

Information for plumbers

Use the attached chart as a starting point to size the interceptor.

If your project will install a grease trap less than 1,000gal capacity then follow plumbing code for grease trap rules.

If your project requires a grease interceptor of 1,000lb capacity or more the following kitchen fixtures must drain to a grease interceptor:

- Three compartment sink
- Mop sink
- Dishwasher
- Floor drains
- Kettle drains
- Prep sink
- Pre-rinse scrap sink
- Hand sinks (optional)

Any proposed fixture that is not on the list will be considered on a case-by-case basis.

Your submitted application must include a complete set of plumbing plans. If available, a sample menu is also helpful.

Submittals can be electronic or hard copy.

The reviewer will evaluate the proposed unit against the conditions in the public sewer main and verify that the proposed unit will be sufficient to protect the sewer and other users from grease blockages.

If a unit is being installed to serve a shell building and future tenants are unknown, it will be up to the building owner to decide what size unit to put in and submit it for review. Subsequent tenants will be required to file the same paperwork to ensure that the landlord-provided unit will support the proposed flows. It is to the advantage of the owner to install a large enough unit to cover the worst case scenario. Property owners are held responsible for all costs involved in clearing a grease blockage from the public sewers and may have to answer to other users on the main if the blockage causes losses for them.

MSD Grease Interceptor Sizing

Meals Per Day minimum 5x Number of Seats	Non-Significant Grease Generator Sub Shop, carryout pizza, coffee shop, gas station serving hot dogs		Significant Grease Generator Italian, family style, Chinese/Thai, steakhouse, fried chicken, fast food, Big Box deli serving cooked meals, barbecue, Indian, Mexican, Seafood, Mediterranean, dine-in pizza, bar serving similar fare or similar type of restaurant			
	No Flatware 0.005 lbs./meal		No Flatware 0.035 lbs./meal		With Flatware 0.0455 lbs./meal	
	Lbs./Qtr.	Grease Capacity Req. (lbs.)	Lbs./Qtr.	Grease Capacity Req. (lbs.)	Lbs./Qtr.	Grease Capacity Req. (lbs.)
100	45	50	315	350	409.5	450
200	90	100	630	650	819	850
300	135	150	945	950	1228.5	1250
400	180	200	1260	1300	1638	1700
500	225	250	1575	1600	2047.5	2100
750	337.5	350	2362.5	2400	3071.25	3100
1000	450	450	3150	3200	4095	4100
1250	562.5	600	3937.5	4000	5118.75	5200
1500	675	700	4725	4800	6142.5	6200

Non-Significant Grease Generators are usually deferred to the local Plumbing Department for grease trap sizing
 Minimum 1,000 gallon gravity grease interceptor for each 950 lbs. of grease capacity required