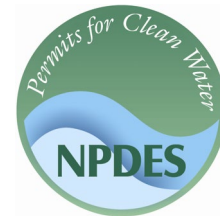


REGIONAL WATER RESOURCE AGENCY Fats, Oils & Grease Management Policy



CONTENTS	Page
SECTION 1 – PURPOSE	2
SECTION 2 – AUTHORITY	2
SECTION 3 – PRETREATMENT OF WASTEWATER	2
SECTION 4 – SCHEDULE FOR COMPLIANCE	2
SECTION 5 – DEFINITIONS	3
SECTION 6 – REQUIREMENTS	5
SECTION 7 – INSPECTION AND MONITORING	9
SECTION 8 – PROHIBITIONS	9
SECTION 9 – VIOLATIONS	9
SECTION 10 – ENFORCEMENT	10
SECTION 11 – EFFECTIVE DATE	10

SECTION 1 – PURPOSE

The purpose of this policy is to control discharges into the Regional Water Resource Agency’s (RWRA) sewage collection system and treatment plants that interfere with the operation of the system, cause blockage and plugging of pipelines, interfere with normal operation of pumps and their controls and contribute waste of a strength or form that is beyond the treatment capability of the treatment plant.

SECTION 2 – AUTHORITY

The intent of this policy is to authorize RWRA staff to establish procedures and guidelines to regulate fats, oils, and grease (FOG) containment during Food Service Establishment (FSE) operations, as well as the disposition of FOG wastes pumped from FSE Grease Control Devices (GCD) during routine maintenance. The authority for this policy is contained in the RWRA Pretreatment Regulation. As users discharging to the RWRA sewer system, FSEs shall comply with all requirements of the RWRA Pretreatment Regulation as well as the procedures and/or guidelines outlined in the FOG Management Policy. Enforcement actions taken under this policy will be in accordance with RWRA’s Enforcement Response Plan. RWRA’s regulations, response plans, guidelines, and policies can be found on our website (www.RWRA.org).

SECTION 3 – PRETREATMENT OF WASTEWATER

FSEs shall install and maintain GCD, which are considered a form of pretreatment, in accordance with the provisions of this policy and its related design standards, guidelines and/or procedures. GCD shall be installed, operated, properly maintained and repaired at the sole expense of the FSE owner/operator.

SECTION 4 – SCHEDULE FOR COMPLIANCE

New construction of FSEs shall be in full compliance with the policy before commencing operations. New construction of FSEs shall have separate sanitary (restroom) and kitchen process lines. Unless otherwise approved in writing by RWRA, all fixtures, equipment, and drain lines located in the food preparation, clean-up, and food service areas of a FSE shall be connected to a GCD. Fixtures required to connect to a GCD shall include but are not limited to pot sinks, pre-rinse sinks, hand sinks, prep sinks, soup kettles, braising pans, wok ranges, mop sinks, floor sinks, floor drains, and wastewater generated from exhaust fan hood cleaning operations. Dishwashers may discharge directly to the sanitary sewer if the kitchen layout shows the dishwasher has an adjacent pre-rinse sink that is routed to the GCD. The use of food waste disposers (FWD), also known

as garbage disposals, are prohibited, unless the device is connected to a Solid Separator device, approved by RWRA, prior to the GCD.

FSEs undergoing remodeling shall be in full compliance with the policy before recommencing operations after the remodeling work is completed. See the definition of “remodeling” in subsequent section.

FSEs in existence prior to the effective date of this policy may be allowed to continue current operations without significant modifications until one of the following Qualifying Conditions has been met:

1. The FSE undergoes Remodeling or Change of Use
2. The FSE’s existing GCD is deemed by RWRA to be of substandard size, design, or in need of repair
3. The presence of any evidence that the FSE’s discharge of FOG may impair RWRA’s collection system and/or its wastewater treatment plant

Existing FSEs found to be in non-compliance with this policy and have met one or more of the Qualifying Conditions will be subject to the provisions of the Enforcement Response Plan and may be required to take immediate action pursuant to this policy and/or related procedures and/or guidelines.

RWRA will make the determination of whether a FSE has caused or contributed to a blockage in the collection system, as well as what actions will be required of the FSE to return to compliance.

SECTION 5 – DEFINITIONS

1. Additives: Include, but are not limited to, products that contain solvents, emulsifiers, surfactants, caustics, acidic enzymes and bacteria intended to “break-down” the composition of discharged FOG causing it to more easily pass-through the GCD.
2. Automatic Grease Removal Device (AGRD): An active, automatic device that separates and removes FOG from effluent discharge and cleans itself of accumulated FOG at least once every twenty-four hours utilizing electromechanical apparatus.
3. Best Management Practices (BMPs): Schedule of activities, prohibitions of practices, maintenance procedures and other management practices that reduce the discharge of FOG to the building sewer, RWRA collection system and Publicly Owned Treatment Works (POTW).
4. Change of Use: Change in menu type as shown in Appendix B.
5. Decanting: The act of discharging removed wastewater back into the GCD from which the waste was removed, or into any other point in the collection system, without prior authorization from RWRA.
6. Existing FSE: A FSE having already been in service prior to the effective date of the RWRA FOG Management Policy. In the event RWRA has approved the FSE’s applicable facility plans prior to the Policy’s effective date, regardless if the FSE has begun service, the FSE shall be considered an Existing FSE.
7. Fats, Oils & Grease (FOG): Organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules. FOG may be referred to as “grease”.

8. Food Service Establishment (FSE): Any establishment, business, facility or user engaged in preparing, serving, or making food available for consumption. Single-family residences are not a FSE.
9. Fryer Oil: Oil that is used and/or reused in fryers for the preparation of foods, such as fried chicken, french fries, etc. (i.e. waste oil, yellow grease)
10. Garbage Disposal: A kitchen appliance designed to grind food particles to a small enough size to dispose in a sink drain, also known as food waste disposers (FWD) or garbage grinders.
11. Grease (Brown): Fats, oils, and grease that is discharged to the GCD, and/or is from kitchen process wastewater or food preparation.
12. Grease (Yellow): Fats, oils, and grease that has not been in contact or contaminated from other sources (water, wastewater, solid waste, etc.) and can be recycled. Yellow grease may be stored in a Grease Recycle Container.
13. Grease Control Device (GCD): Pretreatment equipment used for separating and retaining FOG wastewater. The GCD is constructed to separate and/or limit the amount of fats, oils and grease substances entering the RWRA collection system. Devices include gravity grease interceptors, hydromechanical grease interceptors, grease traps, or other devices approved by RWRA.
14. Grease Interceptor (Gravity): GCD that has neither been third-party tested nor certified to the ASME A112.14.3 Standard. May also be referred to as Gravity Grease Interceptor (GGI).
15. Grease Interceptor (Hydromechanical): GCD that has been third-party tested and certified to the ASME A112.14.3 Standard or the Standard PDI-G101. May also be referred to as Hydromechanical Grease Interceptor (HGI).
16. Grease Trap: A small device designed to separate fats, oils and grease from wastewater discharges, serving from 1 to 4 fixtures with a maximum flow rate of 55 gpm. This term is now considered outdated as it was replaced with the term “Hydromechanical Grease Interceptor” according to the 2006 edition of the Uniform Plumbing Code.
17. Multi-Unit Facility: A single building or facility with multiple separate but adjoining units, each with separate plumbing and possibly other utilities. May also be referred to as a “Strip Mall”.
18. New FSE: A FSE which begins service after the effective date of the RWRA FOG Management Policy. (Note: A FSE that has a change in ownership, but not a change in use, is NOT a New FSE.)
19. Notification – a notice from RWRA stating the notable noncompliance events and may include required actions for the FSE, in accordance with the RWRA Enforcement Response Plan. For this Policy, a Notice of Violation (NOV) may also be referred to as a Notice of Non-compliance.
20. Non-compliance: A status level given to a user of the sewer system, whether directly or indirectly, that is in violation of one or more of the rules and regulations set forth by the FOG Management Policy. For specific Prohibitions and Violations, see the corresponding section(s). The user will be deemed as Non-compliant until which time the user has completed the Required Action(s) to be Compliant.

21. Qualifying Conditions: A condition of which warrants the FSE to be in full compliance of this Policy (See conditions in Section 4).
22. Remodeling: Modifications made to an existing FSE sufficient to require the issuance of a plumbing permit or the temporary closure of the FSE for building renovation or as deemed “remodeling” by RWRA.
23. User: Any source that contributes, causes or permits the contribution or introduction of wastewater or pollutants into the RWRA collection system whether intentional or unintentional and whether direct or indirect.
24. Variance: A release from the requirement to install GCD or any deviation from GCD requirements contained in this document. Variance may be granted by RWRA based on legitimate extenuating circumstances detailed by the requestor and submitted for Agency review via the RWRA Application for Grease Interceptor Variance and may include an on-site inspection of the facility requesting a variance. Submittal of an Application for Grease Interceptor Variance does not guarantee a variance will be granted.
25. Water (Black): Wastewater containing human waste from sanitary fixtures such as toilets and urinals.
26. Water (Grey): Wastewater other than black as defined in this section, also referred to as Greywater.
27. Sanitary Sewer Overflow (SSO): A condition whereby untreated sewage is released into the environment prior to reaching treatment facilities thereby escaping wastewater treatment.
28. 25% Rule: A general rule which applies to GGIs, that states the FOG and solids layers from a core sample of the GCD should not exceed 25% of the total volume.

SECTION 6 – REQUIREMENTS

1. Grease Control Devices (GCD) shall be installed and maintained at the expense of the FSE.
2. GCD Sizing – Sizing determinations are based on operational data provided by business owners or their contractors. In approving the FSE’s plumbing or grease interceptor design, RWRA does not accept liability for the failure of a system to adequately treat wastewater according to RWRA Pretreatment Regulation. It is the responsibility of the FSE or their contractors to ensure the appropriate level of treatment necessary for compliance with environmental and wastewater regulations. GCD shall be sized using the **Grease Interceptor Sizing and Selection Worksheet**. The sizing method described herein are intended for use in determining grease interceptor sizes that will provide RWRA’s sanitary sewer system with protection against grease and other obstructing materials.
3. The sizing method considers the FSE’s flow rate and grease production. Flow Rate should be determined using the Total Fixture Volume method, or Pipe Diameter if fixtures are unknown, and expressed in gallons per minute. Grease production calculation shall be based on the FSE’s meals per day, multiplied by the Grease Factor, multiplied between the number of days between pump outs. The calculations must be completed by the FSE’s engineer, architect, licensed plumber, or an RWRA

approved contractor, and submitted to RWRA for evaluation and approval of the proposed grease interceptor for the applicable project.

4. GCD shall meet the requirements for the applicable type of the GCD chosen.
 - A. Gravity Grease Interceptors (GGI) utilized in RWRA's service area shall be designed and tested in accordance to with IAPMO/ANSI Z1001. GGIs shall be installed in accordance with the manufacturer's instructions. Outdoor, below-ground installations of Gravity Grease Interceptors shall be a minimum capacity of 1,000 gallons and shall meet the general specifications found in Appendix A.
 - B. Hydromechanical Grease Interceptors (HGI) utilized in RWRA's service area shall be designed and tested in accordance with ASME A112.14.3 and/or CSA B481.1.
 - C. Automatic Grease Removal Device (AGRD) shall not be installed unless otherwise approved by RWRA.
5. GCD shall be able to withstand abrupt and extreme changes in temperature, as well as, any anticipated load that may be placed upon the device. GCD shall be water and airtight. GCD shall provide access over each chamber to allow for inspection and cleaning of the GCD and its internal pipes and fittings. GCD shall be installed according to the manufacturer's instructions and specifications as well as RWRA's specifications, where applicable. GCD shall have the covers/lids secured at all times with bolts, or securing mechanisms, or shall be of sufficient weight to prevent unauthorized access.
6. New FSEs shall install and maintain the minimum acceptable and approved GCD. Existing FSEs with non-compliant GCD will be required to meet the requirements of this policy upon one or more of the following Qualifying Conditions: 1) The FSE undergoes remodeling or change of use. 2) The FSE's existing GCD is deemed by RWRA to be of substandard size, design, or in need of repair. 3) The presence of any evidence that the facility's discharge of FOG may impair RWRA's collection system and/or wastewater treatment plant.
7. New FSEs and existing FSEs undergoing remodeling shall have separate sanitary (restroom) and kitchen process lines. Kitchen process lines may combine with sanitary wastewater prior to entering the public sewer; however, the lines **cannot** be combined prior to the GCD. Sanitary wastewater, or black water, cannot be connected to GCD. The kitchen process line(s) shall be plumbed to appropriately sized GCD.
8. New multi-unit facility, or new "strip mall" facility, owners shall contact RWRA prior to conducting private plumbing work at the multi-unit facility site. Multi-unit facility owners, or their designated contractor, shall have plans for separate kitchen wastewater lines for each "individual" unit. For the use of GCD, the facility owner shall choose one of the two options below:
 - A. The facility owner may choose to have the GCD shared among the units. This option would involve installing appropriately sized GCD, sized and designed to pretreat the kitchen wastewater from each unit. The facility owner of a shared device is responsible for maintaining the GCD as outlined in the contents of this document. The lack of maintaining the GCD as such would prompt enforcement onto the facility owner according to the RWRA Enforcement Response Plan.
 - B. The facility owner may choose to "stub-out" locations to accommodate a GCD for each FSE unit. The facility owner shall consider suitable physical property space and sewer gradient that will be conducive to the installation specifications as shown in Appendix A when determining

the building location and layout. Multi-unit facilities that do not share GCD are responsible for their respective GCD.

The facility owner shall sign an acknowledgment of the requirements of this FOG Management Policy and indicate the design of choice, as described above.

9. RWRA will review plans for any new FSE, or existing FSE undergoing remodeling, proposing to discharge to RWRA collection system as part of the plumbing permit acquisition process.
 - A. FSE owners or their designee shall submit a hard copy set of FSE facility plans to the following address for review and approval:

Regional Water Resource Agency
Attn: RWRA Engineering Department
2101 Grimes Ave.
Owensboro, KY 42303
 - B. Facility plans shall include the following sheets: site plan, architectural detail sheet showing interior seating and kitchen layout, plumbing layout sheet, a GCD specification sheet, and the Grease Interceptor Sizing and Selection Worksheet. If the FSE is installing a Hydromechanical Grease Interceptor, the third-party test report shall be submitted in addition to all other required documents.
 - i. Plumbing layout sheet(s) shall include identification of all cooking and food preparation equipment (i.e. fryers, grills, woks, etc.); the number and size(s) of dishwashers, sinks, floor drains, and other plumbing fixtures; FOG-waste bearing plumbing lines, and the location of GCD.
 - ii. The discharge from the following fixtures shall be plumbed to GCD: 3-compartment sinks, pot sinks, pre-rinse sinks, hand sinks, prep sinks, soup kettles, braising pans, wok ranges, mop sinks, floor sinks, floor drains, and wastewater generated from exhaust fan hood cleaning operations, and dishwashers, where appropriate.
 - C. RWRA Engineering Department will review the facility plans and Grease Interceptor Sizing and Selection Worksheet for approval.
 - D. Once the GCD is installed and while the unit is open and accessible, the FSE owner or designated personnel shall contact RWRA Engineering Department to schedule an inspection of the device and installation.
10. Certified Waste Haulers – All waste haulers servicing GCD in the RWRA system area must be approved by RWRA, agree to be forthright with information regarding FOG removed at FSEs in the format required by RWRA, and are required to completely evacuate all contents from the GCD when servicing such GCD at the FSE. **Decanting is prohibited unless permitted to do so by RWRA.** Waste Haulers that discharge GCD contents at a RWRA Facility must:
 - A. Obtain and maintain a RWRA Waste Hauler Permit.
 - B. Abide by the procedures in the General Waste Hauler Permit Conditions.
11. FSEs shall observe and practice Best Management Practices (BMPs) for controlling the discharge of FOG from their facility and shall be cognizant that their diligence, or lack thereof, in BMPs has a direct correlation to the functionality of their GCD.
12. Mobile Food Units, also referred to as Food Trucks, are required to identify the place in which they are authorized to discharge their greywater (holding tank water) upon inspection. For the proper capturing and disposal of grease laden waste, one of the following options should be utilized:

- A. Commissary: Mobile Food Units may utilize a FSE that has a GCD as a commissary to discharge greywater. The commissary must have a well-maintained GCD that is in compliance with the FOG Management Policy. The GCD must be equipped with a Clean Out that is installed prior to the influent flow of the GCD. The Clean Out shall be the discharge point of greywater into the GCD.
- B. GCD: If the Mobile Food Unit is unable to identify a commissary to discharge their greywater, they must complete the Grease Interceptor Sizing and Selection Worksheet and install appropriately sized GCD. The pump outs of the GCD must be recorded and made available upon inspection.

13. GCD Cleaning/Maintenance Requirements

- A. Cleaning/Pumping: The user or the designated party, at the user's or designated party's expense, shall maintain the respective GCD. Maintenance shall include the complete removal of contents, including floating materials, wastewater and sludge or solids performed by an approved Waste Hauler. Self-cleaning of the device may only be allowed with written permission by RWRA.
- B. Cleaning/Pumping Frequency: Grease Interceptors shall be pumped out completely at a minimum of once every 90 days or more frequently as needed unless permission has been given from RWRA for a variation in pumping frequency.
 - i. If GGIs are more than 25% full of FOG and solids when cleaned, the frequency shall be increased, according to the 25% Rule.
 - ii. If a HGI is in use but the FSE has not been able to produce test reports for the GCD, the 25% rule will be applied to determine compliance. If the FSE has submitted test reports certifying the amount of grease the GCD can hold, the applicable Grease Capacity and Pumping Frequency will be used in determining compliance status.
 - iii. If the FSE believes a pumping frequency of longer than 90 days would be sufficient for their operation, the FSE must:
 - a. Show they do not exceed the Grease Capacity for their GCD, using the Grease Production Sizing Method, over the given amount of days between desired pumping frequency and
 - b. Submit sampling analysis results, in accordance with procedures in 40 CFR 136, that determine the effluent from the GCD does not exceed the parameter thresholds set forth in Section 14 of the RWRA Pretreatment Regulation. The sample should be taken on a date where the age of the contents of the GCD is greater than or equal to the number of days being proposed between pump outs. The sample time and date should be representative of the FSE usage.
- C. Disposal of Grease Interceptor Waste: All waste removed from each grease interceptor must be disposed at a facility approved to receive such waste.
- D. Additives as defined in Section 5, can be detrimental to the GCD and result in unintended consequences in the collection system. The use of such a product is prohibited and shall in no way be considered as a substitution to regular maintenance procedures.
- E. Maintenance Tracking: All servicing of GCD must be tracked in the format requested by RWRA (i.e. manifest or management software). The records must indicate each pumping/cleaning of the interceptor and shall include, at a minimum the date, name of person performing the maintenance, volume removed and disposal method/location. These records shall be maintained by the FSE for a minimum of three (3) years. The log(s) shall be made available to the RWRA representative upon request.

14. RWRA may charge permit fees to FSEs to obtain reimbursement for FOG Management Policy costs.

SECTION 7 – INSPECTION AND MONITORING

1. RWRA shall have the right to enter the premises of all FSEs unannounced (at reasonable times) in order to determine whether the FSE is complying with the rules, regulations and requirements set forth in this policy and all other applicable RWRA Rules and Regulations.
2. RWRA has the right to observe/inspect FSE's GCD and their contents.
3. RWRA shall have the right to observe/inspect any and all FSE records related to, and/or deemed necessary to determine compliance with the FOG Management Policy.
4. FSEs shall maintain all FOG-related records on-site for a minimum of three (3) years.

SECTION 8 – PROHIBITIONS

1. FSEs shall not be permitted to connect dishwashers directly to the sanitary sewer, unless the dishwasher has an adjacent and functional pre-rinse sink.
2. FSEs shall not allow any equipment discharging waste with organic solids, particularly a FWD, to be located upstream of a grease interceptor unless it is first routed through a Solid Separator.
3. FSEs shall not introduce Additives to their waste stream and/or GCD unless otherwise approved by RWRA.
4. Extremely hot liquids, greater than 140 °F shall not be introduced to the GCD.
5. Fryer oil shall not be discharged into the sewer system or storm system, whether directly or indirectly. Fryer oil should be contained in a designated yellow grease container and be properly disposed on a regular basis.
6. Cleaning of vent hoods and range hoods shall be done in accordance with all applicable Federal, State, and local laws. Wastewater from the cleaning of the FSE's vent hoods/range hoods shall not be discharged to the sewer system or storm system without first flowing through the FSE's GCD.
7. Contents removed from GCD shall not be discharged to a private or public sewer.
8. FSE shall remain subject to all prohibitions set forth in RWRA's Pretreatment Regulation and RWRA's Wastewater User Regulation.

SECTION 9 – VIOLATIONS

1. Violations of a FSE's permitted discharge include, but are not limited to: Failure to clean, pump, install and/or maintain a GCD with sufficient components including properly functioning influent and effluent controls according to GCD maintenance specs and RWRA specs where applicable.

2. Failure to control FOG discharge from the FSE
3. Failure to produce and maintain required FOG-related records
4. Failure to complete an inspection of the GCD
5. Responsible for causing a sewer main obstruction or a sanitary sewer overflow
6. Use of Additives which contribute to the flow of FOG into the collection sewer system
7. Failure to comply with the regulations outlined in the RWRA Pretreatment User Regulation

SECTION 10 – ENFORCEMENT

All entities discharging nondomestic waste to the POTW are subject to the provisions of the RWRA Enforcement Response Plan at the discretion of the RWRA Environmental Compliance Department. RWRA's regulations, response plans, guidelines, and policies can be found on our website (www.RWRA.org). Food Service Establishments should take notice to the following:

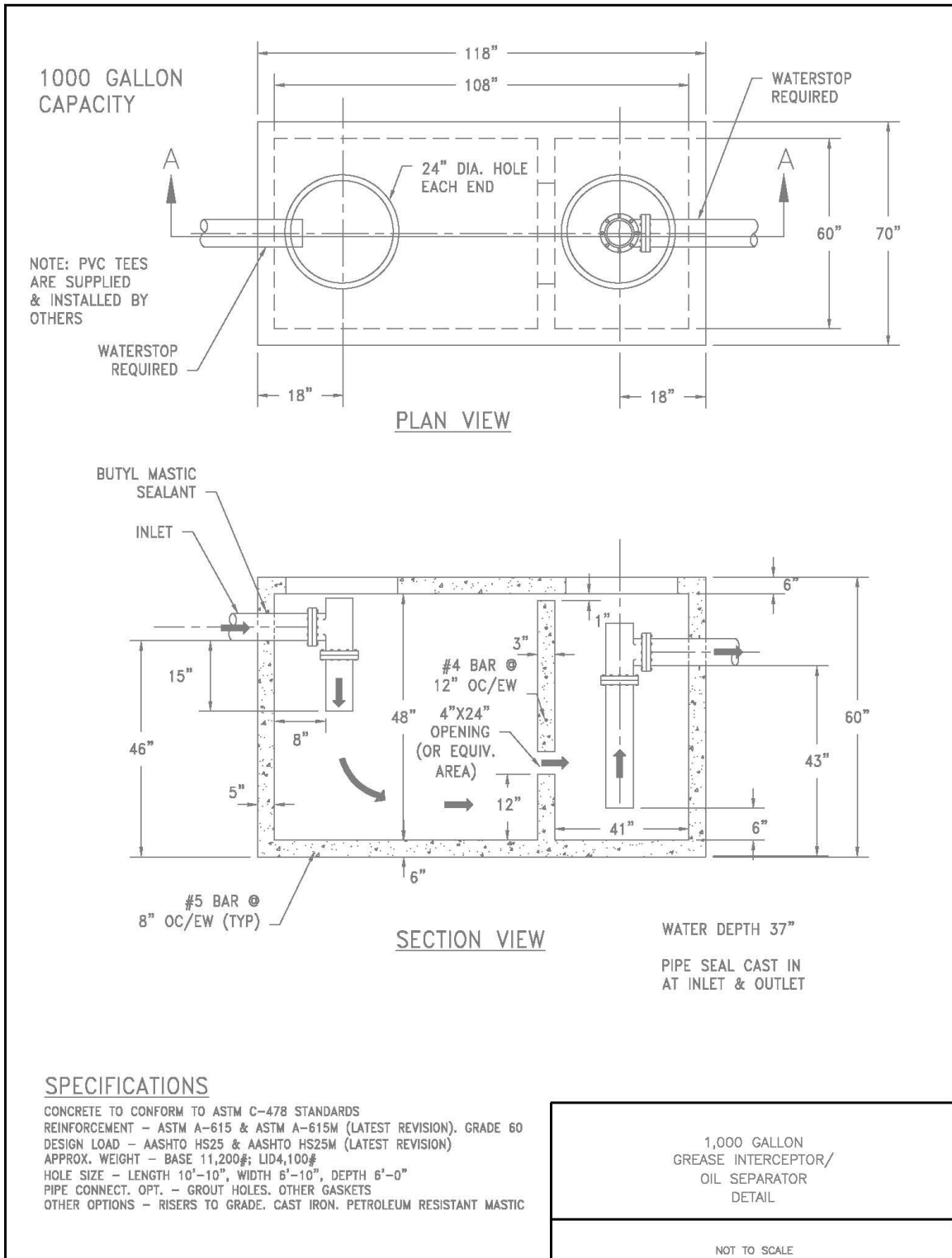
1. An Existing FSE, meeting one or more of the Qualifying Conditions as stated in Section 4, which is determined to be in Non-compliance, will be issued a Notification stating the nature of the violation(s) and may include a timeframe for Required Actions.
2. If a FSE fails to initiate appropriate action in response to a Notification of Non-compliance, a second notice which is applicable to fines, will be issued. Fines and fees may include administrative fines. The FSE will be responsible for costs associated with service calls for sewer line blockages, line cleaning, camera trucks, line and pump repairs, including all labor, materials and equipment.
3. In the event that further non-compliance by the FSE occurs, an escalation of enforcement action will result and may include termination of service.
4. Immediate termination of service of wastewater service may be issued if the facility presents an imminent endangerment to the health or welfare of persons or the environment, causes blockages, sanitary sewer overflows, or excessive maintenance to the sanitary sewer system, causes significant interference with the wastewater treatment plant, or causes RWRA to violate its Kentucky Pollutant Discharge Elimination System (KPDES) permit. Service shall be reinstated when such conditions have been eliminated and all associated fines have been paid in full.

SECTION 11 – EFFECTIVE DATE

This policy shall be in full force and effective immediately following its approval.

Adopted: **July 1, 2023**

Appendix A - 1,000 Gallon Grease Interceptor Capacity Specifications



Appendix B: Menu Type

Type	Menu	Grease Factor ->	without Fryer	without fryer	with fryer	with fryer
			w/o flatware	with flatware	w/o flatware	with flatware
			A	B	C	D
1	Bakery		0.0250	0.0325	0.0350	0.0455
2	Bar - Drinks Only		0.0050	0.0065	0.0250	0.0325
3	Bar and Grille		0.0250	0.0325	0.0350	0.0455
4	BBQ		0.0250	0.0325	0.0350	0.0455
5	Buffet		0.0250	0.0325	0.0350	0.0455
6	Cafeteria - Full Serve		0.0250	0.0325	0.0350	0.0455
7	Cafeteria - Heat & Serve		0.0050	0.0065	0.0250	0.0325
8	Chinese		0.0350	0.0455	0.0580	0.0750
9	Coffee Shop		0.0050	0.0065	0.0250	0.0325
10	Continental breakfast		0.0050	0.0065	0.0250	0.0325
11	Convenience Store		0.0050	0.0065	0.0250	0.0325
12	Deli		0.0050	0.0065	0.0250	0.0325
13	Donut Shop		0.0250	0.0325	0.0350	0.0455
14	Don't know yet		0.0250	0.0325	0.0350	0.0455
15	Family Restaurant		0.0250	0.0325	0.0350	0.0455
16	Fast Food - Pre-Cook		0.0050	0.0065	0.0250	0.0325
17	Fast Food - Full Prep		0.0250	0.0325	0.0350	0.0455
18	Fried Chicken		0.0250	0.0325	0.0350	0.0455
19	Greek		0.0250	0.0325	0.0350	0.0455
20	Grocery Store		0.0250	0.0325	0.0350	0.0455
21	Ice Cream/Yogurt/Smoothies		0.0050	0.0065	0.0250	0.0325
22	Indian		0.0250	0.0325	0.0350	0.0455
23	Italian		0.0250	0.0325	0.0350	0.0455
24	Mexican		0.0350	0.0455	0.0580	0.0750
25	Pizza Restaurant		0.0250	0.0325	0.0350	0.0455
26	Pizza Carryout		0.0050	0.0065	0.0250	0.0325
27	Multi-unit dwelling		0.0050	0.0065	0.0250	0.0325
28	Salads / Healthy Bowls		0.0050	0.0065	0.0250	0.0325
29	Sandwich Shop		0.0050	0.0065	0.0250	0.0325
30	Seafood		0.0250	0.0325	0.0350	0.0455
31	Snack Bar		0.0050	0.0065	0.0250	0.0325
32	Steak House		0.0250	0.0325	0.0350	0.0455
33	Sushi		0.0050	0.0065	0.0250	0.0325

Table provided by Schier and published in the 2016 edition of the ASPE Plumbing Engineering Design Handbook