

**QUESTIONS TO HELP DETERMINE NEED FOR AND SIZING OF GREASE
INTERCEPTORS AND/OR SAND/OIL/WATER INTERCEPTORS**

I. GREASE INTERCEPTOR FOR FOOD SERVICE KITCHENS

1. How often will the kitchen be used (i.e. weekly, monthly, quarterly, etc.)? or hours of operation if it is a restaurant?
2. How many people will be served at each of these uses? or seating capacity if it is a restaurant?
3. Number of kitchen sinks:
 - 3-compartment sinks?
 - 2-compartment sinks?
 - prep sinks?
 - mop sinks?
 - hand wash sinks?
4. Number of floor drains, floor sinks and/or trench drains in the kitchen?
5. Any dishwasher? If so, is this a commercial or residential dishwasher?
6. Any garbage disposal? If so, must be connected to a solids interceptor prior to being connected to the grease interceptor.
7. Any stoves? If so, is this a commercial or residential stove?
8. Any ovens? If so, is this a commercial or residential oven?
9. Any fryers
10. Types of food to be served (send menu, if possible).

Will also need:

- site plan (indicating the location of the grease interceptor)
- waste and vent plumbing plan
- waste and vent riser plan

**II. SAND/OIL/WATER INTERCEPTORS FOR CAR WASHES, AUTO DEALERSHIPS,
AUTO REPAIR SHOPS, MOTORCYCLE SHOPS, ETC.**

1. Type of business
2. Type of equipment to be washed/cleaned?
3. How many wash bays?
4. Waste load (number of vehicles washed daily)?
5. Type of waste?
6. Any truck tank cleanouts?
7. Hot or cold water washer?

Will also need:

- site plan (indicating the location of the interceptor)
- waste and vent plumbing plan
- waste and vent riser plan