# Grease Interceptor Monitoring and Cleaning Log Sheet

**Restaurant Name:** _____

**Address:** _____

**Service Company Used:** _____

**Unit Identification:** _____

STAMFORDWPCA
111 Harbor View Avenue
Stamford, CT 06902
Phone 203-977-5768 ● fax 203-977-5081

| Date/Time | Cleaned By | Witnessed By | Measured/Estimated Volume Removed | Waste Disposal Location/Method | Comments |
|---|---|---|---|---|---|
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |

Recommendation: Organize and maintain all records, receipts, invoices, etc. in a binder, and identify each specific service with labeled tabs.

** Note: Service invoice documentation and manifests, must be kept on site and readily available for inspector(s) to review for a 3-year period.

Grease interceptor: Generally constructed from pre-cast concrete, fiberglass, or polyethylene, located outdoors and in ground, minimum of two compartments plus baffle(s), 30 minute retention time and a capacity of 750 gal. or greater.