

GREASE INTERCEPTORS (Calculation taken from GA statewide manual for Onsite Sewage Management Systems)

1) Restaurants

$$(S) \times (GS) \times HR / (12) \times (LF) = \text{Grease interceptor capacity in gallons}$$

(S) = Number of seats in dining area

(GS)= Gallons of wastewater per seat (15 gallons per seat)

(HR)= Number of hours open

(LF) = Loading factor – 2.0 Interstate freeways
1.5 Other freeways
1.25 Recreational areas
1.0 Main highways
0.75 Other highways

2) Hospitals, Nursing Homes, Other Type Commercial Kitchens with Varied Seating Capacity

$$(M) \times (GM) \times (SC) \times (LF) = \text{Grease interceptor capacity in gallons}$$

(M)= Meals per day

(GM)=Gallons of wastewater per meal (5 gallons per meal)

(SC) =Storage Capacity – 1.0 Public sewer

(LF) = Loading factor – 1.0 With dishwashing
0.5 Without dishwashing