REGIONAL
WATER RESOURCE AGENCY
2101 Grimes Avenue · Owensboro, Kentucky 42303
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Grease Interceptor Sizing and Selection Worksheet

Name of Food Service Establishment: _____

Establishment Address: _____

Establishment Contact Name: _____ Phone: _____

Applicant Name: _____ Phone: _____

Applicant's Business Name: _____ Email: _____

PART A: GREASE INTERECEPTOR SIZING

Step 1: Determine Drainage Fixture Units (DFUs)

Determine the total number of DFUs for the Food Service Establishment by using the table below to determine the DFU value for the applicable fixtures. If the fixture is unknown or unlisted, use the "Other Contributors" column (on the right) to determine the DFU value based on trap size or flow. Next, total all DFUs to determine the establishment's Total DFU Value.

Drainage Fixture Unit Values (DFU)							
Qty	**Fixture**	**DFU**	**Total**	**Qty**	**Other Contributors**	**DFU**	**Total**
	2 Compartment Sink	4			1¼ inch trap & trap arm	1	
	3 Compartment Sink	6			1½ inch trap & trap arm	3	
	Food Preparation Sink (one bowl)	2			2 inch trap & trap arm	4	
	Wok Sink	2			3 inch trap & trap arm	6	
	Bar Sink	2			4 inch trap & trap arm	8	
	Handwash Sink	2			Flow of 1.0 to 7.5 gpm	1	
	Service or Mop Sink	3			Flow of 7.6 to 15 gpm	2	
	Soup Kettle (20 gallons)	2			Flow of 15.1 to 30 gpm	4	
	Pre-Rinse Sink	3			Flow of 30.1 to 50 gpm	6	
	Warming Table w/ Drain	1		DFU information derived from the following sources: 2020 Kentucky State Plumbing Law 815 KAR 20:080 Waste Pipe Size; Schier Product's Typical Fixture Flow Rates Table			
	Commercial Dishwasher	2		**Total DFU Value:** _____			
	Floor Drain	2					
	Trench Drains (2 DFU per linear foot)	2 / l.f.					

Step 2: Calculate Grease Capacity

Fixture flow is only the *first* step in evaluating the appropriate grease interceptor size. Secondly, we must evaluate the grease capacity by considering the meals per day, the grease factor and the days between pump-outs.

	1) Meals Per Day	2) Grease Factor	3) Daily Loading	4) 90-Day Loading
Write values here →				

1) Estimate the anticipated meals that will be served per day.
2) Determine the Grease Factor based on menu type and appliances used by referencing FOG Policy-Appendix B.
3) Multiply Box 1) Meals per Day by the Box 2) Grease Factor to determine the Daily Loading of grease produced on a daily basis.
4) Determine the capacity needed for the standard 90-day cycle by multiplying the Daily Loading by 90.

FSEs that are not open every day, may calculate using the number of days actually open in a 90-day period. If you have done so, please indicate on this form.

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Continue to next page

PART B: GREASE INTERCEPTOR SELECTION – Use the table below to determine the appropriate flow rate or gallon capacity needed based on the total DFU values. Review options for either a Hydromechanical (HGI) or a Gravity (GGI) Grease Interceptor.

For HGI requests, use this column as an indication of the minimum flow rate allowed. Next, research HGI units that fit both the **Flow Rate** and **Grease Capacity (90-Day Loading as calculated in Part A, Step 2)**.

Grease Interceptor Sizing Chart[1]

DFU's	HGI Flow Rate (gpm)[2]	GGI Capacity (gal)
8	20	1,000
10	25	1,000
13	35	1,000
20	50	1,000
35	75	1,000
90	-	1,250
172	100	1,500
216	150	2,000
307	-	2,500
342	200	3,000
428	250	4,000
576	350	5,000

For GGI requests, use this column to identify the gallon capacity needed based on the DFUs. Note: If the Grease Capacity in lbs. calculated in Step 2 is significantly higher than the GGI Capacity in gallons, RWRA may require a larger unit.

1) Derived from table 703.2, 1014.2.1, 1014.3.6 of the 2012 UPC and 1003.3.4.1 from 2006 IPC
2) Flow rates based on intermittent potentially full flow in drainage lines

Indicate installation location:
☐ Interior Installation ☐ Exterior Installation

Number of Grease Interceptors requested:
☐ One ☐ Two ☐ Three ☐ NONE

Indicate pump-out frequency:
☐ 90-Days ☐ Other (explain): _____

Hydromechanical Grease Interceptor (HGI) *If requesting a GGI, skip this section.*

HGI Manufacturer: _____ HGI Model: _____
Flow rate (GPM): _____ Grease Capacity*: _____lbs.
Grease capacities that are **greater than twice the flow rate of the unit must be validated by a submitting to RWRA a certified test report complete with incremental test data.*

Gravity Grease Interceptor (GGI) *If requesting an HGI, skip this section.*

DFUs: _____ Size of Interceptor: _____ gallon unit

PART C: SUBMITTAL

Please submit this Grease Interceptor Sizing and Selection Worksheet along with all required documentation to RWRA. Once approved, no substitutions shall be allowed without prior written approval from RWRA.

I understand that if practices of the business change, or if RWRA experiences any problems associated with grease in the sewer system, RWRA may require the installation of a grease interceptor, or one of larger capacity at the owner/user's expense at any time. I further understand that if/when changes occur from what is described above that I am responsible for notifying RWRA for their review of necessary grease control measures.

Signature of Applicant: _____ Date: _____

Signature of RWRA Representative: _____ Date: _____

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