

Grease interceptor quarterly maintenance checklist

A quarterly grease interceptor round is short on purpose: it catches the wear items that fail between annual services. This checklist is sized for a tech with a phone. Every item says what to look at and the photo that proves the round happened. 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 kitchen facilities or plumbing tech on the quarterly round, or the grease hauler at a scheduled service. When: Every quarter, tightened to monthly for a busy kitchen — the depth reading is what sets the real pump-out interval, not the calendar alone.

Capacity and cleaning

- ☐ Grease cap and solids depth measured
FOG layer on top and settled solids on the bottom measured with a dip stick, compared against the interceptor's capacity to trigger a pump-out. 2 photos required
- ☐ Pump-out record and hauler manifest reviewed
Last service date and volume logged, signed hauler manifest on file, interval adjusted to the measured loading. 1 photo required

Internals

- ☐ Baffles and inlet/outlet tees checked
Baffles and tees in place and intact, no grease shortcutting from inlet to outlet, outlet tee dipping below the grease layer. 2 photos required
- ☐ Flow-control fitting and vent verified
Flow-control device present and unobstructed so the unit isn't surged past its rating, air intake or vent clear. 1 photo required

Lid and odor

- ☐ Lid, frame and gasket inspected
Lid seats fully, gasket sound, bolts or clamps secure, no seepage or odor escaping around the cover. 1 photo required