OpsAuditHub opsauditihub.com	DOC ID: **SAF-0270**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **NFPA 96 & HACCP FDA Food Code**	AUDIT FREQUENCY: **Monthly Audit**

Hotel Kitchen Grease Trap Maintenance Log Safety Audit Checklist

Operational Scope: Establishes a mandatory compliance protocol for hotel kitchen grease trap maintenance to mitigate slip, trip, and biohazard risks. Ensures adherence to municipal plumbing codes and prevents hazardous sewer backups and kitchen fire hazards.

MANDATORY PPE:	Chemical-Resistant Nitrile Gloves (ASTM D6978), Waterproof Heavy-Duty Rubber Apron, Non-Slip Waterproof Boots with Steel Toe (ASTM F2413), Chemical Splash Goggles (ANSI Z87.1), Disposable N95 Particulate Respirator
PREREQUISITES:	Verify surrounding kitchen drainage points are secured and LOTO protocol is active if servicing automated recovery units. | Ensure adequate mechanical ventilation in the grease trap pit or scullery area before opening access covers. | Confirm spill containment kits, neutralizers, and washdown hoses are staged adjacent to the work zone.

STRUCTURAL INTEGRITY AND ACCESS SAFETY

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Grease Trap Access Cover & Seal**	Cover sits flush, gaskets are intact without dry rot, and bolted seals prevent fugitive sewer gas or odor leaks.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
2	**Floor Stability & Slip Resistance**	Surrounding flooring is dry, free of grease sheen, and anti-slip mats are properly positioned around the trap perimeter.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
3	**Clearance & Egress Path**	Access path to the grease trap is unobstructed by staging carts, raw ingredients, or equipment, maintaining clear egress.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A

OPERATIONAL PERFORMANCE AND WASTE DEPTH

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**FOG (Fats, Oils, Grease) Layer Depth**	Measured accumulated grease cap does not exceed 25% of the total operating liquid capacity of the interceptor.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
5	**Baffle Wall Condition**	Internal baffles are securely anchored, uncorroded, and properly submerged to prevent grease carryover into the municipal sewer.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
6	**Inlet and Outlet Piping**	Flow control fittings, sanitary tees, and vent pipes are completely clear of scale buildup, clogs, or structural fractures.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

SANITATION, DOCUMENTATION, AND COMPLIANCE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
7	**Hauler Disposal Manifest & Log**	On-site physical or digital log is updated with exact date, time, volume removed, and licensed third-party disposal manifest.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
8	**Vector & Pest Control Measures**	Area surrounding the grease interceptor shows zero evidence of rodent or insect activity, with tight-fitting seals intact.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A
9	**Post-Service Washdown & Sanitization**	Area is thoroughly sanitized with approved food-safe degreaser, and wash water is routed exclusively to sanitary drains.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A

Certified Inspector / Lead Operator Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
Site Safety Supervisor / Operations Manager Sign-off: _____	**Review Date:** _____	**Audit Status:** [ ] Approved [ ] Rectify

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