

Permit #: \_\_\_\_\_

Account #: \_\_\_\_\_



# Regional Utilities

## WASTEWATER GREASE TRAP/INTERCEPTOR PERMIT APPLICATION

APPLICANT(OWNER)NAME \_\_\_\_\_

FACILITYNAME \_\_\_\_\_ PHONE \_\_\_\_\_

FACILITYADDRESS \_\_\_\_\_

TYPE (Circle any that apply) SIT-DOWN TAKE-OUT DRIVE THROUGH

RESTAURANT MAXIMUM SEATING CAPACITY \_\_\_\_\_ HOURS OF OPERATION \_\_\_\_\_

COMMERCIAL KITCHEN – MEALS SERVED PER DAY \_\_\_\_\_

TYPE OF DEVELOPMENT (Circle one) REDEVELOPMENT or NEW CONSTRUCTION

<u>TYPE OF FOOD PREPARATION</u>	<u>YES</u>	<u>NO</u>	<u>TYPE OF EQUIPMENT</u>
Deep Frying	___	___	Dishwasher Capacity _____ gallons
Pan Frying	___	___	Garbage Disposal (Circle one) YES NO
Grilling	___	___	3-Compartment Sinks: Quantity _____
Heating	___	___	Inside dimensions of Bowl (inches)
Baking	___	___	Depth _____ Width _____ Length _____
Pre-prepared Food Assembly	___	___	Other sinks: _____
			Existing Grease Trap:
			Rating or Size: _____ lbs –or- _____ gal

I hereby certify that the above information is correct. I am also aware that changes in any of the above information will require a re-application and possible increase in the size or type or grease trap or interceptor required. **I also agree to the grease interceptor pumped out a minimum of once a month and a grease trap once a week by a certified grease trap cleaning company, or more frequently if needed, to maintain the grease interceptor or trap in a proper operating condition.** This permit is valid only for the specific facility, ownership, processes and operations indicated above. As such, it cannot be sold, transferred or reassigned.

Signature \_\_\_\_\_ Date \_\_\_\_\_

Name (print) \_\_\_\_\_

(See reverse side for sizing calculations)

Facility Name: \_\_\_\_\_

Facility Address: \_\_\_\_\_

### Sizing Calculations (to be completed by Owner or Engineer)

Re: Florida Plumbing Code Section P1003

<b>IN-GROUND GREASE INTERCEPTORS</b>	<b>OTHER ESTABLISHMENTS WITH COMMERCIAL KITCHENS</b>
<p><u>SIZING FORMULA for RESTAURANTS</u></p> <p>(S) * (GS) * (HR/12) * (LF) * 0.75 = Effective capacity of grease Interceptor in gallons</p> <p>____ * ____ * (____/12) * ____ * 0.75 = _____ GAL</p> <p>Where: S = Number of seats in dining area GS = Gallons of waste water per seat (Use 25 gallons for restaurants with china and/or Automatic dishwashers. Use 10 gallons for restaurants With paper or baskets and no dishwashers HR = Number of hours restaurant is open LF = Loading Factor (Use 1.25 for rec. area, 1.00 main highway, 0.75 other highway</p>	<p><u>OTHER ESTABLISHMENTS WITH COMMERCIAL KITCHENS</u></p> <p>(M) * (GM) * (LF) * 0.75 = Effective capacity of grease interceptor in gallons</p> <p>____ * ____ * ____ * 0.75 = _____ GAL</p> <p>Where: M = Meals prepared per day GM = Gallons of waste water per meal (Use 5 gallons) LF = Loading Factor (Use 1.00 with dishwashing machine and 0.75 without dishwashing machine.)</p>

<b>UNDER SINK GREASE TRAPS</b>
<p>SIZED BASED UPON TOTAL FLOW THROUGH CAPACITY OF SINKS &amp; DISHWASHERS</p> <p>((DEPTH * WIDTH * LENGTH) / 1728) * 7.48 = Flow through capacity of sink in gallons (Assumes sink empties in one minute)</p> <p>((____ * ____ * ____ ) / 1728 ) * 7.48 = _____</p> <p>Where: DEPTH = Depth of sink WIDTH = Width of sink LENGTH = Length of sink</p> <p>GREASE TRAP CAPACITY IN POUNDS OF GREASE SHALL BE TWICE THE TOTAL FLOW THROUGH CAPACITY OF THE SINK IN GALLONS, i.e. Total Flow Capacity of sink = 19 gpm...Grease Trap capacity = 38 pounds of grease</p>

CALCULATED SIZE OF IN-GROUND GREASE INTERCEPTOR _____ GALLONS
CALCULATED SIZE OF UNDER-SINK GREASE TRAP _____ POUNDS

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Approved by: \_\_\_\_\_ Date: \_\_\_\_\_