READY TO INSPECT — FIELD CHECKLIST

Grease interceptor annual maintenance checklist

The annual grease interceptor service is the deep pass: the measurements, cleanings and tests a quarterly round doesn't reach. This checklist keeps the full service on record with the photos that make it defensible later. Work is commonly verified against IPC / UPC plumbing codes, manufacturer's published instructions. Confirm the edition your authority having jurisdiction has adopted.

Who runs it: The licensed grease hauler with the facilities or plumbing tech present for the interior inspection. When: Once a year at minimum, done as a complete pump-out so the interior baffles and walls can be seen empty rather than through a floating grease layer.

Before the pump-out

- [ ] Hauler's license confirmed before pumping starts
  Hauler holds the license or registration the local utility or state requires, and is on the utility's approved list where it keeps one.
  No photo required

- [ ] Interior viewed from the opening or entered under permit
  Empty tank inspected from the opening with a light or camera; a large in-ground unit is entered only under the site's confined-space permit with the air tested.
  No photo required

Pump-out and interior

- [ ] Interceptor fully pumped and washed down
  All grease, liquid and settled solids removed, walls and floor washed so the interior can be inspected empty.
  2 photos required

- [ ] Baffles, tees and walls inspected empty
  Baffles and inlet/outlet tees checked for cracks, corrosion and displacement with the tank drained, repaired before refill.
  2 photos required

- [ ] Inlet line cleared of grease buildup from the tank side
  Inlet pipe viewed or jetted from the empty tank so the kitchen drains are not choking behind a grease plug, jetting waste pumped out with the rest.
  1 photo required

Structure and connections

- [ ] Tank structure and access checked for integrity
  No cracks, spalling or groundwater intrusion in an in-ground tank, lid frame and risers sound and to grade.
  1 photo required

- [ ] Inlet, outlet and vent connections verified
  Piping connections sound at the tank, vent clear, flow-control device inspected and reinstalled.
  1 photo required

- [ ] Flow control rating matched to the unit on hydromechanical models
  Rated flow on the flow control tag matches the interceptor's nameplate rating, not swapped for a larger fitting or left out when the unit was reset.
  No photo required

- [ ] Outlet line and downstream sample point inspected
  Beyond the quarterly look at the effluent, the outlet pipe viewed from the sample box or cleanout for grease coating it, with jetting called in where it is.
  1 photo required

Refill and return to service

- [ ] Interceptor refilled with clean water after pumping
  Tank filled with clean cold water before the kitchen drains again, so the first grease load floats and separates instead of running to the outlet.
  1 photo required

- [ ] Cover and frame seat cleaned and the cover reseated
  Frame seat scraped clean and the cover set down flat, with any gasket, bolts or clamps renewed or seated evenly, so it sits without rocking or odor.
  1 photo required

Records

- [ ] Service documented and next interval set
  Volume removed and interior condition recorded on the manifest, pump-out interval reset from the measured loading trend.
  1 photo required
- [ ] Manifest names the receiving disposal facility
  Signed manifest shows the site, date, volume and the facility that received the waste, with the copy kept on site for the utility to see.
  No photo required
- [ ] Pretreatment permit and limits confirmed on file
  Utility's permit or ordinance on file with the grease and solids limit and any required pump-out frequency, and the site's interval checked against it.
  No photo required