



South Walton Utility Co., Inc.

**WASTEWATER GREASE TRAP/INTERCEPTOR PERMIT APPLICATION**

APPLICANT(OWNER)NAME\_\_\_\_\_

FACILITYNAME\_\_\_\_\_PHONE\_\_\_\_\_

FACILITYADDRESS\_\_\_\_\_

TYPE (Circle any that apply) SIT-DOWN TAKE-OUT DRIVE THROUGH

RESTAURANT MAXIMUM SEATING CAPACITY \_\_\_\_\_HOURS OF OPERATION\_\_\_\_\_

COMMERCIAL KITCHEN – MEALS SERVED PER DAY\_\_\_\_\_

TYPE OF DEVELOPMENT (Circle one) REDEVELOPMENT or NEW CONSTRUCTION

<u>TYPE OF FOOD PREPARATION</u>	<u>YES</u>	<u>NO</u>	<u>TYPE OF EQUIPMENT</u>
Deep Frying	___	___	Dishwasher Capacity _____ gallons
Pan Frying	___	___	Garbage Disposal (Circle one) YES NO
Grilling	___	___	3-Compartment Sinks: Quantity ___
Heating	___	___	Inside dimensions of Bowl (inches)
Baking	___	___	Depth____Width____Length_____
Pre-prepared Food Assembly	___	___	Other sinks: _____
			Existing Grease Trap:
			Rating or Size:_____ lbs –or- _____ gal

I hereby certify that the above information is correct. I am also aware that changes in any of the above information will require a re-application and possible increase in the size or type of grease trap required. I also agree to have the grease interceptor pumped out a minimum of once a month by a certified grease trap cleaning company, or more frequently if needed, to maintain the grease interceptor in a proper operating condition. This permit is valid only for the specific facility, ownership, processes and operations indicated above. As such, it cannot be sold, transferred or reassigned.

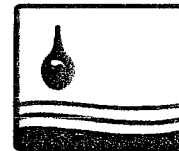
Signature\_\_\_\_\_Date\_\_\_\_\_

Name (print) \_\_\_\_\_

(See reverse side for sizing calculations)

Facility Name: \_\_\_\_\_

Facility Address: \_\_\_\_\_



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**SIZING CALCULATIONS** (To be completed by SWUCI)

**IN-GROUND GREASE INTERCEPTORS**

SIZING FORMULA FOR RESTAURANTS

(S) \* (GS) \* (HR/12) \* (LF) \* 0.75 = EFFECTIVE CAPACITY OF GREASE INTERCEPTOR IN GALLONS

\_\_\_\_\_ \* \_\_\_\_\_ \* ( \_\_\_\_\_ /12) \* \_\_\_\_\_ \* 0.75 = \_\_\_\_\_ GALLONS

**Where:**

S = NUMBER OF SEATS

GS = GALLONS OF WASTE PER SEAT

(USE 25 GALLONS FOR RESTAURANTS WITH CHINA AND/OR AUTOMATIC DISHWASHERS. USE 10 GALLONS WHEN PAPER OR BASKETS AND NO DISHWASERS)

HR = NUMBER OF HOURS RESTAURANT IS OPEN

LF = LOADING FACTOR (USE A FACTOR OF 1.25 FOR RECREATIONAL AREAS)

**OTHER ESTABLISHMENTS WITH COMMERCIAL KITCHENS**

(M) \* (GM) \* (LF) \* 0.75 = EFFECTIVE CAPACITY OF GREASE INTERCEPTOR IN GALLONS

\_\_\_\_\_ \* \_\_\_\_\_ \* \_\_\_\_\_ \* 0.75 = \_\_\_\_\_ GALLONS

**Where:**

M = MEALS PREPARED PER DAY

GM = GALLONS OF WASTE PER MEAL- (5 GALLONS)

LF = USE 1.0 WITH A DISHWASHING MACHINE AND 0.75 WITHOUT

**UNDER SINK GREASE TRAPS**

SIZE BASED ON TOTAL FLOW THROUGH CAPACITY OF SINKS AND DISHWASERS

((DEPTH \* WIDTH \* LENGTH) / 1728) \* 7.48 = FLOW THROUGH CAPACITY OF SINK IN GALLONS

(ASSUMING SINK EMPTIES IN 1 MINUTE)

(( \_\_\_\_\_ \* \_\_\_\_\_ \* \_\_\_\_\_ ) / 1728) \* 7.48 = \_\_\_\_\_

WHERE:

DEPTH = DEPTH OF SINK/ WIDTH = WIDTH OF SINK/ LENGTH = LENGTH OF SINK

GREASE TRAP CAPACITY IN POUNDS OF GREASE SHALL BE TWICE THE TOTAL FLOW THROUGH CAPACITY OF THE SINK IN GALLONS, i.e. TOTAL FLOW CAPACITY OF SINK = 19 gpm. GREASE TRAP CAPACITY = 38 POUNDS OF GREASE

CALCULATED SIZE OF IN-GROUND GREASE INTERCEPTOR \_\_\_\_\_ GALLONS

CALCULATED SIZE OF UNDER-SINK GREASE TRAP \_\_\_\_\_ POUNDS

SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_