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
    - Type of grease removed
    - Pumping company name
    - Truck IKG #
    - Date and time of pumping service
    - Name and address of Food Service Establishment
    - Location of the Grease Control Device
    - Approximate volume percentage of grease removed in relation to total volume within device
    - Pumping frequency
    - Details on structural, maintenance, or repair issues.
    - Final destination of material collected
  - Staff Performed Maintenance
    - Date of cleaning
    - Name of person who cleaned the trap.
    - Approximate quantity of grease and solid food waste recorded in gallons, inches, or percentages.
    - Location of each Grease Control Device.
    - Waste removal and disposal method.
    - Grease disposal location.
    - Any other relevant notes.

**Kitchen Waste Practices**

- Grates/strainers on the following:
  - Floor drains
  - Floor sinks
  - Mop 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.