# GREASE/GRIT REDUCTION DEVICE (GRD) SIZING WORKSHEET
(Food Service Establishment)

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**FOLLOW THESE STEPS TO DETERMINE GRD SIZE**

1. **Determine the type of fixtures present, and then count the number of each fixture type**
   - Dishwasher Y/N
   - Grease hood Y/N
   - Floor Trough Y/N
   - Mop Sink Y/N
   - 3 Comp Sink Y/N
   - Floor Drains Y/N
   - Large Sink/Disposal Y/N
   - Small/Hand Sink Y/N
   - If yes, count as 2 Fix. Units

2. **Total of fixture units per #1:**

3. **Total Fixture Units x 3 gal/min x Retention Time (min) = Minimum Tank Size (gal)**

4. **Next Standard Size Larger than the Minimum Required = Gallons**

   *Sizing is based on a two-compartment (minimum) gravity type separator
   A hydro-mechanical GRD is sized according to capacity and inflow rate; this sheet does not apply*

5. **Permit Documents:**
   - Provide site plan to recognized scale showing location
   - Provide completed plumbing permit application & fees
   - Provide contractor acknowledgement sheet
   - Provide manufacturer’s information on interceptor

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