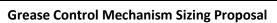


Sioux City Waste Water Treatment Plant 3100 S. Lewis Blvd. Sioux City, IA 51106 (712) 224-5178





Date: January 3rd, 2019 Facility Name: Restaurant X _____ City/Zip: Sioux City, 51106 Address: 1234 X Street Contact Name and Title: Owner/Manager Email: restaurantX@gmail.com Phone: (XXX) XXX-XXXX Contact Address (If different): Owner/Manager's address Plumbing Contractor: X Plumbing Services **Type of Food Service Establishment (FSE):** Full Service Restaurant Single Service Restaurant (minimal usage; disposable dinnerware; warming of precooked food) School/Daycare Assisted Living/Nursing Facility Grocery П Church П 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 + Establishment Type ------133 -----Meal Factor Restaurant (60 min) ------1.00 Leisure Dining (90 min) ------0.67 Dinner Club (120 min) ------0.50

2.	Waste	flow rate, gallons of flow
		Commercial, equipped kitchen with dishwasher and 1 garbage disposal*
		Commercial, equipped kitchen with dishwasher, no garbage disposal6
		Commercial, equipped kitchen with no dishwasher, 1 garbage disposal*6
	d.	Commercial, equipped kitchen with no dishwasher, no garbage disposal5
	e.	Single service kitchen**2
		*-each additional garbage disposal, add 1 gallon
		**-Single service kitchen = No GD, no DW, all service single use
3.		ion time, hours
	a.	Commercial kitchen
4		Single service kitchen1.5
4.		te factor Commercial kitchen up to 8 hrs. of operation1
		Commercial kitchen up to 16 hrs. of operation
		Commercial kitchen up to 24 hrs. of operation3
	d.	Single service kitchen1.5
	ч.	
	Peak M	eals per hour X Waste Flow Rate X Retention Rate X Storage Factor = Calculated GI Size
		133 7 2.5 2 4,655
		5 000 gallon intercentor required
	Propos	ed installation is as follows: 5,000 gallon interceptor required
The fol	lowing r	nust be submitted for an official sizing request:
	Comple	eted Grease Interceptor Sizing Proposal (Completed by a professional engineer or licensed
	plumbe	
	Kitchen	plumbing blueprint (if available)
	Kitchen	equipment list
	FSE site	plan showing seating capacity OR square feet/occupancy (if available)
	Verifica	tion of current Grease Interceptor size by a professional engineer or licensed plumber (if
	applica	ble)
	Mι	ust be sent in for approval before proceeding!
		Submit above to:
	Vic	ki Baker, WWTP FOG Program (712) 279-6191 (fax) or vbaker@sioux-city.org