READY TO INSPECT — FIELD CHECKLIST

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.

Safe opening

- [ ] Sewer gas let off and the work done from the opening
  Lid lifted and the unit left to air out before anyone leans over it, measuring done from the opening or grade, nobody reaching or climbing inside.
  No photo required
- [ ] Open access guarded or attended while the lid is off
  Heavy covers moved with a lid lifter, and an open manhole or floor access barricaded or watched the whole time so nobody steps or drops a tool into it.
  No photo required

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
- [ ] Combined depth compared with the local pretreatment limit
  Grease and solids depths taken together against the limit the local utility or pretreatment ordinance sets, and the licensed hauler called when it is reached.
  No 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
- [ ] Outlet checked for grease or solids carrying through
  Effluent at the outlet tee or the downstream sample point running clear, with no floating grease or food solids passing on to the sewer.
  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
- [ ] Cover rated and seated for the traffic over it
  Cover suits its location, foot traffic on a kitchen floor or vehicle loads in a drive lane, with no rocking, cracking or missing fasteners.
  1 photo required

Kitchen side

- [ ] Sink strainers in place and food solids kept out
  Strainer baskets fitted in the prep and pot sinks and floor drains feeding the interceptor, scraps going to the bin instead of down the drain.
  1 photo required

- [ ] Upstream fixtures draining without backup
  Sinks and floor drains that feed the interceptor drain freely when run, no slow drain or gurgle pointing to a grease plug at the inlet.
  No photo required

- [ ] No additives or hot flushes used to push grease through
  No enzymes, emulsifiers or hot water dumps used to move grease past the unit, unless the local pretreatment program allows the product in use.
  No photo required