

UNION COUNTY

DEPARTMENT OF PUBLIC WORKS

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What to expect during your inspection?

In order to better serve you, we want to provide an outline to assist you in preparing for an inspection of your Food Service Establishment (FSE) regarding Union County Public Work's Fats, Oils and Grease Control Program.

Upon the arrival of the Utility Compliance Staff, you will be requested to:

1. Provide your grease interceptor/trap/receptacle service records to ensure you are meeting the minimum maintenance and record keeping requirements of Union County's FOG Policy.
2. The compliance staff will then require access to walk through the kitchen/food prep area to verify fixtures and to ensure sink/floor drains are in good condition.
3. Next will be the examination of your grease trap/ interceptor/receptacle. Due to this device being on private property it is the responsibility of the FSE owner/representative to provide access to the grease trap/interceptor/receptacle.
4. The conclusion of the inspection will be time for the owner/representative to ask questions or express their concerns.

We understand how busy your food establishment can be and we will try our best to avoid inspecting during "rush" hours. Following these three steps will ensure a quick and easy inspection!