

GREASE TRAP SIZING WORKSHEET

(Source: Appendix H of the Uniform Plumbing Code, Grease Interceptor Sizing Worksheet.)

FORMULA

(# of meals per peak hour) x (waste flow RATE) x (retention) x (storage) = SIZE
(1) (2) (3) (4)

Factors:

1) # of meals served at peak operating hour (Seating Capacity) x (Peak Factor)

- a. Peak Factor for Fast Food Restaurant is.....1.33
- b. Peak Factor for all other food service types is... 1.00

2) Waste Flow Rate:

- a. with dishwasher..... 6 gallon flow
- b. without dishwasher..... 5 gallon flow
- c. single service kitchen..... 2 gallon flow
- d. food waste disposer.....1 gallon flow

3) Retention times

- a. commercial kitchen waste/dishwasher.....2.5 hours
- b. single service kitchen/single serving.....1.5 hours

4) Storage factors

- a. Fully equipped commercial kitchen..... 8 hr. operation = 1
- b. Fully equipped commercial kitchen 16 hr. operation = 2
- c. Fully equipped commercial kitchen24 hr. operation = 3
- d. Single service kitchen.....= 1.5

MY FACILITY:

1.) # meals per peak hour = _____ 2.) waste flow RATE = _____

3.) retention = _____ 4.) storage = _____

_____ x _____ x _____ x _____ = _____
(1) (2) (3) (4) SIZE

EXAMPLE:

A 75 seat restaurant is open from 4:00 pm. until 12:00 am. It has a dishwasher and a fully equipped commercial kitchen on a normal street.

(Number of meals) x (waste flow) x (retention) x (storage) = size requirement

[(75)(1)] x (6 gallons) x (2.5 hours) x (1) = 1125 gals.