Waste Discharge Assessment Form
Grease Interceptor Sizing Requirements

Submit this form and necessary attachments to the CRD for approval
prior to grease interceptor purchase and installation

Email: sourcecontrol@crd.bc.ca
Mail: CRD Regional Source Control Program
625 Fisgard Street, PO Box 1000
Victoria, BC V8W 2S6

FACILITY INFO	New Business ☐ New Location ☐ New Ownership ☐ Renovation/Replacement ☐
FOOD SERVICES NAME & LOCATION	Facility Name _____ Facility Location _____ Municipality _____ Postal Code _____ Phone _____ Facility Mailing Address – same as facility ☐ or: _____ Chain ☐ Franchise ☐ Private Owner ☐
FOOD SERVICES OWNER/ MAIN CONTACT	Contact Name _____ Position _____ Phone _____ Email _____
ENGINEER, PLUMBER OR CONTRACTOR	Contact Name _____ Position _____ Phone _____ Email _____

Operators of a food services operation must install a grease interceptor (GI) downstream of any fixtures that discharge wastewater containing fats, oils, and grease (FOG) to the sewer. This includes, but is not limited to:

- sinks
- drains serving cooking equipment (eg. wok stations, soup kettles)
- dishwashers
- other fixtures (please refer to Bylaw No. 2922)

For further information on grease interceptor requirements under Bylaw No. 2922, Schedule 'I', Code of Practice for Food Services Operations:

- visit our website www.crd.bc.ca/food
- call 250.360.3256
- email sourcecontrol@crd.bc.ca

Making a difference...together

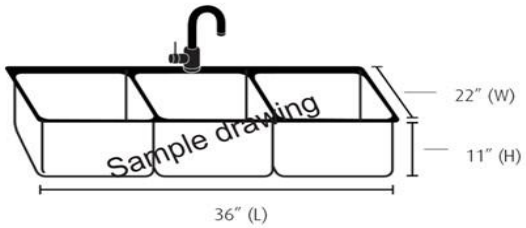
Waste Discharge Assessment Form
Grease Interceptor Sizing Requirements

Calculating Size (Flow Rate) for a Grease Interceptor (GI):

Calculate the flow rate into the GI by adding together the flow rates from each of the fixtures identified below.

- Sinks require a calculation to determine their flow rate: determine volume, convert to gallons and assign a drain time of one minute as follows:
  - **Main wash sink**: calculate the volume using 100% of the total sink volume **OR** assign a flow rate of 50 gpm (whichever is bigger)
  - **Additional sinks**: calculate the volume of each fixture using 75% of the total sink volume

Example of an additional sink volume calculation:



Step 1: Measure sink dimensions to top rim of sink
36" x 22" x 11" = 8,172 cubic inches
Step 2: Apply a 75% volume factor:
8,172 x 0.75 (75%) = 6,534 cubic inches
Step 3: Convert to gallons (divide result by 231)
6,534 ÷ 231 = 28.3 US gallons
Step 4: Assign a one (1) minute drain time = 28.3 gpm

Please provide the dimensions (in inches) or flow rate of ALL grease bearing fixtures in the space provided below, or attach as a separate table. Submit all applicable drawings and tables to the CRD.

Fixture	Example of fixture(s) or description	Dimensions (inches)	Flow Rate US gallons per minute (gpm)
Main wash sink	Pre-rinse sink, food waste collector, wok station or rotisserie	_____(L) x _____(W) x _____(H)	*(minimum 50 gpm)*
Sink 2	3 compartment sink	_____(L) x _____(W) x _____(H) x 0.75	
Sink 3	Barista, defrosting or prep sink	_____(L) x _____(W) x _____(H) x 0.75	
Dishwasher	Assign 5 gpm or manufacturers max flow rate	Flow Rate =	
Drain(s)	Floor drains, hub drains, etc. (non-simultaneous flow)	Number =	N/A
Other			
		TOTAL:	
GI make, model & size: *(Flow Rate must be greater than or equal to Total)*			gpm

Additional Installation Requirements:

- ☐ Only use **CSA-Certified grease interceptors**
- ☐ GI(s) installed must have a flow capacity of **at least 25 gpm**
- ☐ **Ensure access:** install in a location that is easy to access for inspection, maintenance, repair and cleaning
  - Do NOT install GI with the lid more than 3 meters (10 feet) above the ground unless safe access is provided
  - Do NOT install GI in a confined space

ENVS-746949069-265 – updated February 2025