

# CITY OF PORTLAND WASTEWATER CAPACITY APPLICATION

Department of Public Services,  
55 Portland Street,  
Portland, Maine 04101-2991



Bradley Roland, P.E.  
Water Resources Division

Date: 2018/05/25

**1. Please, Submit Utility, Site, and Locus Plans.**

Site Address: 788 Washington Avenue Chart Block Lot Number: 163 E005  
163 E006

Proposed Use: Restaurant  
Previous Use: Restaurant

Existing Sanitary Flows: 404 GPD  
Existing Process Flows:        GPD

Description and location of City sewer that is to receive the proposed building sewer lateral.  
Washington Ave Sewer

Site Category	Commercial (see part 4 below)	<input checked="" type="checkbox"/>
	Industrial (complete part 5 below)	<input type="checkbox"/>
	Governmental	<input type="checkbox"/>
	Residential	<input type="checkbox"/>
	Other (specify)	<input type="checkbox"/>

Clearly, indicate the proposed connections, on the submitted plans.

**2. Please, Submit Contact Information.**

City Planner's Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Owner/Developer Name: Monte's Fine Foods - Steve Quattrucci

Owner/Developer Address: 109 Sheridan Street, Portland, ME 04101

Phone: (207) 939-5616 Fax: \_\_\_\_\_ E-mail: stevequattrucci@gmail.com

Engineering Consultant Name: Ransom Consulting - John Mahoney

Engineering Consultant Address: 400 Commercial Street Portland, ME, 04101

Phone: (207) 772-2891 Fax: \_\_\_\_\_ E-mail: john.mahoney@ransonenv.com

Note: Consultants and Developers should allow +/- 15 days, for capacity status, prior to Planning Board Review.

**3. Please, Submit Domestic Wastewater Design Flow Calculations.**

Estimated Domestic Wastewater Flow Generated: 648 GPD

Peaking Factor/ Peak Times: \_\_\_\_\_

Specify the source of design guidelines: (i.e. "Handbook of Subsurface Wastewater Disposal in Maine," "Plumbers and Pipe Fitters Calculation Manual," Portland Water District Records, Other (specify) \_\_\_\_\_

Note: Please submit calculations showing the derivation of your design flows, either on the following page, in the space provided, or attached, as a separate sheet.

**4. Please, Submit External Grease Interceptor Calculations.**

Total Drainage Fixture Unit (DFU) Values:

18 DFU

Size of External Grease Interceptor:

750 Gallons

Retention Time:

See Attached Calculations

Peaking Factor/ Peak Times:

*Note: In determining your restaurant process water flows, and the size of your external grease interceptor, please use The Uniform Plumbing Code. Note: In determining the retention time, sixty (60) minutes is the minimum retention time. Note: Please submit detailed calculations showing the derivation of your restaurant process water design flows, and please submit detailed calculations showing the derivation of the size of your external grease interceptor, either in the space provided below, or attached, as a separate sheet.*

**5. Please, Submit Industrial Process Wastewater Flow Calculations**

NA

Estimated Industrial Process Wastewater Flows Generated:

\_\_\_\_\_ GPD

Do you currently hold Federal or State discharge permits?

Yes \_\_\_ No \_\_\_

Is the process wastewater termed categorical under CFR 40?

Yes \_\_\_ No \_\_\_

OSHA Standard Industrial Code (SIC):

(<http://www.osha.gov/oshstats/sicser.html>)

Peaking Factor/Peak Process Times:

\_\_\_\_\_

*Note: On the submitted plans, please show where the building's domestic sanitary sewer laterals, as well as the building's industrial-commercial process wastewater sewer laterals exits the facility. Also, show where these building sewer laterals enter the city's sewer. Finally, show the location of the wet wells, control manholes, or other access points; and, the locations of filters, strainers, or grease traps.*

*Note: Please submit detailed calculations showing the derivation of your design flows, either in the space provided, or attached, as a separate sheet.*

See Attached Calculations

# Wastewater Design Flow Calculations

## Monte's Fine Foods: 788 Washington Ave

### Existing Sanitary Flows

- 16 Seat Restaurant 2 meals/Day
- 7 employees

$$\begin{array}{r} 16 \text{ seats} \times 20 \text{ gpd/seat} \\ 320 \end{array} + \begin{array}{r} 7 \text{ employees} \times 12 \text{ gpd/employee} \\ 84 \end{array} = 404 \text{ gpd}$$

### Proposed Sanitary Flows

- 24 seat Restaurant 2 meals/day
- 14 employees

$$\begin{array}{r} 24 \times 20 \\ 480 \end{array} + \begin{array}{r} 14 \times 12 \\ 168 \end{array} = 648 \text{ gpd}$$

**TABLE 4C  
DESIGN FLOWS FOR OTHER FACILITIES**

**NOTE:** The design flows calculated in this table represent the design flow for purposes of calculating the septic tank capacity (Section 6(G)) and the size of the disposal field (Table 4D), unless otherwise noted. Important: See notes 1, 2, and 3 at end of Tables.

Type of facility	Design flow per user or unit
Airports	5 gpd per passenger plus 12 gpd per employee [1]
Assembly areas (Meeting hall, no seats)	2 gpd per person
Auditoriums/Stadiums:	5 gpd per seat
Bakery	100 gpd per bakery plus 12 gpd per employee [1, 2]
Bar/Tavern/Cocktail lounge	add 12 gpd per employee to each
w/ limited food	15 gpd per seat or 13 gpd per patron
w/o food	10 gpd per seat or 7 gpd per patron
Barber shop	50 gpd per chair
Beauty salon	100 gpd per chair
Bed and breakfast	90 gpd per bedroom per operator's quarters and 75 gpd per rental room
Boarding houses with meals	180 gpd per house plus 40 gpd per boarder
Bottle club	10 gpd per seat plus 12 gpd per employee
Bunkhouses (no plumbing)	20 gpd per bed
Bus service areas	5 gpd per passenger plus 12 gpd per employee [1]
Butcher shop or department	100 gpd per shop plus 12 gpd per employee [1,2]
Cafeteria, open general public	30 gpd per seat plus 12 gpd per employee [1,2]
Cafeteria, private	15 gpd per seat plus 12 gpd/employee [1,2]
Campground sites served by central toilets	60 gpd per site
Campground sites served by individual water and sewer hookups	75 gpd per site
Campground/Transient dump station	50 gpd per user not served by individual water and sewer hookups
Campground park model trailer sites	125 gpd per site
Children's camps, day use only	15 gpd per camper plus 12 gpd per staff person
Children's camps, day and night	20 gpd per camper plus 20 gpd per staff person
Churches	4 gpd per seat for general seating and 8 gpd per seat for seats in a dining area
Dance hall	5 gpd per attendee plus 12 gpd per employee [1]
Day care facilities serving meals	15 gpd per child plus 12 gpd per adult
Day care facilities not serving meals	10 gpd per child plus 12 gpd per adult
Dining hall (separate from any other facility)	5 gpd per meal per seat [2]
Dog kennel (boarding and grooming)	15 gpd per dog or per run, cage, kennel or stall, whichever is greater; add 7 gpd per dog bath given; add 12 gpd per employee [5]
<b>Eating Places</b>	add 12 gpd per employee for each [2, 4]
Banquet /Dining hall	5 gpd per seat per meal
Cafeteria	5 gpd per customer
Catering	50 gal/ 100 sq. ft. floor space
Delicatessen, food prepared and no seats	100 gpd per deli or 1 gpd per meal served plus 4-5 12 gpd per employee [1, 2] (whichever is larger)
Delicatessen, no food prepared and no seats	50 gpd per deli plus 12 gpd per employee [1]
Drive-in, no full meals and no china service	30 gpd per car space plus 12 gpd/ employee [1, 2]
Eating place, takeout	100 gpd or 1 gpd per meal served plus 12 gpd per employee [1, 2] (whichever is larger)
Eating place, paper service	7 gpd per seat plus 12 gpd/ employee [1, 2]
Ice Cream Stands, ice cream only with no seats	150 gpd per stand plus 12 gpd per employee. [1, 2]
Eating Place 1meal/day	10 gpd per seat plus 12 gpd per employee [1, 2]
Eating Place, 2 meals/day	20 gpd per seat plus 12 gpd per employee (1,2)
Eating Place, 3 meals/day	30 gpd per seat plus 12 gpd/employee [1, 2]
Specialty food stand or kiosk	50 gpd per 100 sq. ft.
Employees at place of employment with no showers	12 gpd per employee [1]
Employees at place of employment with showers	20 gpd per employee [1]
Fairgrounds/Flea market	3 gpd per attendee based on average daily attendance
Gyms, not associated with schools	10 gpd per participant plus 3 gpd per spectator plus 12 gpd per employee [1]

NAME: MONTE'S  
LOCATION: 788 WASHINGTON AVENUE, PORTLAND ME

FROM 2015 UPC TABLE 2014.3.6 GRAVITY GREASE INTERCEPTOR SIZING  
DRAINAGE FIXTURE UNITS (DFU): 18  
INTERCEPTOR VOLUME (GALLONS): 750

