

Appendix B: Alternate Grease Control Device Sizing and Selection Form

Applicant Name: _____

Phone: _____ Email: _____

Food Service Establishment (FSE): _____

FSE Address: _____

Select all that apply: New Existing Change of Ownership Renovation

All locality permits still apply.

Justification for installation of alternate GCD device: _____

FSE Grease Production (lbs.) Use Grease Factor Table (Appendix D)

Menu Type: _____ Grease Factor: _____ Average Meals Per Day: _____

Complete the table below.

Grease Storage Capacity	Daily Loading	30 days	60 days	90 days
Grease Produced (lbs.)				

[Grease Factor x Average Meals Per Day = Daily Loading]

[Daily Loading x Number of Days (30/60/90) = Grease Produced]

Existing GCD: Interior Exterior Not Applicable

Make Model: _____ Unknown

Size: _____ gpm/ _____ lbs. or _____ gallons Unknown

Complete the Gravity Grease Interceptor or the Automatic Grease Removal Device section of this form.

[This area intentionally left blank]

Gravity Grease Interceptor (GGI)

See *Gravity Grease Interceptor (GGI)*, Page 4.

Table 2 (page 4)

Inlet Pipe Size (in): _____ Full Pipe Flow (gpm): _____

Calculated GGI size (gallons): _____

Full Pipe Flow(gpm) x 30 min retention = gallons

Proposed GGI:

Make and Model: _____

Does the GGI meet the product standard IAPMO/ANSI Z1001? Yes No

Installation location: _____

Is the material of construction compatible with a *pH* of 3? Yes No

If the answer above "No", what material is the tank lined or coated with*: _____

*Must provide evidence that the liner or coating is compatible with a pH of 3 and that it cannot be easily penetrated, scraped off or removed. Acid Resistant Enamel (ARE) coatings are not allowed.

Grease Hauler:

The GGI must be cleaned/serviced by a Certified Grease Hauling Company, list the name below:

The following items must be included with this completed form: (1) an equipment schedule and plumbing/kitchen plan drawings; that include all fixtures within the food preparation (2) menu, (3) completed calculations for flow rate, and (4) GGI specification sheet, (5) product standard validation, (6) evidence liner or coating is compatible with pH of 3.

Response will be sent in writing.

Signature of Applicant: _____ Date: _____

Automatic Grease Removal Device (AGRD)

See *Automatic Grease Removal Devices (AGRD)*, page 4.

Flow Rate (gpm)

Use one of the following methods below to determine the minimum required flow rate.

1. For Fixture Volume Sizing, determine the flow rate of each fixture, then add together to determine the final flow rate. **Calculation sheet must be included with this form.**

Calculated Flow Rate: _____

2. For Pipe Diameter Sizing, list the size of the inlet pipe connected to HGI, then use Table 1 (page 3) to determine its corresponding flow rate. Half sizes round up.

Pipe Diameter(in): _____ Flow Rate(gpm): _____

*If a two-minute drainage time was utilized, explain justification: _____

Proposed ARGD

Make/Model: _____

Flow Rate: _____

Which product standard does the AGRD meet?

PDI-G101 ASME A112.14.3 ASME A112.14.14 CSA B481 None

Installation location: _____

Is the material of construction compatible with a *pH* of 3? Yes No

If the answer above "No", what material is the tank lined or coated with*: _____

*Must provide evidence that the liner or coating is compatible with a pH of 3 and that it cannot be easily penetrated, scraped off or removed. Acid Resistant Enamel (ARE) coatings are not allowed.

Grease Hauler:

The GGI must be cleaned/serviced by a Certified Grease Hauling Company, list the name below:

The following items must be included with this completed form: (1) an equipment schedule and plumbing/kitchen plan drawings; that include all fixtures within the food preparation (2) menu, (3) completed calculations for flow rate, and (4) AGRD specification sheet. (5) product standard validation

Response will be sent in writing.

Signature of Applicant: _____ Date: _____

Appendix D Grease Factor Table

To determine the correct grease factor, use the table below, select the menu type (1 through 33), then the correct column (A through D) for whether there is a fryer, and whether the establishment uses disposable or washable plates, glasses, knives, forks, and spoons (flatware).

Type	Menu	Grease Factor ->	without Fryer	without fryer	with fryer	with fryer
			w/o flatware	with flatware	w/o flatware	with flatware
			A	B	C	D
1	Bakery		0.0250	0.0325	0.0350	0.0455
2	Bar - Drinks Only		0.0050	0.0065	0.0250	0.0325
3	Bar and Grille		0.0250	0.0325	0.0350	0.0455
4	BBQ		0.0250	0.0325	0.0350	0.0455
5	Buffet		0.0250	0.0325	0.0350	0.0455
6	Cafeteria - Full Serve		0.0250	0.0325	0.0350	0.0455
7	Cafeteria - Heat & Serve		0.0050	0.0065	0.0250	0.0325
8	Chinese		0.0350	0.0455	0.0580	0.0750
9	Coffee Shop		0.0050	0.0065	0.0250	0.0325
10	Continental breakfast		0.0050	0.0065	0.0250	0.0325
11	Convenience Store		0.0050	0.0065	0.0250	0.0325
12	Deli		0.0050	0.0065	0.0250	0.0325
13	Donut Shop		0.0250	0.0325	0.0350	0.0455
14	Don't know yet		0.0250	0.0325	0.0350	0.0455
15	Family Restaurant		0.0250	0.0325	0.0350	0.0455
16	Fast Food - Pre-Cook		0.0050	0.0065	0.0250	0.0325
17	Fast Food - Full Prep		0.0250	0.0325	0.0350	0.0455
18	Fried Chicken		0.0250	0.0325	0.0350	0.0455
19	Greek		0.0250	0.0325	0.0350	0.0455
20	Grocery Store		0.0250	0.0325	0.0350	0.0455
21	Ice Cream/Yogurt/Smoothies		0.0050	0.0065	0.0250	0.0325
22	Indian		0.0250	0.0325	0.0350	0.0455
23	Italian		0.0250	0.0325	0.0350	0.0455
24	Mexican		0.0350	0.0455	0.0580	0.0750
25	Pizza Restaurant		0.0250	0.0325	0.0350	0.0455
26	Pizza Carryout		0.0050	0.0065	0.0250	0.0325
27	Multi-unit dwelling		0.0050	0.0065	0.0250	0.0325
28	Salads / Healthy Bowls		0.0050	0.0065	0.0250	0.0325
29	Sandwich Shop		0.0050	0.0065	0.0250	0.0325
30	Seafood		0.0250	0.0325	0.0350	0.0455
31	Snack Bar		0.0050	0.0065	0.0250	0.0325
32	Steak House		0.0250	0.0325	0.0350	0.0455
33	Sushi		0.0050	0.0065	0.0250	0.0325