



# VB City of Virginia Beach Public Utilities

## Fats, Oils and Grease (FOG) Program Newsletter

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### *No Additives, Enzymes or Bacteria!*

According to Section 28-78 (c)(5) of the Virginia Beach municipal code unless authorized by the Director, the use of additives including, but not limited to, products that contain solvents, emulsifiers, surfactants, caustics, acids, enzymes or bacteria are prohibited for use as grease management control. There are several reasons for not allowing the use of these additives within the public sanitary sewer system; to protect the integrity of our sanitary sewer collection system and pump stations, to avoid causing FOG blockage downstream by allowing FOG to “pass by” the FSE’s grease control device and to avoid disrupting the natural bacterial processes occurring in the sanitary sewer system and treatment plant.



### Why Clean Your Grease Control Device (GCD) Frequently?

**FEWER SMELLS & ODORS** The longer waste is trapped, the stronger the odors.

**LONGER TRAP LIFE** Rotting foods create acids which eat away at the internal components and tank, reducing the lifespan of your trap and leading to increased repair and replacement costs.

**CLEAN WITH EASE** The more frequently the trap is cleaned, the easier it will be.

**NO CLOGS** Regular cleanings help keep sewer pipes clean and reduce backups due to clogged lines.

For Tips on how to clean your GCD visit [www.vbgov.com/FOG](http://www.vbgov.com/FOG)



### *Common FOG Terms*

**Yellow Grease**- Fats, oils, and grease used in food preparation that have not been in contact or contaminated with other sources such as water, wastewater or solid waste. An example of yellow grease is fryer oil, which can be recycled into products such as animal feed, cosmetics and alternative fuel. Yellow grease is also referred to as renderable FOG.

**Renderable FOG Container**– A closed, leak-proof container for the collection and storage of yellow grease.

**Brown Grease**- Floatable fats, oils, grease and settled solids produced during food preparation that are recovered from grease control devices.

**Notice of Non-Compliance** – A noticed delivered to an FSE explaining the non-compliant items noted during a FOG Inspection. The notice also informs the FSE of the date by which the items need to be in compliance or the FSE may be subject to further action.

**Notice of Violation** – A noticed delivered to an FSE explaining the items still found to be non-compliant during a follow-up FOG Inspection. The notice also informs the FSE of the date by which the items need to be in compliance or the FSE may be subject to civil action.



### *FOG Program Inspection Update*

We ask for you continued patience as our City FOG inspectors begin to perform FOG inspections. Your continued diligence in following the FOG Program requirements is appreciated and necessary for the success of the program. Together we can continue to keep our environment safe by reducing sanitary sewer overflows.

Thank You!



**FOG PROGRAM**  
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ADDRESS CORRECTION REQUESTED

## Questions ?

### *FOG Program Contact Information*

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### *FOG Information Sources*

[www.vbgov.com/FOG](http://www.vbgov.com/FOG), Virginia Beach FOG program website

[www.askHRGreen.org](http://www.askHRGreen.org), Regional FOG information

[www.HRFOG.com](http://www.HRFOG.com), online Food Service Employee and Grease Hauler Training



### *Recordkeeping*

Food service establishments shall maintain records meeting the following requirements:

- (1) All cleaning and maintenance records for the previous three (3) years for all grease control devices. Cleaning and maintenance records shall include: the dates of cleaning/maintenance, the names of the person and (if applicable) business performing each cleaning/maintenance and the volume of FOG waste removed in each cleaning.
- (2) Yellow grease disposal for the previous three (3) years. Yellow grease disposal logs shall include: the dates of disposal, names of the person and (if applicable) business performing the disposal and the volume of yellow grease removed.

An easy way to create and maintain these records is to print premade templates (available under Forms and Documents at [www.vbgov.com/FOG](http://www.vbgov.com/FOG)) and keep them in a three-ring binder near the GCD.