GREASE CONTROL DEVICE SIZING & PERMITTING CHECKLIST

USE THE CHECKLIST TO HELP GUIDE YOUR BUSINESSES THROUGH THE PRETREATMENT PERMITTING PROCESS AND TO PROVIDE ALL REQUIRED DOCUMENTS FOR GREASE CONTROL DEVICE SIZING

ALL INFORMATION BELOW MUST BE RECEIVED TO PRIOR TO GCD INSTALLATION

The type(s) of grease control device(s) (e.g. gravity grease interceptor, hydromechanical grease interceptor).

Number of grease control devices and the capacity for each device (e.g. pounds, gallons).

Submit plumbing plans through the <u>Spokane County Plan Review Submittal</u> page that include plumbing and fixtures (both internal and external) from grease-receiving waste streams (e.g. 3-Compartment sink) connected to the grease control device(s). **Do not include non-grease receiving fixtures** (e.g. toilets, ice machines, floor drains in bathrooms).

Include the manufacturer and model of grease control device(s), and location of the device(s) on the plans.

Total Drainage Fixture Units (DFUs) Count used for sizing (e.g. a table with a list of fixtures and their associated DFU values).

Meals Per Peak Hour calculation and other considerations (e.g. dishwasher, food grinder).

			N SUBMITTED	PLANS (ENTER A	NUMERIC VALUE FOR EACH)
	Wok Sink		Floor Drains		Floor Sinks
	Dishwasher		Food Grinder		3-Compartment Sinks
	Mop Sinks		Prep Sink		2-Compartment Sinks
	Other				
CALCULATE THE TOTAL DFUs FROM SOURCES BY USING TABLE 1 IN THE GREASE CONTROL DEVICE SIZING & INSTALLATION POLICY ———— Total DFUs					
CALCULATE THE MEALS PER PEAK HOUR FOR YOUR BUSINESS USING THE GREASE CONTROL DEVICE SIZING & INSTALLATION POLICY AND FACTORING IN ALL OTHER CONSIDERATIONS Total estimated Meals Per Peak Hour					
	ON THE CALCUL E, TYPE, MANUF				•
Size of Gravity Grease Interceptor (gallons) Size of Hydromechanical Grease Interceptor (gpm)					
	Size of Gravity Grease	Interceptor (gallons)	Size	e of Hydromechanical	Grease Interceptor (gpm)
	Size of Gravity Grease			•	



