



PORT WASHINGTON WATER POLLUTION CONTROL DISTRICT

GREASE TRAP WORKSHEET ~ "THE FORMULA"
Inspector- Christopher B. Allan

www.pwwpcd.us

70 HARBOR ROAD • PORT WASHINGTON, NY 11050

516-944-6100 Ext. #117

The Formula

Step One Finding the Store's Flow Rate						
Meals Per Peak Hour ^(a)	Waste Flow Rate	Retention Time	Storage Factor	Hours of Operation	GPH	Stores GPM
[]	X []	X []	X []	÷ []	= []	÷ []
						60
						GPM ÷ 2.0 Factor ^(b)
						[]
Step Two Finding the Fixtures Capacity						
Total Capacity^(c) To find the capacity of each fixture, you multiply the Height, by the Width, by the Depth, then by the number of bays that sink has. Add them all together to find the Total Capacity of all the fixtures						GPM ÷ 2.0 Factor ^(b)
						[]
Step Three Finding the Fixtures' Flow Rate						
Capacity^(c)						
[]	÷	231	X	75%	[]	
Step Four Finding the Grease Interceptor Size						
(d) Max. GPM	GPM ^(b) ÷ 2.0	Interceptors GPM	Interceptors Lbs	10 or 20%	Buffer for Holidays	
[]	÷ 2.0	X []	= []	X []	X []	
Number of Meals Per Peak Hour						
Seating Capacity	Meal Factor	Meals Per Peak Hour ^(a)				
[]	X []	= []				
Establishment Type:		Meal Factor		Waste Flow Rate:		Flow Rate
Fast Food (With seating 20 or less)		2.5		With Dishwasher		5 Gal/Hr
Deli (Most service is off the street)		1.33		Without Dishwasher		6 Gal/Hr
Restaurant (All other places)		1.00				
Retention Time:		Time		Storage Factor:		
With Dishwasher		2.0 Hours		With Dishwasher		2.5 Gal/Hr
Without Dishwasher		2.5 Hours		Without Dishwasher		3.0 Gal/Hr