Each fixture connected to a grease trap is provided with an approved type flow control or restricting device installed in a readily accessible and visible location. Devices shall be designed so that the flow through the device or devices at no time exceeds the rated capacity of the grease trap or interceptor.	
9.	Each fixture discharging into a grease trap or interceptor is individually trapped and vented in an approved manner.	
10.	Each grease trap and interceptor is properly vented to allow air circulation throughout the entire drain system.	
11.	No water jacketed grease trap or interceptor is installed.	
12.	Grease interceptor is easily accessible for inspection and cleaning and access does not require the use of ladders or the removal of bulky equipment.	
13.	There is a minimum of one access point into each compartment of the interceptor and no access points are greater than 10 feet apart. Each access opening is leak-resistant and cannot slide, rotate, or flip.	
14.	Location of grease interceptor is shown on approved building plans. Drawings of interceptor are complete and show all dimensions, capacities, reinforcing and structural design calculations.	
15.	Grease interceptor is not installed in any part of a building where food is handled. Location shall meet the approval of the Administrative Authority.	
16.	Grease interceptor serves a single business establishment.	
17.	Grease interceptor has a minimum of two compartments and 3-inch diameter fittings designed for grease retention. The compartments shall be separated by partitions or baffles that extend at least 6 inches above the water level. The inlet compartment shall be 2/3 of the total interceptor capacity and shall have a	

	minimum liquid volume of 333 gallons. The length of the inlet compartment shall be longer than the inside width of the interceptor.	
18.	The inlet and outlet fittings shall be a baffle tee (or similar flow device) that extends at least 4 inches above the water level to within 12 inches of the bottom of the interceptor. The outlet tee out of a sample box shall extend at least 6 inches below the water surface. Flow between the separate compartments is through a baffle tee or bend that extends down to within 12 inches of the bottom of the interceptor.	
19.	The liquid depth shall be greater than or equal to 2'-6" and less than 6'-0".	
20.	There shall be a minimum of 9 inches of open vent space above the water level to the top of the interceptor. The airspace has a minimum capacity equal to 12-1/2% of the grease interceptors liquid volume.	
21.	The grease interceptor has at least one square foot of surface area for every 45 gallons of liquid capacity.	
22.	All waste enters the interceptor through the inlet pipe.	
23.	Grease interceptor cover is gastight and has a minimum opening of 20 inches in diameter.	
24.	Grease interceptors located in areas of pedestrian or vehicle travel are adequately designed to support the imposed loads. Review of structural calculations may be required to verify adequacy.	
25.	Redwood baffles are not installed in grease interceptor.	
26.	A sample box is provided on the outlet side of the grease interceptor. This is recommended and may be required by the UPC so that the Administrative Authority can periodically sample the effluent quality.	
27.	Grease interceptor is permanently and legibly marked with the manufacturer's name of trademark, model number, UPC certification mark and registration (if product is listed by the International Association of Plumbing and Mechanical Officials), and any other markings required by law.	
NOTES		

¹An entry should be made for each item using the following codes:

- "C" – Compliance with the item
- "V" – Violation of the item (provide explanation in the notes)
- "NA" – Not applicable (provide explanation in the notes)
- "NC" – Not checked (provide explanation in the notes)