

Section 1003.3.4.1 Grease Trap Capacity. Grease Traps shall have the grease retention capacity indicated by total fixture units from Table 1003.3.4.1 and in accordance with the following:

$$\text{Total DFU's} \times 7.5 \text{ GPM} \times 12 \text{ MRT} = \text{TC/g}$$

Where:

DFU's = Drainage Fixture Units as indicated by footnote (b) in Table 1003.3.4.1

GPM = Flow rate of Gallons per minute

MRT = Minutes retention time

TC/g = Trap Capacity in gallons

**TABLE 1003.3.4.1
CAPACITY OF GREASE TRAP (a)**

Description (b)	Fixture units each
1,2, or 3 compartment sink	3
dishwasher	6
garbage grinder	4
wok-stove	4
floor drains	3
floor sinks	3

- a. Grease trap shall be minimum 250 gallon and maximum 2000 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.