

City of Sparks ECS Grease Interceptor Sizing Worksheet

Project: _____ Calculated By: _____ Date: _____

Address: _____ Company: _____

Instructions:

The following formula is the Grease Interceptor Sizing Formula as defined by per the Uniform Plumbing Code - Appendix H
Follow the steps to determine grease interceptor size.

$$\begin{array}{ccccccccc}
 \text{Number of Meals} & \times & \text{Waste Flow} & \times & \text{Retention} & \times & \text{Storage Factor} & = & \text{Interceptor Size} \\
 \text{Per} & & \text{Rate} & & \text{Time} & & & & \\
 \text{Peak Hours} & & & & & & & & \\
 \hline
 \boxed{} & & \boxed{} & & \boxed{} & & \boxed{} & & \boxed{} \\
 \text{Step \#1} & & \text{Step \#2} & & \text{Step \#3} & & \text{Step \#4} & & \text{Step \#5}
 \end{array}$$

Step #6 Recommended Minimum Size Grease Interceptor:

1	<p>Number of Meals Per Peak Hour Recommended Formula:</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="text-align: center;">Seating Capacity</td> <td style="text-align: center;">x</td> <td style="text-align: center;">Meal Factor</td> <td style="text-align: center;">=</td> <td style="text-align: center;">Number of Meals Per Peak Hour</td> </tr> <tr> <td style="text-align: center;">Enter seating</td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td style="text-align: center;"><input style="width: 100%; height: 40px;" type="text"/></td> <td></td> <td style="text-align: center;"><input style="width: 100%; height: 40px;" type="text"/></td> <td></td> <td style="text-align: center;"><input style="width: 100%; height: 40px;" type="text"/></td> </tr> <tr> <td style="text-align: center;"><u>Establishment Type</u></td> <td></td> <td style="text-align: center;"><u>Meal Factor</u></td> <td></td> <td></td> </tr> <tr> <td style="text-align: center;">Fast Food</td> <td></td> <td style="text-align: center;">1.33</td> <td></td> <td></td> </tr> <tr> <td style="text-align: center;">Restaurant</td> <td></td> <td style="text-align: center;">1.00</td> <td></td> <td></td> </tr> <tr> <td style="text-align: center;">Leisure Dining</td> <td></td> <td style="text-align: center;">0.67</td> <td></td> <td></td> </tr> <tr> <td style="text-align: center;">Dinner Club</td> <td></td> <td style="text-align: center;">0.50</td> <td></td> <td></td> </tr> </table>	Seating Capacity	x	Meal Factor	=	Number of Meals Per Peak Hour	Enter seating					<input style="width: 100%; height: 40px;" type="text"/>		<input style="width: 100%; height: 40px;" type="text"/>		<input style="width: 100%; height: 40px;" type="text"/>	<u>Establishment Type</u>		<u>Meal Factor</u>			Fast Food		1.33			Restaurant		1.00			Leisure Dining		0.67			Dinner Club		0.50			Notes:
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2	<p>Waste Flow Rate Condition:</p> <table style="width: 100%;"> <tr> <td style="width: 40%;"><input type="radio"/> a. With a Dishwashing Machine</td> <td style="text-align: right;">6 Gallon Flow</td> </tr> <tr> <td><input type="radio"/> b. Without Dishwashing Machine</td> <td style="text-align: right;">5 Gallon Flow</td> </tr> <tr> <td><input type="radio"/> c. Single Service Kitchen</td> <td style="text-align: right;">2 Gallon Flow</td> </tr> </table>	<input type="radio"/> a. With a Dishwashing Machine	6 Gallon Flow	<input type="radio"/> b. Without Dishwashing Machine	5 Gallon Flow	<input type="radio"/> c. Single Service Kitchen	2 Gallon Flow	Notes:																																		
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3	<p>Retention Time</p> <p><input type="radio"/> Commercial Kitchen Waste Dishwasher 2.5 Hours</p> <p><input type="radio"/> Single Service Kitchen Single Serving 1.5 Hours</p>	Notes:																																								
4	<p>Storage Factor</p> <table style="width: 100%;"> <tr> <td style="width: 50%;">Kitchen Type</td> <td style="text-align: right;">Storage Factor</td> </tr> <tr> <td>a. Fully Equipped Commercial Kitchen</td> <td></td> </tr> <tr> <td>Hours of Operation</td> <td></td> </tr> <tr> <td><input type="radio"/> 8 Hours</td> <td style="text-align: right;">1</td> </tr> <tr> <td><input type="radio"/> 12 Hours</td> <td style="text-align: right;">1.5</td> </tr> <tr> <td><input type="radio"/> 16 Hours</td> <td style="text-align: right;">2</td> </tr> <tr> <td><input type="radio"/> 24 Hours</td> <td style="text-align: right;">3</td> </tr> <tr> <td><input type="radio"/> b. Single Service Kitchen</td> <td style="text-align: right;">1.5</td> </tr> </table>	Kitchen Type	Storage Factor	a. Fully Equipped Commercial Kitchen		Hours of Operation		<input type="radio"/> 8 Hours	1	<input type="radio"/> 12 Hours	1.5	<input type="radio"/> 16 Hours	2	<input type="radio"/> 24 Hours	3	<input type="radio"/> b. Single Service Kitchen	1.5	Notes:																								
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5	<p>Calculate Liquid Capacity Multiply the values obtained from step #1, #2, #3, and #4. The result is the approximate grease interceptor for this application</p>	Notes:																																								
6	<p>Select Grease Interceptor Using the approximate required liquid capacity from step #5, select an appropriate size as recommended by the manufacturer. Sparks Environmental Control Section requires a 750 gallon minimum size.</p>	Notes:																																								