

GREASE INTERCEPTOR CLEANING PROCEDURES CHECKLIST

<input type="checkbox"/>	Remove access covers.
<input type="checkbox"/>	Skim entire grease layer from the top of each compartment.
<input type="checkbox"/>	Place vacuum hose all the way into each compartment and remove remaining solids from the bottom.
<input type="checkbox"/>	Vacuum water out of each compartment.
<input type="checkbox"/>	Clean the sides of each compartment.
<input type="checkbox"/>	Remove all solids from the bottom of each compartment.
<input type="checkbox"/>	Vacuum any remaining water out of each compartment.
<input type="checkbox"/>	Make sure each compartment is completely clean and the entire contents removed.
<input type="checkbox"/>	Check that the sanitary tees on the inlet and outlet sides of the interceptor compartments are not clogged, loose, or damaged.
<input type="checkbox"/>	Make sure that the baffle(s) are secure and in place.
<input type="checkbox"/>	Inspect interceptor for any cracks or defects.
<input type="checkbox"/>	If interceptor is equipped with a sample box, open it and clean inside.
<input type="checkbox"/>	Check that access covers are securely and properly seated after completion of cleaning.
<input type="checkbox"/>	Clean grease spills on the ground that might occur during the cleaning.
<input type="checkbox"/>	If a large spill occurs, protect the storm drain. Clean spill immediately using dry method if possible (absorbent pads). Notify the food service facility manager.
<input type="checkbox"/>	Keep records on site for three years, including grease interceptor cleaning and maintenance logs and grease hauler manifests and invoices.

DECANTING IS NOT PERMITTED. Decanting means the practice of returning wastewater from a grease hauler truck back into the grease interceptor after it is pumped out.