The purpose of this Standard Operating Procedure (SOP) is to ensure that inspections of GGIs are uniformly completed and documented. GGI maintenance is critical to the performance. All food service establishments (FSEs) must regularly inspect and maintain their GGI. Documenting the results of GGI inspections will help the FSE determine when GGI maintenance is necessary. This procedure shall be followed every time a GGI is inspected.

Method:

This SOP outlines the method to inspect a GGI and document the results using a clear tube liquid core sampling device.

Required Tools and Equipment:

1. Facility specific equipment necessary to open grease trap(s)
2. Safety equipment if necessary to redirect vehicles (cones, etc.)
3. Measuring device (DipStick-Pro available through Environmental BioTec (850) 438-5500 or (800) 251-1026 or equivalent device.
4. Cleaning materials

Preparation:

1. Place any necessary safety equipment around the grease trap to prevent pedestrian or vehicular accidents during inspection
2. Locate and gain access to the inlet side of the GGI
3. Use appropriate tool(s) to remove the GGI manhole covers (lids)
4. Complete a visual inspection of the condition of the GGI and report/complete any necessary repairs
Procedure for Checking Fats, Oils, Grease, & Solids Accumulation in a GGI:

(Note all measurements are to be taken on the GGI’s inlet side)

1. Push the metal rod down so that the valve opens at the bottom of the plastic tube.
2. Slowly insert the tube into the GGI until it touches the tank bottom.
3. Pull up on the metal rod to close the valve and slowly pull the tube out.
4. Allow contents to separate.
5. Measure and note the total height of the fluid (A), the FOG layer (B), and the settled solids (C) layer.
6. Release contents back into grease trap by pushing down on metal rod.
7. Repeat Steps 1-6 two times (for a total of three measurements).
8. Average obtained measurement values.
9. Complete remaining calculations as required on “Form G”.

Clear Plastic Tube Device Method

A. Free Water

B. Grease Layer

C. Settled Solids