

Annual Kitchen Inspection: What to Expect!

On an annual basis, PCWRA conducts kitchen facility inspections on all Food Service Establishments (FSEs). These inspections typically take no more than 30 minutes for smaller facilities and may last up to 60 minutes for larger facilities. A PCWRA inspector will contact your facility to set up an appropriate date and time for the inspection.



What do kitchen inspections consist of?

The main purpose of kitchen inspections is to ensure that Best Management Practices (BMPs) are being properly implemented. Other aspects include the following:

- Identification and description of plumbing fixtures
- Identification of FSE grease reduction procedures
- Identification of FSE grease rendering container, where applicable
- Identification of bacterial or enzymatic uses
- FSE seating capacity
- FSE hours of operation
- FSE schedule of routine drain line maintenance

*Please Feel Free to Contact Us
With Any Questions or If You
Would Like a List of the Grease
Interceptor Pumping Companies.*



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*Fats, Oils and Grease Program:
(FOG)*



*For the Service Area of
Castle Rock, Castle Pines &
Castle Pines North.*

Best Management Practices for Food Service Establishments

INSTALL A GREASE INTERCEPTOR:

The best line of defense against FOG (Fats, Oils and Grease) is to install a grease interceptor. A grease interceptor is a catch basin/storage system that helps prevent FOG and food solids from entering the sewer system. See diagram to the right of a PCWRA approved grease interceptor.

MAINTAIN GREASE INTERCEPTOR:

Grease interceptors are required to be pumped out and cleaned on a quarterly basis, or, when the interceptor accumulates more than 25%, by volume, of FOG, whichever occurs more frequently. Grease interceptors are required to be pumped by a grease hauler that is registered with PCWRA. Waste grease manifests are required to be retained for three years. For a list of approved haulers, contact PCWRA.

DISHES & FOOD WASTE:

Scrape dishes into the garbage. "Dry wipe" pots, pans, dishware and work areas before washing to remove grease and food wastes. Dispose of food wastes directly into the trash or garbage and not in the drain.



SEGREGATION & COLLECTION OF WASTE COOKING OIL & GREASE:

PCWRA requires all waste cooking oil and grease to be collected, segregated and stored properly in waste grease bins (WGBs) or similar devices. WGBs are required to be maintained to ensure that they do not leak and are weather tight.



KITCHEN SIGNAGE:

Signs shall be posted above all sinks prohibiting the discharge of oil, grease and food waste down the drain.

INSTALLATION OF DRAIN SCREENS:

All drainage pipes in food preparation areas are required to have drain screens installed. This includes kitchen sinks, floor drains and mop sinks. Drain screens should be cleaned as needed.

