

FOG = FATS OILS GREASE

Improper disposal of FOG can wreak havoc on your business and the sanitary sewer system. Over time, grease build-up can cause major damage to pipes and lead to sewage back-ups in your business.

Potential problems include:

Rancid odors

Pest infestation

Raw sewage overflows due to blocked sewer lines

Expensive cleanup, repair, and replacement of damaged property

Potential fines



Our Partners in Grease Management

- | | |
|---------------|----------------|
| Chesapeake | Poquoson |
| Franklin | Portsmouth |
| Gloucester | Smithfield |
| Hampton | Southampton |
| HRSD | Suffolk |
| Isle of Wight | Surry |
| James City | Virginia Beach |
| Newport News | Williamsburg |
| Norfolk | York County |

In the event of a back-up or spill, call your local FOG Program Manager.

WHAT IS FOG

and why is the installation of grease control devices required?



For more information, please contact:

askHRgreen.org FOG Program
757.420.8300 | HRfog.com

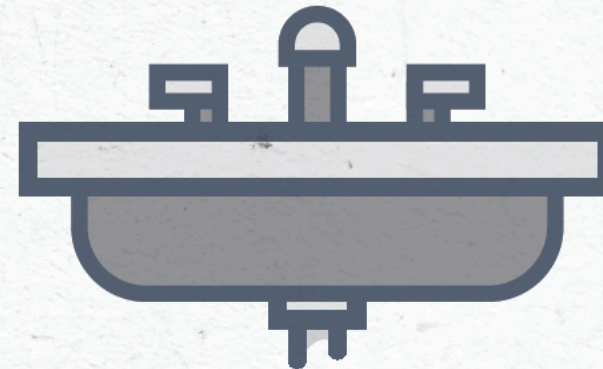
FOR A CLEANER, GREENER HAMPTON ROADS



ALL FOOD SERVICE ESTABLISHMENTS SHOULD:



- Have proper grease control devices installed.
- Routinely clean or pump out the grease control device, making sure it is less than 25% full of grease and settled solids.
- During cleanings, check the grease control device to make sure it contains all necessary components such as inlet/outlet T's, flow control, baffle walls and the structure is in good operating condition.
- Keep records on-site of oil collection and grease control device pumping/cleaning and maintenance to provide inspectors.
- Maintain a spill kit capable of handling at least a five-gallon spill of grease or cooking oil.
- Train staff to implement Best Management practices for grease.
- Require kitchen staff to complete the free online FOG certification program at HRFog.com.



INSIDE Kitchen Tips

Post “NO GREASE” signs above sinks.

Avoid using food grinders; they fill up grease control devices too quickly.

Use strainers in sink drains to catch food scraps and other solids; empty strainer contents into trash.

Educate and train kitchen staff about grease control.

“Dry wipe” all pots, pans, and plates prior to washing.

Keep hoods clean. Wash hood filters in sinks that flow to grease control devices attached to the sanitary sewer system.

OUTSIDE Cooking Oil Storage Tips

Store cooking oil in leak-proof containers with secure lids.

Position dumpsters and storage containers away from storm drain openings.

Secure containers to prevent accidental spills, vandalism, or unauthorized use.

Routinely inspect the storage containers for open lids, spills, or illegal dumping.

Do not overfill storage containers. When full, call to have them serviced.

If there is a spill, clean it up immediately using a spill kit.



Wash all floor mats and grills in a utility sink so the wastewater goes to a grease control device. Never clean them where wastewater can flow to the gutter, storm drain, or street.