



DEKALB COUNTY

DEPARTMENT OF WATERSHED MANAGEMENT
 1580 Roadhaven Drive, Stone Mountain, GA 30083
 (770) 621-7200 • FAX (770) 621-7271



INTERCEPTOR SIZING FORM A

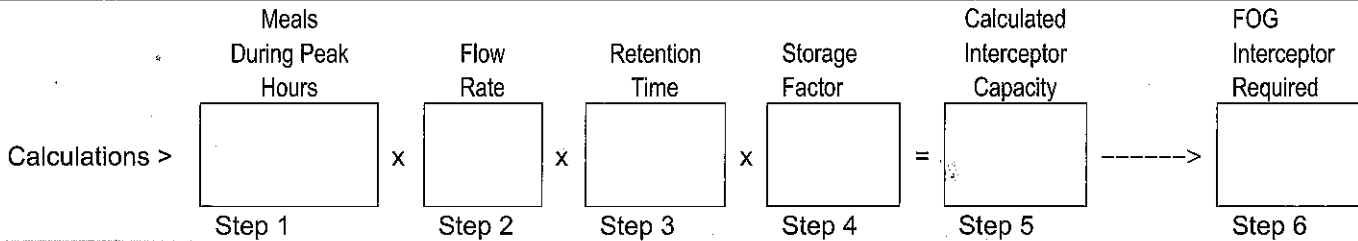
FSE Name: _____ Owner Name: _____

Address: _____ Phone: _____

Inspector: _____ Date: _____

Fee: \$125.00

DeKalb County uses The Uniform Plumbing Code method for sizing exterior FOG Interceptors (Appendix H).



1	<p>Number of Meals Per Peak Hour:</p> <table style="width: 100%;"> <tr> <td style="width: 30%;">Seating/Serving Capacity</td> <td style="width: 10%; text-align: center;">X</td> <td style="width: 10%;">Meal Factor</td> <td style="width: 10%; text-align: center;">=</td> <td style="width: 30%;">Meals During Peak Hour</td> </tr> <tr> <td style="border: 1px solid black; height: 20px;"></td> <td></td> <td style="border: 1px solid black; width: 40px;"></td> <td></td> <td style="border: 1px solid black; width: 60px;"></td> </tr> </table> <p>Establishment Type:</p> <table style="width: 100%;"> <tr> <td style="width: 60%;">Fast Food (45 min)</td> <td style="width: 40%; text-align: right;">1.33</td> </tr> <tr> <td>Restaurant (60 min)</td> <td style="text-align: right;">1.00</td> </tr> <tr> <td>Leisure Dining (90 min)</td> <td style="text-align: right;">0.67</td> </tr> <tr> <td>Dinning Club (120)</td> <td style="text-align: right;">0.50</td> </tr> </table> <p style="text-align: right;">Meal Factor: UPC Standard</p>	Seating/Serving Capacity	X	Meal Factor	=	Meals During Peak Hour						Fast Food (45 min)	1.33	Restaurant (60 min)	1.00	Leisure Dining (90 min)	0.67	Dinning Club (120)	0.50	Notes:
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2	<p>Flow Rate:</p> <table style="width: 100%;"> <tr> <td style="width: 50%;">Condition</td> <td style="width: 50%;">Flow Rate: (Gallons)</td> </tr> <tr> <td>With a Dishwasher</td> <td style="text-align: right;">6 Gallons</td> </tr> <tr> <td>Without a Dishwasher</td> <td style="text-align: right;">5 Gallons</td> </tr> <tr> <td>Single Service Kitchen</td> <td style="text-align: right;">2 Gallons</td> </tr> <tr> <td>Food Waste Disposer (add to flow rate)→</td> <td style="text-align: right;">1 Gallons</td> </tr> </table> <p style="text-align: right;">UPC Standard</p>	Condition	Flow Rate: (Gallons)	With a Dishwasher	6 Gallons	Without a Dishwasher	5 Gallons	Single Service Kitchen	2 Gallons	Food Waste Disposer (add to flow rate)→	1 Gallons	Notes:								
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3	<p>Retention Time:</p> <table style="width: 100%;"> <tr> <td style="width: 50%;">Commercial Kitchen Waste</td> <td style="width: 50%;">UPC Standard</td> </tr> <tr> <td>Single Service Kitchen</td> <td style="text-align: right;">2.5 Hours</td> </tr> <tr> <td></td> <td style="text-align: right;">1.5 Hours</td> </tr> </table>	Commercial Kitchen Waste	UPC Standard	Single Service Kitchen	2.5 Hours		1.5 Hours	Notes:												
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4	<p>Storage Factor:</p> <table style="width: 100%;"> <tr> <td style="width: 50%;">Kitchen Type</td> <td style="width: 50%;">UPC Standard</td> </tr> <tr> <td>Fully Equipped Commercial</td> <td style="text-align: right;">Storage Factor:</td> </tr> <tr> <td style="padding-left: 40px;">Hours of Operation</td> <td></td> </tr> <tr> <td style="padding-left: 40px;">8 Hours</td> <td style="text-align: right;">1.00</td> </tr> <tr> <td style="padding-left: 40px;">12 Hours</td> <td style="text-align: right;">1.50</td> </tr> <tr> <td style="padding-left: 40px;">16 Hours</td> <td style="text-align: right;">2.00</td> </tr> <tr> <td style="padding-left: 40px;">24 Hours</td> <td style="text-align: right;">3.00</td> </tr> <tr> <td>Single Service Kitchen</td> <td style="text-align: right;">1.50</td> </tr> </table>	Kitchen Type	UPC Standard	Fully Equipped Commercial	Storage Factor:	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:		
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5	<p>Calculate FOG Interceptor Capacity:</p> <p>Multiply the values obtained from step 1, 2, 3 and 4. The result is the approximate FOG interceptor size for this application.</p>	Notes:																		
6	<p>Select FOG Interceptor:</p> <p>Using the approximate required liquid capacity from step 5, select an appropriate size as recommended by the manufacturer.</p>	Notes:																		

* Single service kitchens heat and serve only, and only utilize disposable plates and utensils.



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INTERCEPTOR SIZING FORM B

Outside FOG interceptors are required, but there may be circumstances where it is not possible to install them. The FSE must provide a report from a licensed plumber explaining why an exterior interceptor installation is not possible. The FOG Control Program Manager will investigate the situation to decide if the installation constraints are valid. In cases where there is a valid reason why an exterior interceptor can't be installed, the Compliance inspector will size the facility for interior FOG interceptor(s).

<p>Number of seats in establishment _____</p> <p>Days of business _____</p> <p>Hours of operation _____</p> <p><u>Fresh Air Fixture (Plumbing)</u></p> <p>Dishwasher _____</p> <p>1, 2, 3, 4 Sinks _____</p> <p>Vegetable Sink _____</p> <p>Meat Sink _____</p> <p>Mop Sink _____</p> <p>Floor Drains _____</p> <p>Wok _____</p> <p>Outside Drains _____</p> <p>Garbage Disposal _____</p>	<p>***All fixtures must drain into Interceptor and be located a minimum of 15 feet from interceptor.</p> <p>*** Outside drains under garbage compactors and dumpsters must be connected to a separate 1000 gal. FOG interceptor.</p>
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DeKalb County uses the International Plumbing Code method for sizing interior FOG Interceptors. (Table 1003.3.4.1)

TOTAL FLOW-THROUGH RATING (gpm)	GREASE RETENTION CAPACITY (pounds)	FIXTURE UNIT	PEAK FLOW RATE (GPM)
4	8	Single compartment sink	20 X =
6	12	Double compartment sink	25 X =
7	14	Triple compartment sink	30 X =
9	18	Quadruple compartment sink	35 X =
10	20	Floor drain	5 X =
12	24	Under-counter dishwasher	15 X =
14	28	Industrial dishwasher	25 X =
15	30	Utility (mop) sink	20 X =
18	36	Wok Station (two burner)	6 X =
20	40	Total Peak Flow Rate	= GPM
25	50		
35	70		
50	100		
75	150		
100	200		