



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



Grease Control Mechanism Sizing Proposal

Date: _____

Facility Name: _____

Address: _____ City/Zip: _____

Contact Name and Title: _____

Phone: _____ Email: _____

Contact Address (If different): _____

Plumbing Contractor: _____

Type of Food Service Establishment (FSE):

- 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: _____
- 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

+ 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

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**

Proposed installation is as follows: _____

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)

Submit above to:

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