

David Allen

From: Troy Usry <troy.usry@ccwa.us>
Sent: Wednesday, August 5, 2026 10:09 AM
To: 'Tyrone Jones'
Cc: Jennifer Brandon; Blue Cole; Donya Sartor; Faith Akuta; Pat Daniel; Maria Wetherington; Derry Walker; David Allen
Subject: FW: Grease Sizing Sheet Email for Customers
Attachments: 2025 Grease Trap Design.pdf; 2025 Grease Trap Sizing Sheet -2.xlsx

Greetings,

*** Must be sent back in **Excel, electronic form** as an attachment. ***

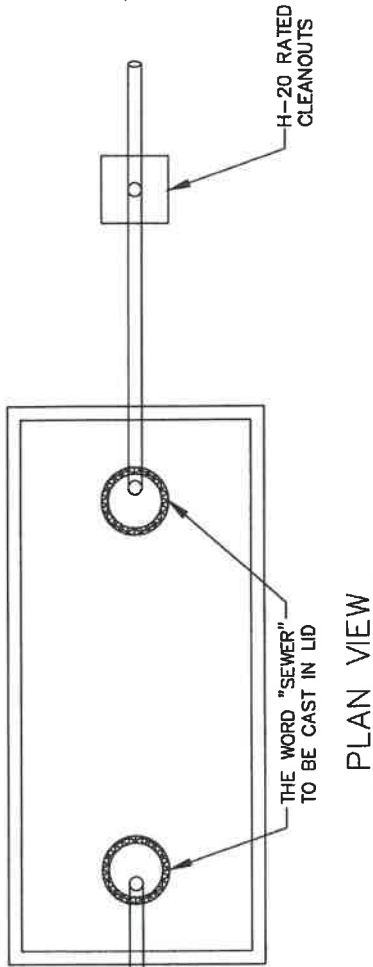
A grease trap approval letter from Clayton County Water Authority (CCWA) is required to obtain a Food Service Permit from Clayton County Environmental Health (CCEH).

To better assist our valued customers in obtaining a grease trap approval in a timely manner, please note the following instructions:

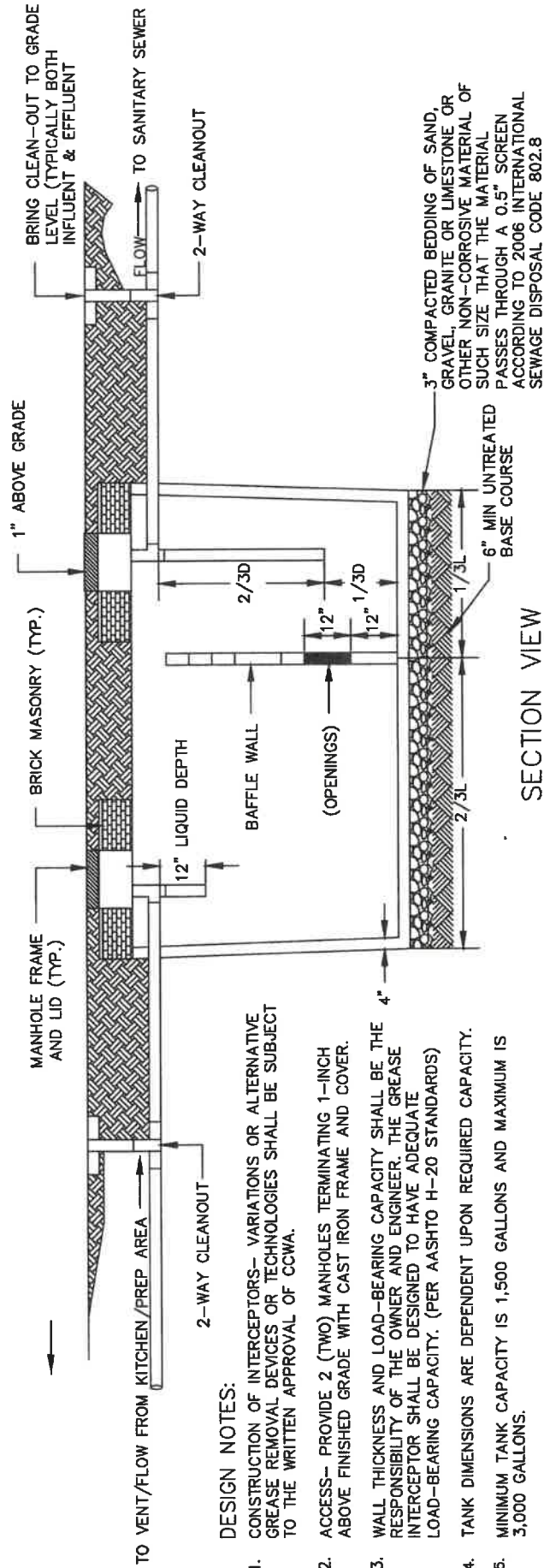
1. Contact CCEH to complete a food service application including a **preliminary plan review** (drawing approved) before contacting CCWA.
2. Once the plan review is approved by CCEH, complete the CCWA grease trap sizing sheet. (attached excel document)
 - a. The number and type sinks entered in the grease trap sizing sheet must match the number and type of sinks from your approved plan review. The flow rates from the sinks are used to determine the size grease trap required according to CCWA's Sewer Use Ordinance Section 98-7(F)(e).
3. Click on **Enable Edit**, if available, at the top of the page to fill out the sizing sheet.
4. It is best to save a copy of the grease trap sizing sheet to be able to complete and email back to CCWA.
5. Complete all blue colored cells with required information including:
 - a. **Contact information**
 - b. **Number of seats**
 - c. **Hours of operation**
 - d. **Number of flow fixtures**
 - i. **All flow fixtures flowing to grease traps must be accounted for including vegetable sinks**
 - ii. **Mop sinks are counted as a single compartment sink**
 - iii. **A pre-rinse sink is considered the sink prior to a dishwasher.**
6. Click on blue colored cells under **Method 1 and Method 2** for further instructional information if needed. *** Must calculate on both methods automatically to be accepted. ***
7. No additional installation of sinks/seats or changes to the menu are allowed after receiving a CCWA grease trap approval letter.

Once the grease trap sizing sheet has been approved, a pre-approval letter will be issued. Please give a copy of the pre-approval letter with the CCWA Grease Trap Design Schematic to a certified plumber

to be able to pull a city or county building permit before starting the grease trap installation. Once the grease trap has been installed, please contact CCWA for an inspection to complete the process of obtaining a grease trap approval letter.



PLAN VIEW



SECTION VIEW

DESIGN NOTES:

1. CONSTRUCTION OF INTERCEPTORS- VARIATIONS OR ALTERNATIVE GREASE REMOVAL DEVICES OR TECHNOLOGIES SHALL BE SUBJECT TO THE WRITTEN APPROVAL OF CCWA.
2. ACCESS- PROVIDE 2 (TWO) MANHOLES TERMINATING 1-INCH ABOVE FINISHED GRADE WITH CAST IRON FRAME AND COVER.
3. WALL THICKNESS AND LOAD-BEARING CAPACITY SHALL BE THE RESPONSIBILITY OF THE OWNER AND ENGINEER. THE GREASE INTERCEPTOR SHALL BE DESIGNED TO HAVE ADEQUATE LOAD-BEARING CAPACITY. (PER AASHTO H-20 STANDARDS)
4. TANK DIMENSIONS ARE DEPENDENT UPON REQUIRED CAPACITY.
5. MINIMUM TANK CAPACITY IS 1,500 GALLONS AND MAXIMUM IS 3,000 GALLONS.
6. ALL PIPE CONNECTIONS MUST BE WATER TIGHT.
7. ALL BRACES, BRACKET NUTS, AND BOLTS MUST BE STAINLESS STEEL.
8. TANK FRAME AND LID MUST NOT BE SUBJECT TO FLOODING.
9. CLEAN OUT COVERS MUST BE LOAD-BEARING AND MEET H-20 STANDARDS (PER AASHTO)

CLAYTON COUNTY WATER AUTHORITY

DETAIL TITLE:

FOOD SERVICE GREASE INTERCEPTOR

REVISIONS

No. BY DATE

DR. TR. CRT.

SCALE

1" = NTS

DATE

OCT/9/2025



Clayton County Water Authority Grease Interceptor Sizing Sheet

Instructions: Enter your information below: Read the instructions on page 2 prior to completing.

Facility Name:		Date:	
Owners Name:			
Address:			
Facility #		Phone Number:	
Customer Email:			
Completed By:		Phone Number:	
Email:			
Plumber's Name:		Phone Number:	

Instruction: Enter numerical values into the appropriate BLUE CELLS below

Method 1: Inceptor capacity based on numbers of seat

Number of Seats	Daily Operating Hours including Prep & Clean Up Time (Number only)

Instruction: Enter numerical values into the appropriate BLUE CELLS below

Method 2: Inceptor capacity based on fixture flows

Include any condensate lines, floor drains/sinks, kitchen kettles, wok spickets, soda fountains, etc. Any flows that go into the grease trap must be calculated to ensure compliance with CCWA Sewer Use Ordinance sizing requirements.

Type of Fixture	Flow Rate (gpm)	Number of Fixtures
Restaurant Hand Sink	15	
Pre-Rinse (Dishwasher sink)	15	
Single-compartment (mop sink)	20	
Double-compartment	25	
Triple-compartment	30	
Quad-compartment sink	35	
Dishwasher up to 30 gallons	15	
Dishwasher up to 40 gallons	20	
Dishwasher up to 50 gallons	25	
Dishwasher up to 100 gallons	40	

Enter any additional flow that has not been listed above in the cells.

Any facilities with floor drains that use wash down procedures (must include the number of spigots available for use).

Other flow fixtures (not included above)	Manufacturer Peak Flow Rate	Notes

Calculated Results:

Interceptor Size Calculated by Method 1:	0	gallons
Interceptor Size Calculated by Method 2:	0	gallons
Required Interceptor Capacity:	1500	gallons

(Note: Required Interceptor Capacity can be discussed with the authority to reach an agreeable value)

Outdoor grease interceptors shall not have a capacity of less than 1500 gallons nor exceed a capacity of 3,000 gallons. No matter what the calculated capacity using the following formulas, the minimum interceptor size shall be 1,500 gallons. If the calculated capacity using one of the following formulas exceeds 3,000 gallons, then multiple units in series shall be installed.

Do not enter anything below:

Stores Name:

Page: 2 of 2

Date:

For official use, do not enter data below

Trap #1 Vol. (gal.)	Trap #2 Vol. (gal.)	Trap #3 Vol. (gal.)	Trap #4 Vol. (gal.)

Total Trap Volume: 0 gallons

(Note: Total Trap Volume must be greater than or equal to the Required Interceptor Capacity)

The grease trap sizing sheet **MUST** be completed before a preapproval/approval letter is issued.

Instructions for filling out grease trap sizing sheet

1. Contact Clayton County Environmental Health (CCEH) for New Food Service Plan Review Packet (678-610-7199)
www.claytoncountypublichealth.org/environmental-health/food
2. Number of seats and flow fixtures (sinks) must match Environmental Health's Plan Review Drawing upon inspection.
3. Menu submitted to Environmental Health cannot be altered once plans have been approved.
4. Complete email and contact information for owner, plumber and name of person completing the form. (top blue section)
5. An engineer is not required, but a State of Georgia certified plumber is required for grease trap installation.
6. Enter the number of seat and the number of daily operating hours including prep time and clean up (middle blue section)
- Example for number of seats: 50 Example of daily operating hours: 12**
7. Enter the number of sinks under each Number of Fixtures column. (Blue section column)
8. Enter any other flow fixtures including woks, wash down spigots etc. (Gray section)
9. The required grease trap size will automatically calculate. (Required Grease Inteptor Capacity is highlighted in orange)
10. Grease interceptor sizing result, (high lighted in yellow) must calculate to be accepted.

Other Information (menu, cooking practices, facility size limitations)

Grease interceptor designs represent minimum standards for normal usage. Installations with heavier usage require more stringent measures for which the user is responsible and shall pay the cost to provide additional measures if required by CCWA. CCWA reserves the right to evaluate interceptor sizing on an individual basis for facilities with special conditions, such as highly variable flows, high levels of grease discharge, or other unusual situations that are not adequately addressed by the above methods.