

Grease Effectivity

Self-Assessment Checklist — Step 6 Of 10

PRIMARY RISK

Contamination and over/under-application

GOVERNS

Grease storage, handling and application volume

FEEDS INTO

Step 7 (Contamination Control)

Oil can be filtered clean again. Grease, once contaminated, generally can't be. This checklist is a fillable PDF: click each box below to tick it, save your progress, and share the completed form with your reliability lead.

IS GREASE ACTUALLY CONTROLLED, OR JUST APPLIED?

- ☐ Is bulk grease transfer avoided in favour of cartridge or automated systems where possible?
- ☐ Are bulk drums sealed with a proper follower plate and pump — never open-scooped?
- ☐ Is grease volume measured with a digital or ultrasonic tool, not judged by feel?
- ☐ Is each machine's grease type matched to its actual load, speed and temperature?
- ☐ Are grease routes scheduled by equipment criticality, not walked at random?
- ☐ Is grease equipment colour-coded to prevent cross-contamination between products?

HOW TO READ YOUR RESULT

4–6 checked: Grease application is precise and measured. Focus on sustaining route discipline as criticality tiers evolve.

2–3 checked: Some precision tools are in place but volume or routing still relies on habit. Close that gap first.

0–1 checked: Grease mistakes rarely get a second chance — a contaminated batch is usually a discarded batch.

HOW THIS FITS INTO LUBRICATION RELIABILITY™

Precision transfer in Step 5 protects the oil in your system. Step 6 protects the grease — and because grease contamination is rarely reversible, this is the step where prevention matters more than correction. Get it right, and Step 7's contamination controls are defending a lubricant that was clean going in.

NOTES / ACTION ITEMS

COMPLETED BY

DATE

Ready to optimise your grease lubrication process?

Request a free Lubrication Assessment at lubretec.com/contact or call +32 3 312 24 73.