

GENERAL NOTES:

1. REINFORCED CONCRETE SECTIONS SHALL BE MANUFACTURED IN ACCORDANCE WITH ACI 318, LATEST EDITION AND SHALL HAVE 60 KSI MIN. TENSILE STRENGTH REINFORCING STEEL AND 4,000 PSI MIN. COMPRESSIVE STRENGTH CONCRETE.
2. ALL PRECAST CONCRETE MANHOLES SHALL BE MANUFACTURED IN ACCORDANCE WITH ASTM C 478, LATEST EDITION.
3. ALL PRECAST CONCRETE VAULTS SHALL BE MANUFACTURED IN ACCORDANCE WITH ASTM C 857, LATEST EDITION.
4. ALL MANHOLES, VAULTS, AND CASTINGS EXPOSED TO VEHICULAR TRAFFIC SHALL BE DESIGNED TO WITHSTAND AASHTO H-20 LOADINGS.
5. JOINTS BETWEEN PRECAST CONCRETE SECTIONS SHALL BE SEALED WATERTIGHT USING EITHER O-RING GASKETS CONFORMING TO ASTM C 443 OR BUTYL RESIN CONFORMING WITH AASHTO M 198.
6. A MINIMUM OF SIX (6") INCHES OF CLEAN, WASHED, GRADED STONE MIX SUCH #57 OR #67 SHALL BE PROVIDED FOR SETTING AND LEVELING PRECAST SECTIONS.
7. ALL COMMERCIAL FOOD HANDLING ESTABLISHMENTS SHALL BE REQUIRED TO HAVE AN OIL/GREASE INTERCEPTOR ON SITE. THE INTERCEPTOR SHALL NOT BE PLACED WITHIN PUBLIC RIGHTS OF WAY OR EASEMENTS.
8. THE REQUIRED CAPACITY FOR OIL/GREASE INTERCEPTORS SHALL BE BASED ON TWENTY GALLONS PER RESTAURANT SEAT, BUT SHALL NOT BE LESS THAN A MINIMUM OF FIVE HUNDRED (500) GALLONS. WHERE ON-SITE FOOD PREPARATION OR DISH WASHING OCCUR, A MINIMUM OF ONE THOUSAND (1000) GALLONS OF CAPACITY SHALL BE PROVIDED. ADDITIONAL FLOW AND STORAGE CAPACITY MAY BE REQUIRED WHERE A SUBSTANTIAL PORTION OF THE FOOD PREPARED IS NOT CONSUMED ON SITE (I.E.: "DRIVE-THROUGH," "TAKE-OUT," OR DELIVERY SERVICES.)

NOTES FOR OIL/GREASE INTERCEPTORS

REVISIONS		
NO	DATE	DESCRIPTION

**CITY OF ROCKY MOUNT
DEPT. OF ENGINEERING**

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DATE 01-31-03	REVISION -