INSTRUCTIONS: To be filled out by the Food Service Establishment. Use this form to record pumping, cleaning, inspection and maintenance of your grease interceptor.

<table>
<thead>
<tr>
<th>Business Name:</th>
<th>Street Address:</th>
</tr>
</thead>
</table>

Location of Grease Interceptor:

OWNER/MANAGER: Initials on this form acknowledge that the Food Service Establishment (FSE) has disposed of its fats, oils and grease (FOG) in a lawful manner, accounts accurately for the volume of FOG disposed of and that the interceptor has been properly maintained.

If the total amount of FOG and solids combined is greater than 25 percent of the interceptor’s liquid capacity, the FSE shall perform a full cleaning of the grease interceptor. Cleaning shall be performed by a licensed pumping company with an approved permit from the City of Stockton. Grease interceptor cleaning procedures shall be performed as specified in the “Grease Interceptor Cleaning Procedures Checklist” (reverse side).

Since the FSE is the generator of the FOG waste and is liable for the condition of their pretreatment devices, the FSE owner or manager should witness all pumping and maintenance activities to verify that the grease interceptor is being properly cleaned and maintained.

---

<table>
<thead>
<tr>
<th>Date</th>
<th>Pumping Company</th>
<th>Volume Pumped (gallons)</th>
<th>Attached Checklist Procedures Performed</th>
<th>Owner/Manager Initials</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>Yes</td>
<td>No</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Date</th>
<th>Maintenance Performed</th>
<th>Owner/Manager Initials</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Note: Completion of this form does not in any way guarantee that the facilities, equipment, procedures, or plan will meet City of Stockton standards, nor shall it relieve the owner of the business from the responsibility of modifying such facilities, equipment, procedures, or plan to accomplish the intended purpose and meet the applicable standards.
**GREASE INTERCEPTOR CLEANING PROCEDURES CHECKLIST**

- Remove access covers.
- Skim entire grease layer from the top of each compartment.
- Place vacuum hose all the way into each compartment and remove remaining solids from the bottom.
- Vacuum water out of each compartment.
- Clean the sides of each compartment.
- Remove all solids from the bottom of each compartment.
- Vacuum any remaining water out of each compartment.
- Make sure each compartment is completely clean and the entire contents removed.
- Check that the sanitary tees on the inlet and outlet sides of the interceptor compartments are not clogged, loose, or damaged.
- Make sure that the baffle(s) are secure and in place.
- Inspect interceptor for any cracks or defects.
- If interceptor is equipped with a sample box, open it and clean inside.
- Check that access covers are securely and properly seated after completion of cleaning.
- Clean grease spills on the ground that might occur during the cleaning.
- If a large spill occurs, protect the storm drain. Clean spill immediately using dry method if possible (absorbent pads). Notify the food service facility manager.
- Keep records on site for three years, including grease interceptor cleaning and maintenance logs and grease hauler manifests and invoices.

**DECANTING IS NOT PERMITTED.** Decanting means the practice of returning wastewater from a grease hauler truck back into the grease interceptor after it is pumped out.