Appendix A:

Hydromechanical Grease Interceptor 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.

Step 1.
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]

Step 2.
Flow Rate (gpm) Use one of the following methods below (Fixture Volume or Pipe Diameter) to determine the minimum required flow rate.

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

$$\left[\frac{L(in) \times W(in) \times H(in)}{231 \frac{in^3}{gal}}\right] \times 0.75 = Fixture\ Capacity\ Gallons$$

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

Pipe Size (inches)	One-minute drainage period flow rate (GPM)	Two-minute drainage period flow rate (GPM)
2	20	10
3	75	35
4	125	75
5	250	125
6	400	200

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

Calculated Grease Storage Capacity (lbs.) and Flow Rate (gpm)

(Step 1) 90-day grease storage capacity:_____(Step 2) Flow Rate:_____

*If 90 day was not utilized, provide justification:_____

_____

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

_____

Existing GCD: ☐ Interior ☐ Exterior ☐ Not Applicable

Make Model:_____ ☐ Unknown

Size:_____gpm/_____lbs. or _____gallons ☐ Unknown

Proposed HGI

The HGI must meet both minimum requirements for grease storage capacity and flow rate.

Make/Model:_____

Validated Flow Rate (*gpm*):_____Validated Grease Storage Capacity (*lbs.*): _____

Which product standard does the HGI 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*? ☐ Y e s ☐ No

If the answer above is "*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 HGI 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 includes all fixtures within the food preparation area (2) menu, (3) completed calculations for flow rate, and (4) HGI specification sheet.

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).

		without Fryer w/o flatware	without fryer with flatware	with fryer w/o flatware	with fryer with flatware
Type	Menu Grease Factor ->	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