

GREASE INTERCEPTOR, GREASE TRAP, AND OIL/WATER SIZING CRITERIA

| Category | No Trap Required | Interceptor Required | Trap Required |
|--|------------------|----------------------|---------------|
| New Construction, under 300 gal | X | | |
| New Construction, under 600 gal ¹ | | X | X |
| New Construction, over 600 gal | | X | |
| Redevelopment, under 300 gal | X | | |
| Redevelopment, under 600 gal ¹ | | X | X |
| Redevelopment, over 600 gal ² | | X | X |

1. Designation of trap or interceptor to be determined by GRU.
2. Trap may be used where an interceptor may not be located due to site conditions.

Grease Interceptor Sizing Formula

$$GI = SC * FF * RT * SF$$

GI = grease interceptor volume, gallons

SC = seating capacity (# of seats)

RT = retention time, hours = 2.5

SF = storage factor, dimensionless = 1.5

FF = flow factor criteria in gallons/meal-hour determined using following criteria:

| | |
|---|----------|
| Deep frying and dishwasher | FF = 3.0 |
| No deep frying, dishwasher | FF = 2.5 |
| Deep frying, disposable servingware | FF = 2.5 |
| No deep frying, reusable servingware, no dishwasher | FF = 2.0 |
| No deep frying, disposable servingware | FF = 1.5 |
| No cooking of any type, disposable servingware | FF = 0.5 |

Grease Trap Sizing Formula

$$GT = CS * 0.4$$

GT = minimum grease trap rating in gallons per minute

CS = capacity in gallons of fixtures or sink to be discharged to the grease trap

Oil/Water Separator Sizing Criteria

Separator capacity = Six cubic feet for the first 100 square feet of floor space draining to separator plus 1 cubic foot for each 100 square feet thereafter.