



## **Grease Control Equipment Sizing:**

*Minimum* acceptable size of grease control equipment for each FSE Classification will be as follows:

**Class 1:** Deli, Ice Cream shops, Beverage Bars, Mobil Food Vendors- 20-gpm/40 pound Grease Trap.

**Class 2:** Limited-Service Restaurants / Caterers - 1000 gallon Grease Interceptor.

**Class 3:** Full Service Restaurants- 1,000-1,500 gallon Grease Interceptor.

**Class 4:** Buffet and Cafeteria Facilities- 1,500-2,000 gallon Grease Interceptor.

**Class 5:** Institutions (Schools, Hospitals, Prisons, etc)- 2,000 gallon Grease Interceptor.