



Grease Interceptor Checklist (up to 1,000 gallons)

Facility Name: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Phone Number: _____

Please answer the following inspection questions:

	<u>Yes</u>	<u>No</u>
1. Are the inlet, outlet and baffle piping with two-way Ts present and free of defects?	_____	_____
2. Does the baffle wall extend across full width of the interceptor and is it free of visible defects?	_____	_____
3. Is the inlet compartment of the interceptor larger than the outlet compartment?	_____	_____
4. Does the grease interceptor have access points over the inlet T, outlet T and baffle wall?	_____	_____
5. Circle the number of manholes associated with the grease interceptor.	1	2 3

Waste Hauler Certification

I, _____, of _____ certify that
(Print Name) (Name of Company)

the above listed facility has a _____ gallon capacity grease interceptor. I have examined the grease interceptor and certify that the information is accurate to the best of my knowledge and ability.

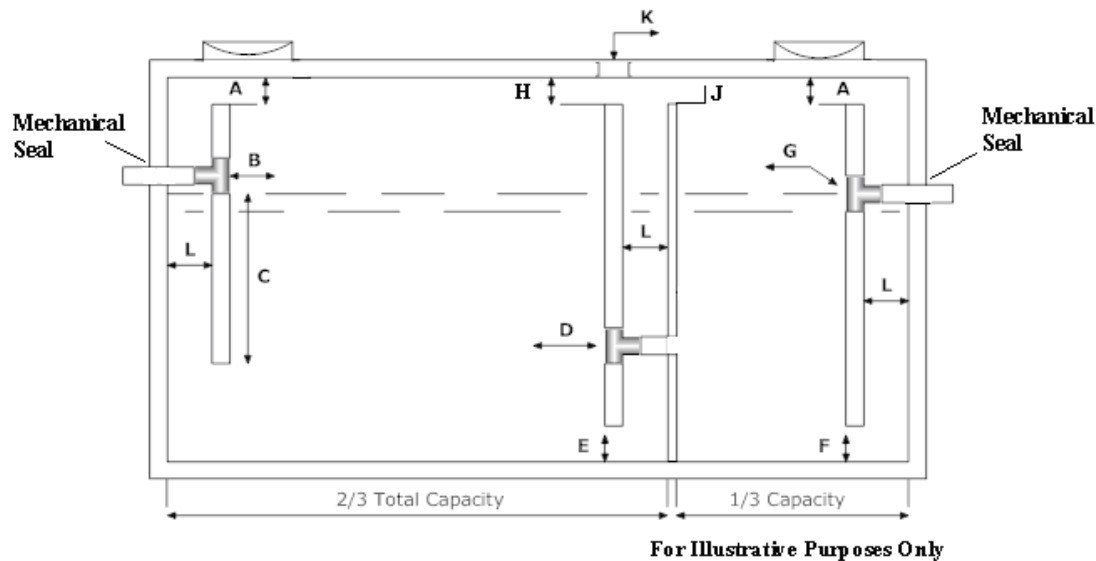
Signature

Date

Submit original certification form and responses to:

SD1
Attn: Industrial Monitoring Department
2999 Amsterdam Road
Villa Hills, KY 41017

Piping and Baffle Design for Grease Interceptors up to 1,000 Gallons



The following information is for reference during grease control equipment repairs:

- A. Inlet and outlet piping shall have two-way cleanout Ts located a minimum of 6" from top of grease interceptor, but not less than pipe diameter.
- B. Inlet piping enters receiving chamber 2.5" above the invert of the outlet piping.
- C. Inlet pipe to terminate two-thirds depth of water level.
- D. Baffle T piping at least equal in diameter size to inlet piping with a minimum diameter of 6".
- E. Bottom of baffle piping located 12" above floor.
- F. Bottom of outlet pipe located 12" above floor.
- G. Outlet pipe no smaller than inlet pipe, minimum 4".
- H. Top of baffle pipe terminates no lower than baffle wall.
- I. The inlet compartment shall be two-thirds of the total liquid capacity with the outlet compartment at one-third capacity.
- J. Grease interceptor shall have a non-flexing baffle the full width of the grease interceptor, sealed to the walls and the floor and extending from the floor to within 6" of the ceiling.
- K. Grease interceptor shall have access point located above baffle wall and baffle T large enough to visibly inspect baffle wall and baffle T for defects.

Please note: This diagram is to be used when making repairs and upgrades to grease control equipment. It also may not be applicable for grease control equipment constructed prior to 2012.