



Public Works Department
 700 Main, Suite 107
 Victoria, TX 77901
 361.485.3186

FOOD WASTE INTERCEPTOR SIZE REQUIREMENTS

CAPACITY OF GREASE INTERCEPTORS (a)

FACILITY NAME	
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FACILITY ADDRESS	
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(2) Table 1003.3.5.1

#	DESCRIPTION OF FIXTURE (b)	FIXTURE UNITS EACH	TOTAL FIXTURE UNITS
	1, 2 or 3 Compartment Sink(s)		
	Dishwasher		
	Garbage Grinder		
	Wok-Stove		
	Floor Drains		
	Floor Sinks		
		Total	
		* Flow Rate (GPM)	
		* Volume (GI size in gallons)	

****Grease Interceptor Size Required by COV Line Z:**

Facility Contact Name	
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Date	
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City Code Section 5-83

(1) Section 1003.3.5.1 Grease Interceptor Capacity

Grease interceptor shall have the grease retention capacity indicated by total fixture units from Table 1003.3.5.1 and in accordance with the following:

$$\text{Total DFUs} \times \text{GPM} \times \text{MRT} = \text{IC/g}$$

Where:

DFUs = Drainage fixture units as indicated by footnote (b) in Table 1003.3.5.1

GPM = Flow rate of gallons per minute

MRT = Minutes retention time

IC/g = Interceptor capacity in gallons

(2) Table 1003.3.5.1 (See above table)

Capacity of Grease Interceptor (a)

a. Grease interceptors shall be minimum 250 gallon and maximum 2,000 gallon per individual unit or by an approved engineer design

b. Only those fixtures in use in the food preparation/clean up area shall be counted.

Standards as adopted by City Council on 08/3/2021.

*Use standard rounding method

**Grease interceptor size may be based by volume in gallons OR gpm equivalent. Insert number from flow rate (gpm) box or volume (GI size in gallon) box on line Z.