## TABLE I
For System Design
ESTIMATED SEWAGE FLOWS
EFFECTIVE NOVEMBER 26, 2006

<table>
<thead>
<tr>
<th>TYPE OF ESTABLISHMENT</th>
<th>GALLONS PER DAY</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>COMMERCIAL:</strong></td>
<td></td>
</tr>
<tr>
<td>Airports, bus terminals, train stations, port &amp; dock facilities,</td>
<td></td>
</tr>
<tr>
<td>Bathroom waste only</td>
<td>4</td>
</tr>
<tr>
<td>(a) per passenger</td>
<td></td>
</tr>
<tr>
<td>(b) add per employee per 8 hour shift</td>
<td>15</td>
</tr>
<tr>
<td>Barber &amp; beauty shops per service chair</td>
<td>75</td>
</tr>
<tr>
<td>Bowling alley bathroom waste</td>
<td>50</td>
</tr>
<tr>
<td>only per lane</td>
<td></td>
</tr>
<tr>
<td>Country club</td>
<td></td>
</tr>
<tr>
<td>(a) per resident</td>
<td>100</td>
</tr>
<tr>
<td>(b) add per member or patron</td>
<td>25</td>
</tr>
<tr>
<td>(c) add per employee per 8 hour shift</td>
<td>15</td>
</tr>
<tr>
<td>Doctor and Dentist offices</td>
<td></td>
</tr>
<tr>
<td>(a) per practitioner</td>
<td>250</td>
</tr>
<tr>
<td>(b) add per employee per 8 hour shift</td>
<td>15</td>
</tr>
<tr>
<td>Factories, exclusive of industrial wastes</td>
<td></td>
</tr>
<tr>
<td>gallons per employee per 8 hour shift</td>
<td></td>
</tr>
<tr>
<td>(a) No showers provided</td>
<td>15</td>
</tr>
<tr>
<td>(b) Showers provided</td>
<td>25</td>
</tr>
<tr>
<td>Flea Market open 3 or less days per week</td>
<td></td>
</tr>
<tr>
<td>(a) per non-food service vendor space</td>
<td>15</td>
</tr>
<tr>
<td>(b) add per food service establishment</td>
<td></td>
</tr>
<tr>
<td>using single service articles only per 100 square feet of floor space</td>
<td>50</td>
</tr>
<tr>
<td>(c) per limited food service establishment</td>
<td>25</td>
</tr>
<tr>
<td>(d) for flea markets open more than 3 days per week, estimated flows shall be doubled</td>
<td></td>
</tr>
<tr>
<td>Food operations</td>
<td></td>
</tr>
<tr>
<td>(a) Restaurant operating 16 hours or less</td>
<td></td>
</tr>
<tr>
<td>per day per seat</td>
<td>40</td>
</tr>
<tr>
<td>(b) Restaurant operating more than 16 hours</td>
<td></td>
</tr>
<tr>
<td>per day per seat</td>
<td>60</td>
</tr>
<tr>
<td>(c) Restaurant using single service articles only and operating 16 hours or less per day per seat</td>
<td>20</td>
</tr>
<tr>
<td>(d) Restaurant using single service articles only and operating more than 16 hours per day per seat</td>
<td>35</td>
</tr>
<tr>
<td>(e) Bar and cocktail lounge per seat</td>
<td></td>
</tr>
<tr>
<td>add per pool table or video game</td>
<td>20</td>
</tr>
<tr>
<td>(f) Drive-in restaurant per car space</td>
<td>15</td>
</tr>
<tr>
<td>(g) Carry out only, including caterers</td>
<td></td>
</tr>
<tr>
<td>1. per 100 square feet of floor space</td>
<td>50</td>
</tr>
<tr>
<td>2. add per employee per 8 hour shift</td>
<td>15</td>
</tr>
<tr>
<td>(h) Institutions per meal</td>
<td></td>
</tr>
<tr>
<td></td>
<td>5</td>
</tr>
</tbody>
</table>
(i) Food Outlets excluding deli’s, bakery, or meat department
   per 100 square feet of floor space ........................................... 10
   1. add for deli per 100 square feet of deli floor space .................. 40
   2. add for bakery per 100 square feet of bakery floor space ........... 40
   3. add for meat department per 100 square feet of meat
department floor space .................................................. 75
   4. add per water closet .................................................. 200

Hotels & Motels
   (a) Regular per room .................................................. 100
   (b) Resort hotels, camps, cottages
       per room .......................................................... 200
   (c) Add for establishments with self service
       laundry facilities per machine .................................. 750

Mobile Home Park
   (a) per single wide mobile home
       space, less than 4 single wide
       spaces connected to a shared
       onsite system .................................................. 250
   (b) per single wide mobile home
       space, 4 or more single
       wide spaces are connected to a
       shared onsite system ........................................ 225
   (c) per double wide mobile home space,
       less than 4 double wide mobile
       home spaces connected to a
       shared onsite system .................................................. 300
   (d) per double wide mobile home space,
       4 or more double wide mobile home
       spaces connected to a shared
       onsite system .................................................. 275

Office building
   per employee per 8 hour shift or
   per 100 square feet of floor space, whichever is greater ........... 15

Transient Recreational Vehicle Park
   (a) Recreational vehicle space for
       overnight stay, without water
       and sewer hookup per vehicle space ......................... 50
   (b) Recreational vehicle space for
       overnight stay, with water and sewer
       hookup per vehicle space ........................................ 75

Service stations per water closet
   (a) Open 16 hours per day or less ......................... 250
   (b) Open more than 16 hours per day ................... 325

Shopping centers without food or laundry
   per square foot of floor space ......................................... 0.1

Stadiums, race tracks, ball parks per seat .................. 4
Stores per bath room ........................................ 200
Swimming and bathing facilities, public
   per person .......................................................... 10
Theaters and Auditoriums, per seat ....................... 4
Veterinary Clinic
   (a) per practitioner .................................................. 250
   (b) add per employee per 8 hour shift ......................... 15
   (c) add per kennel, stall or cage .............................. 20

EFFECTIVE NOVEMBER 26, 2006

16
Warehouse
   (a) add per employee per 8 hour shift .................................................. 15
   (b) add per loading bay .............................................................................. 100
   (c) self-storage, per unit (up to 200 units) .............................................. 1
       add 1 gallon for each 2 units or fraction thereof, for over 200 units
       and shall be in addition to employees, offices or living quarters flow rates.

INSTITUTIONAL:
Churches per seat which includes kitchen
   wastewater flows unless meals prepared
   on a routine basis ...................................................................................... 3
   If meals served on a regular basis add
   per meal prepared ................................................................................... 5

Hospitals per bed which does not include
   kitchen wastewater flows ........................................................................ 200
   add per meal prepared ................................................................................ 5

Nursing, rest homes, adult congregate living
   facilities per bed which does not
   include kitchen wastewater flows ............................................................ 100
   add per meal prepared ................................................................................ 5

Parks, public picnic
   (a) with toilets only per person ................................................................. 4
   (b) with bathhouse, showers & toilets
       per person .............................................................................................. 10

Public institutions other than schools and
   hospitals per person which does not
   include kitchen wastewater flows ............................................................ 100
   add per meal prepared ................................................................................ 5

Schools per student
   (a) Day-type ............................................................................................... 10
   (b) Add for showers ................................................................................... 4
   (c) Add for cafeteria .................................................................................... 4
   (d) Add for day school workers ................................................................ 15
   (e) Boarding-type ...................................................................................... 75

Work/construction camps, semi-permanent
   per worker ................................................................................................. 50

Footnotes to Table I:
1. For food operations, kitchen wastewater flows shall normally be calculated as 66 percent of the total establishment
   wastewater flow.

2. Systems serving high volume establishments, such as restaurants, convenience stores and service stations located near
   interstate type highways and similar high-traffic areas, require special sizing consideration due to expected above average
   sewage volume. Minimum estimated flows for these facilities shall be 3.0 times the volumes determined from the Table I
   figures.

3. For residences, the volume of wastewater shall be calculated as 50 percent blackwater and 50 percent graywater.

4. Where the number of bedrooms indicated on the floor plan and the corresponding building area of a dwelling unit in
   Table I do not coincide, the criteria which will result in the greatest estimated sewage flow shall apply.

5. Convenience store estimated sewage flows shall be determined by adding flows for food outlets and service stations as
   appropriate to the products and services offered.

6. Estimated flows for residential systems assumes a maximum occupancy of two persons per bedroom. Where residential
   care facilities will house more than two persons in any bedroom, estimated flows shall be increased by 50 gallons per each
   additional occupant.