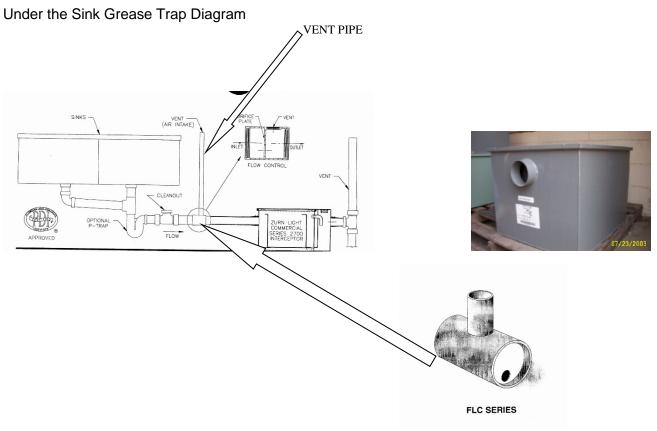




GREASE TRAP CERTIFICATION (Form B)

Every food service establishment in the HWEA wastewater services' area must have their grease trap (under-the-sink units) certified annually, as required by their FOG Permit, to verify that all components of the grease control equipment are present and in good working condition.

Facility Name:		Phone #:			
Address:					
Grease trap completely emp	otied and cleaned before inspect	tion?	PASS	FAIL*	
2. There is access to all trap ch	hambers for cleaning?				
Flow restrictor device is installed (before grease trap or at grease trap inlet)?					
Flow restrictor device installation is correct (proper flow direction and orientation)?					
5. Grease trap is vented (vent					
7. Baffle(s) (inlet, middle and o	outletdepending on design) are	e secure and operational?			
3. Automatic or machine dishw	asher is <u>NOT</u> connected to the	grease trap?			
9. No Sewer clean-out covers i	missing or damaged?				
action to be taken, with da (reverse side of this page explain corrective action i	equipment has failed certific ate to be completed, needs) under "Response Comme if necessary): is grease trap has □ PASS	to be provided on atta nts" (attach additional	ched sh	eet to	
	of				
	ity has a gallons amined the grease trap and prov		pou i	nd	
(signature) Facility Owner/Manager Certif	(date)	(phone number)			
I	certif	y to the best of my knowle	dge the a	above	
<i>(print name)</i> statements to be true and correc	ot.				



FLOW RESTRICTOR (Key component)

RESPONSE COMMENTS (required if "Fail" checked, identify problem, corrective action and provide planned date of corrective action)