



GREASE TRAP / GREASE INTERCEPTOR SIZING FORM

Business Name: _____
 Business _____
 Location: _____

Step 1. Determine Grease Production Value

Table 1. Foodservice Establishment (FSE) Grease Production Values		
Category	Grease Production Values	Description / Examples
Low	A 0.005 lbs/meal (no flatware)	Serves food prepared offsite or food that requires minimal preparation and/or warming; sandwich shop, convenience store (no kitchen), hotel breakfast bar; frozen yogurt, coffee shop, take & bake pizza, bar (limited food service), cafeteria (no prep), grocery meat department, sushi (no grill)
	B 0.0065 lbs/meal (with flatware)	
Medium	A 0.025 lbs/meal (no flatware)	Serves foods from a limited menu and/or with a limited amount of onsite preparation; pizza, ice cream parlor; fast food hamburger (pre-cooked), caterer, Greek, Japanese, Vietnamese (Pho), grocery store (no fryer), cafeteria (limited prep), low category restaurants w/ fryer
	B 0.0325 lbs/meal (with flatware)	
High	A 0.035 lbs/meal (no flatware)	Serves a full menu of food prepared onsite; American traditional, hamburger (with grill), BBQ, Mexican, Italian, steak/seafood house, hibachi, buffet, fast food fried chicken, bakery/donut shop (w/ fryer), Chinese, Indian, grocery store (w/ fryer), cafeteria (full prep), medium category restaurants w/ fryer
	B 0.0455 lbs/meal (with flatware)	

Step 2. Calculate Flow Rate to Interceptor (based on 4" connection to grease trap / grease interceptor)

Fixture	Quantity	2 min. Drain Time (GPM)	Total Per Fixture
Mop Sink		9.35	
Hand Sink		1.13	
Bar Sink		1.5	
Single Compartment Prep Sink		10	
Double Compartment Sink		20	
Three Compartment Sink		30	
Four Compartment Sink		40	
Dishwasher – Conveyor Type (25 gal.)		12.5	
Dishwasher – Door Type (10 gal.)		5	
Dishwasher – Undercounter Type (5 gal.)		2.5	
Dipper Well (circulating water)		2	
Dump Sink – One Bowl		1.5	
Floor Sink		0	
Garbage Disposal		0	
Ice Machine (with drain)		0.5	
Soup Kettle Small (25 gal.)		10	
Soup Kettle Medium (50 gal.)		13.5	
Soup Kettle Large (100 gal.)		13.5	
Warming Table (with drain)		0.5	
Wok Range		6	
Other (describe):			
Flow used for Gravity G/I or rated flow of Hydromech. G/T	Total Flow Rate		

Step 3. Determine Sizing Coefficient

Coefficient Type	Value	Calculation	Sizing Coefficient Total
# of Seats		# of Seats x 4	
# of Meals Served per Day		NA	
Square Footage of Facility		$[(\text{Sq. Ft.} \times 0.6)/14] \times 4$	

(Average of the three values in the sizing coefficient used in step four.)

Step 4. Calculate Grease Output (Sizing Coefficient x Grease Production Value x Days between pump-out = Grease Output)

Sizing Coefficient (See Step 3)	Grease Production Value (See Table 1)	Days between pump-out*	Grease Output (lbs)

*Recommended Days between pump-out = 30

For Hydro-mechanical Grease Trap sizing: grease output equals the minimum grease sludge capacity required for the project. Interceptor size is determined by manufactured rated flow and grease retention capacity.

For Gravity Grease Interceptor sizing: Grease Output is equal to the maximum flow as determined in Step 2, times thirty-minute retention time of the interceptor.