

UNITY TOWNSHIP MUNICIPAL AUTHORITY

Fats, Oil, Grease (FOG) Pretreatment Rules & Regulations



**Unity Township Municipal Authority
370 Pleasant Unity Mutual Road
Greensburg, PA 15601**

Version 1.0

UNITY TOWNSHIP MUNICIPAL AUTHORITY
RULES AND REGULATIONS:
FATS, OIL, GREASE (FOG) PRETREATMENT REQUIREMENTS

Table of Contents

Section 1: Introduction.....	3
Section 2: Additional Definitions	3
Section 3: FOG Pretreatment System Requirements; Installation	4
Section 4: Permit Requirements.....	5
Section 5: System Operation Requirements.....	6
Section 6: Maintenance of FOG System.....	7
Section 7: Cleaning Frequency	9
Section 8: Right of Entry; Authority Inspection; Fees.....	10
Section 9: Costs.....	10
Section 10: Plumbing to be in Good Repair	10
Section 11: Violations and Penalties.....	11
Section 12: Modifications and Amendments	11
Grease Interceptor Sizing Worksheet	12
Grease Interceptor Diagram	13

Section 1: Introduction

The purpose of these specifications and procedures is to outline the wastewater pretreatment requirements for Food Service Establishments (FSE), Subject Establishments (SE), and other facilities that discharge Fats, Oils, and Grease (FOG) in their wastewater flow. All new and existing facilities that generate and discharge FOG in their wastewater flow shall install, operate, and maintain a FOG pretreatment system. The requirements of this section shall supplement and replace, all other Authority *Rules and Regulations and Specifications for the Construction of Sanitary Sewer Lines and Appurtenances*.

These regulations herein shall apply to any and all FSE/SEs, food preparation facilities, commercial kitchens or other establishments producing or discharging FOG. These FOG pretreatment regulations shall not apply to food preparation activities for private, domestic residential purposes.

Section 2: Additional Definitions

The following terms and phrases shall have the designated meanings in the context of this Appendix.

AUTHORITY OR UTMA – Unity Township Municipal Authority.

FOG – Fats, Oils, and Greases (“FOG”) is composed of organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules; commonly understood as the fats, oils, and grease created a by-product of cooking/preparing food. All are sometimes referred to herein as “grease” or “greases.”

FOG ADMINISTRATOR – Unity Township Municipal Authority, and those responsible for the enforcement of this article.

FOG PRETREATMENT SYSTEM – shall mean the same as Grease Interceptor or Grease Trap, as may be required by the Authority.

FIXTURES – receptacles or a device that is either permanently or temporarily connected to the water distribution system of the premises and demands a supply of water there-from; discharges waste water, liquid-borne waste materials or sewage either directly or indirectly to the drainage system of the premises; or requires both a water supply connection and a discharge to the drainage system of the premises.

FOOD SERVICE ESTABLISHMENT (FSE) – any establishment which prepares and/or packages food or beverages for sale or consumption, on or off site, with the exception of private residences. Food service establishments shall include, but are not limited to: food manufacturers, food packagers, restaurants, grocery stores, bakeries, lounges, hospitals, hotels, nursing homes, churches, schools, and all other food service establishments not listed above. When used in these regulations, FSE shall include any establishment subject to the FOG Pretreatment Requirements of this Appendix.

GREASE INTERCEPTOR – a tank mechanism with a flow rate greater than 35 gallons per minute which is installed underground outside the structure being served and which extracts grease content, or FOG, from sanitary wastewater prior to the discharge of said wastewater into the sanitary wastewater collection system owned and/or operated by the UTMA.

GREASE TRAP – a tank mechanism with a flow rate of 35 gallons per minute or less which is installed in the sanitary wastewater drainage system of an individual premises, which mechanism extracts grease content, or FOG, from sanitary wastewater prior to the discharge of said wastewater into the sanitary wastewater collection system owned and/or operated by the UTMA. Grease traps shall be rated at a minimum of 22.5 gallons per minute.

SUBJECT ESTABLISHMENTS (SE)- include but not limited to any non-residential properties that do automotive service/repairs, car washes, automotive/motorcycle/tractor/off-road vehicle dealerships/service centers, machine shops, welding shops, or any other establishments that produce sand, grit, metals, grease, oils, or fat byproduct that would be discharged into the POTW.

TOWNSHIP – Township of Unity.

Section 3: FOG Pretreatment System Requirements; Installation

- (1) **All FSEs or other subject establishments under these Regulations shall install and maintain an exterior underground, grease interceptor, with a minimum 500-gallon capacity but no more than 2,000-gallon capacity.** All FOG Pretreatment Systems shall conform to the Plumbing and Drainage Institute G-101 (PDI G101), Uniform Plumbing Code (UPC), and/or the International Plumbing Code (IPC). Using the provided UPC sizing worksheet will assist in determining the correct size for grease interceptors/traps. When the calculation results in a size between two available options, always select the next size up (minimum 500-gallon capacity). The proposed system and its installation details must be submitted to and approved by the Authority, along with the applicable FOG Permit Application, and subject submission fee.
- (2) It shall be unlawful for any person to engage in the nondomestic preparation of food or the washing of dishes used to serve food for nondomestic consumption without a properly installed, operational and regularly maintained underground grease interceptor to separate, remove, collect and contain grease content from wastewater prior to the discharge of said wastewater into the sanitary wastewater collection system owned and/or operated by the UTMA. The system shall be installed and maintained in accordance with the requirements of UTMA Regulations or which may otherwise be determined as necessary by the Authority and/or Township Ordinances. All applicable County, State and local plumbing/building codes shall be followed during the installation of the FOG Pretreatment System. All FOG Pretreatment Systems, new or existing, must be approved by the UTMA Management and/or Engineer, and UTMA reserves the right to implement FOG-related standards greater than those imposed by state, county, and/or other local municipal entities.

- (3) Additionally, it shall be unlawful for any FSE or subject establishment to operate such FOG Pretreatment System without a valid and current FOG Permit approved by the Authority.
- (4) All FOG Pretreatment Systems shall be of a type and capacity approved by the Authority and shall be located as to be readily and easily accessible for cleaning and inspection. In the maintenance of such interceptors, the owner shall be responsible for the proper removal and disposal by appropriate means of the captured material and shall maintain records of the dates and means of disposal which are subject to review by the Authority. Grease interceptors will be required to be installed outside, unless otherwise approved by the Authority, such as if installation on the outside of the structure is physically impossible due to geographic and physical characteristics of the property. If alternative installation is approved, owners/customers are still required to comply with all proper maintenance and other requirements, including reporting and regular cleaning, at their sole cost.
- (5) The Authority reserves the right to require any UTMA customer that generates greases or oils to install a larger, satisfactory FOG Pretreatment System, of type and capacity, where the Authority deems it necessary due to the anticipated volume of FOG. Such interceptors shall be designed in general conformance with PDI G-101, UPC, IPC and shall provide a minimum detention time of 30 minutes with all fixtures discharging simultaneously.
- (6) It shall be unlawful for any customer or user to discharge into the sewer system in any manner that is in violation of these regulations, or of any condition set forth therein. Additionally, a person commits an offense if the person causes or permits the plugging or blocking of or otherwise interferes with or permits the interference of a grease interceptor or the sewer system, including alteration or removal of any flow constricting devices so as to cause flow to rise above the design capacity of the grease interceptor.
- (7) Failure to comply with proper maintenance or other requirements will result in revocation of the approved system and the establishments FOG Permit denied/withdrawn

Section 4: Permit Requirements

- (1) All FSE/SEs, new or existing, must have a valid FOG Permit approved by the Authority in order to discharge into the UTMA sanitary sewer system. Permits must be renewed yearly following the submission of the prior year's cleaning/inspection log, as provided below, and subsequent annual inspection by the Authority.
- (2) All new FSE/SEs shall complete a FOG Permit Application on the forms provided and include the design and specifications for the FOG Pretreatment System as part of the sewer connection application as described in the Authority's Specifications.
- (3) Newly built FSE/SEs or renovated existing FSE/SEs shall install a properly sized oil and grease interceptor outside as stated in Section 3, Subsection 1, on the sewer line from the facility.

- (4) For all existing FSE/SEs with existing Pretreatment Systems as of or prior to this adoption.
- a. Entities with existing systems must fill out an application for permit if they have not already done so.
 - b. All existing FSE's which have an appropriate existing FOG Pretreatment System may keep their existing System in operation upon approval of their FOG Permit Application. If upon review and inspection, the existing pretreatment system is found to be unsatisfactory, or in need of repair or replacement, a permit will be issued only after the corrective action has been inspected and approved by the Authority.
 - i. All existing FSE's which require a new FOG Pretreatment System in order to comply with these regulations as determined by the Authority, shall submit an application for the installation of a new proposed FOG Pretreatment System on the forms provided. The application shall be in accordance with the Authority's Specifications.
- (5) An existing FSE/SE's FOG prevention procedure may be evaluated at any time by the FOG Administrator. If the FOG Administrator determines a producer requires a grease interceptor the FSE/SE shall have a maximum of sixty (60) days to install a properly sized grease interceptor by a qualified installation company, subject to the approval of the Authority.
- (6) FSE/SEs must keep on site a current cleaning and inspection log of the FOG Pretreatment System. At a minimum, such log shall include the date, time, who did the cleaning, volume of waste disposed of, location of disposal, and manifest if done by an outside hauler. In order for an FSE's FOG permit to remain current and valid. Permit renewals shall require submission of the prior year's cleaning log. A minimum of three (3) years cleaning and inspection records must be maintained.
- (7) All establishments under these regulations must show proof of contract of an existing Maintenance/FOG Agreement they have entered into for the management, cleaning, hauling, and/or disposal of FOG from the establishments pretreatment system, to be provided with FOG Permit Applications and renewals.

Section 5: System Operation Requirements

- (1) The FOG Pretreatment System shall be installed on a separate building drain line connected to only those fixtures or drains which would allow fats, oils, and grease to be discharged. This shall include, but not limited to:
- a. Pot sinks;
 - b. Pre-rinse sinks;
 - c. Any sink into which fats, oils and grease are likely to be introduced;
 - d. Soup kettles or similar devices;
 - e. Workstations;
 - f. Floor drains or sinks into which kettles may be drained;
 - g. Automatic hood wash units; and
 - h. Any other fixtures or drains that is likely to allow fats, oils and grease to be discharged.

- (2) Fixtures that shall not to be discharged to a grease trap or interceptor
 - a. Hand sinks
 - b. Salad prep sinks
 - c. Ice machine drains
 - d. Toilets & Urinals
 - e. Other similar sanitary fixtures
- (3) FOG Pretreatment System shall have a minimum of two compartments. The interceptor shall be of the two-compartment type with 2 Tee baffles installed (Inlet and Discharge pipe of the pretreatment system) and a baffle wall installed in the middle of the tank, see attached Grease Interceptor Diagram. Must have sampling ports as required by the Authority, and shall be water tested in accordance with testing procedures for sanitary manholes.
- (4) A grease interceptor shall be watertight and constructed of precast concrete, or other durable material. It shall be located so as to be accessible for convenient inspection and maintenance. No permanent or temporary structures or containers shall be placed directly over the FOG Interceptor. FOG Interceptors installed in areas subject to traffic shall be designed to accommodate traffic loading.
- (5) Separate cleanout covers shall be provided over the inlet and outlet of the FOG Interceptor as to provide easy access for inspection and cleaning. Cleanout ports shall be fitted with manhole extensions to grade. In areas subject to traffic, the extensions shall be ductile iron frames and round manhole covers with a minimum of 22-inch access hole.
- (6) The use of chemical or biological additives for the cleaning of grease traps or interceptors are **prohibited**. Biological additives work by breaking down FOG into smaller particles, a process called emulsification. This allows the particles to travel further into the publicly owned treatment works (POTW), rather than being separated and contained within the FOG Pretreatment System. Chemical treatments such as drain cleaners, acids, degreasers (other than normal dishwashing detergents), or any other type of chemical solvent designed to dissolve or remove grease shall not be allowed to enter FOG Pretreatment System.
- (7) No solid waste device, such as waste grinders, disposal, potato peelers, etc., shall discharge through the grease trap or grease interceptor. Only potential grease laden fixtures may discharge through the trap or interceptor. No food/waste grinder of any kind shall discharge to the FOG Pretreatment System without being preceded by a solids interceptor.
- (8) FOG Pretreatment Systems shall be installed at an appropriate location along the sewer line between the facility and the lines entry into the main public sewer line. An inspection site tee shall be installed between the interceptor discharge and connect to the public sewer system. All installations shall be in accordance with Unity Township Municipal Authority Rules & Regulations and Construction Specifications.

Section 6: Maintenance of FOG System

- (1) All FOG Pretreatment Systems shall be maintained and kept in good working order at all times. The grease interceptor or grease trap shall limit the amount of grease discharged into the sewer system to levels not exceeding those permitted by the Authority.

- (2) The FSE/SE is responsible for cleaning and or having the FOG Pretreatment Systems cleaned on a regular basis and maintained so as not to discharge fats oils and grease which exceed the discharge limitation of 100 mg/L, pursuant to testing-methodology acceptable to the Authority. At no time shall an FSE/SE discharge or cause to be discharged any quantity of FOG to the UTMA sanitary sewer system that exceeds the discharge limitation of 100 mg/L, or which otherwise impedes or obscures proper flow or operation of lines.

If FOG or implications of same are apparent to the Authority, then customer will be immediately issued a Notice of Violation and appropriate penalties and/or remedies will be applied.

Variances may be considered by the Authority from time to time.

*The Authority reserves its rights under the following sections: Section 3 Subsection 1 and Section 6 Subsection 2.

- (3) All FOG related discharge must enter the Fog control equipment from the designed inlet pipe. FOG discharge shall not exceed 140°F entering the FOG Pretreatment System and shall not exceed 104°F leaving; this is to ensure all FOG is being captured in the control equipment. If deemed necessary a drain tempering valve (DTV) shall be installed to mix cold water with hot drain water to lower the discharge temperature of the fixture to under 140°F. Installation of flow-control devices to manage the amount of flow entering the FOG Pretreatment System preventing the system from being overloaded, which could cause FOG to escape.
- (4) It shall be the duty and responsibility of any property owner, lessee or agent of any restaurant to regularly clean before their capacity is exceeded and inspect the grease interceptor or grease trap. Such efforts shall be accomplished with a duly qualified business or company. A written record shall be kept on site of all inspections and grease removal. A minimum of 3 years of records shall be maintained.
- a. The inspection report shall, at a minimum, list the company name, company representative, address and phone number of the company, the method and frequency of cleaning schedule and the date of cleaning/inspection. Such records shall be presented to the Authority upon request. A more frequent cleaning/inspection schedule shall be required to be performed at the property when it is determined by the Authority that the property is discharging excessive amounts of grease to the sewer system.
 - b. Inspection reports are to be submitted to the Authority annually upon the Authority's annual inspection in order to obtain renewal of the FSE/SEs FOG Permit
- (5) Unity Township Municipal Authority has the authorization to request random samplings for the testing of grease traps in restaurants and food preparation facilities. Said testing shall require the grease trap samples to be sent to a laboratory.
- (6) It shall be the responsibility of any owner, lessee or agent of any owner/customer who fails the laboratory analysis involved with the grease-trap testing to pay the administrative costs

that the Unity Township Municipal Authority incurred as a result of the test. Said administrative cost shall be in addition to any other fines or penalties that may be assessed in accordance with this article.

- (7) Grease Traps It is recommended that all grease traps be cleaned at regular intervals based on past cleaning inspections. The sides, bottom, and baffles shall be scraped to remove all solids. After cleaning, clear wastewater removed from the trap may be replaced back into the trap. Contents removed from the interceptor shall be hauled or disposed of off-site in accordance with all County, State, and Local regulations that may apply.
- (8) Grease Interceptors. All grease interceptors shall be pumped entirely at 25% total volume of accumulated solids and grease waste. No partial pumping or skimming shall be allowed. The sides, bottom, and baffles shall be scraped to remove all solids. Contents removed from the interceptor shall be hauled and disposed of off-site in accordance with all County, State, and Local regulations that may apply. It is recommended that all grease interceptors be pumped at regular intervals based on past cleaning inspections. The sides, bottom, and baffles shall be scraped to remove all solids. Contents removed from the interceptor shall be hauled or disposed of off-site in accordance with all County, State, and Local regulations that may apply.

Section 7: Cleaning Frequency

- (1) FOG control equipment must be maintained professionally and regularly before their capacity is exceeded. Here are the specific service intervals:
 - a. Indoor grease traps: must be serviced every 15 days.
 - b. Outdoor grease traps: must be serviced every 30 days.
 - c. Oil/water separators: must be serviced as frequently as needed to comply with these rules.
- (2) The Authority can inspect your device at any time and may require more frequent maintenance if deemed necessary. All users must comply with the Authority's decision regarding service frequency. An alternative cleaning schedule may be approved by the Authority, but only if you meet the following requirements:
 - a. Owner of the subject property must schedule a facility inspection with the Authority.
 - b. During the inspection, the owner must provide all maintenance records for all of the FOG control equipment.
 - c. Provide a plumbing schematic of all fixtures and drains to the Authority Inspector; this allows the inspector to know where the sewer lines should go during the inspection.
 - d. Must schedule a dye test, water temperature test, CCTV, and Fog Control equipment cleaning while the Authority Inspector is present to ensure everything is functioning as it should and that the waste from the facility is going to the proper destination.
 - e. Must make any and all repairs to FOG control equipment within sixty (60) days of finding a defect.
 - f. Certify compliance with Best Management Practices (BMPs) by signing a quarterly form.

- g. If the facility fails any FOG inspection the alternative cleaning schedule shall be revoked and the facility will be required to follow the forementioned cleaning schedule.

Section 8: Right of Entry; Authority Inspection; Fees

- (1) Right of Entry. The Authority or its designee, bearing proper identification, shall be permitted to enter any premises at any reasonable time for the purpose of inspection of facilities and/or records to ensure compliance with the provisions of these Rules and Regulations. In addition to the required annual Authority inspection, the Authority may make random, unannounced visits for inspection of FOG Pretreatment Systems or record logs in order to verify compliance with applicable requirements and regulations.
- (2) Annual Inspection by Authority. All FOG Pretreatment Systems located on premises subject to this Article shall be inspected *at least* annually by the Authority. Such annual inspection, and subject approval by the Authority, shall be required for the currency/renewal of an FSE/SEs FOG Permit. The Authority retains the right to inspect systems as frequently as the Authority Manager or Engineer deem necessary to ensure compliance and proper operation of the sanitary sewage system.
- (3) Fees. All other fees, not provided herein, fees for application, operation, enforcement, administration, reimbursement of costs, or any other matter pursuant to this Article shall be as set from time to time by the Authority and made available to the public.

Section 9: Costs

All costs and related expenses associated with the installation, connection, maintenance, and inspection of the FOG Traps/Interceptor(s) shall be borne by the establishment. The establishment shall indemnify the Authority and its Agents for any loss or damage that may directly or indirectly occur to UTMA due to the installation, connection, maintenance, replacement, and inspection of the FOG Pretreatment System.

If the Authority discovers the buildup of grease or other obstructions in the establishment's lines, the Authority will notify the establishment for prompt corrective action. If the establishment fails to take corrective action, the Authority shall have the right to provide for the cleaning or other required maintenance of the lines, with the establishment/property owner responsible for such costs, with the same to be billed directly to the establishment for reimbursement, and/or placed as a lien on the property.

If the Authority discovers the build-up of grease or other damage caused to the Authority's portion of the line which the Authority determines to be a result the establishment's discharge of FOG, the establishment will be responsible for such costs of repair or maintenance to correct the damage caused by the establishment/property owner's mismanagement of discharge.

Section 10: Plumbing to be in Good Repair

Every building or room occupied or used as a food preparation facility or restaurant shall be well drained. All soil pipes, waste pipes, drains or other plumbing fixtures shall be of adequate size to

enable a passage of any waste intended to pass through it to the main public sewer. All drains, sewers, waste and soil pipes, traps in water and gas pipes shall at all times be kept in good repair and order so that no gasses or odor shall escape therefrom and so that the same shall not leak, and all vent pipes shall be kept in good order and repair and free from obstruction.

Section 11: Violations and Penalties

Any violation of the provisions of this Section will be subject to the following penalties or which may be otherwise provided for in the Unity Township Code of Ordinances: (FOG Enforcement Response Plan)

- (1) Whosoever violates any of the provisions of this Section shall, upon conviction thereof, be sentenced to pay a fine of up to \$1,000 for each offense plus costs of prosecution and, in default of payment of such fine and cost of prosecution, shall be imprisoned for a period not exceeding 30 days. Each day that a violation continues shall be deemed a separate offense.
- (2) Whosoever violates any of the provisions of this article shall cease to discharge or infiltrate or permit the discharge or infiltration of the violating materials and substances upon receiving 30 days' notice, in writing, to do so. In case the violator neglects or refuses to do so, in addition to the fines set forth above, Unity Township may proceed to have the violating system disconnected and the cost thereof, together with the penalty of 10% additional thereto, may be collected from the violator in the manner now provided by law. In addition to the penalties provided above, the UTMA shall have the right to proceed to the court of competent jurisdiction to enforce.
- (3) Whosoever fails the laboratory analysis involved with the grease-trap testing shall pay the administrative fees within 30 days of notice. Any fees not paid within 30 days may initiate legal action for collection.

Section 12: Modifications and Amendments

The requirements of this Article may be modified from time to time by the Authority.

Grease Interceptor Sizing Worksheet

Grease Interceptor Sizing Worksheet

The Uniform Plumbing Code Formula

Company		Calculated By		Date	
Project		Location			

Follow these six simple steps to determine grease interceptor size.

	No of Meals Per Peak Hours	Waste Flow Rate	Retention Time	Storage Factor	Calculated Interceptor Size	Grease Interceptor
Enter Calculations > Here	<div style="border: 1px solid black; width: 60px; height: 30px;"></div>	X <div style="border: 1px solid black; width: 60px; height: 30px;"></div>	X <div style="border: 1px solid black; width: 60px; height: 30px;"></div>	X <div style="border: 1px solid black; width: 60px; height: 30px;"></div>	= <div style="border: 1px solid black; width: 60px; height: 30px;"></div>	<div style="border: 1px solid black; width: 60px; height: 30px;"></div>
	Step 1	Step 2	Step 3	Step 4	Step 5	Step 6

1	Number of Meals Per Peak Hour (Recommended Formula): <div style="display: flex; justify-content: space-around; align-items: center;"> <div>Seating Capacity</div> <div><div style="border: 1px solid black; width: 60px; height: 20px;"></div></div> <div>X</div> <div>Meal Factor</div> <div><div style="border: 1px solid black; width: 60px; height: 20px;"></div></div> <div>=</div> <div>Meals per Peak Hour</div> <div><div style="border: 1px solid black; width: 60px; height: 20px;"></div></div> </div> <div style="display: flex; justify-content: space-between;"> <div> Establishment Type: Fast Food (45 min) Restaurant (60 min) Leisure Dining (90 min) Dinner Club (120 min) </div> <div> Meal Factor 1.33 1.00 0.67 0.50 </div> </div>	Notes: 																
2	Waste Flow Rate: <table style="width: 100%;"> <tr> <th>Condition</th> <th>Flow Rate</th> </tr> <tr> <td>With a Dishwashing Machine</td> <td>6 Gallons</td> </tr> <tr> <td>Without a Dishwashing Machine</td> <td>5 Gallons</td> </tr> <tr> <td>Single Service Kitchen</td> <td>2 Gallons</td> </tr> <tr> <td>Food Waste Disposer Only</td> <td>1 Gallon</td> </tr> </table>	Condition	Flow Rate	With a Dishwashing Machine	6 Gallons	Without a Dishwashing Machine	5 Gallons	Single Service Kitchen	2 Gallons	Food Waste Disposer Only	1 Gallon	Notes: 						
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Commercial Kitchen Waste Dishwasher	2.5 Hours																	
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4	Storage Factor <table style="width: 100%;"> <tr> <th>Kitchen Type</th> <th>Storage Factor</th> </tr> <tr> <td>Fully Equipped Commercial</td> <td></td> </tr> <tr> <td>Hours of Operation</td> <td></td> </tr> <tr> <td>8 Hours</td> <td>1.00</td> </tr> <tr> <td>12 Hours</td> <td>1.50</td> </tr> <tr> <td>16 Hours</td> <td>2.00</td> </tr> <tr> <td>24 Hours</td> <td>3.00</td> </tr> <tr> <td>Single Service Kitchen</td> <td>1.50</td> </tr> </table>	Kitchen Type	Storage Factor	Fully Equipped Commercial		Hours of Operation		8 Hours	1.00	12 Hours	1.50	16 Hours	2.00	24 Hours	3.00	Single Service Kitchen	1.50	Notes:
Kitchen Type	Storage Factor																	
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12 Hours	1.50																	
16 Hours	2.00																	
24 Hours	3.00																	
Single Service Kitchen	1.50																	
5	Calculate Liquid Capacity Multiply the values obtained from step 1, 2, 3 and 4. The result is the approximate grease interceptor size for this application	Notes: 																
6	Select Grease Interceptor Using the approximate required liquid capacity from step 5, select an appropriate size as recommended by the manufacturer.	Notes: 																

Grease Interceptor Diagram

500 GALLON MINIMUM CAPACITY

500 GALLON
GREASE TRAP
H2O WHEEL LOADING

NOTES

1. Concrete 4000 P.S.I.
2. Reinforced with #4 rebar 12" on centers both ways
3. 6" holes for inlet & outlet piping
4. 4" T baffles to be provided by contractor
5. 2 layers of rebar in lid section for extra support
6. Risers and manhole covers are optional

