

Permit #: _____

Account #: _____



Regional Utilities

WASTEWATER GREASE TRAP/INTERCEPTOR PERMIT APPLICATION

APPLICANT(OWNER)NAME _____

FACILITYNAME _____ PHONE _____

FACILITYADDRESS _____

TYPE (Circle any that apply) SIT-DOWN TAKE-OUT DRIVE THROUGH

RESTAURANT MAXIMUM SEATING CAPACITY _____ HOURS OF OPERATION _____

COMMERCIAL KITCHEN – MEALS SERVED PER DAY _____

TYPE OF DEVELOPMENT (Circle one) REDEVELOPMENT or NEW CONSTRUCTION

<u>TYPE OF FOOD PREPARATION</u>	<u>YES</u>	<u>NO</u>	<u>TYPE OF EQUIPMENT</u>
Deep Frying	___	___	Dishwasher Capacity _____ gallons
Pan Frying	___	___	Garbage Disposal (Circle one) YES NO
Grilling	___	___	3-Compartment Sinks: Quantity _____
Heating	___	___	Inside dimensions of Bowl (inches)
Baking	___	___	Depth _____ Width _____ Length _____
Pre-prepared Food Assembly	___	___	Other sinks: _____
			Existing Grease Trap:
			Rating or Size: _____ lbs –or- _____ gal

I hereby certify that the above information is correct. I am also aware that changes in any of the above information will require a re-application and possible increase in the size or type or grease trap or interceptor required. **I also agree to the grease interceptor pumped out a minimum of once a month and a grease trap once a week by a certified grease trap cleaning company, or more frequently if needed, to maintain the grease interceptor or trap in a proper operating condition.** This permit is valid only for the specific facility, ownership, processes and operations indicated above. As such, it cannot be sold, transferred or reassigned.

Signature _____ Date _____

Name (print) _____

(See reverse side for sizing calculations)

Facility Name: _____

Facility Address: _____

Sizing Calculations (to be completed by Owner or Engineer)

Re: Florida Plumbing Code Section P1003

IN-GROUND GREASE INTERCEPTORS

SIZING FORMULA for RESTAURANTS

(S) * (GS) * (HR/12) * (LF) * 0.75 = Effective capacity of grease
Interceptor in gallons

____ * ____ * (____/12) * ____ * 0.75 = _____ GAL

Where:

- S = Number of seats in dining area
- GS = Gallons of waste water per seat
(Use 25 gallons for restaurants with china and/or Automatic dishwashers. Use 10 gallons for restaurants With paper or baskets and no dishwashers)
- HR = Number of hours restaurant is open
- LF = Loading Factor (Use 1.25 for rec. area, 1.00 main highway, 0.75 other highway)

OTHER ESTABLISHMENTS WITH COMMERCIAL KITCHENS

(M) * (GM) * (LF) * 0.75 = Effective capacity of grease
interceptor in gallons

____ * ____ * ____ * 0.75 = _____ GAL

Where:

- M = Meals prepared per day
- GM = Gallons of waste water per meal (Use 5 gallons)
- LF = Loading Factor
(Use 1.00 with dishwashing machine and 0.75 without dishwashing machine.)

UNDER SINK GREASE TRAPS

SIZED BASED UPON TOTAL FLOW THROUGH CAPACITY OF SINKS & DISHWASHERS

((DEPTH * WIDTH * LENGTH) / 1728) * 7.48 = Flow through capacity of sink in gallons
(Assumes sink empties in one minute)

((____ * ____ * ____) / 1728) * 7.48 = _____

Where:

- DEPTH = Depth of sink
- WIDTH = Width of sink
- LENGTH = Length of sink

GREASE TRAP CAPACITY IN POUNDS OF GREASE SHALL BE TWICE THE TOTAL FLOW THROUGH CAPACITY OF THE SINK IN GALLONS, i.e. Total Flow Capacity of sink = 19 gpm...Grease Trap capacity = 38 pounds of grease

CALCULATED SIZE OF IN-GROUND GREASE INTERCEPTOR _____ GALLONS

CALCULATED SIZE OF UNDER-SINK GREASE TRAP _____ POUNDS

Approved by: _____ Date: _____