WHAT ARE THE INSTALLATION REQUIREMENTS FOR A GREASE INTERCEPTOR?

• Install and connect each interceptor so that at all times it is easily accessible for inspection, cleaning and maintenance.

• Construct the external interceptor in such a manner to exclude the entrance of surface water and storm water.

• Place the interceptor on the premises of the food service facility.

• The capacity of the grease interceptor must be at least 1000 gallons.

• Connect all grease-bearing drains to the grease interceptor. These may include mop sinks, woks, wash sinks, prep sinks, utility sinks, pre-rinse sinks, can washes, dishwashers, and floor drains in food preparation areas such as those near a fryer or tilt/steam kettle.

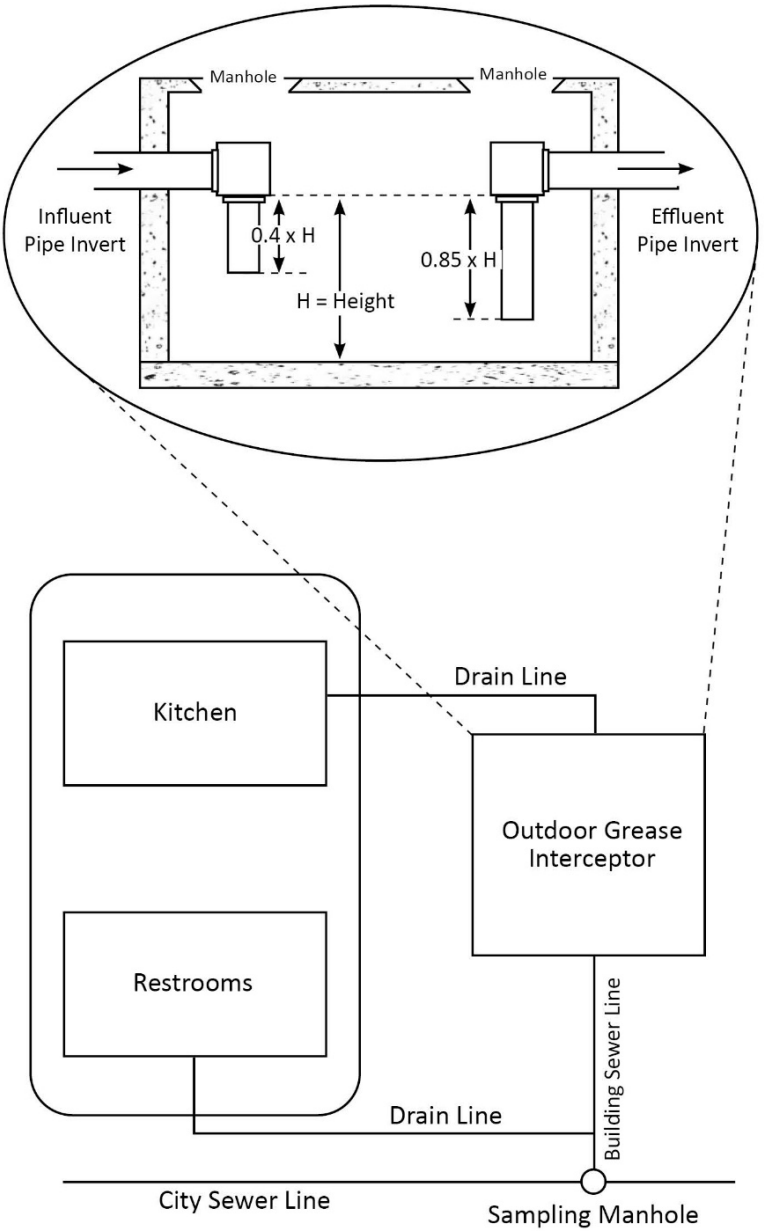
• Do not connect toilets, urinals, restroom sinks and other similar fixtures to the interceptor.

• Follow all applicable state and local plumbing and building codes during installation of the interceptor.

Marion Utilities defers to the design recommendations presented in the Water Environment Research Foundation (WERF), FOG Interceptor Design and Operation Guidance Manual, 2008 (Document No. 03-CTS-16TB). There are many grease interceptor design options available. Submit other design options to the utility for consideration and approval. The drawing on the next page depicts an approved WERF recommended interceptor design.

DRAIN LINE LAYOUT & WERF GREASE INTERCEPTOR DESIGN

H is the depth of the interceptor contents



WHAT SIZE SHOULD THE GREASE INTERCEPTOR BE?

Marion Utilities uses the WERF sizing recommendations. Calculate the interceptor size on our website at www.marionutilities.com/utility-programs , or complete the following questions and table:

(A) How many persons are or will be served in 1 hour during peak time?
(B) How many hours are or will the facility be open each day?
(C) What is the maximum flow rate to the interceptor using the table below?

Fixture or Drain Connected to Interceptor	Fixture or Drain Flow Rate in GPM	Number of Fixture or Drain at Facility	Flow Rate X Number of Fixture or Drain
Sink w/ 1.5 inch drain to wash pots, pans and other kitchen utensils, often 3 compartments.	15		
Sink w/ 2 inch drain to wash pots, pans and other kitchen utensils, often 3 compartments.	30		
Sink w/ 2.5 inch drain to wash pots, pans and other kitchen utensils, often 3 compartments.	60		
Sink used for preparation of meats, vegetables, and seafood.	2.5		
Sink for rinsing of ware prior to washing.	2.5		
Automatic dishwasher or clothes washer.	5		
Cooking equipment w/ 1.5 inch drains, such as tilt skillets, brazing pans, rotisserie ovens, and woks.	15		
Cooking equipment w/ 2 inch drains, such as tilt skillets, brazing pans, rotisserie ovens and woks.	30		
Cooking equipment w/ 2.5 inch drains, such as tilt skillets, brazing pans, rotisserie ovens, and woks.	60		
Equipment cleaning fixtures, such as can washes, mop sinks, automated hood cleaning systems, and washing stations.	5		
Waste food grinder or garbage disposal.	2.5		
Floor drains in food prep and serving areas.	5		
(C) Sum of all Fixture or Drain Flow Rates = Maximum Flow Rate			

Using the above information, calculate the recommended size in gallons using the values for (A), (B) and (C) and the following equation.

Size in gallons = [10 x maximum flow rate (C)] + [0.04 x persons served (A) x hours open (B)] + [0.9 x hours open (B) x maximum flow rate (C)]

Calculated Interceptor Size = _____

Next Standard Size Interceptor = _____

WHAT IS INVOLVED IN MAINTAINING A GREASE INTERCEPTOR?

If a grease interceptor is functioning correctly, the grease accumulates at the top and the solid particles settle to the bottom. Maintenance includes periodic inspection of the interceptor, regular removal of the entire interceptor contents, and repairs to the interceptor as needed.

The objective is to remove the entire contents of the grease interceptor before the accumulated grease or solids layers escape from the interceptor through the effluent pipe. It is generally expected that grease and solids will remain in the interceptor until more than 33% of the depth of the interceptor contents is grease or more than 25% of the depth of the interceptor contents is solids or a combination of solids and grease.