



GREASE TRAP CERTIFICATION (Form B)

Every food service establishment in the Metro Nashville Department of Water & Sewerage Services' area must have their grease trap (under-the-sink units) inspected annually, as required by their FOG Permit, to verify that all components of the grease control equipment are present and in good working condition.

Facility Name: _____ Phone #: _____

Address: _____ City: _____, TN. Zip Code _____

Table with 3 columns: Question, PASS, FAIL*. Contains 9 inspection questions regarding grease trap maintenance and safety.

* IMPORTANT REQUIRED INFORMATION & RESPONSE: If the answer to any of the above questions is "Fail", the equipment has failed certification. A statement of the plan of action to be taken, with date to be completed, needs to be provided on attached sheet under "Response Comments" (attach additional sheets to explain corrective action if necessary):

Inspector Certification - This grease trap has • PASSED • FAILED certification.

I _____ of _____ (print name of inspector) (print company name)

certify that the above listed facility has a _____ gallons per minute / _____ pound capacity grease trap. I have examined the grease trap and provided the above information.

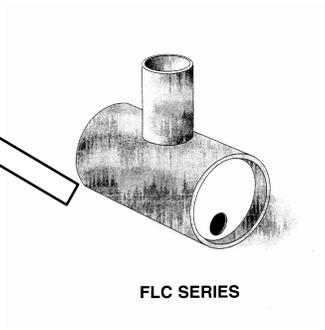
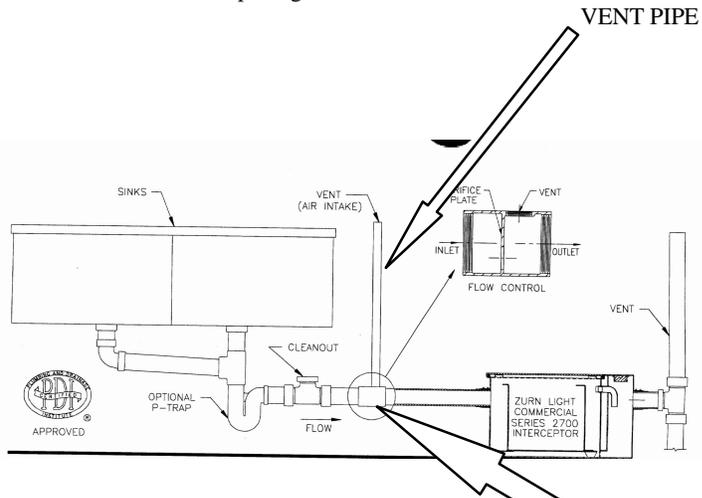
_____, _____, _____ (signature) (date) (phone number)

Facility Owner/Manager Certification

I _____ (print name) certify to the best of my knowledge the above statements to be true and correct. _____ (signature) _____ (date)

SUBMIT ORIGINAL CERTIFICATION FORM TO: Metro Water Services, FOG Control Program, 1360 County Hospital Road, Nashville, TN 37218

Under the Sink Grease Trap Diagram



FLOW RESTRICTOR (Key component)

RESPONSE COMMENTS (required if "Fail" checked, identify problem, corrective action and provide planned date of corrective action)