

GREASE REMOVAL DEVICE

SIZING WORKSHEET Office of the City Engineer 2201 University Boulevard

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PROJECT INFORMATION	Food Service Establishment (FSE)
Project Name:	FOG PRODUCTION CLASSIFICATION
Property Address:	Fog Facility Plan Professional
Dato	
Date:	Engineer or Architect Signature
Worksheet A. Grease Removal Device (GRD) Sizing Note: See City of Tuscaloosa FOG Management Plan Manual (April 2014), Appenidx G for additional detail on GRD sizing.	
(A) DINE-IN RESTAURANTS / PUBLIC SCHOOLS SEATING CAPACITY	
TURNOVER PERIOD (Use 2.5 for Dine-in Restaurant, # periods/feeding for public schools)	
NUMBER OF FEEDINGS (Breakfast, Lunch, Dinner)	
FATS, OILS GREASE PRODUCTION CLASSIFICATION NORMAL-(HIGH TO MODERATE VOLUME RESTAURANTS)	
MODERATE – (LOW VOLUME UPSCALE RESTAURANTS) LIGHT – (LIGHT GREASE PRODUCERS SUCH AS SANDWICH SHOPS, SMOOTHIE BARS, SINGLE SERVICE)	
GRD SIZE	
(B) FAST FOOD TAKEOUT RESTAURANTS, CONVEINANCE STORES	
CUSTOMERS PER DAY X 1 GALLON PER CUSTOMER	
GRD SIZE	
(C) SCHOOLS (EXCLUDING PUBLIC SCHOOLS), DAY CARES, FRATERNITIES, SORORITIES, GROUP	
HOMES, DINING HALLS	
MEALS PER DAY X 5 GALLONS PER MEAL GRD SIZE	
(D) OTHER FSEs	
Water use average x 25% in Gali GRD Size	LONS PER DAY (provide water use documentation)
GRD 312E	
Worksheet B. Interior Grease Trap Sizing	
Note: If GRD Sizing from Worksheet A results in a GRD size less than 500 gallons a interior grease trap can be specified by a minimum flow through capacity per the calculation below. For any calculated minimum flow-through capacity of less than 35 GPM, a grease trap with a minimum flow rate of 35 GPM will be required.	
GRD SIZE (Worksheet A) / Standard Retention Time (typically 12 minutes)	
GPM Flow Rate of Interior Grease Trap	