



FOG PROGRAM

2405 Courthouse Drive

Building 2, 2nd Floor

Virginia Beach, Virginia 23456

ADDRESS CORRECTION REQUESTED

What Does FOG Include?

There are many different food sources that make up FOG. Below is just a sample list of FOG contributors

- Cooking Oil (All Types)
- Cooking Grease
- Meat Fats
- Lard/Shortening
- Butter/Margarine
- Food Scraps
- Dairy Products
- Batters and Icing
- Dressings and Sauces



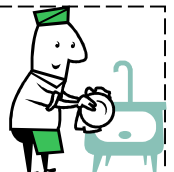
GCD Registration

Per City Ordinance (Sec. 28-76) All food service establishments shall be required to register their grease control devices. Registrations shall be on forms provided by the director to ensure that such devices are properly sized and maintained and to facilitate inspection in accordance with the requirements established by the director.

If you have not already registered your GCD please go to www.vbgov.com/FOG and fill out a form under Food Service Establishments. If you do not have a GCD please go to the same website and location and fill out a different form.

Quick Fact

Cleaning with water temps above 140°F will dissolve grease that can solidify in the sanitary sewer collection system as it cools.



VB *City of Virginia Beach* Public Utilities



Program Newsletter

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FOG Program Update

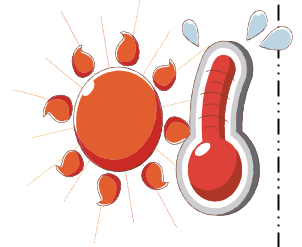


• We would like to welcome Brent Werlein to our staff. Brent will be the new FOG Program Manager and will gladly answer questions that may come up.

- City FOG Inspectors are currently conducting new FSE inspections.

Brent Werlein, FOG Program Manager
Jason Truitt, FOG Technical Assistant
Jim Hester, FOG Inspection Coordinator

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Summer Time Heat

Summer is here and in full swing. People are going to the beach and out to eat. With all the hustle and bustle in the kitchen who has time to worry about FOG? The answer is everyone does. Here are a few ways you can help stop FOG.

- Post “NO GREASE” and “FOG Do and Don’t” posters near sinks and wash stations
- Use strainers in sink drains to catch food scraps and other solids; empty strainer contents into trash or use them for composting.
- Use food grinders (aka garbage disposals) as little as possible –Note: if using a food grinder, a solids separator must be installed between the sink drain and GCD.
- “Dry wipe” all pots, pans, and plates prior to dish washing
- Wash all floor mats and grills in a mop sink so the wastewater goes to a grease retention device. Never clean this kind of equipment in an area where wastewater can flow to the gutter, storm drain, or street.
- Train staff to implement Kitchen Best Management Practices for grease
- Wash exhaust hood filters in sinks that flow to GCD.

Common FOG Program Acronyms



FOG — Fats, Oils, and Grease
FSE — Food Service Establishment
GCD — Grease Control Device
NoNC— Notice of Non-Compliance
NOV— Notice of Violation