

Plumbing & Drain Compliance

Restaurant Health Inspection Checklist

Use this checklist before your next inspection to avoid plumbing-related violations, backups, odors, and shutdown risks.

HIGH-RISK ITEMS (These can trigger violations fast)

- No floor drain backups (no standing water)
- No slow drains in dishwashing or prep areas
- No sewer odors in kitchen or restrooms
- No grease line backups during rush hours
- No leaks under any sinks or near walls

KITCHEN SINKS & DRAINS

- 3-compartment sink drains properly
- Hand sink drains properly + hot/cold works
- Prep sinks drain properly
- No gurgling sounds from drains
- No water pooling around sink bases

GREASE / FOG (Fats, Oils, Grease)

- No grease smell coming from drains
- No recurring clogs (weekly/monthly)
- Grease-heavy lines flowing normally
- Floor drains near fryers are draining correctly

RESTROOM PLUMBING

- Toilets flush properly (no weak flush / overflow risk)
- Restroom sinks drain properly
- No sewer smell in restrooms
- No leaks under restroom sinks

Need Help Fast?

If you have slow drains, backups, grease odors, or inspection concerns, we can help.

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Serving All San Diego County

HOT WATER / WATER HEATER

- Hot water available during peak hours
- No temperature swings
- No leaking water heater
- No rust-colored water

BACKFLOW

- No visible leaks at backflow assembly
- Water pressure is stable
- No cross-connection concerns near mop sinks / hoses

FINAL WALK-THROUGH (10 minutes before inspection)

- Run water in all sinks for 30 seconds
- Check floor drains for flow + odor
- Confirm no active drips under cabinets
- Flush toilets + run restroom sinks
- Confirm dish area drains fast

