



Water Resource Management Grease Trap Size Calculation Data Sheet



PROJECT INFORMATION

Name of Project: _____ Date: _____
 Project Address: _____ Telephone Number: _____

DRAINAGE FIXTURE UNIT VALUES (DFU)

Enter the number of each fixture type connecting to the grease trap

QTY	Fixture Type	DFU	Total	QTY	Fixture Type	DFU	Total
_____	Dishwasher (domestic)	_____	_____	_____	Other (1-1/4 inch trap)	_____	_____
_____	Kitchen, Bar, or Wash Faucet	_____	_____	_____	Other (1-1/2 inch trap)	_____	_____
_____	Commercial Sink with food waste	_____	_____	_____	Other (2 inch trap)	_____	_____
_____	Food Waste Grinder	_____	_____	_____	Other (3 inch trap)	_____	_____
_____	Service or Mop Basin	_____	_____	_____	Other (4 inch trap)	_____	_____
_____	Clothes Washer (domestic)	_____	_____	_____	Other (7.5 to 15 GPM)	_____	_____
_____	Floor Drain	_____	_____	_____	Other (15 to 30 GPM)	_____	_____
_____	Drinking Fountain or Water Cooler	_____	_____	_____	Other (30 to 50 GPM)	_____	_____

Total Drainage Fixture Unit Value: _____

Drainage fixture unit values (DFU) are derived from the 2009 Uniform Plumbing Code (UPC), Table 7-3

FATS, OIL, AND GREASE (FOG) PRODUCTION CLASSIFICATION

Enter the appropriate FOG production classification for the proposed facility

Fats, Oil, and Grease Production Classification: _____

*Light FOG producers shall only be applicable to FSFs where the products used in food preparation and service contain little or no dairy, shortening, oil, butter, vegetable fat, animal fat, or other fatty compounds which are insoluble in water at room temperature, as deemed appropriate by the WRM Department.

GREASE TRAP SIZING

Light FOG Production Table*

DFU	Volume (Gallons)
8	500
21	750
35	1,000
90	1,250
172	1,500
216	2,000
307	2,500
342	3,000
428	4,000
576	5,000
720	7,500
2,112	10,000
2,640	15,000

Heavy FOG Production Table*

DFU	Volume (Gallons)
17.5	1,000
45	1,250
86	1,500
108	2,000
153.5	2,500
171	3,000
214	4,000
288	5,000
360	7,500
1,056	10,000
1,320	15,000

Required Grease Trap Size: _____ **Gallons**

Proposed Grease Trap Size: _____ **Gallons**

*Grease trap sizing is based on a 30-minute retention time for Light FOG producers and a 1-hour retention time for Heavy FOG producers as defined by the FOG Loading criteria. The retention time calculations are derived from the 2009 Uniform Plumbing Code (UPC) Fixture Unit Values in Table 7-3 and Gravity Grease Interceptor Sizing in Table 10-3.