

Restaurant Drain Prevention Checklist

A practical record for kitchen, wash-up and external drainage maintenance.

Daily controls

☐	Food solids kept out of sinks	Notes: _____
☐	Fats, oils and grease handled separately	Notes: _____
☐	Strainers and screens checked	Notes: _____
☐	Overflow or odour reported promptly	Notes: _____

Planned checks

☐	Grease equipment maintenance recorded	Notes: _____
☐	External covers visually checked	Notes: _____
☐	Recurring slow points logged	Notes: _____
☐	Drain plan and access kept available	Notes: _____

Contractor information

☐	Trading hours and access shared	Notes: _____
☐	Hygiene controls agreed	Notes: _____
☐	Waste arrangements confirmed	Notes: _____
☐	Findings and recommended follow-up retained	Notes: _____

Keep this resource with the CCTV survey, accepted scope, revisions, completion footage and written handover information.