

All food service establishments are required to keep maintenance records for their grease traps, interceptors, and mechanical grease removal devices for a minimum of 3 years. Records must be readily available for review upon request.

Failure to maintain records on site for a minimum of three years is a violation of the local sewer ordinance and may result in fines.

## CLEANING METHOD: PROFESSIONAL GREASE PUMPER

Establish an on-site system to keep maintenance records from your professional grease pumping company. If you have more than one grease control device, you must maintain separate maintenance records for each one.

## **RECORDS MUST INCLUDE THE FOLLOWING INFORMATION:**

- ◊ Grease hauler name, address, and phone number
- Date and time of pumping service
- Name and address of your business
- ♦ Location of each grease control device
- Size and type of your grease control device
- Approximate quantity of grease & solid food waste recorded in gallons, inches, or percentages
- Pumping frequency
- Any details on structure, maintenance, or repairs
- ♦ Grease disposal location



## CLEANING METHOD: SELF-CLEANING OF DEVICE(S)

Establish an on-site system to keep maintenance records from the self-cleaning of your grease control device(s). If you have more than one grease control device, you must maintain separate maintenance records for each one.

## **RECORDS MUST INCLUDE THE FOLLOWING INFORMATION:**

- Date of grease control device cleaning
- Name of person who performed the cleaning
- ♦ Location of each grease control device
- Size and type of your grease control device
- Approximate quantity of grease & solid food waste recorded in gallons, inches, or percentages
- ♦ Waste removal and disposal method
- ♦ Grease disposal location
- Any other notes, such as repairs or observations
- Check out our website for a step-by-step guide: "How To Clean Your Grease Control Device"



IMAGES COURTESY OF CITY OF SAN JOSE



https://my.spokanecity.org/publicworks/wastewater/business/