

Salt Lake City Department of Public Utilities

"Serving our Community

Protecting our Environment"

1530 S. West Temple, SLC, UT 84115

Building or P.U. Accela Permit # : _____

Grease Interceptor Sizing

Business Name: _____	Business License: _____
Business Address: _____	Phone: _____
Contact: _____	Email Address: _____
Days/Hours of Operation: _____	Building Permit Occupancy _____

Inventory of Kitchen Equipment and Plumbing Fixtures for this Establishment: (Grills, burners, ovens, hoods deep fryers, wok stations, soup kettles, sinks, prewash sinks, dishwasher, mop sink, floor drains etc.)

How is waste oil/grease handled, stored and recycled/disposed? _____

- A Grease Interceptor connection and survey and inspection fee is required (\$322.00 fee). Contact Development Review if you have any questions. A Development Review signature approval is required on this form.
- The minimum sized Grease Interceptor permitted is 500 gallons. Maximum sized unit is 4000 gallons.

Number of Meals per Peak Hour	Waste Flow Rate	Retention Time	Storage Factor	Calculated Interceptor Size	Approved Grease Interceptor
<input style="width: 80px; height: 30px;" type="text"/>	<input style="width: 80px; height: 30px;" type="text"/>	<input style="width: 80px; height: 30px;" type="text"/>	<input style="width: 80px; height: 30px;" type="text"/>	<input style="width: 80px; height: 30px;" type="text"/>	<input style="width: 80px; height: 30px;" type="text"/>
Step 1	Step 2	Step 3	Step 4	Step 5	Step 6

Enter Calculations > Here

1	<p>Number of Meals Per Peak Hour:</p> <table border="0" style="width: 100%;"> <tr> <td style="text-align: center;">Seating Capacity</td> <td style="text-align: center;">x</td> <td style="text-align: center;">Meal Factor</td> <td style="text-align: center;">=</td> <td style="text-align: center;">Meals per Peak Hour</td> </tr> <tr> <td style="text-align: center;"><input style="width: 80px; height: 25px;" type="text"/></td> <td></td> <td style="text-align: center;"><input style="width: 80px; height: 25px;" type="text"/></td> <td></td> <td style="text-align: center;"><input style="width: 80px; height: 25px;" type="text"/></td> </tr> </table> <table border="0" style="width: 100%;"> <tr> <td style="text-align: left;">Establishment Type:</td> <td style="text-align: right;">Meal Factor</td> </tr> <tr> <td>Fast Food (45 min)</td> <td style="text-align: right;">1.33</td> </tr> <tr> <td>Restaurant (60 min)</td> <td style="text-align: right;">1.00</td> </tr> <tr> <td>Leisure Dining (90 min)</td> <td style="text-align: right;">0.67</td> </tr> <tr> <td>Dinner Club (120 min)</td> <td style="text-align: right;">0.50</td> </tr> </table>	Seating Capacity	x	Meal Factor	=	Meals per Peak Hour	<input style="width: 80px; height: 25px;" type="text"/>		<input style="width: 80px; height: 25px;" type="text"/>		<input style="width: 80px; height: 25px;" type="text"/>	Establishment Type:	Meal Factor	Fast Food (45 min)	1.33	Restaurant (60 min)	1.00	Leisure Dining (90 min)	0.67	Dinner Club (120 min)	0.50	<p>Notes:</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>
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6	<p>Select Grease Interceptor</p> <p>Using the approximate required liquid capacity from step 5, select an appropriate size as recommended by the manufacturer</p>	<p>Notes:</p> <p>_____</p>																				
<p>Size Approved: _____ Gallons Approved by: _____ Date: _____</p> <p style="font-size: small;">Public Utilities</p>																						

Note: The purpose of this worksheet is to assist the business in complying with permit submittal requirements. It is not a complete list of permit or code requirements and should not be used as a substitute for applicable laws and regulations

<http://www.slcgov.com/utilities/>