



## Grease Trap & Interceptor Inspection Form

Establishment: \_\_\_\_\_

Address: \_\_\_\_\_

Contact Name & Phone #: \_\_\_\_\_

Date & Time: \_\_\_\_\_ Last inspection: \_\_\_\_\_

Field data

Compliance

1. The establishment has implemented a training program to ensure that the BMP's are followed.
2. The establishment recycles waste cooking oil and can provide records of this. *Obtain a copy of documentation.*
3. Water temperature is less than 140 F before entering GTI.
4. The establishment "dry wipes" pots, pans, and dishware prior to rinsing and washing and food waste is properly disposed of and not discharged to the GTI.
5. The GTI is cleaned and maintained regularly and frequency is documented on a maintenance or cleaning log. *Obtain a copy of the documentation.*
6. The GTI does not contain accumulated depth of grease and sediment greater than 25% of device.
7. Recycled grease and oil storage containers are covered and do not show signs of overflowing and are protected from discharge to storm drains.
8. Storm drain catch basins show no signs of grease or oil.
9. Absorbent pads or other materials (not free flowing material such as cat litter) are available and used to clean up any spills or leakages that could reach the storm drain.

**C** = Compliance  
**V** = Violation

**NA** = Not applicable  
**NC** = Not checked