



GREASE TRAP AND INTERCEPTOR REQUIREMENTS

April 21, 1998

Grease traps or interceptors are required by The Town of Flower Mound, for all food establishments as listed below. Grease traps and interceptors are installed to prevent grease, fat, oils, wax or other debris from entering the sanitary sewer. This helps reduce sewer stoppage and lowers the cost of treating at our sewer plant. A food waste disposal, ice machine, or other type of condensation producing equipment shall not discharge into trap unless approved. Both interceptor and trap location must be approved and located outside the building. A design must be submitted at time of permit application.

The following definitions shall apply:

Grease interceptor- an interceptor of at least 750 gallons.

Grease Trap- A device designed to retain grease from one (1) to a maximum of six (6) fixtures. If automatic dishwasher is used fixture count is limited to a maximum of four (4) fixtures.

Single serve kitchen- A kitchen where the meals are served on disposable plates and utensils.

GREASE TRAPS:

If your system is within the definition of Grease trap, use the following sizing formula: Total gallons per minute x .40 x 12 = Grease trap capacity in gallons.

<u>Fixture</u>	<u>Fixture Abbreviation</u>	<u>Gallons per minute</u>
Three compartment sink	3CP	15
Handwash sink	HWS	7.5
Mop sink	MS	22.5
Floor drain	FD	15
Prep sink	PS	7.5
Soaking sink	SS	7.5
Dishwasher	DW	22.5

GREASE INTERCEPTORS:

If your system does not fall under the definition of grease trap, the following formula must be used.

Sizing Formula

$$\text{Number of meals Per peak hour} \times \text{Waste Flow rate} \times \text{Retention time} \times \text{Storage factor} = \text{Interceptor gallon capacity}$$

- (1) Meals served at peak hour *
- (2) Waste flow rate
 - (a) With dishwashing machine 6 gal.
 - (b) Without dishwashing machine 5 gal.
 - (c) Single serve kitchen 2 gal.
- (3) Retention time
 - (a) Commercial kitchen waste
Dishwasher----- 2.5 hours
 - (b) Single serve kitchen 1.5 hours
- (4) Storage factor for fully equipped commercial kitchen - hours of operation
 - 8 hours - 1
 - 16 hours-2
 - 24 hours-3
 - Single serve kitchen-1.5

*- Meals served at peak hour may be obtained by the total number of fixed seats multiplied 60 and divided by the estimated time a patron takes to eat. A restaurant which moves people quickly may have a seating time from 30 minutes to 45 minutes. Another may be from 90 minutes to 120 minutes. Where establishments have no fixed seating, the occupant load in the dining area must be used. For buildings with drive through windows, an additional 60 occupants or seats must be added to peak meals per hours.