Grease Trap 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 trap/Hydromechanical interceptor:
Usually located inside, underneath sinks and have a capacity up to 50 gal. Internal baffles and/or barriers in combination or separately to redirect patterns and change flow speeds.