



FOG / WATER DEPARTMENT  
83 West May Street, 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	<b>FOG INTERCEPTOR REQUIRED</b>																						
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1	<p><b>Number of Meals per Peak Hour:</b></p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 30%; padding: 5px;">Seating/Serving Capacity</td> <td style="width: 30%; padding: 5px;">Meal Factor</td> <td style="width: 30%; padding: 5px;">Meals during Peak hour</td> </tr> <tr> <td style="text-align: center; vertical-align: middle;"> <div style="border: 1px solid black; width: 50px; height: 50px; margin: 0 auto;"></div> </td> <td style="text-align: center; vertical-align: middle;">X</td> <td style="text-align: center; vertical-align: middle;"> <div style="border: 1px solid black; width: 50px; height: 50px; margin: 0 auto;"></div> </td> </tr> <tr> <td colspan="2"></td> <td style="text-align: center; vertical-align: middle;">=</td> </tr> <tr> <td colspan="2"></td> <td style="text-align: center; vertical-align: middle;"> <div style="border: 1px solid black; width: 50px; height: 50px; margin: 0 auto;"></div> </td> </tr> </table> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;"><b>Establishment Type:</b></td> <td style="width: 50%;"><b>Meal Factor: UPC Standard</b></td> </tr> <tr> <td>Fast Food (45 min)</td> <td style="text-align: center;">1.33</td> </tr> <tr> <td>Restaurant (60 min)</td> <td style="text-align: center;">1.00</td> </tr> <tr> <td>Leisure Dining (90 min)</td> <td style="text-align: center;">0.67</td> </tr> <tr> <td>Dining Club (120 min)</td> <td style="text-align: center;">0.50</td> </tr> </table>					Seating/Serving Capacity	Meal Factor	Meals during Peak hour	<div style="border: 1px solid black; width: 50px; height: 50px; margin: 0 auto;"></div>	X	<div style="border: 1px solid black; width: 50px; height: 50px; margin: 0 auto;"></div>			=			<div style="border: 1px solid black; width: 50px; height: 50px; margin: 0 auto;"></div>	<b>Establishment Type:</b>	<b>Meal Factor: UPC Standard</b>	Fast Food (45 min)	1.33	Restaurant (60 min)	1.00	Leisure Dining (90 min)	0.67	Dining Club (120 min)	0.50	<b>Notes:</b>
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5	<p><b>Calculate FOG Interceptor Capacity:</b> Multiply the values obtained from steps 1, 2, 3 and 4. The result is the approximate FOG interceptor size for this application.</p>					<b>Notes:</b>																						
6	<p><b>Select FOG Interceptor:</b> Using the approximate required liquid capacity from step 5, select an appropriate size As recommended by the manufacturer.</p>					<b>Notes:</b>																						