



SECTION

DESIGN CALCULATIONS		
<p>RESTAURANTS $(S) \times (20) \times (HR/12) \times (LF) = \text{CAPACITY IN GALLONS}$ (S) = NUMBER OF SEATS IN DINING AREA (HR) = NUMBER OF HOURS ESTABLISHMENT IS OPEN (LF) = LOADING FACTOR—(1.25 WITH INTERSTATE HIGHWAYS, 1.0 OTHER FREEWAYS, 1.00 RECREATIONAL AREAS, 0.8 MAIN HIGHWAYS AND 1.00 OTHERWISE)</p>	<p>OTHER TYPES OF COMMERCIAL KITCHENS $(M) \times (S) \times (LF) = \text{CAPACITY IN GALLONS}$ (M) = MEALS PER DAY (LF) = LOADING FACTOR—(1.0 WITH DISHWASHER, 0.05 WITHOUT DISHWASHER)</p>	<p>SHOPPING CENTERS AND MIXED USE 1,000 GALLONS FOR THE FIRST 46 SEATS AND 500 ADDITIONAL GALLONS FOR EACH ADDITIONAL 23 SEATS.</p>

NOTE

- ACCESS FOR MONITORING THE INLET AND OUTLET PIPE FITTINGS OR BAFFLES SHALL BE PROVIDED FROM MANHOLES. CLEANDOUTS SHALL BE INSTALLED BEFORE THE FIRST GREASE INTERCEPTOR AND WITHIN TWO FEET AFTER THE LAST INTERCEPTOR IN THE SERIES.
- GREASE INTERCEPTOR (OR INTERCEPTORS) SHALL BE DESIGNED TO PRODUCE A CLARIFIED EFFLUENT ACCEPTABLE TO CITY OF VALDOSTA

GREASE INTERCEPTOR DETAIL

SPECIFICATION	DATE REVISED:	SECTION
		SHT 1 OF 1
CITY OF VALDOSTA	CITY OF VALDOSTA STANDARD DETAIL	GREASE INTERCEPTOR SEPARATOR
		A
		498-2.2