



Winchester Municipal Utilities (WMU)
INSPECTION FORM

Facility FOG Control Inspection Form

- 1. Facility Name: _____
Facility Location: _____
- 2. Contact Person: _____ Phone: _____
- 3. Date / Time: _____
- 4. Restaurant Description: _____

Interceptor Information:

- 5. Does this facility have a grease interceptor? Yes No
- 6. Type of Grease Interceptor Under Sink GI Flow rate/Capacity _____
 External GI Volume _____
 Other _____ GI Volume _____
- 7. Does the grease interceptor comply with WMU sizing requirements? Yes No
- 8. Are all grease-laden sources plumbed to the grease interceptor? Yes No

Interceptor Maintenance:

- 9. Is the grease interceptor cleaned and maintained regularly?: Yes No
Maintenance frequency Daily Weekly Monthly Other _____
- 10. Grease interceptor cleaning performed by: _____
- 11. Is grease interceptor cleaning documented in a maintenance log? Yes No
- 12. Are the conditions of the FOG Control Permit being met? Yes No _____

Interceptor Inspection:

- 13. Estimate current grease level. _____
- 14. Is the interceptor easily accessible? _____

Best Management Practices Implementation:

- 15. Are BMP signs posted? _____
- 16. Are BMPs being followed? (Observe employee practices) _____

Compliance Status:

- 17. Date of Last inspection. _____: Facility in Compliance on prior inspection? Yes No
- 18. Reviewed Service Call History? Yes No
- 19. Condition of Downstream Sewer Lines. _____
- 20. Notice of Noncompliance Issued? Yes No
Reason: _____

Comments: _____

Inspector Signature _____ Date _____
FSE Signature _____ Date _____