



# INDEPENDENCE

## ★ MUNICIPAL SERVICES ★

### Grease Interceptor Clean-Out Frequency Worksheet

*Directions: Complete this form and attach to FOG inspection sheet. If interceptor capacity is unknown calculate using table 2.*

#### Step 1: Grease Capacity

Pump out Frequency for Existing Grease Interceptors

$$V \div (M \times G) = D$$

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Where

- V = Grease interceptor capacity (lbs)
- G = Grease production (lbs grease/meal) from *Table 1*.
- M = Number of meals or customers served per day
- D = Days per pump out cycle, allowed minimum is 30 days and a maximum of 90 days

#### Step 2: Flow rate

Fixture Flow Rate Calculation

Fixtures (e.g., 3 comp, mop sink, prep sink, hand sink, etc.)	Fixture Dimensions in inches (L x W x H = cubic inches)	Fixture Capacity (gal) Cubic Inches ÷ 231**	75% capacity	Flow Rate (gpm)
			x 0.75	
			x 0.75	
			x 0.75	
			x 0.75	
			x 0.75	
**231 Cubic inches = 1 gal			Total Flow Rate (gpm)	

#### Make & Model of Grease Interceptor if known or calculated

Make & Model	Rated or Calculated Grease Capacity (lbs)	Rated or Calculated Flow Rate (gal)

**Table 1. Grease Production**

Grease Output	Example Entities	No Flatware (lbs grease/meal)	With Flatware (lbs grease/meal)
Low	Sandwich Shop, Convenience Store, Bars, Delicatessen, Snack Bar, Ice Cream Parlor, Hotel Breakfast Bar	0.005	0.0065
Medium	Coffee House, Café, Pizza, Grocery Store (no fryer) Cafeteria (no food prep), Greek, Indian, Japanese, Korean, Thai, low grease output entity with fryer	0.025	0.0325
High	Cafeteria, Family Restaurant, Fast Food, Bar and Grill, Bakery, Italian, German, Buffet, Grocery Store (with fryer)	0.035	0.0455
Very High	Steak House, Seafood, Mexican, Chinese, Fried Chicken, Barbecue	0.058	0.075

**Table 2. Existing Grease Interceptor Conversion Gallons to Pounds**

Grease interceptor volume in gal	Grease interceptor capacity in lbs
10	13
15	20
20	26
25	33
35	46
50	66
750	980
1000	1300
1250	1640
1500	1970
2000	2625

*Grease interceptor capacity (lbs) = Grease interceptor volume (gal) x .25 x .7 x 7.5*

*Calculations based on the 25% rule, 70% Grease to solids ratio, and FOG weight of 7.5 lbs per gallon*

**Table 3. Maximum Flow Rate Based on Pipe Size**

Pipe Size (inches)	Full-Pipe Flow (gpm)*	One-minute drainage period (gpm)	Two-minute drainage period (gpm)
2"	20	20	10
3"	60	75	35
4"	125	150	75

*\* ¼ inch per foot based on Manning's formula with friction factor N = 0.012, ¼ inch per foot = 2% slope*