



Guidance for GCD Cleaning after a Prolonged Shutdown

Regular grease control device (GCD) maintenance and cleanings are necessary to help prevent fats, oils, and grease (FOG) from entering the sanitary sewer system. Please review this document to ensure your food service establishment is staying in compliance with the City of Virginia Beach's FOG Ordinance.

My business has been closed and will be reopening soon.

- Continue to upload cleaning logs to SwiftComply during your business' closure, indicating that you are temporarily closed.
- Fully clean your grease interceptor before reopening.
- Once your business reopens, indicate the date of reopening on your cleaning log.

My business has been closed and has reopened with a reduced volume of meals sold.

- Continue to clean your grease interceptor based on your normal cleaning schedule.
- Continue to upload cleaning logs to SwiftComply based on your normal cleaning schedule.
- Indicate the date range of your business' closure on your grease cleaning records.

My business has remained open with a reduced volume of meals sold or with no reduction in volume of meals sold.

- Continue to clean your grease interceptor based on your normal cleaning schedule.
- Continue to upload cleaning logs to SwiftComply based on your normal cleaning schedule.

For more information, contact Brent Werlein at 385-4171.