



Modern Trends in Grease Interceptors and FOG Programs



Eric Thompson

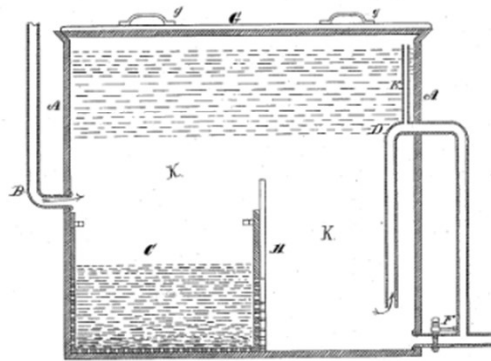
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SINCE 2018

Patented Oct. 21, 1884.



The first grease interceptor patent

Nathaniel Whiting patents the first grease interceptor

ATTORNEY.



1942

A new performance standard for grease interceptors

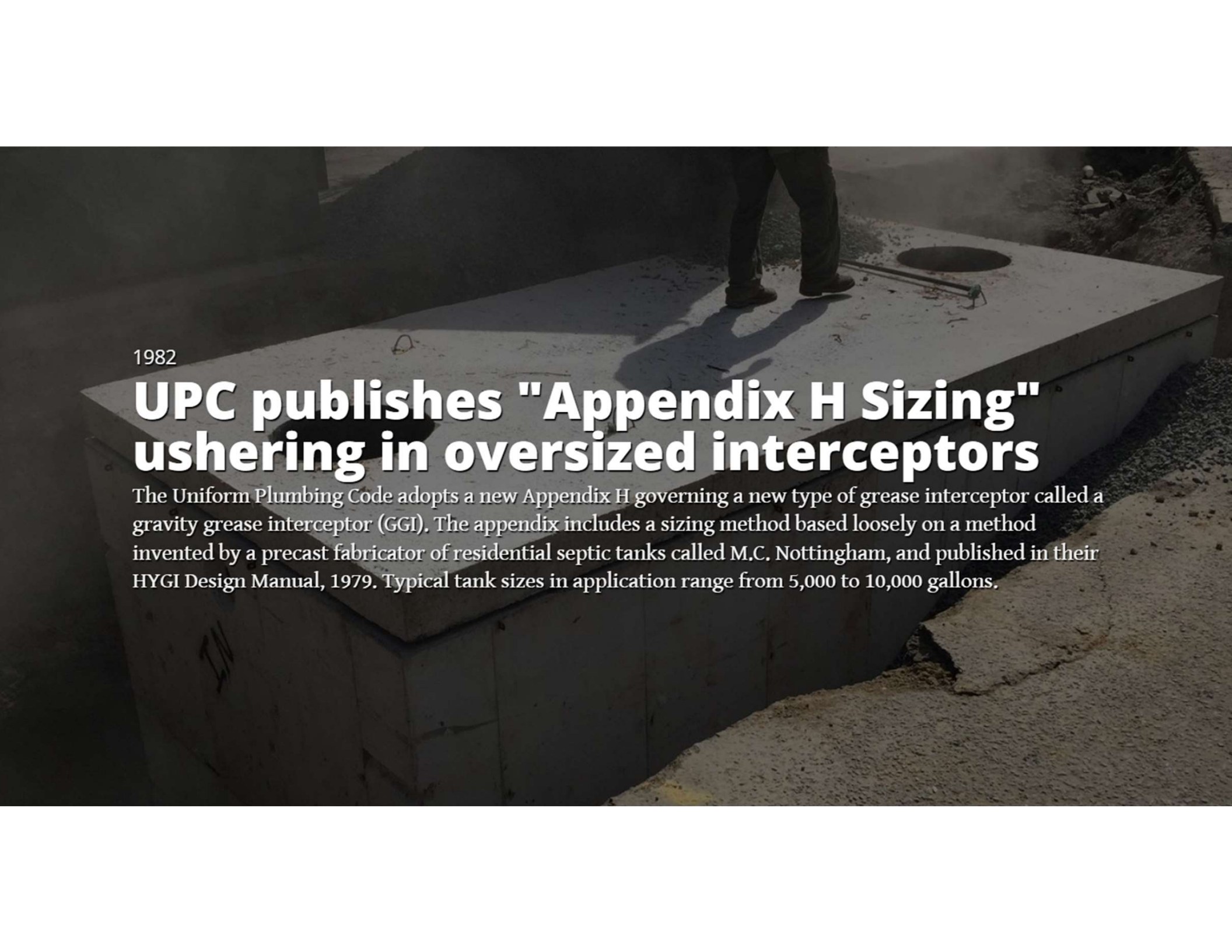
The US military commissions the Iowa Institute for Hydraulic Research to create a performance test standard for grease interceptors. The Plumbing and Drainage Institute (PDI) later develops a proprietary version of the US Military standard.



1970

The EPA is formed

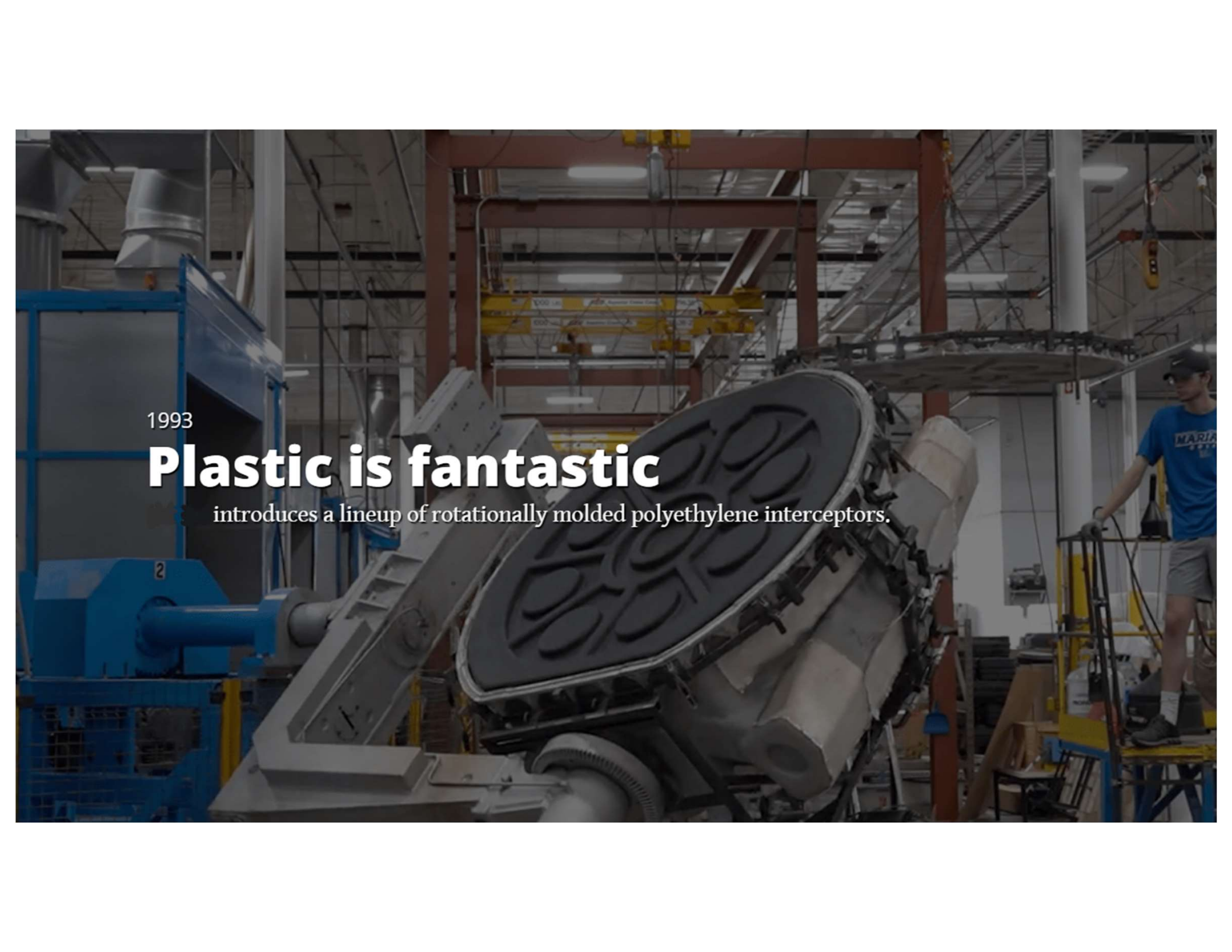
President Richard Nixon establishes the Environmental Protection Agency (EPA) creating the foundation for pretreatment programs to set local limits and restrict pollutants including fats, oils and grease (FOG).



1982

UPC publishes "Appendix H Sizing" ushering in oversized interceptors

The Uniform Plumbing Code adopts a new Appendix H governing a new type of grease interceptor called a gravity grease interceptor (GGI). The appendix includes a sizing method based loosely on a method invented by a precast fabricator of residential septic tanks called M.C. Nottingham, and published in their HYGI Design Manual, 1979. Typical tank sizes in application range from 5,000 to 10,000 gallons.

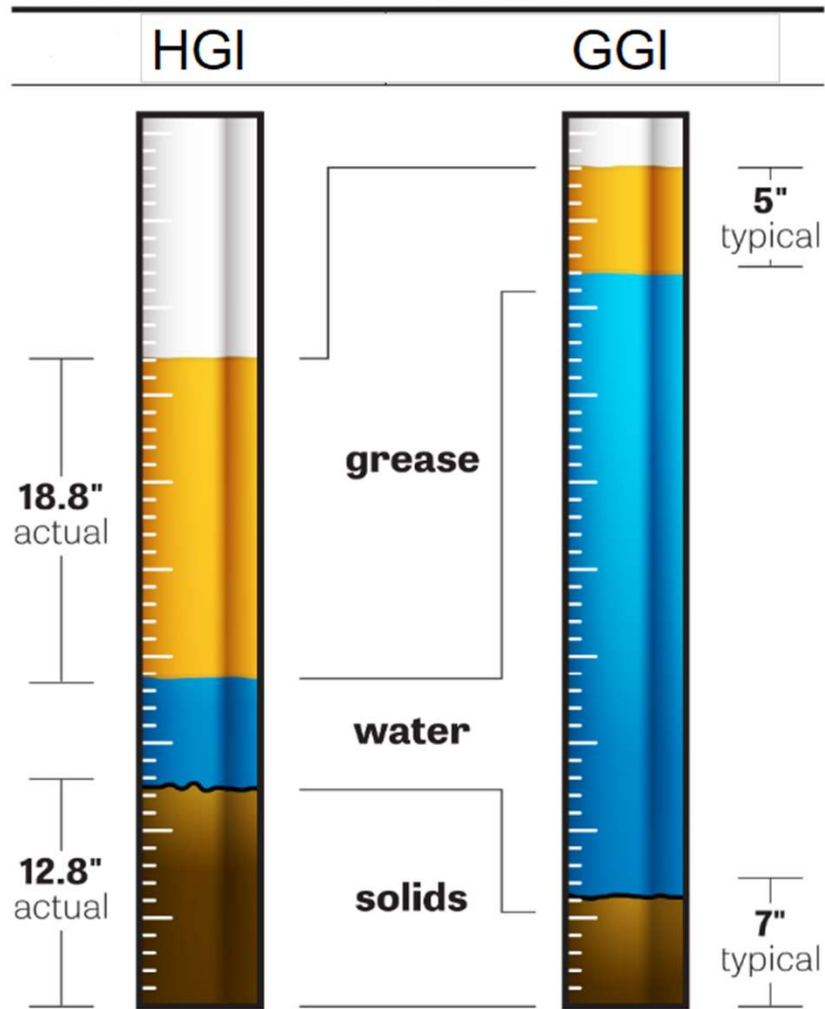
A large industrial factory setting with a worker operating machinery. The scene is filled with complex mechanical equipment, including a large rotating mold and various structural beams. A worker in a blue shirt and cap is visible on the right, operating a control panel. The overall atmosphere is one of a busy manufacturing environment.

1993

Plastic is fantastic

introduces a lineup of rotationally molded polyethylene interceptors.

CORE SAMPLE COMPARISON



1997

The roots of the "25% Rule"

Honolulu Regulatory Control develops the "25% Rule" for their pretreatment program. The rule was developed to establish enforcement norms based on performance criteria of smaller PDI-certified grease traps. As a conservative approach, 25% capacity was applied as cumulative approach to both FOG and settled solids. Later, the 25% rule was applied to untested and uncertified gravity grease interceptors to maintain consistency in enforcement requirements.



AN AMERICAN NATIONAL STANDARD

GREASE INTERCEPTORS

ASME A112.14.3-2000

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2000

ASME A112.14.3 -- the industry's first consensus performance standard is published

The American Society of Mechanical Engineer (ASME) publishes a consensus version of the PDI-G101 standard under the arm of the American National Standards Institute. Formally known as ASME A112.14.3, it includes notable enhancements such as the performance testing up to 100 GPM, testing to maximum capacity and the allowance of four different types of flow control criteria.

2006

UPC replaces Appendix H with DFU Sizing

The Uniform Plumbing Code abandons Appendix H sizing in favor of a new sizing method for gravity grease interceptors based on drainage fixture units (DFUs) for a 30-minute retention time. Typical tank sizes now range from 1,000-3,000 gallons regardless of actual grease production. The old fixture based sizing method for "grease traps" is replaced with a DFU sizing table and the phrase "hydromechanical grease interceptor" is put forth. The maximum allowable flow rate of 50 GPM is replaced with a new maximum of 500 GPM.



Water Environment Research Foundation
Collaboration. Innovation. Results.

Conveyance Systems



**FINAL
REPORT**

Assessment of Grease Interceptor Performance

(Supplemental Report to 03-CTS-16T)

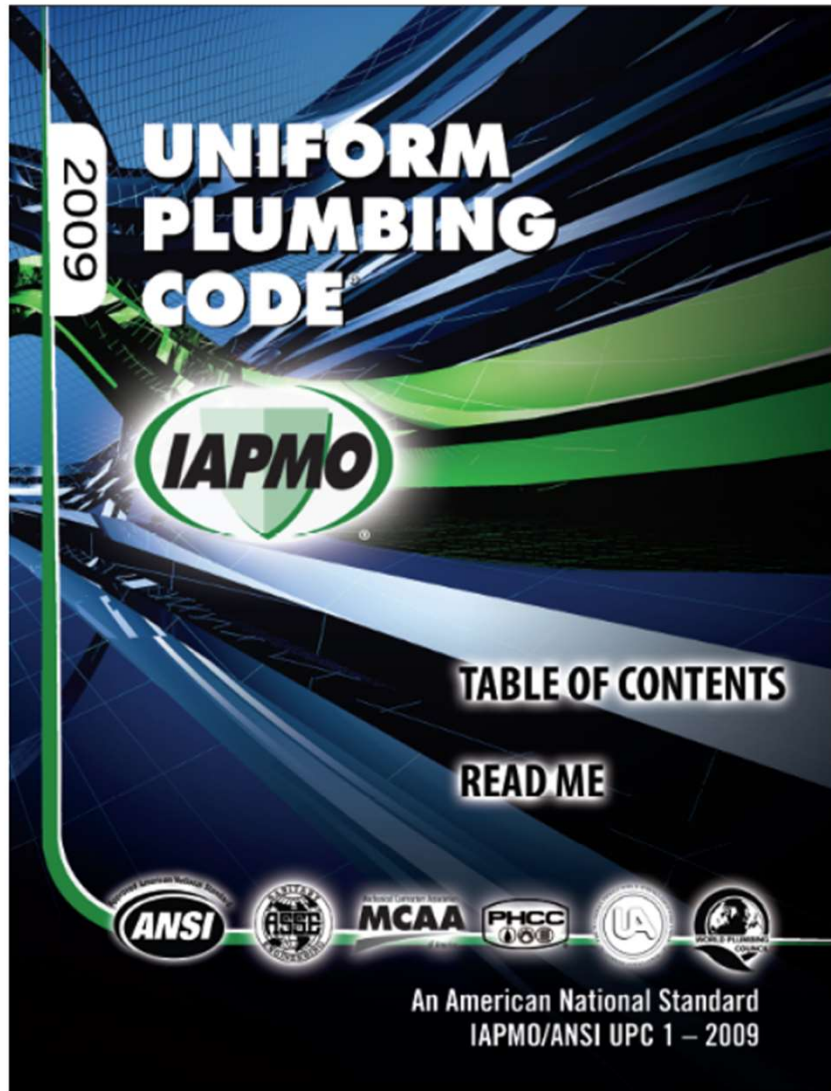
Co-published by



2008

The WERF Study challenges the status quo

The Water Environment Research Foundation (WERF) releases a comprehensive research report on the performance of grease interceptors. The WERF study challenges the status quo that "baffles are better" and proves that "calculated flow rates" from the plumbing codes are grossly higher than what actually happens in the field.



2009

UPC publishes new sizing methods for Hydromechanical and Gravity Grease Interceptors

The Uniform Plumbing Code abandons the DFU sizing method for hydromechanical grease interceptors, replacing it with a table for sizing by pipe diameter and a table for calculating the fixture volume loading, both in gallons per minute with a one-minute or two-minute drainage period.



2016

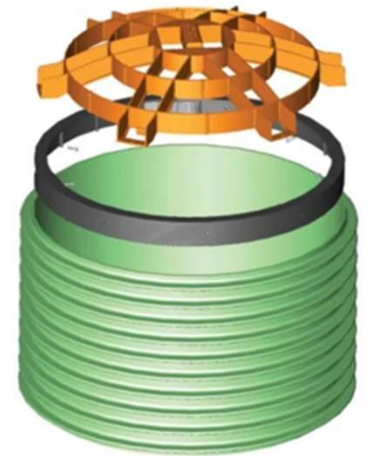
ASPE publishes the Grease Production Sizing Method

The American Society of Plumbing Engineers (ASPE) Plumbing Engineering Design Handbook publishes a supplemental grease interceptor selection method that calculates the anticipated daily grease load from a given food service establishment (FSE). The grease production calculation allows a specifier to select a grease interceptor not only based on certified flow rate but also certified grease storage capacity.



2020

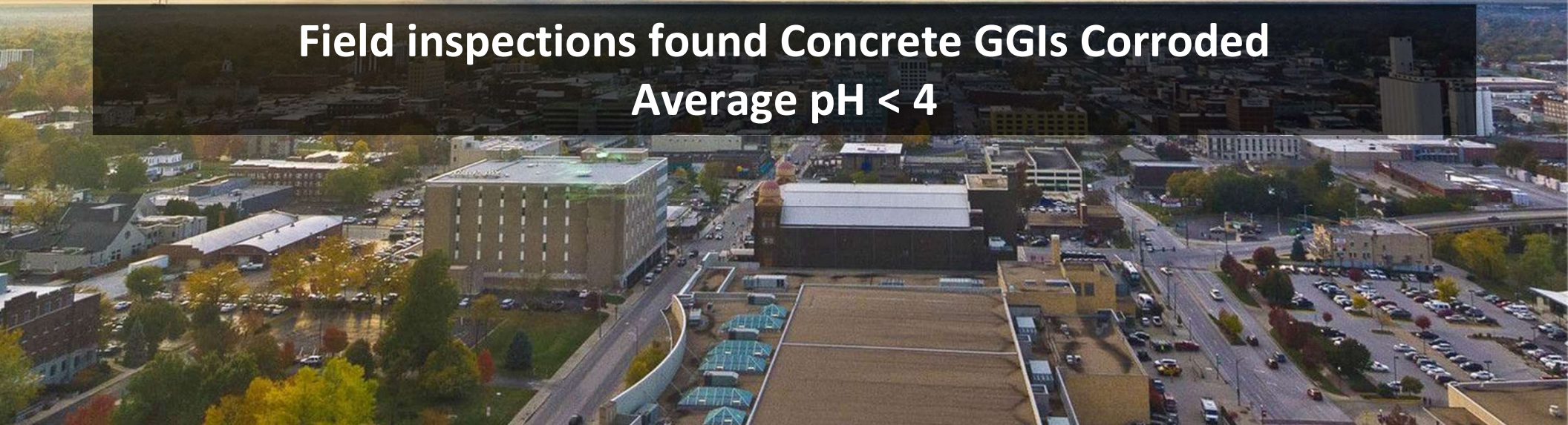
Life safety

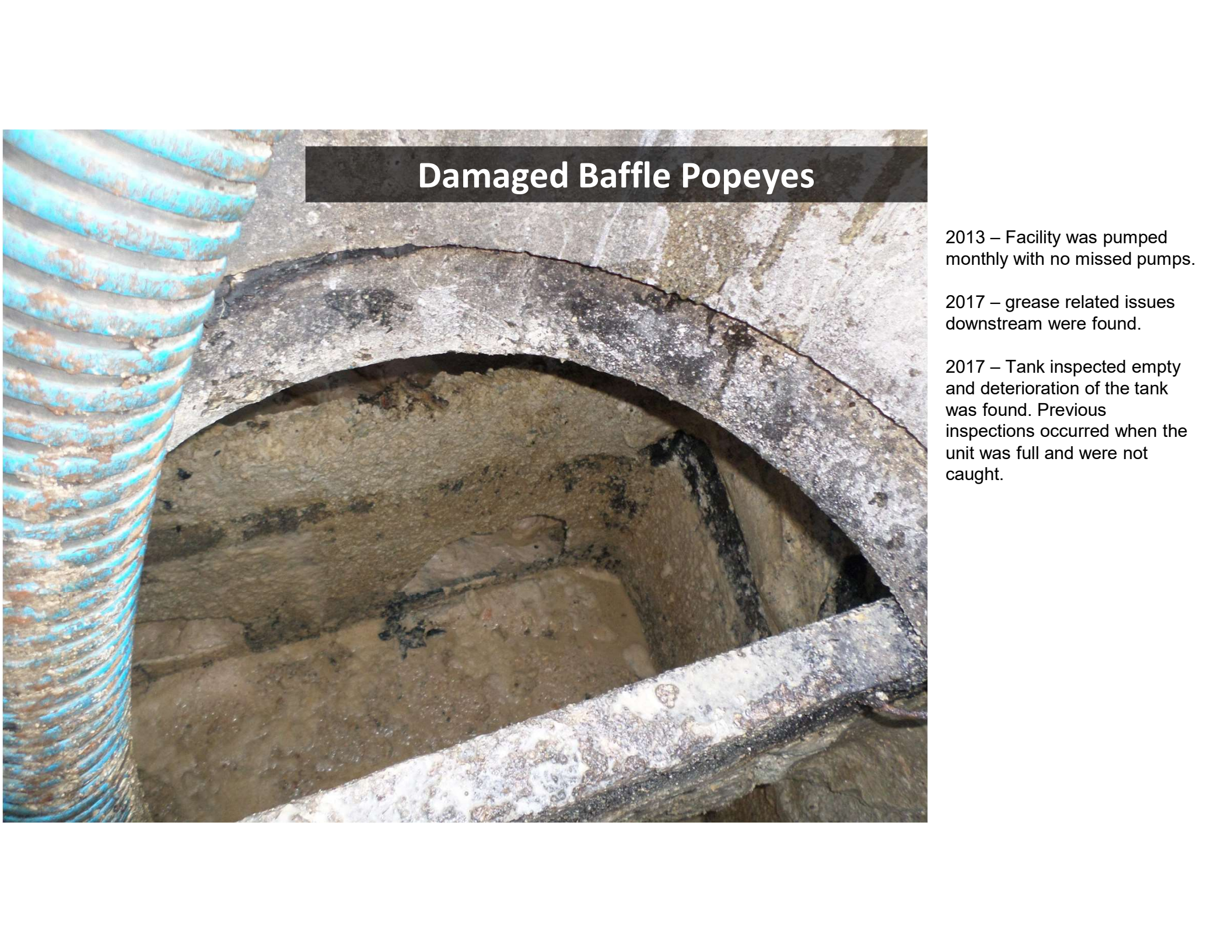


SPRINGFIELD

MISSOURI

Field inspections found Concrete GGIs Corroded
Average pH < 4





Damaged Baffle Popeyes

2013 – Facility was pumped monthly with no missed pumps.

2017 – grease related issues downstream were found.

2017 – Tank inspected empty and deterioration of the tank was found. Previous inspections occurred when the unit was full and were not caught.

Collapsed Interceptor Garst



Garst dining hall at Missouri State University.

They serve around 900 students three meals a day.

There have been many grease related issues downstream of both large dining halls at MSU.

The damage to this tank was discovered after an overflow that occurred in January 2016.



Damaged Baffle Mexican Villa

2007- This tank has been pumped every two weeks since with no missed pumps.

2017 - The tank was observed empty and the damage to the baffles was found.

This was a facility where there is routine grease problems downstream. The Mexican Villa was proven to be the culprit because of the orange grease, they use a lot of enchilada sauce.

After they replaced the tank (with a Schier unit) there continued to be orange grease downstream.

Fixtures were not all connected to the GI when dye tested.

Collapsed Baffle on Floor Qdoba

2007 - This tank is pumped every 60 days with no missed pump outs

This tank had been regularly inspected as well.

2019 - It was observed empty and the damage to the tank was observed at that time.



SPRINGFIELD

MISSOURI

Sponsored by Ollis, Lear and McGull

First Reading November 4, 2019

Second Reading November 18, 2019

COUNCIL BILL 2019- 253

GENERAL ORDINANCE 6557

AN ORDINANCE

AMENDING Chapter 36 of the Springfield City Code, known as the 'Land Development Code,' by repealing Article VIII, 'Plumbing Code,' in its entirety, and enacting in lieu thereof a new Article VIII, 'Plumbing Code.'
(Recommended by Plans and Policies Committee.)

195 1003.3.7 Gravity grease interceptors and gravity grease interceptors with fats, oils, and
196 greases disposal systems. The required capacity of gravity grease interceptors and
197 gravity grease interceptors with fats, oils, and greases disposal systems shall be
198 determined by multiplying the peak drain flow into the interceptor in gallons per minute
199 by a retention time of 30 minutes. Gravity grease interceptors shall be designed and
200 tested in accordance with IAPMO/ANSI Z1001. Gravity grease interceptors with fats,
201 oils, and greases disposal systems shall be designed and tested in accordance with
202 ASME A112.14.6 and IAPMO/ANSI Z1001. Gravity grease interceptors and gravity
203 grease interceptors with fats, oils, and greases disposal systems shall be installed in
204 accordance with manu-facturer's instructions. Where manufacturer's instructions are not
205 provided, gravity grease interceptors and gravity grease interceptors with fats, oils, and
206 greases disposal systems shall be installed in compliance with ASME A112.14.6 and
207 IAPMO/ANSI Z1001. Concrete grease interceptors are prohibited.

Gravity Grease Interceptors shall be designed and tested in accordance with IAPMO/ANSI Z1001.

Concrete Interceptors are prohibited.



Took only 3 years to fail

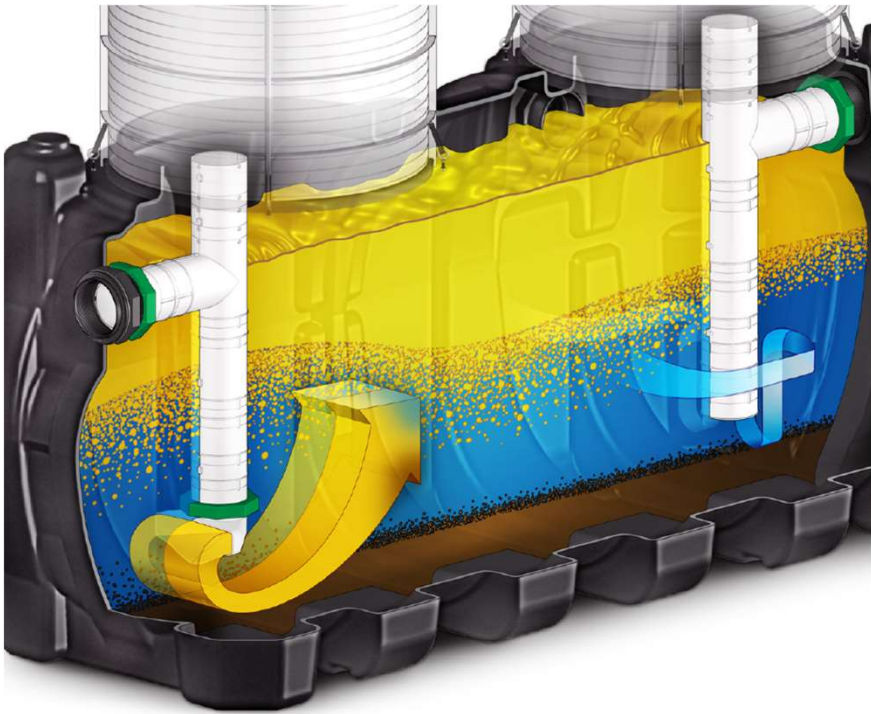
Metal is NO Better



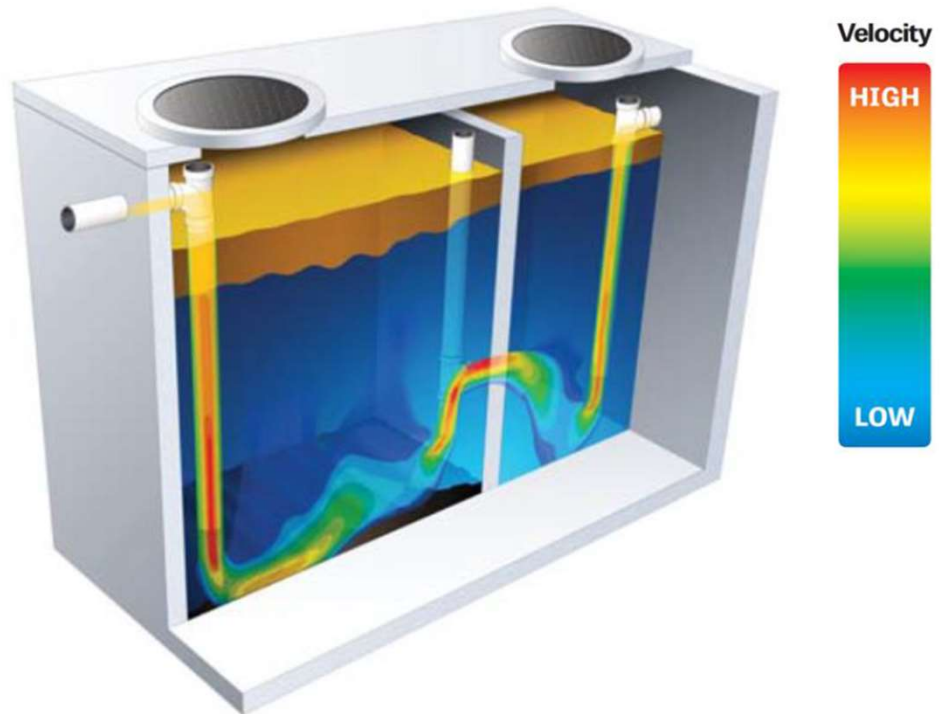
Polyethylene tanks are corrosion proof!



Diffusion Flow vs. Uncontrolled Flow



Laminar or quiescent; turbulent-free environment that promotes rapid separation of fats, oils grease and solids.



Turbulent environment with uncontrolled velocity causing short-circuiting and bypass.



Cross Reference Sizing Guidelines GGI vs. HGI			
Gravity Grease Interceptor		Hydromechanical Grease Interceptor	
Liquid Holding (Gallons)	Grease Storage (lbs.) *	Liquid Holding (Gallons)	Grease Storage (lbs) **
500	456	65	439
750	684	125	861
1,000	913	277	1,895
1,250	1,141	277	1,895
1,500	1,369	277	1,895
2,000	1,825	277	1,895
2,500	2,281	510	3,048
3,000	2,738	510	3,048
4,000	3,650	1,000	5,495
5,000	4,563	1,000	5,495
6,000	5,475	1,000	5,495

* The 25% Rule states that once a gravity grease interceptor is 25% full it must be pumped out. Therefore, 25% of a GGI's volume is used to store solids as well as FOG (grease). This volume, divided by 2 (to accommodate 50% FOG/50% solids), multiplied by the weight of grease (7.3 lbs per gallon), equals grease storage capacity (in lbs.) of a GGI.

** 3rd Party ASME certified and listed by IAPMO.

Grease Production Sizing Method

Grease Production Sizing Method (GPSM), first introduced in 2012, has been used to size over 100,000 restaurant grease interceptors.

GPSM has been adopted by several municipalities and was published in the 2016 edition of the American Society of Plumbing Engineers (ASPE) design handbook.

Step 1 Size by flow rate

The minimum flow rate for a passive HGI may be calculated by either using pipe diameter or fixture volume using either a one-minute or two-minute drainage period. Use a one-minute drainage period when the interceptor is installed within 20 feet of directly connected fixtures and/or has indirectly connected fixtures. When the interceptor will be installed exterior to the building beyond 20 feet of the connected fixtures use a two-minute drainage period.

Fixture Volume Sizing

Use the following formula for sizing fixtures by volume with a 75% fill factor:

$$\frac{L \times W \times H}{231} \times 0.75 = \text{Fixture Capacity Gallons}$$

Fixture Capacity Gallons x 1 = one-minute drainage period (GPM)

Fixture Capacity Gallons x 0.5 = two-minute drainage period (GPM)

Typical Fixture Flow Rates

Compiled from National Restaurant Association data, manufacturer's specification sheets, and accepted industry data.
If a device is not listed, manufacturer's specification sheet for that device should be consulted

NAME	TYPE	FLOW RATE	OTHER
2 Comp Sink	2 Compartment Sink	GPM (one min. drain time): 40 GPM (two min. drain time): 20	DFU: 4 capacity: 53 gal.
3 Comp	3 Compartment Sink	GPM (one min. drain time): 60 GPM (two min. drain time): 30	DFU: 6 capacity: 80 gal.
Bar Sink	Bar Sink One Bowl	GPM (one min. drain time): 8.9 GPM (two min. drain time): 4.45	DFU: 2 capacity: 11.879 gal.
Conveyor Dishwasher	Conveyor (Dishwasher)	GPM (one min. drain time): 25 GPM (two min. drain time): 12.5	DFU: 2 capacity: 25 gal.
Door Type Dishwasher	Door Type (Dishwasher)	GPM (one min. drain time): 10 GPM (two min. drain time): 5	DFU: 2 capacity: 10 gal.
Floor Sink	Floor Drain	GPM (one min. drain time): 0 GPM (two min. drain time): 0	DFU: 2 capacity: 0 gal.
Hand Wash Sink	Hand Sink	GPM (one min. drain time): 2.27 GPM (two min. drain time): 1.13	DFU: 3 capacity: 3.03 gal.
Ice Machine	Ice Machine (with drain)	GPM (one min. drain time): 1 GPM (two min. drain time): 0.5	DFU: 1 capacity: 0 gal.
Mop Sink	Mop Basin	GPM (one min. drain time): 18.7 GPM (two min. drain time): 9.35	DFU: 3 capacity: 24.935 gal.
Pre-Rinse Sink - Single Bowl	Pre-Rinse Sink One Bowl	GPM (one min. drain time): 6.5 GPM (two min. drain time): 3.25	DFU: 2 capacity: 6.5 gal.

NAME	TYPE	FLOW RATE	OTHER
Prep Sink - Single Bowl	Prep Sink One Bowl	GPM (one min. drain time): 20 GPM (two min. drain time): 10	DFU: 2 capacity: 27 gal.
Prep Sink Two Bowls	Prep Sink Two Bowls	GPM (one min. drain time): 40 GPM (two min. drain time): 20	DFU: 4 capacity: 53 gal.
Soup Kettle - 20 Gallon	Soup Kettle	GPM (one min. drain time): 20 GPM (two min. drain time): 10	DFU: 2 capacity: 20 gal.
Warming Table - With Drain	Warming Table (with drain)	GPM (one min. drain time): 1 GPM (two min. drain time): 0.5	DFU: 1 capacity: 0 gal.
Wok Range	Wok Range	GPM (one min. drain time): 12 GPM (two min. drain time): 6	DFU: 2 capacity: 0 gal.

Pipe Diameter Sizing

When the final configuration of kitchen fixtures in an establishment is unknown or to allow for the addition of fixtures in the future, the minimum interceptor volume may be determined by the diameter of the drainage pipe leading from the establishment according to Table 1:

Table 1

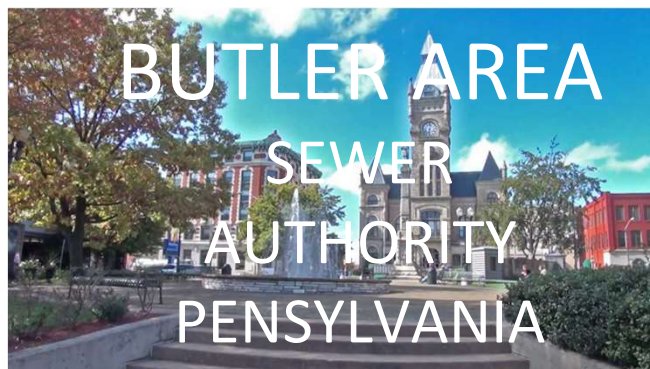
Pipe Size (inches)	Full-Pipe Flow (GPM) ¹	One-minute drainage period (GPM)	Two-minute drainage period (GPM)
2	20	20	10
3	60	75	35
4	125	125	75
5	230	250	125
6	375	400	200
8	426	500	250
1. 1/4 inch per foot based on Manning's formula with friction factor N = 0.012			

Step 2 Select grease capacity for pumpout frequency



Foodservice establishment (FSE) grease production values

category	grease production values	description / examples
low	A 0.005 lbs / meal (no flatware)	serves food prepared offsite or food that requires minimal preparation and/or warming; bar (drinks only), coffee shop, continental breakfast, convenience store, deli, donut shop (w/o fryer), ice cream / yogurt / smoothies, pizza carryout, sandwich shop, sushi, snack bar
	B 0.0065 lbs / meal (with flatware)	
medium	C 0.025 lbs / meal (no flatware)	serves foods from a limited menu and/or with a limited amount of onsite preparation; cafeteria (heat and serve), caterer, fast food (pre-cook), pizza restaurant, salad/healthy bowls, low category restaurants w/ fryer
	D 0.0325 lbs / meal (with flatware)	
high	E 0.035 lbs / meal (no flatware)	serves a full menu of food prepared onsite; bakery, bar and grille, BBQ, buffet, cafeteria (full serve), Chinese, donut shop (w/fryer), family restaurant, fast food (full prep), fried chicken, Greek, grocery store, Indian, Italian, seafood, steak house, medium category restaurants w/ fryer
	F 0.0455 lbs / meal (with flatware)	



Adopted Grease Production Sizing





Adopted Grease
Production Sizing



SOUTH PLACER M.U.D.

CALIFORNIA

No Concrete Interceptors

No Gravity Grease Interceptors allowed

No Metal Interceptors (Acid Resistant Enamel Coatings Not Allowed)

California State Health law prohibits GIs in kitchen food prep or storage areas

Food Waste Disposals NOT allowed

ASME Test Report required documenting Efficiency & Capacity Sizing according to Manufacturer's recommendation or ASME

BUTLER AREA SEWER AUTHORITY PENNSYLVANIA

STEP 1 Grease Interceptor Capacity

Insert exterior interceptor dimensions shown on cut sheets.

I.D. Width "ft" I.D. Length "ft" Outlet Height "ft" = Grease Interceptor Capacity
 = lbs.

Note: Grease interceptor capacity formula applies 25% rule assuming 60% FOG and 40% bottom solids.

STEP 2 Average Monthly Meals/Day

Meals/Day

STEP 3 Grease Production Value

lbs./Meal

Using the chart below enter the grease production value that best fits your food establishment in the box above.

LOW GREASE PRODUCTION	MEDIUM GREASE PRODUCTION	HIGH GREASE PRODUCTION
Sandwich Shop, Convenience Store, Fresh, Bar, Sushi Bar, Delicatessen, Snack Bar, Ice Cream Parlor, Frozen	Coffee House, Pizza, Grocery Store (no fryer), Cafeteria (no food prep), Japanese, Fast Food, Drive-In, Greek, Indian, Low	Cafeteria, Family Restaurant, Italian, Steak House, Bakery/Donut Shop, Chinese Buffet, Mexican, Seafood, Fried Chicken, Grocery Store (w/fryer),
No Flatware .005 lbs./Meal	No Flatware .025 lbs./Meal	No Flatware .035 lbs./Meal
With Flatware .0065 lbs./Meal	With Flatware .0325 lbs./Meal	With Flatware .0455 lbs./Meal

Note: Grease production values are based off Schier's review of the 2011 brown grease study.

STEP 4 Calculated Days Per Pump Out Cycle

Use the values obtained from step 1, 2, 3 to solve the equation below. BASA will designate the appropriate days per pump out cycle.

Grease Interceptor Capacity Meals Per Day Grease Production Value Days Per Pump Out Cycle BASA Approved Days Per Pump Out Cycle

STEP 1 STEP 2 STEP 3 STEP 4

MOUNT PLEASANT SOUTH CAROLINA

a. Sizing of Grease Interceptors

Grease Interceptors shall typically be sized by the required grease capacity to support a pump-out frequency of 90 days. Grease capacity shall be calculated per the formula below:

$$\begin{array}{|c|} \hline \text{Total \# of} \\ \text{Seats} \\ \hline \end{array} \times \begin{array}{|c|} \hline \text{Meals/Day} \\ \text{Each Seat} \\ \hline 2 \\ \hline \end{array} \times \begin{array}{|c|} \hline \text{Grease Production Per} \\ \text{Meal (lbs)} \\ \hline \text{Refer to Grease Production} \\ \text{Table below} \\ \hline \end{array} \times \begin{array}{|c|} \hline \text{90 Day} \\ \text{Pump Out} \\ \text{Cycle} \\ \hline \end{array} = \begin{array}{|c|} \hline \text{Required} \\ \text{Grease} \\ \text{Capacity} \\ \text{(lbs)} \\ \hline \end{array}$$

Grease Production Per Meal (lbs)			
Grease Production Rate	Typical Examples	No Flatware (lbs/meal)	Flatware (lbs/meal)
Low	Sandwich Shop, Convenience Store, Bar, Sushi Bar, Delicatessen, Snack Bar, Frozen Yogurt, Hotel Breakfast Bar, Residential, etc.	0.005	0.0065
Medium	Coffee House, Pizza, Grocery Store (no fryer), Ice Cream Parlor, Japanese, Cafeteria (no food prep), Fast Food, Greek, Indian, etc.	0.025	0.0325
High	Cafeteria, Family Restaurant, Italian, Steak House, Bakery/Donut Shop, Chinese, Buffet, Mexican, Seafood, BBQ, Fried Chicken, Grocery Store	0.035	0.0455

For Example: Calculate the required grease capacity for an Italian restaurant which has a seating capacity of 75

$$\begin{array}{|c|} \hline \text{Total \# of} \\ \text{Seats} \\ \hline 75 \\ \hline \end{array} \times \begin{array}{|c|} \hline \text{Meals/Day} \\ \text{Each Seat} \\ \hline 2 \\ \hline \end{array} \times \begin{array}{|c|} \hline \text{Grease Production Per Meal} \\ \text{(lbs)} \\ \hline 0.045 \\ \hline \end{array} \times \begin{array}{|c|} \hline \text{90 Day} \\ \text{Pump Out} \\ \text{Cycle} \\ \hline \end{array} = \begin{array}{|c|} \hline \text{Required} \\ \text{Grease} \\ \text{Capacity} \\ \hline 608 \text{ lbs} \\ \hline \end{array}$$



GREASE TRAP / GREASE INTERCEPTOR SIZING FORM

Business Name:

Business

Location:

Step 1. Determine Grease Production Value

Table 1. Foodservice Establishment (FSE) Grease Production Values

Category	Grease Production Values	Description / Examples
Low	A 0.005 lbs/meal (no flatware)	Serves food prepared offsite or food that requires minimal preparation and/or warming; sandwich shop, convenience store (no kitchen), hotel breakfast bar; frozen yogurt, coffee shop, take & bake pizza, bar (limited food service), cafeteria (no prep), grocery meat department, sushi (no grill)
	B 0.0065 lbs/meal (with flatware)	
Medium	A 0.025 lbs/meal (no flatware)	Serves foods from a limited menu and/or with a limited amount of onsite preparation; pizza, ice cream parlor; fast food hamburger (pre-cooked), caterer, Greek, Japanese, Vietnamese (Pho), grocery store (no fryer), cafeteria (limited prep), low category restaurants w/ fryer
	B 0.0325 lbs/meal (with flatware)	
High	A 0.035 lbs/meal (no flatware)	Serves a full menu of food prepared onsite; American traditional, hamburger (with grill), BBQ, Mexican, Italian, steak/seafood house, hibachi, buffet, fast food fried chicken, bakery/donut shop (w/ fryer), Chinese, Indian, grocery store (w/ fryer), cafeteria (full prep), medium category restaurants w/ fryer
	B 0.0455 lbs/meal (with flatware)	



Miami-Dade County

FOG^{2.5} Control Device Guidance Manual

5.3.2 FOG Loading

Fats Oils and Grease loading to the interceptor is used to calculate cleaning frequencies, and as a factor to properly calculate the size of the grease interceptor. The production of FOG per meal or unit of production changes according to the type of food service establishment. The following values may be used to estimate the FOG loading to the grease interceptor per meal.

Restaurant Type	Grease Production Values ⁸	Food Service Establishment (FSE) Type
Low Grease Producer	0.005 lbs/meal (no flatware)	Elementary cafeteria, grocery meat department, hotel breakfast bar, sub shop, sushi, take-and-bake pizza
	0.0065 lbs/meal (with flatware)	
Medium Grease Producer	0.025 lbs/meal (no flatware)	Café, coffee shop, convenience store, grocery deli, Greek, Indian, Japanese, Korean, Thai, Vietnamese
	0.0325 lbs/meal (with flatware)	
High Grease Producer	0.035 lbs/meal (no flatware)	Full-fare family, fast-food, hamburger bar and grill, German, Italian, fast-food Mexican
	0.0455 lbs/meal (with flatware)	
Very High Grease Producer	0.058 lbs/meal (no flatware)	Full-fare BBQ, fast-food fried chicken, full-fare Mexican, steak and seafood, Chinese, Hawaiian
	0.075 lbs/meal (with flatware)	

Table 4. FOG Loading

FOG^{2.5} Device Guidance Manual

Gravity FCDs are included in Section 24-42.6 of the MDC Code and Florida Administrative Code (FAC) Rule 64E-6. Per FAC Rule 64E-6.013(7) the minimum volume of any gravity grease interceptor shall be 750-gallons and the maximum volume of an individual single grease interceptor chamber shall be 1,250-gallons. When the required effective capacity of the grease interceptor is greater than 1,250-gallons, installation of multi-chambered grease interceptors or grease interceptors in SERIES is required. Florida Building Code Plumbing section allows for gravity grease interceptors to be designed, and tested in accordance with ASME A112.14.6, and IAPMO/ANSI Z1001 standards. For Z1001, sizing per peak flow along with FOG generation shall be accounted for. Where a conflict exists between Section 24-42.6 and FAC Rule 64E6, the stricter requirement shall apply.

The material of the interceptor shall also be compatible with a pH of 3.0. Concrete protective liners, mechanically anchored or coatings, which specifications indicate that they are for wastewater immersion, and approved for use in wastewater wet wells, pump stations, manholes, AND for corrosion/acid protection, not simply waterproofing or damp-proofing will be accepted. Plan sheets shall include documentation by the manufacturer with the specifications for the liners/coatings applied by the casting facility/tank manufacturer during the casting process. For coatings the design engineer shall confirm that the coating provides abrasion protection compatible with scraping and pressure washing performed under normal maintenance, pursuant to Section 61G15, Florida Administrative Code. For instances where the casting facility does not provide the pH coating during the casting process, on site application on coatings may be allowed. Plans will need to show the proposed coating will meet our requirements, and what company will be applying the coating in accordance

The material of the interceptor shall also be compatible with a pH of 3.0.

Grease Interceptor Sizing and Selection Worksheet

HGI Required Information:

1. ☐ Interior Installation ☐ Exterior Installation
2. Are there indirectly connected fixtures routed to the HGI? ☐ Yes ☐ No
3. Will the HGI be installed within 20 feet of the fixtures? ☐ Yes ☐ No

Note: for interior installations, if the answer to either question 2 or 3 is YES, use a one-minute drainage period, otherwise use a two-minute drainage period. For exterior installations use a two-minute drainage period.

Step 1: Calculated Flow Rate

1. Total Fixture Volume: _____ Flow Rate GPM (one or two-minute): _____
2. OR, Pipe Diameter (Table 1): _____ Flow Rate GPM (one or two-minute): _____

Step 2: Calculated Grease Capacity

Grease Factor (Table 2): _____ Meals or customers served per day: _____
Days open 60-day period³: _____ Grease produced 60-day period (lbs)⁴: _____
Days open 90-day period³: _____ Grease produced 90-day period (lbs)⁴: _____

³For FSEs that are not open every day, count the number of days open in a 60/90 day period

⁴Calculation: Grease factor*Meals or customers per day*Days open in 60/90-day period

Note: The correctly sized and selected HGI(s) will have the minimum required flow rate determined in Step 1 and the minimum substantiated grease capacity determined in Step 2.

What is the make and model of the HGI: _____

Flow rate (GPM): _____ Liquid capacity (gal): _____ Proven grease capacity (lbs): _____

Please submit the completed Grease Interceptor Sizing and Selection Worksheet to the Utility for approval along with any other required documents.

CANCEL

Information for this Jurisdiction

Current status/relationship 5
Most recent activity: 8/24/2021 at 9:34 AM

Jurisdiction Name
Virginia Beach, VA (Hampton Roads)

Sales Territory Code
VAMD UPDATE

Jurisdiction Plumbing Code
IPC 2015

Counties
Type here.

Cities
Type here.
Virginia Beach

Analytics

10+ projects in this jurisdiction

	Project Name	Submitted	Closed
	Wingstop - Virginia Beach (Z233)*	Jun 24, 2022	
	Marco's Pizza - Virginia Beach, VA (2034)*	Apr 12, 2022	Apr 19, 2022
	Coffee Shop - Virginia Beach, VA (91797)*	Feb 11, 2022	Feb 11, 2022
	Jersey Mikes - Virginia Beach, VA*	Jan 11, 2022	Jan 17, 2022
	Coffee Shop - Virginia Beach, VA (7766)	Jul 12, 2021	Mar 25, 2022

VIEW ALL

BIGGEST Industry TRENDS in FOG Program REGULATIONS...

- Rejecting CONCRETE and METAL as acceptable materials for Grease Interceptors.
- DISCRIMINATING against Gravity Grease Interceptors as there is no performance testing for these products.
- Requiring 3rd Party PERFORMANCE validation for any Grease Interceptors.
- Adopting GREASE PRODUCTION Sizing instead of Flow Rate only sizing.



Questions?

Thank You

LIFETIME GUARANTEED GREASE INTERCEPTORS



SCHIER

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