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	STANDARD: **NFPA 96 / Uniform Plumbing Code (UPC) / FDA Food Code**	AUDIT FREQUENCY: **Monthly Audit**

Hotel Kitchen Grease Trap Maintenance Log Compliance Checklist

Operational Scope: This checklist standardizes the inspection, cleaning, and maintenance verification of commercial kitchen grease interceptors to mitigate slip, fire, and municipal wastewater contamination hazards. Compliance is mandatory under local health codes and environmental discharge standards to prevent catastrophic sanitary sewer overflows.

MANDATORY PPE:	Chemical-Resistant Nitrile Gloves (EN 374), Waterproof Heavy-Duty Apron, Chemical Splash Goggles (ANSI Z87.1), Steel-Toe Waterproof Boots (ASTM F2413), Respirator with Organic Vapor/Acid Gas Cartridges
PREREQUISITES:	Verify all upstream commercial kitchen equipment (dishwashers, fryers, prep sinks) is powered down and locked out. | Ensure adequate mechanical ventilation in the grease trap pit or basement service area. | Stage spill containment kits, vacuum extraction hoses, and neutralizing agents adjacent to the work zone.

VISUAL & STRUCTURAL INTEGRITY INSPECTION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Grease Trap Cover & Gasket Seal**	Cover is securely fastened with bolts intact; rubber gasket seal is uncracked and prevents odorous vapor leakage.	Warning	[ ] PASS [ ] FAIL [ ] N/A
2	**Internal Baffles & Flow Control Fittings**	Baffles are structurally sound, vertically aligned, and free of structural corrosion or heavy scale buildup that impedes flow separation.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A
3	**Structural Wall Integrity**	Internal and external concrete or stainless steel walls show no signs of hairline cracking, chemical pitting, or structural degradation.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A

GREASE ACCUMULATION & SERVICE LEVEL VERIFICATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**FOG (Fats, Oils, and Grease) Layer Depth**	Combined thickness of top grease layer and bottom sludge layer does not exceed 25% of the total operating depth of the interceptor.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A
5	**Outlet Tee and Sanitary Stiff Leg**	Outlet dip pipe is clear of blockages, fully submerged to prevent grease carryover into the municipal sewer line, and structurally rigid.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A
6	**Hauled Waste Documentation**	Licensed third-party rendering contractor manifests are cross-referenced, signed, and filed for the preceding extraction cycle.	Standard	[ ] PASS [ ] FAIL [ ] N/A

SANITATION, DRAINAGE & ENVIRONMENTAL SAFETY

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
7	**Upstream Drainage Velocity**	Sink and equipment drains flow freely without standing water, gurgling, or slow discharge indicative of downstream restriction.	Warning	[ ] PASS [ ] FAIL [ ] N/A
8	**Surrounding Floor Safety & Slip Hazards**	Floor surface surrounding the grease trap is free of oily residue, chemical puddles, and slip hazards; drainage trench is clear.	Critical (Immediate Out of Service)	[ ] PASS [ ] FAIL [ ] N/A
9	**Automatic Grease Removal Device (AGRD) Calibration**	If applicable, heating elements, skimming wheels, and timer controls operate correctly without electrical fault codes.	Warning	[ ] PASS [ ] FAIL [ ] N/A

Certified Kitchen Operations Technician / Lead Plumber Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
Director of Engineering / Hotel Operations Manager Sign-off: _____	**Review Date:** _____	**Audit Status:** [ ] Approved [ ] Rectify

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