



CHAPTER 10

TRAPS AND INTERCEPTORS

1001.0 Traps Required.

1001.1 Each plumbing fixture, excepting those having integral traps or as permitted in Section 1001.2, shall be separately trapped by an approved type of waterseal trap. Not more than one (1) trap shall be permitted on a trap arm.

1001.2 One (1) trap may serve a set of not more than three (3) single compartment sinks or laundry tubs of the same depth or three (3) lavatories immediately adjacent to each other and in the same room if the waste outlets are not more than thirty (30) inches (762 mm) apart and the trap is centrally located when three (3) compartments are installed.

1001.3 No food waste disposal unit shall be installed with any set of restaurant, commercial, or industrial sinks served by a single trap; each such food waste disposal unit shall be connected to a separate trap. Each domestic clothes washer and each laundry tub shall be connected to a separate and independent trap, except that a trap serving a laundry tub may also receive the waste from a clothes washer set adjacent thereto. No clothes washer or laundry tub shall be connected to any trap for a kitchen sink.

1001.4 The vertical distance between a fixture outlet and the trap weir shall be as short as practicable, but in no case shall the tailpiece from any fixture exceed twenty-four (24) inches (610 mm) in length.

1002.0 Traps Protected by Vent Pipes.

1002.1 Each plumbing fixture trap, except as otherwise provided in this code, shall be protected against siphonage and back-pressure, and air circulation shall be assured throughout all parts of the drainage system by means of a vent pipe installed in accordance with the requirements of this code.

1002.2 Each fixture trap shall have a protecting vent so located that the developed length of the trap arm from the trap weir to the inner edge of the vent shall be within the distance given in Table 10-1, but in no case less than two (2) times the diameter of the trap arm.

1002.3 A trap arm may change direction without the use of a cleanout when such change of direction does not exceed ninety (90) degrees (1.6 rad). All horizontal changes in direction of trap arms shall comply with Section 706.3.

Exception: For trap arms three (3) inches (80 mm) in diameter and larger, the change of direction shall not exceed one hundred and

thirty-five (135) degrees (2.36 rad) without the use of a cleanout.

1002.4 The vent pipe opening from a soil or waste pipe, except for water closets and similar fixtures, shall not be below the weir of the trap.

TABLE 10-1

Horizontal Distance of Trap Arms
(Except for water closets and similar fixtures)*

Trap Arm Inches	Distance Trap to Vent		Trap Arm mm	Distance Trap to Vent mm
	Feet	Inches		
1-1/4	2	6	32	762
1-1/2	3	6	40	1067
2	5	0	50	1524
3	6	0	80	1829
4 & larger	10	0	100 & larger	3048

Slope one-fourth (1/4) inch per foot (20.9 mm/m)

*The developed length between the trap of a water closet or similar fixture (measured from the top of the closet ring [closet flange] to the inner edge of the vent) and its vent shall not exceed six (6) feet (1829 mm).

1003.0 Traps — Described.

1003.1 Each trap, except for traps within an interceptor or similar device, shall be self-cleaning. Traps for bathtubs, showers, lavatories, sinks, laundry tubs, floor drains, urinals, drinking fountains, dental units, and similar fixtures shall be of standard design and weight and shall be of ABS, cast brass, cast iron, lead, PP, PVC, or other approved material. An exposed and readily accessible drawn-brass tubing trap, not less than 17 B&S Gauge (0.045 inch) (1.1 mm), may be used on fixtures discharging domestic sewage.

Exception: Drawn-brass tubing traps shall not be used for urinals. Each trap shall have the manufacturer's name stamped legibly in the metal of the trap, and each tubing trap shall have the gauge of the tubing in addition to the manufacturer's name. Every trap shall have a smooth and uniform interior waterway.

1003.2 No more than one (1) approved slip joint fitting may be used on the outlet side of a trap, and no tubing trap shall be installed without a listed tubing trap adapter. Listed plastic trap adapters may be used to connect listed metal tubing traps.

1003.3 The size (nominal diameter) of a trap for a given fixture shall be sufficient to drain the fixture rapidly, but in no case less than nor more than one (1) pipe size larger than given in Table 7-3. The trap shall be the same size as the trap arm to which it is connected.

1004.0 Traps — Prohibited.

No form of trap that depends for its seal upon the action of movable parts shall be used. No trap that has concealed interior partitions, except those of plastic, glass, or similar corrosion-resisting material, shall be used. "S" traps, bell traps, and crown-vented traps shall be prohibited. No fixture shall be double trapped. Drum and bottle traps shall be installed only for special conditions. No trap shall be installed without a vent, except as otherwise provided in this code.

1005.0 Trap Seals.

Each fixture trap shall have a water seal of not less than two (2) inches (51 mm) and not more than four (4) inches (102 mm), except where a deeper seal is found necessary by the Authority Having Jurisdiction. Traps shall be set true with respect to their water seals and, where necessary, they shall be protected from freezing.

1006.0 Floor Drain Traps.

Floor drains shall connect into a trap so constructed that it can be readily cleaned and of a size to serve efficiently the purpose for which it is intended. The drain inlet shall be so located that it is at all times in full view. When subject to reverse flow of sewage or liquid waste, such drains shall be equipped with an approved backwater valve.

1007.0 Trap Seal Protection.

Floor drain or similar traps directly connected to the drainage system and subject to infrequent use shall be protected with a trap seal primer, except where not deemed necessary for safety or sanitation by the Authority Having Jurisdiction. Trap seal primers shall be accessible for maintenance.

1008.0 Building Traps.

Building traps shall not be installed except where required by the Authority Having Jurisdiction. Each building trap when installed shall be provided with a cleanout and with a relieving vent or fresh-air intake on the inlet side of the trap, which need not be larger than one-half the diameter of the drain to which it connects. Such relieving vent or fresh-air

intake shall be carried above grade and terminate in a screened outlet located outside the building.

1009.0 Industrial Interceptors (Clarifiers) and Separators.

1009.1 When Required. Interceptors (clarifiers) (including grease, oil, sand interceptors [clarifiers], etc.) shall be required by the Authority Having Jurisdiction when they are necessary for the proper handling of liquid wastes containing grease, flammable wastes, sand, solids, acid or alkaline substances, or other ingredients harmful to the building drainage system, the public or private sewer, or to public or private sewage disposal.

1009.2 Approval. The size, type, and location of each interceptor (clarifier) or separator shall be approved by the Authority Having Jurisdiction. Except where otherwise specifically permitted, no wastes other than those requiring treatment or separation shall be discharged into any interceptor (clarifier).

1009.3 Design. Interceptors (clarifiers) for sand and similar heavy solids shall be so designed and located as to be readily accessible for cleaning and shall have a water seal of not less than six (6) inches (152 mm).

1009.4 Relief Vent. Interceptors (clarifiers) shall be so designed that they will not become air-bound if closed covers are used. Each interceptor (clarifier) shall be properly vented.

1009.5 Location. Each interceptor (clarifier) cover shall be readily accessible for servicing and maintaining the interceptor (clarifier) in working and operating condition. The use of ladders or the removal of bulky equipment in order to service interceptors (clarifiers) shall constitute a violation of accessibility. Location of all interceptors (clarifiers) shall be shown on the approved building plan.

1009.6 Maintenance of Interceptors. Interceptors shall be maintained in efficient operating condition by periodic removal of accumulated grease, scum, oil, or other floating substances and solids deposited in the interceptor.

1009.7 Discharge. The waste pipe from oil and sand interceptors shall discharge as approved by the Authority Having Jurisdiction.

1010.0 Slaughterhouses, Packing Establishments, etc.

Every fish, fowl, and animal slaughterhouse or establishment; every fish, fowl, and meat packing or curing establishment; every soap factory, tallow-rendering, fat-rendering, and hide-curing establishment shall be connected to and shall drain or discharge into an approved grease interceptor (clarifier).

1010.1 [AGR] Meat and Poultry Processing Plants

1010.1.1 Drainage and Plumbing Systems. Drainage and plumbing systems shall meet the requirements of Section 724.0.

1010.1.1.1 Each floor drain shall be equipped with a deep-seal trap.

1010.1.2 The plumbing shall be installed so as to prevent sewage from backing up and flooding the floor.

Exception: Floor drains in areas not regularly washed down will be acceptable with deep-seal traps, provided that such drains are connected to secondary drainage systems discharging into a safe sink or basin (air gap) that is properly trapped and vented, and that such drains accomplish the objectives and intent of this section.

1010.1.3 Interceptor traps which are connected with the sewer system shall not be near any edible products department or in any area where products are unloaded from or loaded into vehicles. To facilitate cleaning, such traps shall have inclined bottoms and be provided with suitable covers.

1010.2 [AGR] Collection Centers and Facilities.

All drains shall be properly installed with adequate deep-sealed traps of the conventional "P," "U" or "S" type and vents.

1010.3 [AGR] Horse Meat and Pet Food Establishments. There shall be an efficient drainage and plumbing system for the establishment and premises. All drains and gutters shall be installed with traps and vents approved by the Department.

1010.4 [AGR] Draining and Plumbing. There shall be an efficient drainage and plumbing system for the plant and premises.

1010.4.1 Drainage and Gutters. All drains and gutters shall be properly installed with approved traps and vents. The drainage and plumbing system must permit the quick runoff of all water from plant buildings, and of surface water around the plant on the premises, and all such water shall be disposed of in such a manner as to prevent a nuisance or health hazard.

1010.4.2 Sewage and Plant Waste. The sewer system have adequate slope and capacity to remove readily all waste from the various processing operations and to minimize, or if possible, prevent stoppage and surcharging of the system. When the sewage disposal system is a private system which is required to be approved by a state or local health authority, the applicant shall furnish the administrator a letter from the proper health authority indicating that the sewage disposal system is acceptable to such authority.

1011.0 Minimum Requirements for Auto Wash Racks.

Every private or public wash rack and/or floor or slab used for cleaning machinery or machine parts shall be adequately protected against storm or surface water and shall drain or discharge into an approved interceptor (clarifier).

1012.0 Commercial and Industrial Laundries.

Laundry equipment in commercial and industrial buildings that does not have integral strainers shall discharge into an interceptor having a wire basket or similar device that is removable for cleaning and that will prevent passage into the drainage system of solids one-half (1/2) inch (12.7 mm) or larger in maximum dimension, such as string, rags, buttons, or other solid materials detrimental to the public sewerage system.

1013.0 Bottling Establishments. Bottling plants shall discharge their process wastes into an interceptor that will provide for the separation of broken glass or other solids, before discharging liquid wastes into the drainage system.

1014.0 Grease Interceptors.

1014.1 Where it is determined by the Authority Having Jurisdiction that waste pretreatment is required, an approved type of grease interceptor(s) complying with the provisions of this section shall be correctly sized and properly installed in grease waste line(s) leading from sinks and drains, such as floor drains and floor sinks and other fixtures or equipment in serving establishments such as restaurants, cafes, lunch counters, cafeterias, bars and clubs, hotels, hospitals, sanitariums, factory or school kitchens, or other establishments where grease may be introduced into the drainage or sewage system in quantities that can effect line stoppage or hinder sewage treatment or private sewage disposal. A grease interceptor shall not be required for individual dwelling units or for any private living quarters. Water closets, urinals, and other plumbing fixtures conveying human waste shall not drain into or through the grease interceptor.

1014.1A [For OSHPD 1, 2, 3 & 4] The Authority Having Jurisdiction the individual official, board, department or agency authorized to administer and enforce the sewage treatment system in the area of the location of the health facility.

1014.1B [For OSHPD 1, 2, 3 & 4] Grease traps shall not be installed in food preparation area of the kitchens.

1014.1C [For OSHPD 1, 2, 3 & 4] Grease interceptors shall be installed outside of the kitchen area in location affording ease of maintenance and servicing.

1014.1.1 Each fixture discharging into a grease interceptor shall be individually trapped and vented in an approved manner.

1014.1.2 All grease interceptors shall be maintained in efficient operating condition by periodic removal of the accumulated grease and latent material. No such collected grease shall be introduced into any drainage piping or public or private sewer. If the Authority Having Jurisdiction determines that a grease interceptor is not being properly cleaned or maintained, the Authority Having Jurisdiction shall have the authority to mandate the installation of additional equipment or devices and to mandate a maintenance program.

1014.1.3 Food Waste Disposal Units and Dishwashers. Unless specifically required or permitted by the Authority Having Jurisdiction, no food waste disposal unit or dishwasher shall be connected to or discharge into any grease interceptor. Commercial food waste disposers shall be permitted to discharge directly into the building's drainage system.

1014.2 Hydromechanical Grease Interceptors.

1014.2.1 Each plumbing fixture or piece of equipment connected to a hydromechanical grease interceptor shall be provided with an approved type of vented flow control installed in a readily accessible and visible location. Flow control devices shall be designed and installed so that the total flow through such device or devices shall at no time be greater than the rated flow of the grease interceptor. No flow-control device having adjustable or removable parts shall be approved. The vented flow-control device shall be located such that no system vent shall be between the flow-control and the grease trap inlet. The vent or air inlet of the flow-control device shall connect with the sanitary drainage vent system, as elsewhere required by this code, or shall terminate through the roof of the building, and shall not terminate to the free atmosphere inside the building.

Exception: Listed grease interceptors with integral flow controls or restricting devices shall be installed in an accessible location in accordance with the manufacturers' instructions.

1014.2.2 The total capacity in gallons (L) of fixtures discharging into any hydromechanical grease interceptor shall not exceed two and one-half (2-1/2) times the certified GPM (L/s) flow rate of the interceptor as per Table 10-2.

For the purpose of this section, the term "fixture" shall mean and include each plumbing fixture, appliance, apparatus, or other equipment

required to be connected to or discharged into a grease interceptor by any provision of this section.

1014.2.3 A vent shall be installed downstream of hydromechanical grease interceptors in accordance with the requirements of this code.

**Table 10-2
Hydromechanical Grease Interceptor (HGI)
Sizing Chart***

DFU	HGI Flow (gpm)
8	20
10	25
13	35
20	50
35	75
172	100
216	150
342	200
428	250
576	350
720	500

*Based on intermittent potentially full flow in drainage lines.

1014.3 Gravity Grease Interceptors. Required gravity grease interceptors shall comply with the provisions of Sections 1014.3.1 through 1014.3.7.

1014.3.1 General.

The provisions of this section shall apply to the design, construction, installation, and testing of commercial kitchen gravity grease interceptors.

1014.3.2 Waste Discharge Requirements.

1014.3.2.1 Waste discharge in establishments from fixtures and equipment which may contain grease, including but not limited to, scullery sinks, pot and pan sinks, dishwashers, soup kettles, and floor drains located in areas where grease-containing materials may exist, may be drained into the sanitary waste through the interceptor when approved by the Authority Having Jurisdiction.

1014.3.2.2 Toilets, urinals, and other similar fixtures shall not drain through the interceptor.

1014.3.2.3 All waste shall enter the interceptor through the inlet pipe only.

1014.3.3 Design.

1014.3.3.1 Gravity Interceptors shall be

**Table 10-3
Gravity Grease Interceptor Sizing**

DFUs (1)	Interceptor Volume (2)
8	500 gallons
21 (3)	750 gallons
35	1,000 gallons
90 (3)	1,250 gallons
172	1,500 gallons
216	2,000 gallons
307 (3)	2,500 gallons
342	3,000 gallons
428	4,000 gallons
576	5,000 gallons
720	7,500 gallons
2112	10,000 gallons
2640	15,000 gallons

Notes

(1) The maximum allowable DFUs plumbed to the kitchen drain lines that will be connected to the grease interceptor.

(2) This size is based on: the DFUs, the pipe size from this code, Table 7-5; Useful Tables for flow in half-full pipes (ref: *Mohinder Nayyar Piping Handbook*, 3rd Edition, 1992).

(3) Based on 30-minute retention time (ref.: Metcalf & Eddy, Inc. *Small and Decentralized Wastewater Management Systems*, 3rd Ed. 1998). Rounded up to nominal interceptor volume.

constructed in accordance with the applicable standard in Table 14-1 or the design approved by the Authority Having Jurisdiction.

1014.3.4 Location.

1014.3.4.1 Each grease interceptor shall be so installed and connected that it shall be at all times easily accessible for inspection, cleaning, and removal of the intercepted grease. A gravity grease interceptor complying with IAPMO PS 80, shall not be installed in any part of a building where food is handled. Location of the grease interceptor shall meet the approval of the Authority Having Jurisdiction.

1014.3.4.2 Interceptors shall be placed as close as practical to the fixtures they serve.

1014.3.4.3 Each business establishment for which a gravity grease interceptor is required shall have an interceptor which shall serve only that establishment unless otherwise approved by the Authority Having Jurisdiction.

1014.3.4.4 Each gravity grease interceptor shall be located so as to be readily accessible to the equipment required for maintenance.

1014.3.5 Construction Requirements.

1014.3.5.1 Purpose. Gravity grease interceptors shall be designed to remove grease from effluent and shall be sized in accordance with this section. Gravity grease interceptors shall also be designed to retain

grease until accumulations can be removed by pumping the interceptor. It is recommended that a sample box be located at the outlet end of all gravity grease interceptors so that the Authority Having Jurisdiction can periodically sample effluent quality.

1014.3.6 Sizing Criteria.

1014.3.6.1 Sizing. The volume of the interceptor shall be determined by using Table 10-3. If drainage fixture units (DFUs) are not known, the interceptor shall be sized based on the maximum DFUs allowed for the pipe size connected to the inlet of the interceptor. Refer to Table 7-5, Drainage Piping, Horizontal.

1014.3.7 Abandoned Gravity Grease Interceptors.

Abandoned grease interceptors shall be pumped and filled as required for abandoned sewers and sewage disposal facilities in Section 722.0.

1015.0 FOG (Fats, Oils, and Greases) Disposal System.**1015.1 Purpose.**

The purpose of this section is to provide the necessary criteria for the sizing, application, and installation of FOG disposal systems designated as a pretreatment or discharge water quality compliance strategy.

1015.2 Scope.

FOG disposal systems shall be considered engineered systems and shall comply with the requirements of section 301.2 of this code.

1015.3 Components, Materials, and Equipment.

FOG disposal systems, including all components, materials, and equipment necessary for the proper function of the system, shall comply with sections 301.1.3 or 301.2 of this code.

1015.4 Sizing Application and Installation.

FOG disposal systems shall be engineered, sized, and installed in accordance with the manufacturers' specifications and as specified in IAPMO PS 118-2000, as listed in Chapter 14, Table 14-1 of this code.

1015.5 Performance.

FOG disposal systems shall be tested and certified as described in IAPMO PS 118-2000, as listed in Chapter 14, Table 14-1 of this code, and other national consensus standards applicable to FOG disposal systems as discharging no more than 100mg/L FOG.

1015.6 [For OSHPD 1, 2, 3 & 4] Grease traps shall not be installed in food preparation area of the kitchens.

1015.7 [For OSHPD 1, 2, 3 & 4] Grease Interceptors shall be installed outside of the kitchen area in location affording ease of maintenance and servicing.

Gravity Grease Interceptor Sizing Example:

Given: A restaurant with the following fixtures and equipment.

one food preparation sink; three floor drains - one in the food prep area, one in the grill area, and one receiving the indirect waste from the ice machine; a mop sink; a dishwasher with a maximum discharge flow rate of 20 gpm discharging into a dedicated receptor; and two public restrooms, each with one water closet and one lavatory.

Kitchen Drain Line DFU Count (from Table 7-3):

3 floor drains @ 2 DFUs each =	6 DFUs
Mop sink @ 3 DFUs each =	3 DFUs
Food prep sink @ 3 DFUs each =	3 DFUs
Dishwasher @ 4 DFUs (Table 7-4) =	4 DFUs
Total	16 DFUs

Using Table 10-3, the grease interceptor will be sized at 750 gallons.

1016.0 Sand Interceptors.

1016.1 Where Required.

1016.1.1 Whenever the discharge of a fixture or drain may contain solids or semi-solids heavier than water that would be harmful to a drainage system or cause a stoppage within the system, the discharge shall be through a sand interceptor. Multiple floor drains may discharge into one sand interceptor.

1016.1.2 Sand interceptors are required when-

ever the Authority Having Jurisdiction deems it advisable to have a sand interceptor to protect the drainage system.

1016.2 Construction and Size.

Sand interceptors shall be built of brick or concrete, prefabricated coated steel, or other watertight material. The interceptor shall have an interior baffle for full separation of the interceptor into two (2) sections. The outlet pipe shall be the same size as the inlet pipe of the sand interceptor, the minimum being three (3) inches (80 mm), and the baffle shall have two (2) openings of the same diameter as the outlet pipe and at the same invert as the outlet pipe. These openings shall be staggered so that there cannot be a straight line flow between any inlet pipe and the outlet pipe. The invert of the inlet pipe shall be no lower than the invert of the outlet pipe.

The sand interceptor shall have a minimum dimension of two (2) feet square (0.2 m²) for the net free opening of the inlet section and a minimum depth under the invert of the outlet pipe of two (2) feet (610 mm).

For each five (5) gallons (18.9 L) per minute flow or fraction thereof over twenty (20) gallons (75.7 L) per minute, the area of the sand interceptor inlet section is to be increased by one (1) square foot (0.09 m²). The outlet section shall at all times have a minimum area of fifty (50) percent of the inlet section.

The outlet section shall be covered by a solid removable cover, set flush with the finished floor, and the inlet section shall have an open grating, set flush with the finished floor and suitable for the traffic in the area in which it is located.

1016.3 Separate Use. Sand and similar interceptors for every solid shall be so designed and located as to be readily accessible for cleaning, shall have a water seal of not less than six (6) inches (152 mm), and shall be vented.

1017.0 Oil and Flammable Liquid Interceptors.

1017.1 Interceptors Required. All repair garages and gasoline stations with grease racks or grease pits, and all factories that have oily, flammable, or both types of wastes as a result of manufacturing, storage, maintenance, repair, or testing processes, shall be provided with an oil or flammable liquid interceptor that shall be connected to all necessary floor drains. The separation or vapor compartment shall be independently vented to the outer air. If two (2) or more separation or vapor compartments are used, each shall be vented to the outer air or may connect to a header that is installed at a minimum of six (6) inches (152 mm) above the spill line of the lowest floor drain and vented independently to the outer air. The minimum size of a flammable vapor

vent shall not be less than two (2) inches (50 mm), and, when vented through a sidewall, the vent shall not be less than ten (10) feet (3048 mm) above the adjacent level at an approved location. The interceptor shall be vented on the sewer side and shall not connect to a flammable vapor vent. All oil and flammable interceptors shall be provided with gastight cleanout covers that shall be readily accessible. The waste line shall not be less than three (3) inches (80 mm) in diameter with a full-size cleanout to grade. When an interceptor is provided with an overflow, it shall be provided with an overflow line (not less than two (2) inches (50 mm) in diameter) to an approved waste oil tank having a minimum capacity of five hundred fifty (550) gallons (2,080 L) and meeting the requirements of the Authority Having Jurisdiction. The waste oil from the separator shall flow by gravity or shall be pumped to a higher elevation by an automatic pump. Pumps shall be adequately sized and accessible. Waste oil tanks shall have a two (2) inch (50 mm) minimum pump-out connection at grade and a one and one-half (1-1/2) inch (40 mm) minimum vent to atmosphere at an approved location at least ten (10) feet (3,048 mm) above grade.

1017.2 Design of Interceptors. Each manufactured interceptor that is rated shall be stamped or labeled by the manufacturer with an indication of its full discharge rate in gpm (L/s). The full discharge rate to such an interceptor shall be determined at full flow. Each interceptor shall be rated equal to or greater than the incoming flow and shall be provided with an overflow line to an underground tank.

Interceptors not rated by the manufacturer shall have a depth of not less than two (2) feet (610 mm) below the invert of the discharge drain. The outlet opening shall have not less than an eighteen (18) inch (457 mm) water seal and shall have a minimum capacity as follows: where not more than three (3) motor vehicles are serviced and/or stored, interceptors shall have a minimum capacity of six (6) cubic feet (0.2 m³), and one (1) cubic foot (0.03 m³) of capacity shall be added for each vehicle up to ten (10) vehicles. Above ten (10) vehicles, the Authority Having Jurisdiction shall determine the size of the interceptor required. Where vehicles are serviced only and not stored, interceptor capacity shall be based on a net capacity of one (1) cubic foot (0.03 m³) for each one hundred (100) square feet (9.3 m²) of surface to be drained into the interceptor, with a minimum of six (6) cubic feet (0.2 m³).

TABLE 7-3
Drainage Fixture Unit Values (DFU)

Inch	mm
1-1/4	32
1-1/2	40
2	50
2-1/2	65
3	80

Plumbing Appliance, Appurtenance, or Fixture	Min. Size Trap and Trap Arm ⁷	Private	Public	Assembly ⁸
Bathtub or Combination Bath/Shower.....	1-1/2" ¹¹	2.0	2.0	
Bidet.....	1-1/4" ¹¹	1.0		
Bidet.....	1-1/2" ¹¹	2.0		
Clothes Washer, domestic, standpipe ⁵	2" ¹¹	3.0	3.0	3.0
Dental Unit, cuspidor.....	1-1/4" ¹¹		1.0	1.0
Dishwasher, domestic, with independent drain.....	1-1/2" ¹²	2.0	2.0	2.0
Drinking Fountain or Watercooler (per head).....	1-1/4" ¹¹	0.5	0.5	1.0
Food-Waste-Grinder, commercial.....	2" ¹¹		3.0	3.0
Floor Drain, emergency.....	2" ¹¹		0.0	0.0
Floor Drain (for additional sizes see Section 702).....	2" ¹¹	2.0	2.0	2.0
Shower, single-head trap.....	2" ¹¹	2.0	2.0	2.0
Multi-head, each additional.....	2" ¹¹	1.0	1.0	1.0
Lavatory, single.....	1-1/4" ¹¹	1.0	1.0	1.0
Lavatory, in sets of two or three.....	1-1/2" ¹¹	2.0	2.0	2.0
Washfountain.....	1-1/2" ¹¹		2.0	2.0
Washfountain.....	2" ¹¹		3.0	3.0
Mobile Home, trap ⁹	3" ¹¹	12.0		
Receptor, indirect waste ¹³	1-1/2" ¹¹			See footnote ¹³
Receptor, indirect waste ¹⁴	2" ¹¹			See footnote ¹⁴
Receptor, indirect waste ¹	3" ¹¹			See footnote ¹
Sinks				
Bar.....	1-1/2" ¹¹	1.0		
Bar.....	1-1/2" ¹²		2.0	2.0
Clinical.....	3" ¹¹		6.0	6.0
Commercial with food waste.....	1-1/2" ¹²		3.0	3.0
Special Purpose.....	1-1/2" ¹¹	2.0	3.0	3.0
Special Purpose.....	2" ¹¹	3.0	4.0	4.0
Special Purpose.....	3" ¹¹		6.0	6.0
Kitchen, domestic.....	1-1/2" ¹²	2.0	2.0	
(with or without food-waste grinder and/or dishwasher)				
Laundry.....	1-1/2" ¹¹	2.0	2.0	2.0
(with or without discharge from a clothes washer)				
Service or Mop Basin.....	2" ¹¹		3.0	3.0
Service or Mop Basin.....	3" ¹¹		3.0	3.0
Service, flushing rim.....	3" ¹¹		6.0	6.0
Wash, each set of faucets.....			2.0	2.0
Urinal, integral trap 1.0 GPF ²	2" ¹¹	2.0	2.0	5.0
Urinal, integral trap greater than 1.0 GPF.....	2" ¹¹	2.0	2.0	6.0
Urinal, exposed trap.....	1-1/2" ¹²	2.0	2.0	5.0
Water Closet, 1.6 GPF Gravity Tank ⁶	3" ¹¹	3.0	4.0	6.0
Water Closet, 1.6 GPF Flushometer Tank ⁶	3" ¹¹	3.0	4.0	6.0
Water Closet, 1.6 GPF Flushometer Valve ⁶	3" ¹¹	3.0	4.0	6.0
Water Closet, greater than 1.6 GPF Gravity Tank ⁶	3" ¹¹	4.0	6.0	8.0
Water Closet, greater than 1.6 GPF Flushometer Valve ⁶	3" ¹¹	4.0	6.0	8.0

¹ Indirect waste receptors shall be sized based on the total drainage capacity of the fixtures that drain therein to, in accordance with Table 7-4.

² Provide a 2" (51 mm) minimum drain.

³ For refrigerators, coffee urns, water stations, and similar low demands.

⁴ For commercial sinks, dishwashers, and similar moderate or heavy demands.

⁵ Buildings having a clothes-washing area with clothes washers in a battery of three (3) or more clothes washers shall be rated at six (6) fixture units each for purposes of sizing common horizontal and vertical drainage piping.

⁶ Water closets shall be computed as six (6) fixture units when determining septic tank sizes based on Appendix K of this code.

⁷ Trap sizes shall not be increased to the point where the fixture discharge may be inadequate to maintain their self-scouring properties.

⁸ Assembly [Public Use (See Table 4-1)].

⁹ For fixture unit values related to manufactured housing (mobilehomes) in all parts of the State of California, see California Code of Regulations, Title 25, Division 1, Chapter 2, Article 6, Section 1268. For fixture unit values related to Special Occupancy Parks in all parts of the State of California, see California Code of Regulations, Title 25, Division 1, Chapter 2.2, Article 5, Section 2268.