

Environmental Services Division

Food Service Establishment Fixture Count Worksheet

Date:

Food Service Establishment:

Address:

FIXTURETYPE	COMMENTS	TRAPARMSIZE	DFUs	Ne of FIXTURES	TOTALDFUs
FLOOR DRAIN		2",3" OR 4"	2		
FLOOR SINK	EXCLUDE FLOOR SINKS USED FOR FIXTURES ACCOUNTED FOR IN "SINKS W/FOOD WASTE"	2",3" OR 4"	3		
TROUGHDRAIN		2",3" OR 4"	2		
TROUGHDRAIN at Tilt or Soup Kettle	USE TRAP SIZE	2″ x 2	4		
		3″ x 2	6		
		4″ x 2	8		
MOP / SERVICE SINK		1½" OR 2"	3		
	ANY SCULLERY, FOOD PREP, DR PREWASH SINKS (hand sinks excluded)	1½" OR 2"	3		
FOOD WASTE DISPOSAL(S)		2″	3		
DISHWASHER(S)		2x the trap arm size			
		2″ x 2	4		
		3″ x 2	6		
		4″ x 2	8		
			TOTALS		
	pacity) = DFU * 3 * 12 w/o pacity) = DFU * 3 * 17 w/ [INTERCEPTOR SIZE =			
FIXTURE TYPE	COMMENTS	TRAP ARM SIZE	FLOW RATE	Nº of PUMPS	TOTAL Flow Rate
GRINDER PUMP (for all fixtures)	Pump routed to gravity interceptor in lieu of solids interceptor	Pump Flow Rate (gpm)			
GGI FORMULA: Gallons (capacity) = Flow Rate * 17 w/ Grinder Pump			INTERCEPTOR/TANK SIZE=		

GGI - Gravity Grease Interceptor

Uniform Plumbing Code (UPC) Table 10-2 Grease Traps					
Total № Fixtures	Required Rate of	Grease Retention			
Connected	Flow per Minute	Capacity (lbs.)			
1	20	40			
2	25	50			
3	35	70			
4	50	100			

Gravity grease interceptors and hydromechanical grease traps are uniformly sized for International Plumbing Code and Uniform Plumbing Code

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For more information or for a copy of this publication in an alternate format, contact Planning & Development at 602-262-7811 voice or TTY use 7-1-1.