



Grease Trap / Grease Management System Maintenance Checklist

10 planned preventive maintenance tasks · Free PDF from PM Assist

A practical starting point for planned preventive maintenance. Always refer to the manufacturer's O&M manual and site-specific requirements.

Visual Checks

- ☐ Check FOG and solids accumulation against the trap's capacity
- ☐ Inspect for odour, indicating overdue cleaning or a venting issue
- ☐ Confirm the trap is watertight with no leaks to the surrounding area

Functional Checks

- ☐ Verify any automatic grease recovery unit cycles and skims correctly
- ☐ Check biological/enzyme dosing system operation and chemical stock
- ☐ Check downstream drainage flows freely with no FOG carry-over

Cleaning & Housekeeping

- ☐ Empty and clean the trap on a schedule suited to the kitchen's load
- ☐ Inspect and clean baffles, screens, and the inlet/outlet for grease build-up

Record Keeping

- ☐ Confirm waste is removed by a licensed carrier with transfer notes
- ☐ Record emptying, cleaning, dosing, and waste documentation in the log

Maintenance Frequency

Weekly

- Check FOG/solids level
- Skim or empty under-sink units as needed
- Confirm dosing operating

Monthly

- Empty and clean trap (load-dependent)
- Clean baffles and screens
- Check for odour and leaks

Annually

- Full clean-out and inspection
- Service grease recovery unit
- Review discharge compliance and records