



Sioux City Waste Water Treatment Plant
3100 S. Lewis Blvd.
Sioux City, IA 51106
(712) 224-5178



Grease Control Mechanism Sizing Proposal

Date: January 3rd, 2019

Facility Name: Restaurant X

Address: 1234 X Street City/Zip: Sioux City, 51106

Contact Name and Title: Owner/Manager

Phone: (XXX) XXX-XXXX Email: restaurantX@gmail.com

Contact Address (If different): Owner/Manager's address

Plumbing Contractor: X Plumbing Services

Type of Food Service Establishment (FSE):

- X Full Service Restaurant
Single Service Restaurant (minimal usage; disposable dinnerware; warming of pre-cooked food)
School/Daycare
Assisted Living/Nursing Facility
Grocery
Church
Other:

Grease Trap Size- Must be 20-55 gallons per minute.

Grease Interceptor Size - Must not be less than the Ordinance minimum of 500 gallons.

1. Peak meals per hour+

- a. Seating capacity of FSE: 100
b. Occupancy of FSE:
c. Seating or occupancy x meal factor = Peak meals per hour
*-Church: Include all area(s) used for meal service
*-Assisted living/nursing facility: equal to max number of res. (Per state license)
*-Schools: Average meal count/hours kitchen is in operation

Table with 2 columns: Establishment Type, Meal Factor. Includes calculation: 100 x 1.33 = 133. Values: Fast Food (45 min) -1.33, Restaurant (60 min) 1.00, Leisure Dining (90 min) 0.67, Dinner Club (120 min) 0.50.

2. Waste flow rate, gallons of flow

- a. Commercial, equipped kitchen with dishwasher and 1 garbage disposal* -----7
- b. Commercial, equipped kitchen with dishwasher, no garbage disposal-----6
- c. Commercial, equipped kitchen with no dishwasher, 1 garbage disposal*-----6
- d. Commercial, equipped kitchen with no dishwasher, no garbage disposal-----5
- e. Single service kitchen**-----2

*-each additional garbage disposal, add 1 gallon

**-Single service kitchen = No GD, no DW, all service single use

3. Retention time, hours

- a. Commercial kitchen-----2.5
- b. Single service kitchen-----1.5

4. Storage factor

- a. Commercial kitchen up to 8 hrs. of operation-----1
- b. Commercial kitchen up to 16 hrs. of operation-----2
- c. Commercial kitchen up to 24 hrs. of operation-----3
- d. Single service kitchen-----1.5

Peak Meals per hour X Waste Flow Rate X Retention Rate X Storage Factor = Calculated GI Size

133	7	2.5	2	4,655
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Proposed installation is as follows: 5,000 gallon interceptor required

The following must be submitted for an official sizing request:

- Completed *Grease Interceptor Sizing Proposal* (Completed by a professional engineer or licensed plumber)
- Kitchen plumbing blueprint (if available)
- Kitchen equipment list
- FSE site plan showing seating capacity OR square feet/occupancy (if available)
- Verification of current Grease Interceptor size by a professional engineer or licensed plumber (if applicable)

Must be sent in for approval before proceeding!

Submit above to:

Vicki Baker, WWTP FOG Program (712) 279-6191 (fax) or vbaker@sioux-city.org