

SIZING SPECIFICATIONS FOR
EXTERIOR GREASE INTERCEPTOR

Exterior Concrete Grease Interceptors shall be sized according to the following formula:

For Restaurants: Interceptor size in gallons = seating capacity x 4.5 gallons x 2.5 hours x hour factor
 Interceptor size in liters = seating capacity x 17 liters x 2.5 hours x hour factor

(4.5 = gallons used per seat per hour) (2.5 = hours of retention required for grease separation.)
 (17 = liters used per seat per hour)

Example: 120 seats x 4.5 gallons x 2.5 hours x 2.0 hour factor = 2700 gallons
 120 seats x 17 liters x 2.5 hours x 2.0 hour factor = 10,200 liters

The next larger standard size interceptor shall be used when the above calculation yields an intermediate size.

HOUR FACTOR = increase in size to compensate for hours of operation.		
1 hour = 1.02	9 hours = 1.28	17 hours = 1.82
2 hours = 1.04	10 hours = 1.35	18 hours = 1.86
3 hours = 1.06	11 hours = 1.42	19 hours = 1.89
4 hours = 1.08	12 hours = 1.50	20 hours = 1.92
5 hours = 1.11	13 hours = 1.58	21 hours = 1.94
6 hours = 1.14	14 hours = 1.65	22 hours = 1.96
7 hours = 1.18	15 hours = 1.72	23 hours = 1.98
8 hours = 1.23	16 hours = 1.77	24 hours = 2.00

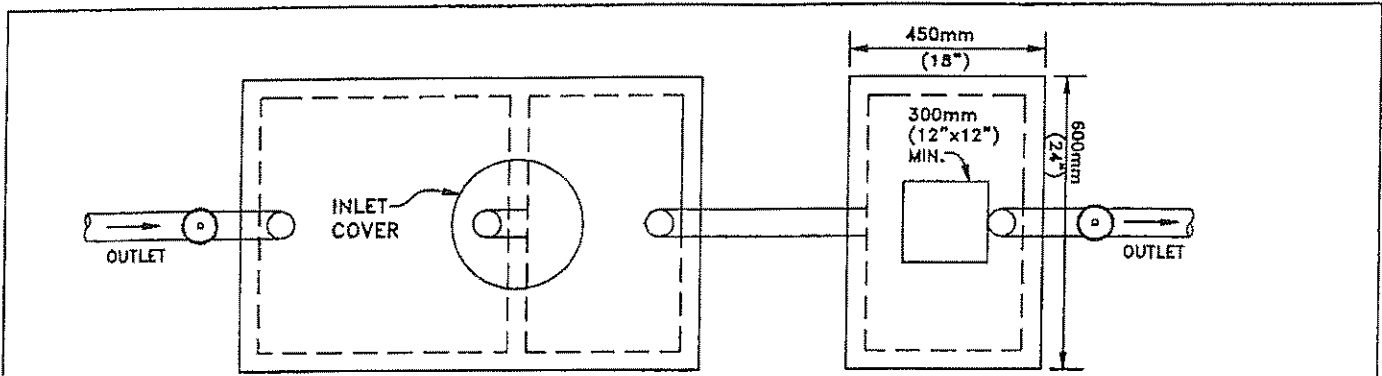
For Hospitals: Interceptor size in gallons = No. beds x 4.5 gallons x 2.5 hours x hour factor
 Interceptor size in liters = No. Beds x 17 liters x 2.5 hours x hour factor

For Bed and Breakfast Inns:

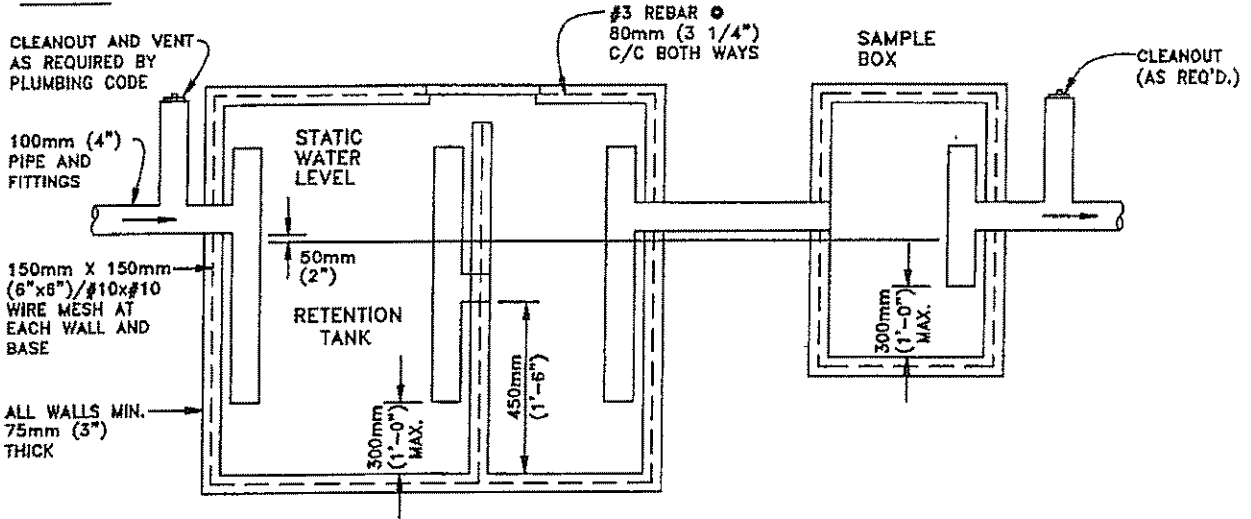
Pretreatment devices (grease interceptors or grease traps) shall be required for Bed and Breakfast Inns with six (6) or more rooms.

Exterior grease interceptors are required for any size Bed and Breakfast Inns offering full menu service.

The minimum size exterior concrete interceptor allowed is 1325 liters (350 gallons) for all applications.



PLAN



SECTION

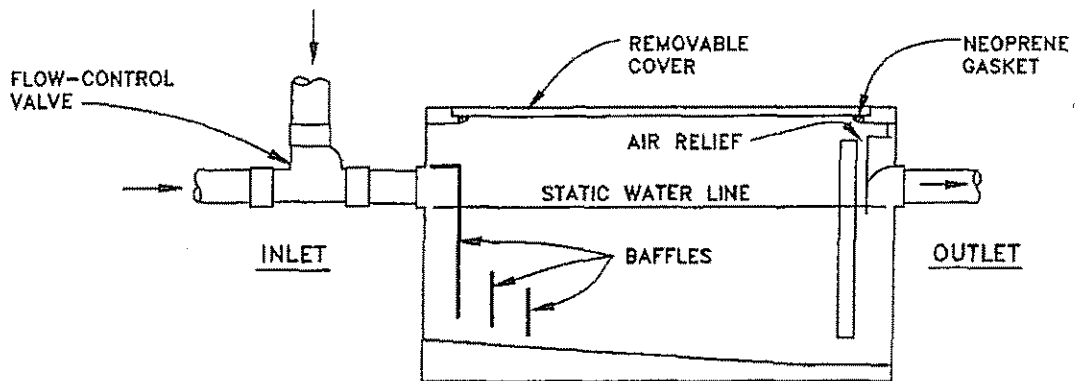
NOTES

1. Size and details of the grease interceptor shall be approved by the District Engineer prior to installation.
2. Secure necessary permits from the Building Department and check location and structural requirements before beginning installation of the grease interceptor.
3. All covers shall be tight-fitting, removable, easily-accessible, and supplied with a gasket type seal.
4. The Interceptor shall be located and installed outside of the building and shall be constructed in such a manner as to exclude the entrance of surface water, and storm or rain water. Tanks must be set level.
5. Grease interceptor or forming for grease interceptor shall be installed prior to the time of rough plumbing inspection. For inspection of grease interceptor call (831) 454-2160, 24 hours prior to installation or concrete pour.
6. Precast structures of equivalent capacity may be installed.
7. Toilet facilities are prohibited from flowing through the interceptor.
8. A running trap and cleanout may be required if odors from venting become excessive.
9. If water is present at excavated depth, then a minimum of 75mm (3 inches) of drain rock shall be laid in the bottom of the trench prior to setting the tank.

**EXTERIOR GREASE INTERCEPTOR
FIG. SS-17**

REV. 9-98

TYPICAL GREASE TRAP DETAIL

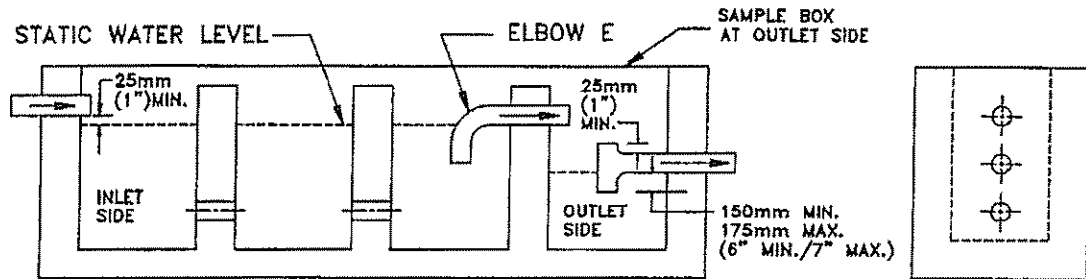
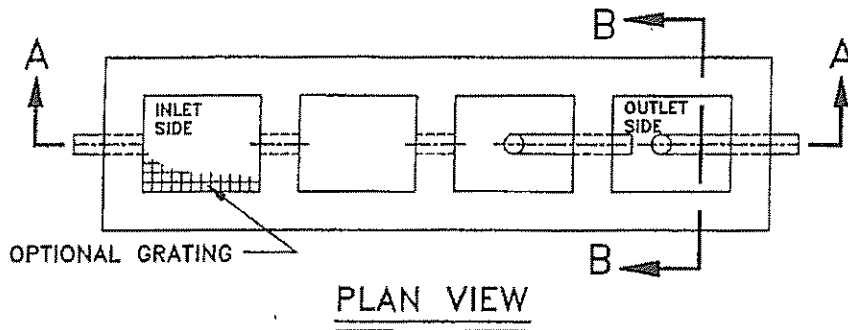


SPECIFICATIONS FOR INTERIOR TYPE GREASE TRAPS

<u>TYPE FOOD SERVICE</u>	<u>SERVING</u>	<u>MIN. SIZE REQUIRED</u>	<u>FIXTURES TO TRAP*</u>
Dairy Stand & Food Stand	Dairy products, hamburgers, fries	45kg (100#)	Pot Sink(s) & Janitorial Sink(s)
Hamburger Stand	Hamburger, fries, sandwiches	45kg (100#)	"
Fish & Chips	Take out	32kg (70#)	"
Pizzeria	Pizza & drinks	32kg (70#)	"
Hot Dog Stand	Hot dog, kraut	32kg (70#)	"
Donut Shop & Bakery	Donuts, coffee, milk, tea	45kg (100#)	"
Delicatessens	Meats, cheeses, sandwiches, salads	45kg (70#)	"
Sandwich Shops	Sandwiches, salads, soups	45kg (70#)	"
Ice Cream Services	Ice cream	45kg (70#)	"
Espresso Bars	Coffee & steamed milk	45kg (70#)	"
Frozen Yogurt (Low Fat Included)	Yogurt	45kg (70#)	"

NOTES:

1. Toilet facilities are prohibited from flowing through grease trap.
2. Installation pursuant to District requirements, manufacturer's recommendations, and U.P.C.
3. A plumbing permit must be obtained from the Building Department.
4. *Under no circumstances shall an automatic dishwasher ever be connected to a trap (Interior).



TYPICAL CLARIFIER DETAIL

NOTES

1. Secure necessary permits from the Building Department and/or the Sanitation District and check location and structural requirements before beginning installation of clarifiers.
2. Size and details of clarifiers shall be approved by the District Engineer. Refer to Figure SS-19.
3. Clarifier or forming for clarifier shall be installed prior to the time of the rough plumbing inspection. Call 454-2160 for inspection of clarifier 24 hours prior to installation or concrete pour.
4. Inlet box shall be covered with a removable iron plate or grill as specified. The other compartments and the sample box shall be covered with a removable, tight fitting, solid metal plate.
5. Waterways of compartments can be made using a 75mm (3") by 100mm (4") slot or by installing pipe fittings of equal diameter to that of the outlet pipe. Keep waterways below bottom of "Elbow E."
6. Allow no surface, storm or rain water to enter the clarifier at any time.
7. Clarifier may be constructed in two separate parts providing that waste flows through all boxes.
8. Outlet from clarifier shall be properly vented per U.P.C. standards.
9. All lines shown shall be 100mm (4") minimum.

STANDARD CLARIFIER
FIG. SS-20

SPECIFICATIONS FOR CLARIFIERS

- 1 Toilet facilities are prohibited from flowing through the clarifier
- 2 Standard - 3-unit, 5700ℓ (1500 gallon) with 450mm X 600mm (18" x 2') sample box
- 3 All are minimum 3-unit plus sample box unless otherwise specified.

TYPE OPERATION	EQUIPMENT	SIZE	LOCATION	DRAINS TO CLARIFIER
Service Station	2 or 3 bay, lube equipment	5700ℓ (1500 gallons)	Outside	Lube area, wash rack and storage area
Service Station	Same as above, w/steam cleaner	5700ℓ (1500 gallons)	"	Same as above, drains from steam clean area
Garages:				
(1) General	w/steam cleaning facilities	5700ℓ (1500 gallons)	"	All drains from work area
	w/o steam cleaning facilities	5700ℓ (1500 gallons)	"	Same as above
(2) Transmassion	w/steam cleaning facilities	5700ℓ (1500 gallons)	"	"
	w/o steam cleaning facilities	5700ℓ (1500 gallons)	"	"
(3) Body Shop	w/drains from work area	5700ℓ (1500 gallons)	"	"
	w/o drains from work area	NONE	"	"
(4) Paunt Shop	Spray booth w/drains and/or water wash vent	5700ℓ (1500 gallons)	"	All drains from work and water wash vent
Steam Cleaners	1 or more cleaning booth	5700ℓ (1500 gallons) w/ 9m x .9m x .9m (3' x 3' x 3') primary	"	All drains from work area
	Fully automatic	2-5700ℓ (1500 gallons)	Optional	Same as above
Car Wash (Self-service)	To 4 bays w/o steam cleaner	11400ℓ (3000 gallons) total	"	Same as above
	To 4 bays w/steam cleaner & 5 bays & above w/o steam cleaner	5700ℓ (1500 gallons)	"	Same as above
Car Wash (Self-service)	5 bays w/steam cleaner	2-5700ℓ (1500 gallons)	"	Same as above
		11400ℓ (3000 gallons total)	"	Same as above

STANDARD CLARIFIER SPECIFICATIONS

FIG. SS-19

REV 7/99

SS-19