

FOG Ordinance Enforcement Update

As many of you know we are in full swing with the annual compliance inspection and enforcement process. We have made some adjustments to the inspection form and protocol this summer. The inspection forms now focus on only those items listed in the Fats, Oils and Grease (FOG) Ordinance and reference the applicable code section. This should help you be able to research what is required and take appropriate action. The pass/fail and recommended enforcement sections have been removed. This is to help clarify that each inspection form is reviewed by our FOG Program manager and a follow up Notice will be delivered with the required corrective actions. Below are the general steps that are taken to enforce the FOG Ordinance:

1. Compliance Inspection
2. Notice of Non-Compliance (NoNC)
3. Second Compliance Inspection (90-days after NoNC delivery)
4. Notice of Violation (NoV)
5. Third Compliance Inspection (90-days after NoV delivery)
6. Civil Summons

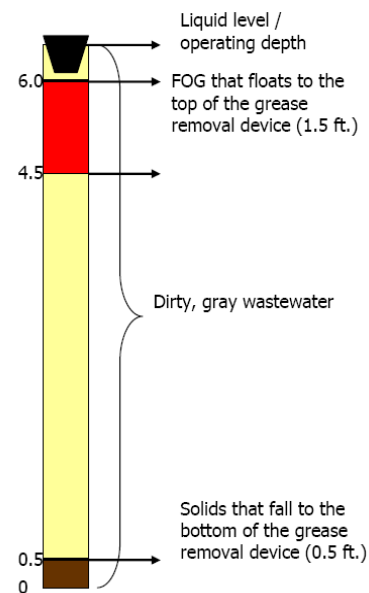
We have not reached the stage of issuing a Civil Summons. The FOG program contact information is provided on each document and we encourage open communication; if at any time during the process you would like to discuss your specific situation please contact us.

Employee Certification

The required employee certification training is offered online at www.vbgov.com/FOG. Near the bottom of the page is a link that will take you to the short video and test. To use this feature Acrobat Reader and Windows Media Player are needed. A link to Acrobat Reader is provided under Related Information.

Understanding FOG removal and the 25% Rule

Per City Ordinance (Sec. 28-78.c.2-3), all Food Service Establishments (FSE) must clean their grease control devices (GCD) as frequently as needed so that the total depth of FOG and Food Solids is 25% or less of the overall liquid/solids depth of the device. As more FOG and Food Solids build up in the GCD the retention time is reduced thereby reducing the effectiveness of the device. Instead, the FOG and Food Solids will go down the drain with the rest of the wastewater and thus defeating the purpose of having the GCD. If the normal GCD cleaning cycle is 7 days and on day 3 the device is determined to be 15% full of FOG and Food Solids you are not meeting the requirement to adequately clean the device.



Does this example meet the 25% rule?

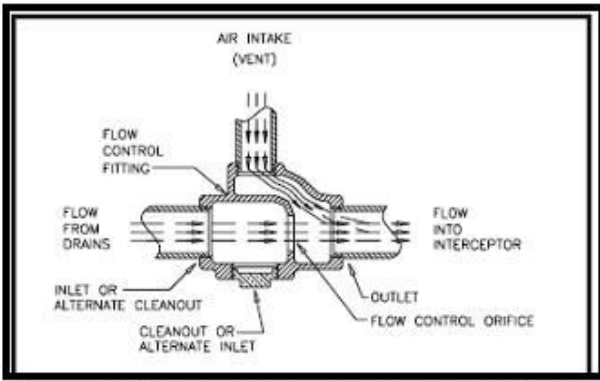
Total FOG on floating on top of liquid = 1.5ft.
Total solids at bottom of interceptor = 0.5 ft.
Total height of interceptor contents = 6 ft.

Percentage of FOG + solids:

$$\frac{(\text{total FOG} + \text{solids}) * (100)}{\text{total height of interceptor contents}} = X$$

X = 33%

Answer: No, the 25% rule is not met and the FSE needs to increase cleaning frequency.



Flow Control Device

Grease control devices (GCD) are rated to work properly with certain flow conditions. The flow control device should be placed as close to the wastewater source as possible and be vented (provided air intake). Without a properly vented flow control device, wastewater flows may exceed the rated capacity of the GCD, causing incoming wastewater to be passed through the device before proper separation of FOG and food solids can be achieved. The result would be grease buildup downstream, defeating the

purpose of the GCD. The flow control device must be properly vented to permit air to properly mix with the fluid entering the interceptor. Air facilitates separation and, more importantly, is necessary to maintain the proper pressure and thus the proper operating level within the separation chamber. The flow control device is designed with an integral orifice to give a predetermined optimum flow rate and air intake to the interceptor. The orifice openings are related to the size and flow rating of the GCD.

For questions call us at (757) 385-4171 and ask for Kate Nixon, Jason Truitt or Jim Hester.

FOG Webpage Updates

The FOG webpage has been updated to include a Forms and Documents page. Compliance guides, Posters and forms are available in English, Spanish and Chinese. Go to www.vbgov.com/FOG and click on forms and documents to see what is available.

Hampton Roads Planning District Commission will go live with an online employee certification training and test this month. The availability of a regional training and test will allow employees greater flexibility in managing their FOG certifications. As soon as the application is available a link will be added to www.vbgov.com/FOG.

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ADDRESS CORRECTION REQUESTED

 A Pocket Guide to



www.vbgov.com/FOG

