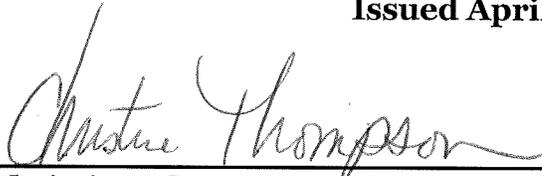


**Guidance Related to the Wastewater System and Potable Water
Supply Rules Effective September 29, 2007**

**Guidance Document
2011-02**

Calculating Water/Wastewater Design Flows for Catering/Deli Operations

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Catering operations are facilities that prepare food for off-site consumption that have no on-site public seating. Neither the Wastewater System and Potable Water Supply Rules nor the Water Supply Rules have a category establishing the design flows for water or wastewater usage for such food operations. The following provides guidance for calculating such design flows:

Home Caterers using residential equipment with the only employees being family members:	0 gpd
Convenience stores with serving only coffee, or hot dogs heated by steamer or a roller grill:	0 gpd
Commercial Caterers in the home using commercial equipment with the only employees being family members residing in the residence:	100 gpd*
Commercial Caterers other than in the home preparing sandwiches (cold or warm), hot food, for consumption off premises:	100 gpd*
Bakery License for sale of baked goods prepared on premise without public seating:	100 gpd*
Seafood License with an operation similar to a supermarket:	100 gpd*
*Commercial Caterers in a home with non-family members, Commercial Caterers, Bakeries, and Seafood operations shall add per employee:	15 gpd
Note: Food Establishments with a public bathroom and a small number of on-premise dining seats may be asked to include the above numbers in addition to the 15 gpd/seat/meal (minimum of two meals per day) or 50 gpd per seat depending upon the type of facility. This will be requested particularly when the design flows for the seating would be less than the design flow for the above establishments.	

The above numbers were derived reviewing manufacturer's literature on the capacities of three compartment sinks and commercial dishwashers and discussion with the Department of Health for the number of cycles required by their Rules for the draining and filling of a three compartment sink (each facility shall wash equipment once every four hours for continuous operations) and the types of licenses issued by the Department of Health.

Establishments with multiple operations may be asked to allocate design flow for each operation. As an example, an establishment that has a bakery license and commercial catering license may need to design for 200 gpd. This may be particularly valid for large facilities that have separate bakery and commercial catering kitchens.

The Wastewater Management Division may request additional data to support specific projects which, in our opinion, may use higher water amounts than specified above. A commercial bakery preparing food in large bulk for delivery to other stores will be calculated at a higher flow than a bakery that prepares food for sale on the premises.

Grease interceptors shall be reviewed on a case by case situation based on the type of operation and the Rules.