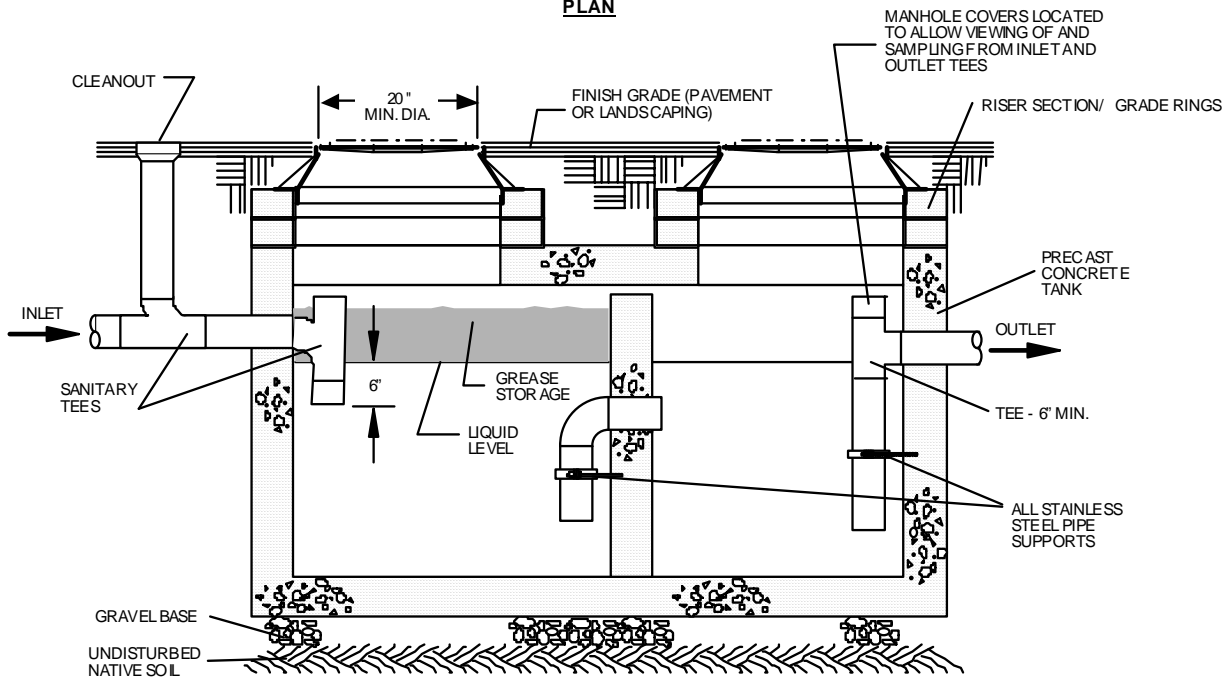


PLAN



SECTION

SPECIFICATIONS AND NOTES:

1. GREASE INTERCEPTOR SHALL BE LOCATED TO BE CONTINUOUSLY AND EASILY ACCESSIBLE FOR INSPECTION AND CLEANING AND AS CLOSE AS PRACTICAL TO THE SOURCE OF WASTEWATER. IT SHALL NOT BE LOCATED IN DRIVE-UP LANES, PARKING STALLS, OR SIMILAR AREAS THAT COULD BE PERIODICALLY BLOCKED.
2. WHEN LOCATED IN PAVED AREA TRAP, MANHOLE COVERS, ETC. SHALL BE TRAFFIC RATED.
3. INLET AND OUTLET TEES SHALL BE LOCATED DIRECTLY BELOW MANHOLE ACCESSES.
4. GREASE INTERCEPTORS SHALL HAVE A MINIMUM OF TWO COMPARTMENTS.
5. GREASE RETENTION CAPACITY OF TRAP SHALL BE AT LEAST TWICE IN POUNDS THE FLOW CAPACITY IN GALLONS PER MINUTE. MINIMUM HYDRAULIC VOLUME OF THE TRAP SHALL BE 1000 GALLONS.
6. FOR RESTAURANTS, CAFES, CLUBS, BARS, CAFETERIAS, ETC., THE GREASE INTERCEPTOR SHALL BE SIZED ACCORDING TO THE FORMULA FOUND IN APPENDIX H IN THE UNIFORM PLUMBING CODE (UPC). IF THE SIZE DETERMINED BY THE ABOVE FORMULA INDICATES A VOLUME OF LESS THAN 450 GALLONS, A GREASE TRAP LOCATED IN THE KITCHEN MAY BE USED AND MUST BE SIZED ACCORDING TO THE UPC AND MANUFACTURER'S RECOMMENDATIONS.
7. INSTALLING CONTRACTOR SHALL BE RESPONSIBLE FOR PROTECTION OF ALL UTILITIES, PROPER BACKFILLING, COMPACTING, AND PAVEMENT RESTORATION.
8. CONTRACTOR SHALL NOTIFY DISTRICT 24 HOURS BEFORE INSTALLATION BEGINS.
9. CONTRACTOR SHALL GUARANTEE WORK FOR A PERIOD OF ONE YEAR.



NORTH DAVIS SEWER DISTRICT

Standard Grease Interceptor