



KEEP GREASE OUT OF THE SYSTEM

GREASE CONTROL DEVICE MAINTENANCE RECORDKEEPING

All food service establishments are required to keep maintenance records for their grease control 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"



Spokane County
PUBLIC WORKS



FOR MORE INFORMATION, PLEASE VISIT:

WWW.SPOKANECOUNTY.ORG/FOG OR CALL US AT (509) 477-7579