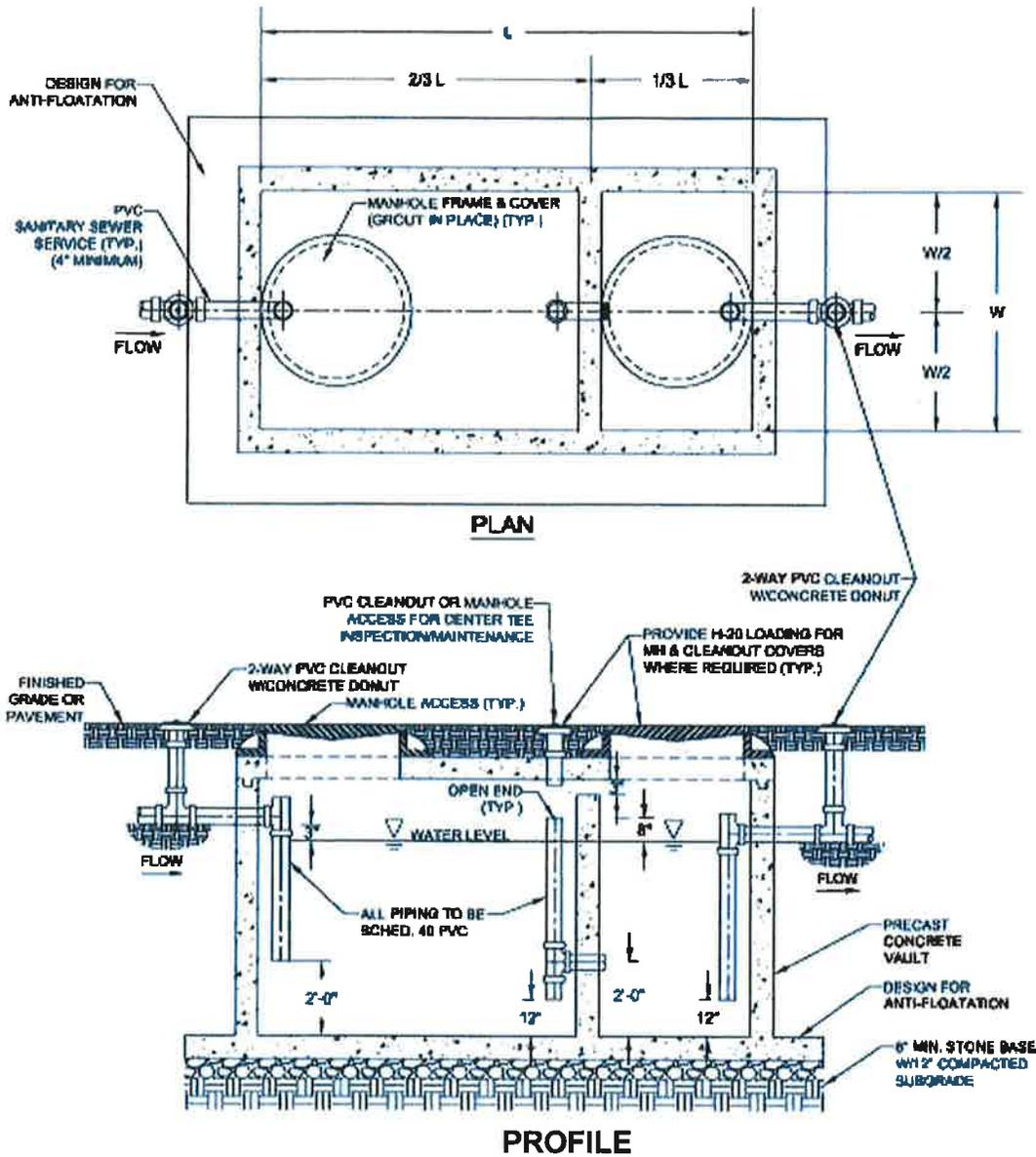


4-3-80 Attachment A: Standard Grease Interceptor.

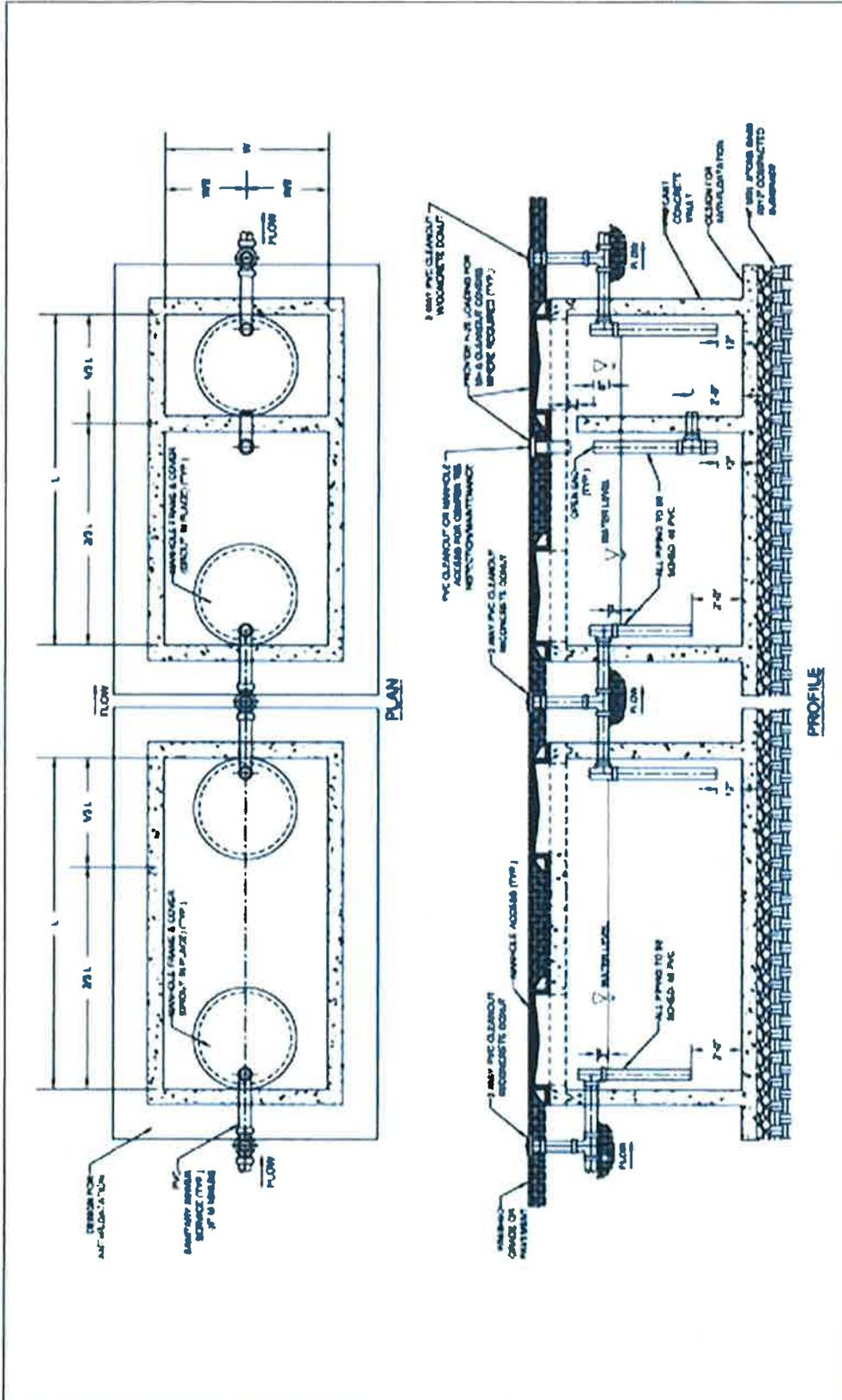


NOTES:

1. ALL PROPOSED GREASE INTERCEPTORS SHALL BE SUBMITTED TO THE CITY OF WEST COLUMBIA FOR APPROVAL PRIOR TO INSTALLATION.
2. ALL GREASE INTERCEPTORS TO BE INSTALLED OWNED AND MAINTAINED BY PROPERTY OWNER.
3. USE NONSHRINK GROUT AT ALL PENETRATIONS.
4. PROVIDE BUTYL RUBBER SEAL BETWEEN ALL SECTIONS AND TOP.
5. LOCATE MANHOLE ACCESS ABOVE TEES FOR VISUAL INSPECTION.

**GR #1
CITY OF WEST COLUMBIA
STANDARD GREASE INTERCEPTOR
(NOT TO SCALE)**

4-3-81 Attachment B: Standard Grease Interceptor in Series.



Notes:

1. ALL PROPOSED GREASE INTERCEPTORS SHALL BE SUBMITTED TO THE CITY OF WEST COLUMBIA FOR APPROVAL PRIOR TO INSTALLATION.
2. ALL GREASE INTERCEPTORS TO BE INSTALLED OWNED AND MAINTAINED BY PROPERTY OWNER
3. USE NONSHRINK GROUT AT ALL PENETRATIONS.
4. PROVIDE BUTYL RUBBER SEAL BETWEEN ALL SECTIONS AND TOP.
5. LOCATE MANHOLE ACCESS ABOVE TEES FOR VISUAL INSPECTION.

GR #2

CITY OF WEST COLUMBIA STANDARD GREASE INTERCEPTOR IN SERIES
(NOT TO SCALE)

4-3-82 Attachment C: Grease Trap and Grease Interceptor Sizing Guide.

CITY OF WEST COLUMBIA GREASE TRAP AND GREASE INTERCEPTOR SIZING GUIDE

- A. **NON-COOKING INTENSIVE FOOD SERVICE ESTABLISHMENTS** (examples include ice cream shops, candy shops, deli in grocery or convenience store without cooking facilities, bagel shops, etc.)

Formula: Min. Trap Capacity = [(# of compartments x Length x Width x Depth)/1728] x 7.48 x 0.80

*Example: 3 compartment sink = [(3 compartments x 17" (L) x 17" (W) x 11" deep) / 1728] x 7.48 x 0.80
33.02 gallon trap capacity (4.4 cu. ft.)*

- B. **COOKING INTENSIVE FOOD SERVICE ESTABLISHMENTS** (examples include restaurants, drive-in restaurants, deli's with cooking capacity, carry out restaurants, catering, delivery, etc.)

Formula: Min. Interceptor Volume = No. of Seats x FR x (Hours of Operation/18)

FR: Flow Rate

Full Service Restaurant = 25 gallons

Non-Washable, Paper, or Plastic Utensils = 12.5 gallons

- C. **OTHER FOOD SERVICE ESTABLISHMENTS** (examples include hotels, nursing homes, schools, office, or factory cafeteria, etc.)

Formula: Total Volume = # of person meals x 5 gal. x DW

of person meals = number of meals served during either breakfast, lunch, or supper, whichever is greatest

DW: Dishwashing: With Dishwasher = 1.0 or Without Dishwasher = .75

*Examples: 1. A cafeteria with a dishwasher serves 300 meals a day = 300 meals x 5 gal. x 1.0 = 1,500 gal.
2. 200 unit motel w efficiency kitchens = 200 rooms x 4 people room x 5 gal. meal x 0.75 = 3,000 gal*

- D. **FIXTURE UNIT CALCULATION METHOD** (When using the fixture unit calculation method, the Owner must submit calculations signed and sealed by a registered professional engineer in the state of South Carolina to the City for review.)

Formula: Total Volume = Q x T x SF

Q = Flow in GPM = Flow derived from total Drainage Fixture Units (DFU) or Fixture Units (FU) connected to the interceptor as determined using the International Plumbing Code (2000 or higher edition) or AWWA Manual of Water Supply Practices M22.

T = Retention Time = 30 Minutes

SF = Storage Factor = 1.25 based on fully loaded interceptor with 25% grease/solids.

NOTES:

1. Non-Cooking Intensive Food Service Establishments as determined by the City may utilize grease traps (must have provisions for sampling at outlet of trap). All others must utilize grease interceptors unless approved by City staff. Refer to *Specifications for Grease Traps and Interceptors - Part 30* of the City of Columbia Standard Specifications for requirements.
2. Regardless of minimum size required, underground grease interceptors are required to have a minimum 1,000 gallon capacity. When greater than 1,500 gallon capacity is required, multiple units may be furnished and installed in series, see standard details in "Specifications for Grease Traps and Interceptors - Part 30" of the City of Columbia Standard Specifications. Larger sized interceptors may be approved on a case by case basis.
3. Refer to *Fats, Oils, and Grease Management Regulation - Part 29* for additional information.
4. The foregoing is a recommended minimum guideline only. It does not in any way relieve the owner of ordinance mandated requirements that discharged waste have a maximum grease content of 100 mg/l, see Sewer Use Ordinance Sec. 23-102.
5. Contact Scott Rogers at 545-3290 for more information.

Revised 07/02/13