



REQUIREMENTS FOR GREASE INTERCEPTORS

The purpose of a grease interceptor is to aid in the prevention of sanitary sewer blockages and obstructions from the introduction and accumulation of fats, oils, and greases in the City's sanitary sewer system.

Grease interceptors are required for all Food Service Establishments located within the City of Chino Hills.

Food Service Establishments are defined as:

Those establishments primarily engaged in activities of preparing, serving or otherwise making available for consumption by the public such as restaurant (both sit down and take out), commercial kitchen, caterer, hotel, school, hospital, correctional facility, and elderly care facility. These establishments use one or more of the following preparation activities; cooking by frying (all methods), baking (all methods), grilling, sautéing, rotisserie cooking, broiling (all methods) boiling, blanching, roasting, toasting, or poaching. Also included are infrared heating, searing, barbecuing and any other food preparation activity that produces a hot, non-drinkable food product that comes in contact with a surface, pot, pan dish, plate, container or utensil that requires washing.

The California Plumbing Code states that each establishment for which a grease interceptor is required shall have an interceptor that serves only that establishment.

The minimum grease interceptor size is 500 gallons.

The maximum grease interceptor size is 2500 gallons.

All grease interceptors shall be installed outside the structure being served

If a grease interceptor is installed in an area subject to vehicular traffic it shall be equipped with a traffic rated cover.

GREASE INTERCEPTOR SIZING CRITERIA

FIXTURE OUTLET OR TRAP SIZE (IN INCHES)	DRAINAGE FIXTURE UNIT VALUE
1 1/4	1
1 1/2	2
2	3
2 1/2	4
3	5
4	6
ALL FLOOR DRAINS	2
DISHWASHERS	2 X TRAP ARM SIZE

PLEASE SEE REVERSE FOR ADDITIONAL INFORMATION

Instructions

1. Determine the trap size and number of each fixture to be connected to the grease interceptor.
2. Multiply fixture count by drainage value.
3. Total all values.
4. Determine total flow by multiplying the total value by the flow rate of 3 gpm.
5. Multiply total flow by 17 if there is a garbage disposal installed. If there is no garbage disposal multiply by 12.
6. Round up to the nearest interceptor size available.
7. The minimum size interceptor is 500 gallons. The maximum size is 2500 gallons.

NO TOILETS, URINALS, LAVATORIES, HAND SINKS, OR OTHER SIMILAR SANITARY FIXTURES SHALL BE DISCHARGED INTO A GREASE INTERCEPTOR.

Sizing Example

A fast food restaurant with a 2 compartment sink that has a 2 1/2" outlet and a garbage disposal discharging indirectly into a 2" floor sink, one 3" mop sink trap, 4 floor drains and 3 floor sinks with 2" traps.

TYPE OF FIXTURE	FIXTURE COUNT	SIZE	DRAINAGE VALUE	TOTAL
3 COMP.SINK	1	2 1/2"	4	4
FLOOR SINK	4	2"	3	12
MOP SINK	1	3"	5	5
FLOOR DRAIN	4	N/A	2	8
			TOTAL VALUE	29
			TOTAL VALUE X 3	87
			WITH GARBAGE DISPOSAL X 17	1479
			ROUND UP TO NEXT AVAILABLE SIZE	1500