P. O. Box 2000
Lubbock, Texas 79457
(806) 775-3228 * (806) 775-3246

Industrial Waste Monitoring & Pretreatment

Standard Comments for Shell Buildings

1. Each tenant space that prepares food and/or beverages must have its own water meter or be sub metered.

2. Each restaurant must have its own grease interceptor & sample port. All drains in the food prep area must be routed through the grease Interceptor & sample port.

3. Non-grease laden waste (bar waste. soft drink machines, etc…) must be routed through the sample port. This may also be routed through the grease interceptor. (Please see the attached detail)

4. The sanitary waste is to be tied in on the discharge side of the sample port.

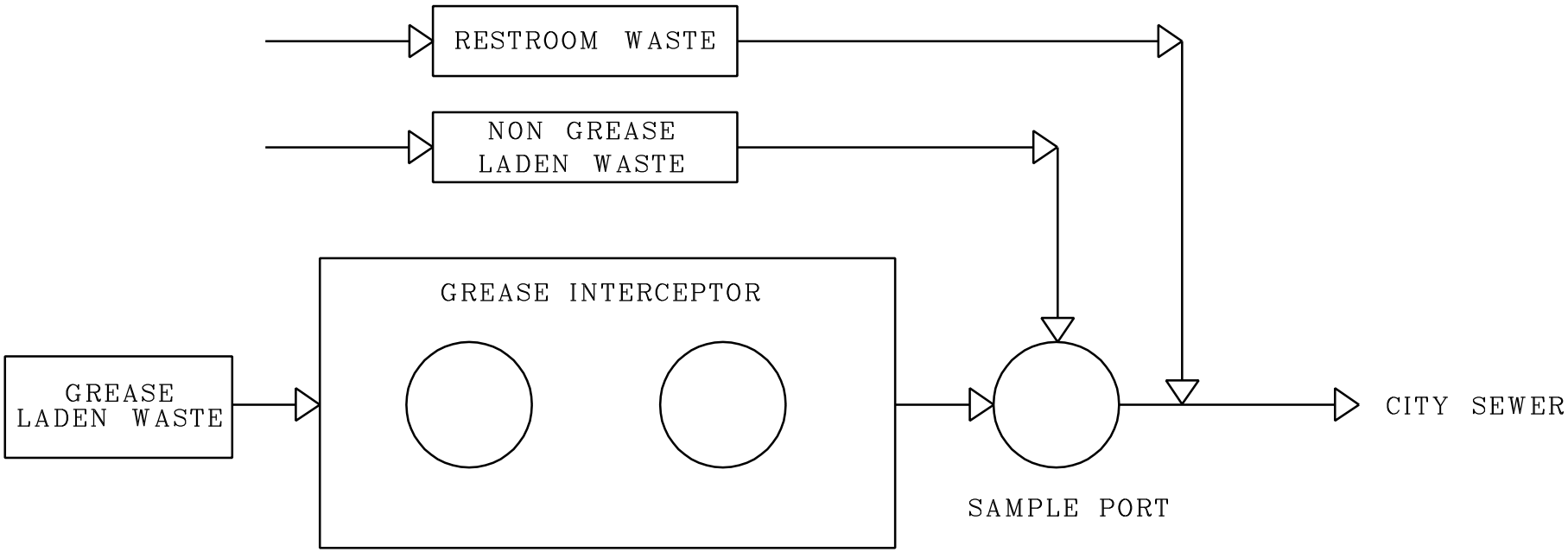
5. Sample Ports must include a minimum 6-inch vertical drop for the grease interceptor discharge. (Please see the attached detail)

6. Sample Ports cannot be located in traffic areas. They may be located in landscaped or curbed areas, sidewalks and in some instances may be required to be protected by bollards.

7. A completed Grease Interceptor Sizing Worksheet must be submitted to the Industrial Waste Monitoring & Pretreatment office.

Please call the Industrial Waste Monitoring & Pretreatment office at 775-3221 for more information.

TYPICAL GREASE INTERCEPTOR & SAMPLE PORT PIPING LAYOUT



NOTES:

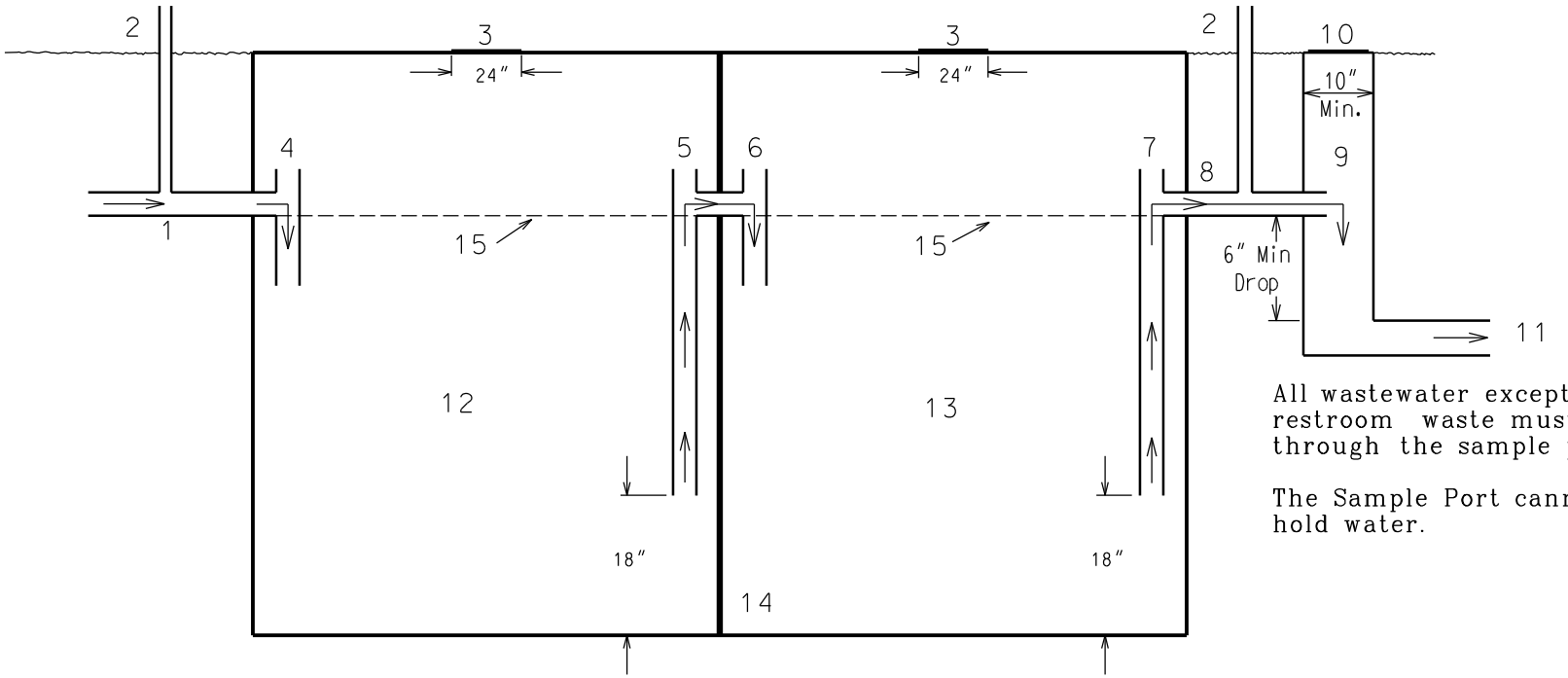
1. The Grease Laden Wastewater line must include a minimum six inch vertical drop in the sample port.
2. The Non Grease Laden Wastewater line must flow through the bottom of the sample port.
3. All wastewater except restroom waste may flow through the grease interceptor.
4. The Sample Port cannot hold water.

NOTES:

For more information please call the Industrial Waste Monitoring & Treatment Office at (806) 775-2626

CITY OF LUBBOCK WATER UTILITIES

TYPICAL GREASE INTERCEPTOR & SAMPLE PORT INSTALLATION



SIDE VIEW
N.T.S.

All wastewater except restroom waste must flow through the sample port.

The Sample Port cannot hold water.

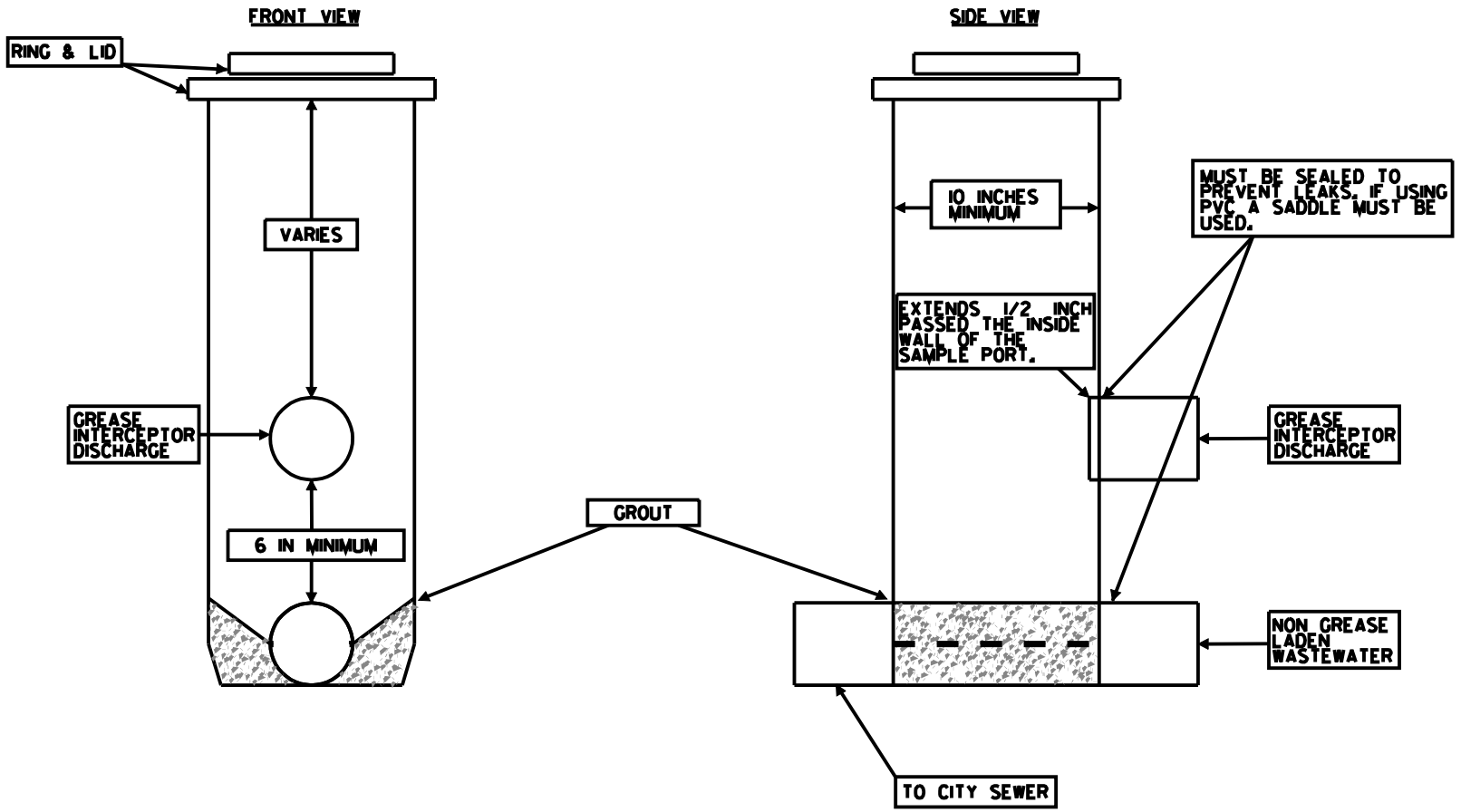
1. Influent Line
2. Vents
3. Minimum 24 Inch opening with a ring & lid
4. Primary Chamber Inlet Piping (Must extend 1 foot below the operating level)
5. Primary Chamber Outlet Piping (Must be extended to 18 inches from the bottom of the chamber)
6. Secondary Chamber Inlet Piping (Must extend 1 foot below the operating level)
7. Secondary Chamber Outlet Piping (Must be extended to 18 inches from the bottom of the chamber)
8. Grease Interceptor Discharge Line
9. Sample Port (Minimum 10 inch Diameter, provide at least a 6 inch vertical drop for the grease interceptor discharge)
10. Sample Port Ring & Lid
11. Sample Port Discharge Line to the City Sewer
12. Primary Chamber
13. Secondary Chamber
14. Baffle (Must be sealed)
15. Grease Interceptor Operating Level

NOTES:

For more information please call the Industrial Waste Monitoring & Treatment Office at (806) 775-2626

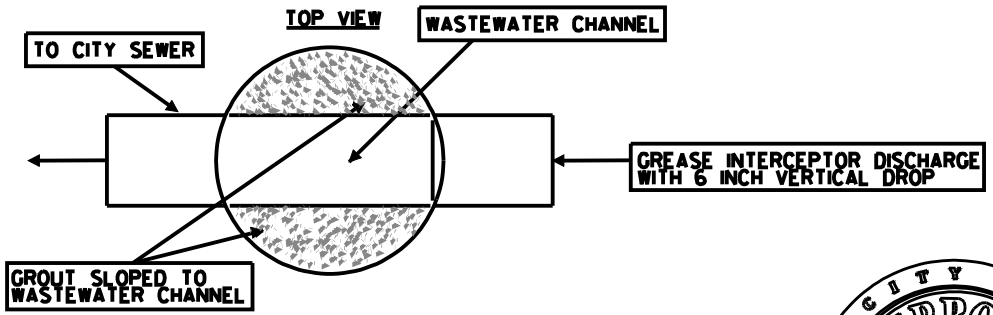
CITY OF LUBBOCK
WATER UTILITIES

TYPICAL SAMPLE PORT



NOTE:
SAMPLE PORTS MUST DRAIN COMPLETELY AND NOT HOLD WATER. SAMPLE PORTS HOLDING WATER WILL NOT BE APPROVED.

FOR MORE INFORMATION PLEASE CALL THE INDUSTRIAL WASTE MONITORING & PRETREATMENT OFFICE AT (806)775-3221



CITY OF LUBBOCK WATER UTILITIES

Grease Interceptor Sizing Worksheet

The Uniform Plumbing Code Formula

Company		**Calculated By**		**Date**	
Project		**Location**			

Follow these six simple steps to determine grease interceptor size.

	No of Meals Per Peak Hours		Waste Flow Rate		Retention Time		Storage Factor		Calculated Interceptor Size	Grease Interceptor
Enter Calculations Here >		X		X		X		=		
	Step 1		Step 2		Step 3		Step 4		Step 5	Step 6

1

Number of Meals Per Peak Hour (Recommended Formula):

Seating Capacity		Meal Factor		Meals per Peak Hour
	X		=	

Establishment Type:	**Meal Factor**
Fast Food (45 min)	1.33
Restaurant (60 min)	1.00
Leisure Dining (90 min)	0.67
Dinner Club (120 min)	0.50

Notes:

2

Waste Flow Rate:

Condition	**Flow Rate**
With a Dishwashing Machine	6 Gallons
Without a Dishwashing Machine	5 Gallons
Single Service Kitchen	2 Gallons
Food Waste Disposer Only	1 Gallon

Notes:

3

Retention Time

Commercial Kitchen Waste Dishwasher	2.5 Hours
Single Service Kitchen Single Serving	1.5 Hours

Notes:

4

Storage Factor

Kitchen Type	**Storage Factor**
Fully Equipped Commercial	
Hours of Operation	
8 Hours	1.00
12 Hours	1.50
16 Hours	2.00
24 Hours	3.00
Single Service Kitchen	1.50

Notes:

5

Calculate Liquid Capacity

Multiply the values obtained from step 1, 2, 3 and 4. The result is the approximate grease interceptor size for this application

Notes:

6

Select Grease Interceptor

Using the approximate required liquid capacity from step 5, select an appropriate size as recommended by the manufacturer.

Notes: