

Virginia Beach Fats, Oils and Grease (FOG) Program

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Kitchen Best Management Practices

Following these simple Kitchen Best Management Practices to help your FSE reach compliance:

- Educate and train kitchen staff about grease control; our employee certification is **free** and available online making it easy to have all of your employees become certified.
- Post "NO GREASE" and "FOG Do and Don't" posters near sinks.
- "Dry wipe" all pots, pans, and plates prior to dish washing. This reduces the amount of food waste and grease that enters your sewer pipes and helps prevent grease build-up in your private sewer lines and public Virginia Beach sewer lines.
- 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 as little as possible, they fill up grease control devices quickly resulting in needing a higher cleaning frequency.

Incorporating these practices as part of your standard kitchen protocol will save you time and money.



Grease Hauler Certification

Per City Ordinance (Sec. 28-79.a) any person collecting, pumping or hauling waste from grease control devices within the city shall be certified under the HRPDC Regional Grease Hauler Program and shall have a HRSD Indirect Wastewater Discharge Permit or a permit from the facility in which waste will be disposed. HRPDC now offers their grease hauler training online at www.HRFOG.com. Educational information as well as the certification test is available; once you pass the test a certificate can be printed directly from their website.

FOG Program Inspection Update

As many of you know we are in full swing with the annual compliance inspection and enforcement process. Due to some recent unforeseen events City employees are now performing the FOG inspections. At a minimum this will continue through the first quarter of 2013. The FOG Program Enforcement process will remain the same.

Employee Training and Certification

Per City Ordinance (Sec. 28-76.b), each Food Service Establishments (FSE) must have at least one employee on staff that has completed a training program concerning the operation and maintenance of grease control devices. This requirement is commonly referred to as having a FOG certified employee. This requirement can be met in two ways:

- Go to www.vbgov.com/FOG, watch a video, take the Virginia Beach employee certification test and submit the test to the FOG Program Manager
- Go to www.HRFOG.com, review training documents and take the HRPDC regional employee certification online test

The employee training is provided at no cost, includes basic FOG program information and can be supplemented with printable documents from the vbgov.com/FOG website. When using either website for employee training we ask that you keep a copy of the employee certificate onsite and available for the FOG inspectors. The training offered through HRPDC provides the food service employee more flexibility in managing their certification. After passing the certification test the employee can update their profile to list which food service establishment they work for and this can be updated with each new employment.



FOG Program Contact Information

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FOG Information Sources

www.vbgov.com/FOG, Virginia Beach
FOG program website
www.askHRGreen.org, Regional FOG
information
www.HRFOG.com, online Food Service
Employee and Grease Hauler Training

Common FOG Terms

Food service establishment (FSE) - any commercial, institutional, or food processing facility that discharges kitchen or food preparation wastewaters and that is required to have a grease control device under the Virginia Uniform Building Code or applicable regulations of the Hampton Roads Sanitation District.

Grease control device (GCD) - a device used to collect, contain, and remove food waste and grease from the wastewater while allowing the remaining wastewater to be discharged to the city's wastewater collection system by gravity. Devices include grease interceptors, grease traps or automatic grease removal devices.

Grease hauler - a contractor who collects the contents of a GCD and transports it to a recycling or disposal facility.

HRPDC – Hampton Roads Planning District Commission; a regional organization that provides online food service employee and grease hauler certification testing.

HRSD – Hampton Roads Sanitation District; regional sanitary sewer treatment facilities that receives waste from local municipalities and certified grease haulers.

VIRGINIA BEACH PUBLIC UTILITIES

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ADDRESS CORRECTION REQUESTED



www.vbgov.com/FOG

