

## Uniform Plumbing Code Appendix H Interceptor Sizing

Sizing criteria for restaurant grease interceptor:

- (a) Parameters - The parameters for sizing a grease interceptor are hydraulic loading and grease storage capacity, for one or more fixtures.
- (b) Sizing Formula - The size of the interceptor shall be determined by the following formula:

Number of meals per <u>peak</u> hour (1)	X	Waste Flow Rate (2)	X	Retention Time (3)	X	Storage Factor (4)	=	Interceptor Size (liquid capacity in gallons)
_____	X	_____	X	_____	X	_____	=	_____

(1) Number of meals served per peak hour - or maximum seating capacity

(2) Waste Flow Rate - per device

- a. With dishwashing machine connected to interceptor (not normally allowed) 6 gallon flow
- b. Without dishwashing machine connected to interceptor 5 gallon flow
- c. Single Service Kitchen (paper plates and utensils only) 2 gallon flow
- d. Food waste disposer 1 gallon flow

(3) Retention Time

- a. Commercial Kitchens 2.5 hours
- b. Single Service Kitchen 1.5 hours

(4) Storage Factors

Fully equipped commercial kitchen

- a. 8 hour operation 1
- b. 16 hour operation 2
- c. 24 hour operation 3

Single Service Kitchen (normal hours) 1.5

Engineer recommended size to install: \_\_\_\_\_

Facility Name: \_\_\_\_\_

Facility Address: \_\_\_\_\_

Property TMK: \_\_\_\_\_

Date: \_\_\_\_\_

Engineer: \_\_\_\_\_

Engineers Stamp  
License Expiration Date \_\_\_\_\_