

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



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

Need Help Fast?

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

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