



FOG / WATER DEPARTMENT
138 Sweetwater Trail, Winder, Georgia 30680
770-867-7978

FSE Name: _____

Owner Name: _____

Address: _____

Phone: _____

Inspector: _____

Date: _____

The City of Winder uses the Uniform Plumbing Code for sizing FOG Interceptors.																							
Calculations	Meals during Peak hours	Flow Rate	Retention Time	Storage Factor	Calculated Interceptor Capacity	FOG INTERCEPTOR REQUIRED																	
	X	X	X	=																			
1	<p>Number of Meals per Peak Hour:</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 25%; border: none;">Seating/Serving Capacity</td> <td style="width: 25%; border: none;">Meal Factor</td> <td style="width: 25%; border: none;">Meals during Peak hour</td> <td style="width: 25%; border: none;"></td> </tr> <tr> <td style="border: 1px solid black; height: 60px;"></td> <td style="text-align: center; vertical-align: middle;">X</td> <td style="border: 1px solid black; height: 60px;"></td> <td style="text-align: center; vertical-align: middle;">=</td> <td style="border: 1px solid black; height: 60px;"></td> </tr> </table> <p>Establishment Type:</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">Fast Food (45 min)</td> <td style="width: 50%; text-align: right;">1.33</td> </tr> <tr> <td>Restaurant (60 min)</td> <td style="text-align: right;">1.00</td> </tr> <tr> <td>Leisure Dining (90 min)</td> <td style="text-align: right;">0.67</td> </tr> <tr> <td>Dining Club (120 min)</td> <td style="text-align: right;">0.50</td> </tr> </table> <p style="text-align: right;">Meal Factor: UPC Standard</p>					Seating/Serving Capacity	Meal Factor	Meals during Peak hour			X		=		Fast Food (45 min)	1.33	Restaurant (60 min)	1.00	Leisure Dining (90 min)	0.67	Dining Club (120 min)	0.50	Notes:
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5	<p>Calculate FOG Interceptor Capacity:</p> <p>Multiply the values obtained from steps 1, 2, 3 and 4. The result is the approximate FOG interceptor size for this application.</p>					Notes:																	
6	<p>Select FOG Interceptor:</p> <p>Using the approximate required liquid capacity from step 5, select an appropriate size As recommended by the manufacturer.</p>					Notes:																	