

BMP #7: Properly select and size your grease removal device

▶ A grease interceptor is the most effective grease removal device for full-service restaurants. Smaller-capacity grease traps provide inadequate retention time for efficient grease recovery.

▶ All restaurants must have a grease trap/interceptor. The following guidelines may be used in sizing the grease trap/interceptor:

Minimum allowed	50# trap
30—50 seats	70# trap
50—70 seats	90# trap
100—125 seats	1250 gallons
125—150 seats	1500 gallons
Over 150 seats	3000 gallons

▶ Fast food restaurants such as McDonald's, Burger King, KFC, Wendy's, Carl's Jr., etc. should have a minimum of a 1250 gallon interceptor.

▶ A grease interceptor must be installed by a licensed plumbing contractor and requires a plumbing permit from your City ([Newark](#), [Fremont](#), [Union City](#)) as well as the [Union Sanitary District](#).