



Inspection Date: _____

Restaurant Inspection Checklist for Fats, Oil and Grease		√
1.	The establishment has implemented a training program to ensure that the BMPs are followed.	
2.	“No Grease” signs are posted in appropriate locations.	
3.	The establishment recycles waste cooking oil and keeps a record of this.	
4.	The dishwashing temperature is not greater than 160° F if using a mechanical dishwasher or not greater than 70° F if using a 3-sink chemical dishwashing system.	
5.	The establishment “dry wipes” pots, pans, and dishware prior to dishwashing	
6.	Food waste is disposed of by recycling or solid waste removal and is not discharged to the grease traps or interceptors.	
7.	Grease trap(s) is cleaned regularly and is documented.	
8.	Grease interceptor does not contain greater than 1/3 the depth in grease accumulation or greater than 1/4 the depth in sediment accumulation.	
9.	Grease interceptor is cleaned and maintained regularly and is documented on a maintenance log.	
10.	Outdoor grease and oil storage containers are covered and do not show signs of overflowing.	
11.	Dumpsters and grease/oil storage containers are located as far away as possible from storm drains.	
12.	Absorbent pads or other materials (not free flowing material such as cat litter) are used to clean up any spills or leakages that could reach the storm drain.	
13.	Catch basins show no signs of grease or oil.	
14.	The roof shows no signs of grease and oil from the exhaust system.	
15.	Exhaust system filters are cleaned regularly, which is documented by cleaning records.	
NOTES		

Inspector: _____
Name

Establishment: _____
Contact Name

Signature

Address and Phone

Inspection Date: _____