

# GREASE INTERCEPTOR SIZING WORKSHEET

The Uniform Plumbing Code Appendix H Formula

<b>Location:</b>	<b>Calculated by:</b>	<b>Date:</b>
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Follow these six steps to determine grease interceptor size

	No. of Meals Per Peak Hour	Waste Flow Rate	Retention Time	Storage Factor	Calculated Interceptor Size	Grease Interceptor (min. 750 gal)					
Enter Your Calculations Here >>	Step 1	x	Step 2	x	Step 3	x	Step 4	=	Step 5	=	Step 6

STEPS	CALCULATIONS	NOTES																						
1	<p><b>Number of Meals Per Peak Hour (Recommended Formula):</b></p> <table style="width: 100%; text-align: center;"> <tr> <td style="width: 33%;">Seating Capacity</td> <td style="width: 33%;">Meal Factor</td> <td style="width: 33%;">Meals per Peak Hour</td> </tr> <tr> <td style="border: 1px solid black; padding: 5px;">Step 1</td> <td style="text-align: center;">x</td> <td style="border: 1px solid black; padding: 5px;">Step 2</td> </tr> <tr> <td colspan="2"></td> <td style="text-align: center;">=</td> </tr> <tr> <td colspan="2"></td> <td style="border: 1px solid black; padding: 5px;">Step 3</td> </tr> </table> <p><b>Establishment Type</b></p> <table style="width: 100%;"> <tr> <td style="width: 60%;"></td> <td style="text-align: right;"><u>Meal Factor</u></td> </tr> <tr> <td>Fast Food (45 min.)</td> <td style="text-align: right;">1.33</td> </tr> <tr> <td>Restaurant (60 min.)</td> <td style="text-align: right;">1.00</td> </tr> <tr> <td>Leisure Dining (90 min.)</td> <td style="text-align: right;">0.67</td> </tr> <tr> <td>Dinner Club (120 min.)</td> <td style="text-align: right;">0.50</td> </tr> </table>	Seating Capacity	Meal Factor	Meals per Peak Hour	Step 1	x	Step 2			=			Step 3		<u>Meal Factor</u>	Fast Food (45 min.)	1.33	Restaurant (60 min.)	1.00	Leisure Dining (90 min.)	0.67	Dinner Club (120 min.)	0.50	
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5	<p><b>Calculate Liquid Capacity:</b></p> <p>Multiply the values obtained from Steps 1, 2, 3 and 4. The result is the approximate Grease Interceptor size for this application.</p>																							
6	<p><b>Select Grease Interceptor:</b></p> <p>Using the approximate required liquid capacity from step 5, select an appropriate size as recommended by the manufacturer and attach Cut Sheet as part of Plan Submittal / Review</p>																							

CITY OF DALY CITY, CALIFORNIA

N.S.M.C.S.D.

DRAWN BY : I.SINGH

GREASE INTERCEPTOR

DATE: 07/07

APPROVED BY: MP Sharma, CITY ENGINEER

STANDARD DRAWING NO. SS-6A