

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

FREEDOM OF INFORMATION AND PROTECTION OF PRIVACY

Personal information contained on this form will only be used for the purpose of reporting and processing this waste discharge assessment form. Enquiries about the collection or use of information on this form can be directed to the Manager, Information Services at 250.360.3639.

Waste Discharge Assessment Form

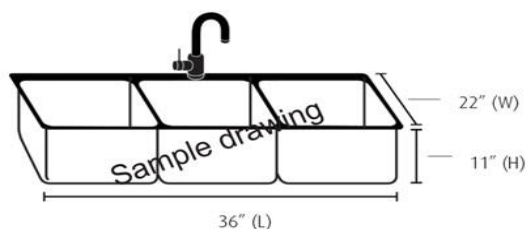
Grease Interceptor Sizing Requirements

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

$$36'' \times 22'' \times 11'' = 8,172 \text{ cubic inches}$$

Step 2: Apply a 75% volume factor:

$$8,172 \times 0.75 (75\%) = 6,534 \text{ cubic inches}$$

Step 3: Convert to gallons (divide result by 231)

$$6,534 \div 231 = 28.3 \text{ US gallons}$$

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