

**Town of Cary  
Public Works and Utilities Department  
Pretreatment Division**



**Grease Interceptor Sizing Spreadsheet**

Project Name:

Project Address:

Project Permit # (if applicable):

Date Grease Interceptor Sized:

Grease Interceptor Sized by:

Company Sizing Grease Interceptor:

Contact Phone:

Contact E-Mail:

General Project Comments:

**Grease Interceptor Sizing - Plan Review Fixture Summary**

*Include Plan Review Fixture Summary with Plumbing Plan Review Submittal*

| Ware Wash Fixture Name       | # Compartments | Drain Size/Material | Flow Rate (gpm) |
|------------------------------|----------------|---------------------|-----------------|
|                              |                |                     |                 |
|                              |                |                     |                 |
|                              |                |                     |                 |
| Ware Washing Fixture Flow => |                |                     | 0.00            |

| Preparation Sink Fixture Name | # Compartments | Flow Rate (gpm) |
|-------------------------------|----------------|-----------------|
|                               |                |                 |
|                               |                |                 |
|                               |                |                 |
| Food Prep Fixture Flow =>     |                | 0.00            |

| Prerinse Name     | # Compartments | Flow Rate (gpm) |
|-------------------|----------------|-----------------|
|                   |                |                 |
|                   |                |                 |
| Pre-Rinse Flow => |                | 0.00            |

| Dishwasher Name     | Flow Rate (gpm) |      |
|---------------------|-----------------|------|
|                     |                 |      |
|                     |                 |      |
| Dish Washer Flow => |                 | 0.00 |

| Cooking Equipment Name          | Drain Size/Material | Flow Rate (gpm) |
|---------------------------------|---------------------|-----------------|
|                                 |                     |                 |
|                                 |                     |                 |
|                                 |                     |                 |
|                                 |                     |                 |
| Cooking Equip. Fixture Count => |                     | 0.00            |

| Equipment Cleaning Name          | Flow Rate (gpm) |      |
|----------------------------------|-----------------|------|
|                                  |                 |      |
|                                  |                 |      |
| Equip. Cleaning Fixture Count => |                 | 0.00 |

| Waste Food Disposal Name     | Flow Rate (gpm) |      |
|------------------------------|-----------------|------|
|                              |                 |      |
|                              |                 |      |
| Waste Food Disposal Count => |                 | 0.00 |

| Washable Floor Area Name    | Surface Area (ft2) | Flow Rate (gpm) |
|-----------------------------|--------------------|-----------------|
|                             |                    |                 |
|                             |                    |                 |
| Washable Floor Area Flow => |                    | 0.00            |

|                                       |   |              |
|---------------------------------------|---|--------------|
| Peak Hydraulic Loading Time =>        | 24  | Minutes      |
| Grease/Food Solids Storage Factor =>  | 25%   | (% capacity) |
| Food Waste Disposal Solids Storage => | <i>No Food Waste Disposal Proposed</i> (% capacity increase to ac |              |

Maximum Total Fixture Flow Rate to Grease Interceptor  
 gpm

**24 Minute Peak Hydraulic Loading Grease Interceptor Size (Gallons)**