GREASE INTERCEPTOR SIZING WORKSHEET

Company		Calculated by		Date	
Project		Location		Permit Number	

Follow the six steps below to determine grease interceptor size. Enter calculations here.

No of Meals per Peak Hours	Waste Flow Rate	Retention Time	Storage Factor	Calculated Interceptor Size	Grease Interceptor
Step 1	Step 2	Step 3	Step 4	Step 5	Step 6

1

Number of Meals per Peak Hour (Recommended Formula):

Seating Capacity ____ X Meal Factor ____ = Meals per Peak Hour ____

Notes:

Establishment Type:	**Meal Factor**
Fast Food (45 min)	1.33
Restaurant (60 min)	1.00
Leisure Dining (90 min)	0.67
Dinner Club (120 min)	0.50

2

Waste Flow Rate:

Notes:

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

3

Retention Time

Notes:

Commercial Kitchen Waste	2.5 hours
Single Service Kitchen	1.5 hours

4

Storage Factor

Notes:

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	1.50

5

Calculated 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:

I certify that this document was signed and sealed by the licensed engineer.

Signature: _____