



# Items Inspected During Fats, Oils, and Grease Inspection

## Grease Control Device (GCD)

- ✓ Inspection of all components of the GCD, to confirm that they are present and operational
- ✓ Inspection of the maintenance being performed on the GCD

## Service Records

- ✓ Records for maintenance (3 years):
  - **Grease Trap:** Maintenance performed every 30 days = 36 records logged and/or 30 invoices from hauler
  - **Grease Interceptor:** Maintenance performed every 3 months = 12 invoices from hauler
- ✓ All records must contain:

Professional Service Company Invoices	Staff Performed Maintenance
<ul style="list-style-type: none"> <li>• Type of grease removed</li> <li>• Pumping company name</li> <li>• Truck IKG #</li> <li>• Date and time of pumping service</li> <li>• Name and address of Food Service Establishment</li> <li>• Location of the Grease Control Device</li> <li>• Approximate volume percentage of grease removed in relation to total volume within device</li> <li>• Pumping frequency</li> <li>• Details on structural, maintenance , or repair issues.</li> <li>• Final destination of material collected</li> </ul>	<ul style="list-style-type: none"> <li>• Date of cleaning</li> <li>• Name of person who cleaned the trap.</li> <li>• Approximate quantity of grease and solid food waste recorded in gallons, inches, or percentages.</li> <li>• Location of each Grease Control Device.</li> <li>• Waste removal and disposal method.</li> <li>• Grease disposal location.</li> <li>• Any other relevant notes.</li> </ul>

## Kitchen Waste Practices

- ✓ Grates/strainers on the following:
  - Floor drains
  - Mop sinks
  - Floor sinks
  - Kitchen sinks
- ✓ Confirmation that food scraps are being disposed in to trash and not in to drains
- ✓ Only approved fixtures Are connected to Grease Control Device.