



Gravity Grease Interceptor (GGI) Sizing Worksheet

GGI sizing worksheet to be submitted along with the Food Facility Checklist as part of your City of Palo Alto permit application documents. For assistance in completing this worksheet, please email FOG@paloalto.gov.

Applicant Name: _____

Phone: _____ Email: _____

Food Facility (FF): _____

FF Address: _____

Select all that apply: New Existing Change of Ownership Renovation

Inlet Pipe Size (in): _____ Full Pipe Flow (gpm): _____

Calculated GGI size (gallons): _____

Full Pipe Flow(gpm) x 30 min retention = gallons

Calculated Drainage Fixture Units (based off below table): _____

Plumbing (or Drainage) Fixtures	Number of DFUs per Fixture
Pre-Rinse Sink	4
3 Compartment Sink	3
2 Compartment Sink	3
Mop Sink	3
Prep Sink	3
Floor Drain	2
Floor Sink	2

Proposed GGI:

Make and Model: _____

Does the GGI meet the product standard IAPMO/ANSI Z1001? Yes No

Installation location: _____

Is the material of construction compatible with a pH of 3? Yes No

If the answer above "No", what material is the tank lined or coated with*: _____

*Must provide evidence from the manufacturer that the liner or coating is compatible with a pH of 3 and that it cannot be easily penetrated, scraped off, or removed. Acid Resistant Enamel (ARE) coatings are not allowed.

The following items must be included on the plan set:

- Location of GGI
- Kitchen plan drawings that include all required fixture connections and associated grease waste lines
- GGI summary table that includes completed calculations for flow rate and list of connected fixtures.

The following items must be included with this worksheet:

- Food facility checklist
- GGI specification sheet
- Menu