Town of Hillsborough
Since 1754

# Grease Interceptor Sizing Worksheet

The Uniform Plumbing Code Formula

| | | | | | |
|---|---|---|---|---|---|
| **Company** | | **Calculated By** | | **Date** | |
| **Project** | | **Location** | | | |

Follow these six simple steps to determine grease interceptor size.

| | No of Meals Per Peak Hours | | Waste Flow Rate | | Retention Time | | Storage Factor | | Calculated Interceptor Size | Grease Interceptor |
|---|---|---|---|---|---|---|---|---|---|---|
| Enter Calculations Here > | | X | | X | | X | | = | | |
| | Step 1 | | Step 2 | | Step 3 | | Step 4 | | Step 5 | Step 6 |

## 1

**Number of Meals Per Peak Hour (Recommended Formula):**

| Seating Capacity | | Meal Factor | | Meals per Peak Hour |
|---|---|---|---|---|
| | X | | = | |

| **Establishment Type:** | **Meal Factor** |
|---|---|
| Fast Food (45 min) | 1.33 |
| Restaurant (60 min) | 1.00 |
| Leisure Dining (90 min) | 0.67 |
| Dinner Club (120 min) | 0.50 |

**Notes:**

## 2

**Waste Flow Rate:**

| **Condition** | **Flow Rate** |
|---|---|
| With a Dishwashing Machine | 6 Gallons |
| Without a Dishwashing Machine | 5 Gallons |
| Single Service Kitchen | 2 Gallons |
| Food Waste Disposer Only | 1 Gallon |

**Notes:**

## 3

**Retention Time**

| | |
|---|---|
| Commercial Kitchen Waste | |
| Dishwasher | 2.5 Hours |
| Single Service Kitchen | |
| Single Serving | 1.5 Hours |

**Notes:**

## 4

**Storage Factor**

| **Kitchen Type** | **Storage Factor** |
|---|---|
| Fully Equipped Commercial | |
| Hours of Operation | |
| 8 Hours | 1.00 |
| 12 Hours | 1.50 |
| 16 Hours | 2.00 |
| 24 Hours | 3.00 |
| Single Service Kitchen | 1.50 |

**Notes:**

## 5

**Calculate Liquid Capacity**

Multiply the values obtained from step 1, 2, 3 and 4. The result is the approximate grease interceptor size for this application

**Notes:**

## 6

**Select Grease Interceptor**

Using the approximate required liquid capacity from step 5, select an appropriate size as recommended by the manufacturer.

**Notes:**