UNIVERSITY OF MINNESOTA
Environmental Health & Safety

Monthly Tank and Container Inspection Form
UMM-Dining Services

Month, Year:

Instructions: This form is specific to the operational area noted above. Complete this inspection form monthly for each regulated tank or container in the operational area at the Facility for proper operation, damage, leaks and suitability for continued service. Regulated tanks that has a capacity of more than 55 gallons, including above-ground and under-ground storage tanks used for any chemical; bulk and waste oil containers; and grease dumpsters. Forward completed checklists monthly to campus EHS staff; EHS staff maintains inspection documentation onsite for years (10 years for USTs) from the date of the inspection.

Date and time of inspection:	Name of inspector:

Part A. Tank /Container Visual Check

Review all containers and tanks, piping and associated equipment and indicate whether the following criteria are met. Indicate "Yes", "No" or "N/A" for each item. For any answer indicated as "No", indicate specific finding, corrective action(s) required, along with the date, time and person(s) notified of actions required.	GD001 Used Food Grease (265)								Other:	Other:
1. Labels and signage for reservoir is in place, legible and accurate.										
2. Exterior of reservoir, including paint and coatings, is in good condition, with no evidence of leaking around the reservoir, concrete pad or ground.										
3. Above-ground piping, valves, pumps, sensors and associated equipment are in good condition with no evidence of leaking.										
4. Foundations and supports are structurally sound, free from corrosion and other damage, and in good condition.										
5. There are no other conditions that should be addressed for continued safe operation or that may affect the site SPCC plan.										
6. Information on site map & list is complete and accurate.										

Findings/Comments: