



Grease Control Equipment Cleaning Record Maintenance Log (for both Grease Interceptors and/or Grease Traps)

Food Service Facility's Name: _____

Food Service Facility's Physical Address: _____

A Grease Control Equipment Cleaning Record Maintenance Log for both grease interceptors and grease traps **AND** a manifest or record that confirms pumping, hauling and disposal of the waste for grease interceptor cleanings (e.g. copy of invoice) shall be maintained by the Food Service Facility (FSF).

The FSF may use the log provided by KUB below or they may create their own log if it documents all of the exact same information. A log not being provided by KUB does not relieve the FSF from complying with all the requirements of KUB's Grease Control Program.

The Grease Control Equipment Cleaning Record Maintenance Log shall:

1. Be placed in a conspicuous location,
2. Document the previous 24 months of cleaning or pumping, and
3. Be made immediately available to a KUB representative upon request.

Failure to have and maintain a Grease Control Equipment Cleaning Record Maintenance Log for both grease interceptors and grease traps **AND** a manifest or record that confirms pumping, hauling and disposal of waste for grease interceptor cleanings **are both violations of KUB's Grease Control Program.**

Should you have questions about KUB's Grease Control Program please contact 865-594-8337.

Date	Pumped/Cleaned By (Pumper's Company Name) or (Individual's Name if done in-house)	Pumper's Knox County Pumping Permit Number	Gallons Pumped and/or Removed	Disposal Site	Remarks	KUB Inspector's Initials and Date
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