Grease Control Mechanism Sizing Proposal       Signola         Date:	S	20)	™ Sioux Cit	Sioux City Wastewater Treatment Plant 3100 S. Lewis Blvd. Sioux City, IA 51106 (712) 279-6987 Grease Control Mechanism Sizing Proposal		
Facility Name:	U	IY	Grease Cont			
Facility Name:	Date:					
Facility Contact Name and Title:						
Facility Contact Name and Title:		•				
Phone:						
Contact Address (If different):		-				
Plumbing Contractor:						
Completed By:*Must be completed by a Licensed Plumber/Professional Engineer with Facility Contact assistance.  Type of Food Service Establishment (FSE):      Full-Service Restaurant						
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<ul> <li>Full-Service Restaurant</li> <li>Single Service Kitchen</li> <li>Grease School/Daycare</li> <li>Church</li> <li>Other:</li> <li>Grease Interceptor Size - <u>Must be 20-55 gallons per minute</u>.</li> <li>Grease Interceptor Size - <u>Must not be less than 500 gallons</u>.</li> <li>1. Peak meals per hour+ <ul> <li>a. Seating capacity of FSE:</li> <li>b. Occupancy of FSE:</li> <li>c. Seating or occupancy x meal factor = Peak meals per hour</li> <li>*-Church: Include all area(s) used for meal service</li> <li>*-Assisted living/nursing facility: equal to max number of res. (Per state license)</li> <li>*-Schools: Average meal count/hours kitchen is in operation</li> <li>+ Food Service Establishment (FSE) Meal Factor</li> <li>FSE + Capability of To-Go, Drive-Thru or Catering1.33</li> </ul> </li> </ul>					·	
<ul> <li>Single Service Kitchen</li> <li>Grocery</li> <li>School/Daycare</li> <li>Church</li> <li>Other:</li></ul>	Туре	of Food	Service Establishment	(FSE):		
<ul> <li>School/Daycare</li> <li>Other:</li></ul>		Full-S	Service Restaurant		Assisted Living/N	ursing Facility
<ul> <li>Other:</li></ul>		Single	e Service Kitchen		•	
Grease Trap Size- Must be 20-55 gallons per minute.         Grease Interceptor Size – Must not be less than 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         + Food Service Establishment (FSE) Meal Factor         FSE + Capability of To-Go, Drive-Thru or Catering1.33			•			
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Disclaimer: If it is found that alterations to the final plans submitted to the Utilities Department have been made, this approved size is considered null, and void and a new sizing proposal must be filled out prior to installation. If the approved GCM is not purchased or installed within 6 months of the approval date on this document, this sizing proposal is considered null and void and updated plans must be verified and a new sizing proposal may need to be completed prior to installation.

## 2. Waste flow rate, gallons of flow

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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 disposal5
e.	Single service kitchen**2
	*-each additional garbage disposal or dishwasher add 1 gallon factor
	**-Single service kitchen = No garbage disposal, no dishwasher, minimal usage;
	disposable dinnerware; warming of pre-cooked food

## 3. Retention time, hours

a.	Commercial kitchen2.	5
b.	Single service kitchen1.4	5

## 4. Storage factor

0		
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/Hour X	Waste Flow	Х	Retention	X Storage Factor	=	Calculated Size (Gallons)

Proposed installation size is as follows: \_\_\_\_\_

The following must be submitted for an official sizing request:

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

Final Approved GCM Size: \_\_\_\_\_\_

Signature of Approval: \_\_\_\_\_\_ Date: \_\_\_\_\_ Date: \_\_\_\_\_

Submit above to:

Brooklyn Barnett, Pretreatment Coordinator, WWTP FOG Program

(712) 279-6191 (fax) or <u>FOG@sioux-city.org</u>