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:

\[
\text{Interceptor Size (liquid capacity in gallons)} = \text{Number of meals per peak hour} \times \text{Waste Flow Rate}^2 \times \text{Retention Time}^3 \times \text{Storage Factor}^4
\]

(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 ________

August 2017