

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

TYPE OF FOOD PREPARATION

YES

NO

Deep Frying

Pan Frying

Grilling

Heating

Baking

Pre-prepared Food Assembly

TYPE OF EQUIPMENT

Dishwasher Capacity _____ gallons

Garbage Disposal (Circle one) YES NO

3-Compartment Sinks: Quantity _____

Inside dimensions of Bowl (inches)

Depth _____ Width _____ Length _____

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

IN-GROUND GREASE INTERCEPTORS

SIZING FORMULA for RESTAURANTS

$(S) * (GS) * (HR/12) * (LF) * 0.75 = \text{Effective capacity of grease}$
Interceptor in gallons

____ * ____ * (____/12) * ____ * 0.75 = _____ GAL

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)

OTHER ESTABLISHMENTS WITH COMMERCIAL KITCHENS

$(M) * (GM) * (LF) * 0.75 = \text{Effective capacity of grease}$
Interceptor in gallons

____ * ____ * ____ * 0.75 = _____ GAL

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.)

UNDER SINK GREASE TRAPS

SIZED BASED UPON TOTAL FLOW THROUGH CAPACITY OF SINKS & DISHWASHERS

$((\text{DEPTH} * \text{WIDTH} * \text{LENGTH}) / 1728) * 7.48 = \text{Flow through capacity of sink in gallons}$
(Assumes sink empties in one minute)

$((\text{____} * \text{____} * \text{____}) / 1728) * 7.48 = \text{_____}$

Where:

DEPTH = Depth of sink

WIDTH = Width of sink

LENGTH = Length of sink

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

CALCULATED SIZE OF IN-GROUND GREASE INTERCEPTOR _____ GALLONS

CALCULATED SIZE OF UNDER-SINK GREASE TRAP _____ POUNDS

Approved by: _____ Date: _____