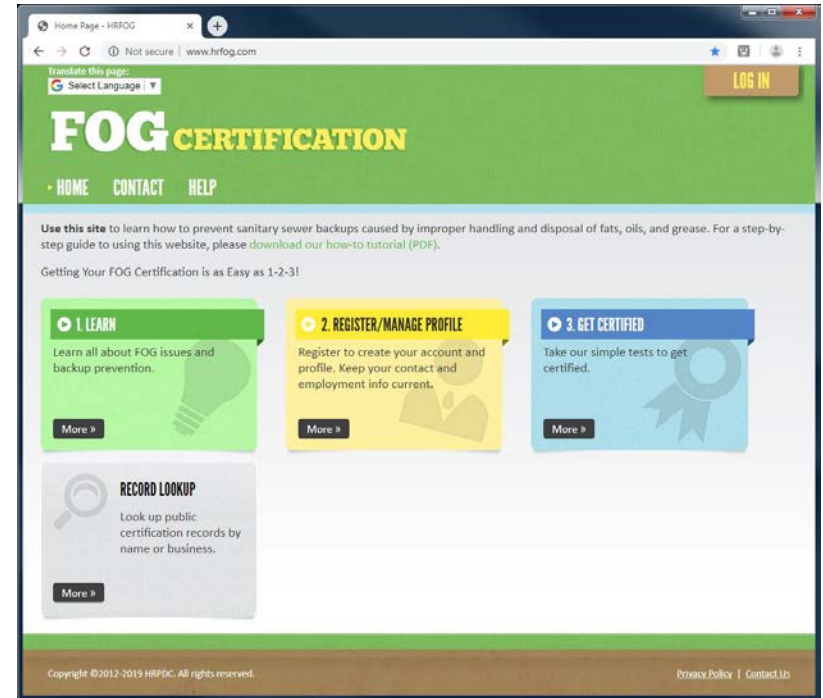


FOG CERTIFICATION

FOG CERTIFICATION WEBSITE REGIONAL FOG PROGRAM

2019 Release



Hampton Roads Planning District Commission

INTRODUCTION

The FOG Certification website was created by the Hampton Roads Planning District Commission to ensure that food establishment workers and grease haulers are properly trained and certified in the handling and disposal of fats, oils, and grease.

Use of this website is **completely free** to everyone. There are no charges or fees to take the test or maintain your certification.

To become certified, you must pass an online test. The test is multiple choice, and takes 15 to 30 minutes to complete.

Once you pass the test, your certification is valid for **three (3)** years. Upon expiration in three years, you will have to repeat the test.

Download the [Food Service Establishment Employee Regional FOG Training Program](#) or the [Regional Grease Hauler Training Program](#) for additional background information. These documents also provide the information you need to pass the certification test.

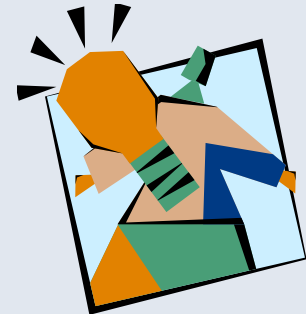
FOG CERTIFICATION



TIPS

Users may not enter restaurant or food service establishment information (such as business names or addresses) directly. The names and addresses of restaurants are automatically pulled from a database at the Virginia Department of Health (VDH). If you cannot find your food service establishment in the list that appears:

1. Make sure you are looking in the correct city, town, or county.
2. Make sure you are spelling the business name correctly (beware of variants such as McDonalds, MacDonald's, Eighth Street Grille, 8th St. Grill, etc.)
3. If it is a new business, give VDH some time to get it in their database. This lag does **not** absolve you of the responsibility for following local ordinances and regulations in the handling and disposal of fats, oils, and grease. Take the training, inform the business operator that you did, and take the test after VDH has the establishment in its database.



PRIVACY

For practical reasons, all users must create a profile on the FOG certification website. This is **NOT** an 'account'—it is completely free, and no financial information whatsoever is requested.

Your certification is a personal certification—and follows you wherever you work. If you change employers or restaurant locations, please update your profile to reflect your new place of employment.

FOG Certification requires you to provide your name, email address, and place(s) of employment. **Your email address will NOT be shared with the public.** Your email address is only used by the system to contact you (for example when you forget your password), and is used for your log in.

Your name and place(s) of employment are available to administrators and the public for any certificate you hold (Food Establishment Worker or Grease Hauler).

GOVERNMENT & REGULATORY USERS

Government and regulatory agency users can obtain a special, unpublished link to the FOG Certification website that is not available to public users.

This link is given out upon request by HRPDC and allows government and regulatory agency users to get complete lists of food establishments within their jurisdiction. These lists document who has completed the training and become certified at each food establishment. This reporting capability is not available to the general public (who can only look up individual records).



FOUR EASY OPTIONS

After you create your profile, there are only four simple functions. Think of this as a four-option process (it's really easy):


1. Learn
2. Register/Manage Profile
3. Get Certified
4. Record Lookup



1. LEARN

Learn all about FOG issues and backup prevention.

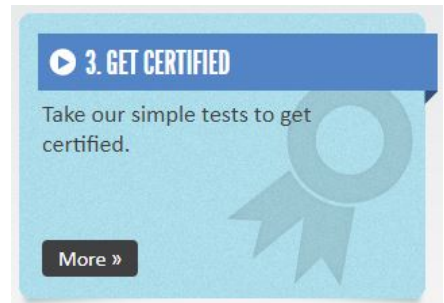
[More »](#)



2. REGISTER/MANAGE PROFILE

Register to create your account and profile. Keep your contact and employment info current.

[More »](#)



3. GET CERTIFIED

Take our simple tests to get certified.

[More »](#)



RECORD LOOKUP

Look up public certification records by name or business.

[More »](#)

Option 1. Learn



Learn About FOG

Download the [Food Service Establishment Employee Regional FOG Training Program](#) | Español | 中国的

Download the [Regional Grease Hauler Training Program](#)

Use These Links Below to Learn How to Avoid FOG Problems

- [Best Management Practices for Restaurant Grease](#) | Español | 中国的
- [Fats, Oils & Grease Disposal](#)
- [Grease Control Devices](#)
- [Grease Trap Cleaning Guide](#) | Español | 中国的
- [Food Service Establishments](#)
- [Fryer Oil Recycling Locations](#)
- [Grease Interceptor Maintenance Guide](#) | Español | 中国的
- [Turkey Frying Facts](#)

Use These Logs for Record Keeping

- [Grease Control Device Cleaning/Maintenance Log](#)
- [Yellow Grease Disposal Log](#)

Download These Posters to Display for Kitchen Staff

- [Kitchen Best Management Practices Poster](#) | Español | 中国的
- [No Grease Sign](#) | Español | 中国的

Pretty simple. Just click the links and read about how to avoid Fats, Oils and Grease problems. (You don't even need to be logged in!)

When you have reviewed the appropriate material, proceed to Step 2, Register/Manage Profile.

Option 2. Register/Manage Profile

2. REGISTER/MANAGE PROFILE

Register to create your account and profile. Keep your contact and employment info current.

More »

Translate this page:
Select Language ▼

FOGCERTIFICATION

HOME CONTACT HELP

LOG IN

NOTE: If you already have an account, [Log In Here.](#)

REGISTER

CREATE A NEW PROFILE BELOW

First Name

Last Name

E-mail

Confirm E-mail

Passwords are required to be a minimum of 6 characters in length.

Password

Confirm Password

Register

First, you must be registered. If you haven't already done so, please enter your first and last name, email address, and a password.

(If you have registered previously, click one of the **LOG IN** links to log in with your email and password).

Option 2. Register/Manage Profile (cont.)

2. REGISTER/MANAGE PROFILE

Register to create your account and profile. Keep your contact and employment info current.

More »

MANAGE PROFILE

UPDATE PROFILE

E-mail Address

First Name

Last Name

Job Title

[Update](#)

CHANGE PASSWORD

[Change Password](#)

YOUR CURRENT FOOD ESTABLISHMENT EMPLOYMENT (ADD NEW FSE)

Food Service Establishment	Address	City	
Domino's Pizza # 4358	12840 Jefferson Ave.	Newport News	Remove
Domino's Pizza #4305	994 J. Clyde Morris Blvd	Newport News	Remove

YOUR CURRENT GREASE HAULER EMPLOYMENT (ADD NEW HAULER)

Grease Hauler	Address	City	State	Zip Code
---------------	---------	------	-------	----------

YOUR CURRENT CERTIFICATIONS

Update your profile when you change (or add) employers. Your certification follows you, not your employer. In order to be in compliance with the regulations, your employer must be able to demonstrate that someone on premises has a FOG certification.

Option 2. Register/Manage Profile (cont.)

2. REGISTER/MANAGE PROFILE

Register to create your account and profile. Keep your contact and employment info current.

More »

YOUR CURRENT FOOD ESTABLISHMENT EMPLOYMENT (ADD NEW FSE)

Food Service Establishment	Address	City	
Domino's Pizza # 4358	12840 Jefferson Ave.	Newport News	Remove
Domino's Pizza #4305	994 J. Clyde Morris Blvd	Newport News	Remove


YOUR CURRENT GREASE HAULER EMPLOYMENT (ADD NEW HAULER)

Grease Hauler	Address	City	State	Zip Code
---------------	---------	------	-------	----------

YOUR CURRENT CERTIFICATIONS

Name	Certification Date	Expiration Date		
Employee Certification	6/27/2019	6/27/2022	Reprint Certificate	Re-take Certification

YOUR AVAILABLE CERTIFICATIONS

	Name	Description	
	Hauler Certification	Test for GREASE HAULERS (transporting grease)	Begin Test

Regional FSE Certification

John Paine

CERTIFIED INDIVIDUAL

The bearer of this card has successfully completed training in the proper methods of handling and transporting discarded grease within the 16 jurisdictions that comprise Hampton Roads.

6/27/2019

CERTIFIED DATE



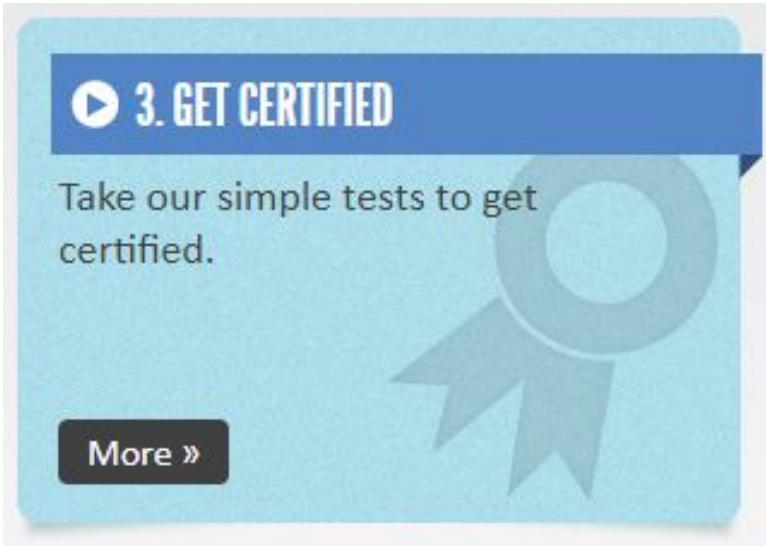
ID#: 111734

6/27/2022

EXPIRATION DATE

If you have already taken and passed one of the exams, you can click the "**Reprint Certificate**" to generate your printable certificate.

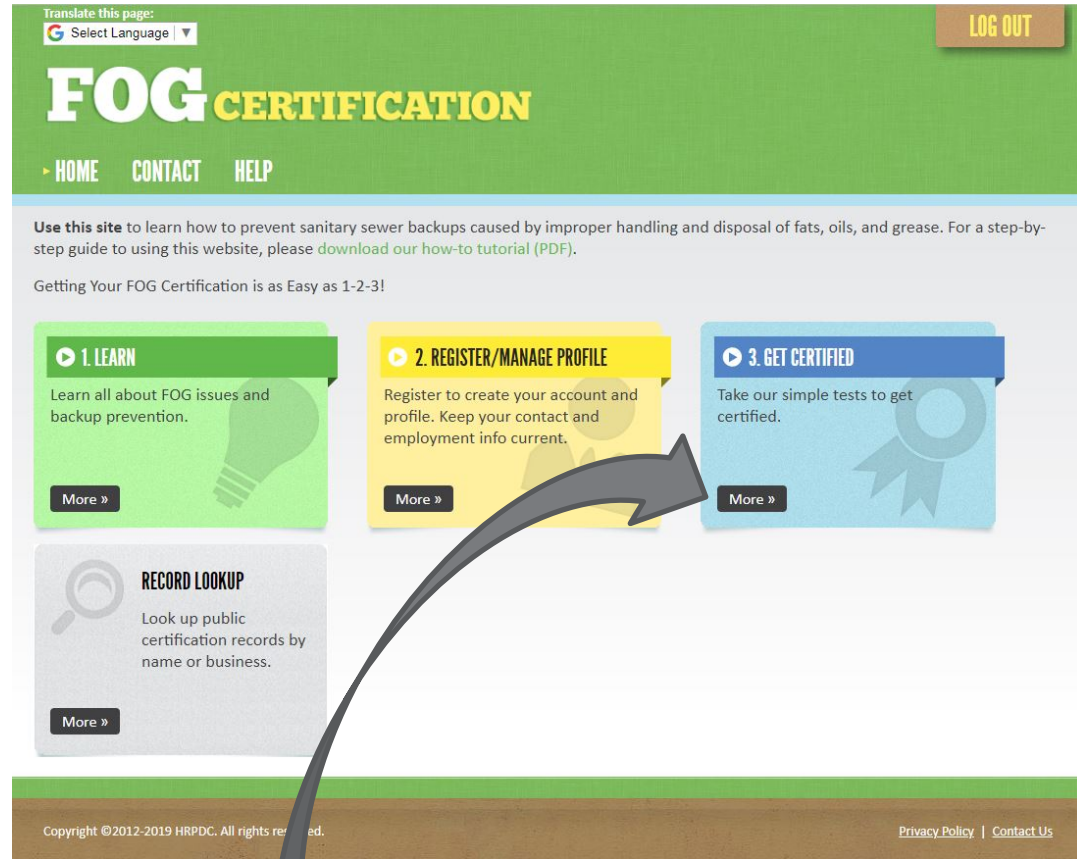
Option 3. Get Certified



3. GET CERTIFIED

Take our simple tests to get certified.

[More »](#)



Translate this page: [Select Language](#)

FOG CERTIFICATION

[HOME](#) [CONTACT](#) [HELP](#)

LOG OUT

Use this site to learn how to prevent sanitary sewer backups caused by improper handling and disposal of fats, oils, and grease. For a step-by-step guide to using this website, please [download our how-to tutorial \(PDF\)](#).

Getting Your FOG Certification is as Easy as 1-2-3!

1. LEARN

Learn all about FOG issues and backup prevention.

[More »](#)

2. REGISTER/MANAGE PROFILE

Register to create your account and profile. Keep your contact and employment info current.

[More »](#)

3. GET CERTIFIED

Take our simple tests to get certified.

[More »](#)

RECORD LOOKUP

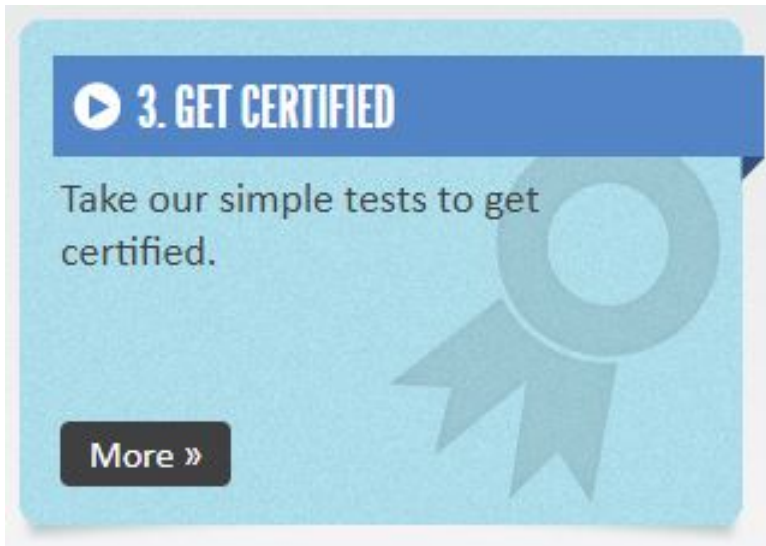
Look up public certification records by name or business.

[More »](#)

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After registering, click the Get Certified "**More>>**" button...

Option 3. Get Certified (cont.)



3. GET CERTIFIED

Take our simple tests to get certified.

[More »](#)



YOUR CURRENT FOOD ESTABLISHMENT EMPLOYMENT [\(ADD NEW FSE\)](#)

Food Service Establishment	Address	City	
Domino's Pizza # 4358	12840 Jefferson Ave.	Newport News	Remove
Domino's Pizza #4305	994 J. Clyde Morris Blvd	Newport News	Remove

YOUR CURRENT GREASE HAULER EMPLOYMENT [\(ADD NEW HAULER\)](#)

Grease Hauler	Address	City	State	Zip Code
---------------	---------	------	-------	----------

YOUR CURRENT CERTIFICATIONS

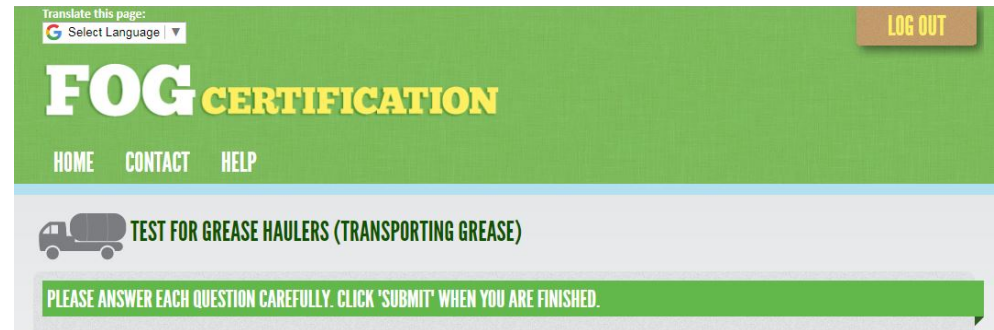
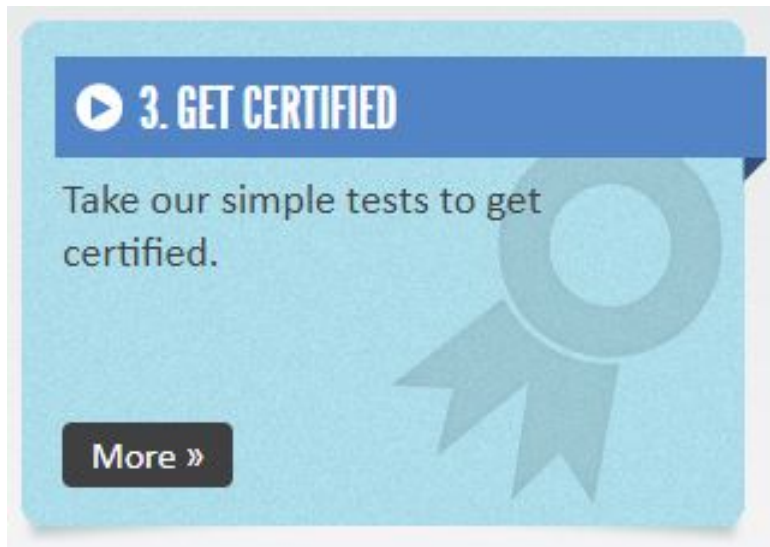
Name	Certification Date	Expiration Date		
Employee Certification	6/27/2019	6/27/2022	Reprint Certificate	Re-take Certification

YOUR AVAILABLE CERTIFICATIONS

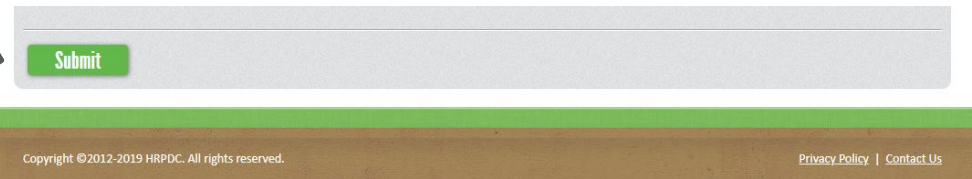
Name	Description	
 Hauler Certification	Test for GREASE HAULERS (transporting grease)	Begin Test

...to see your current certifications, and the list of tests you may take to gain additional certifications. Click the "**Begin Test**" link to start the test.

Option 3. Get Certified (cont.)

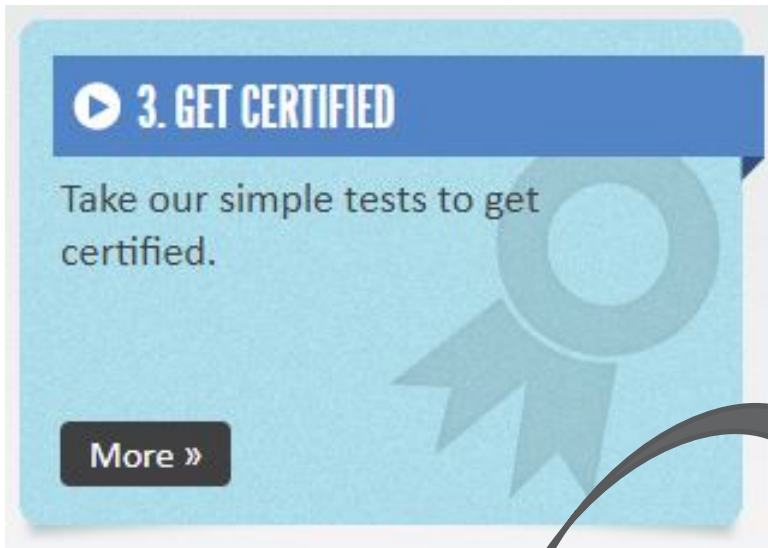


No, we're not going to show you the test questions here. By the way, the order of the questions and answers is randomized.



Click on the appropriate answers, then click the "Submit" button when you have answered all the questions.

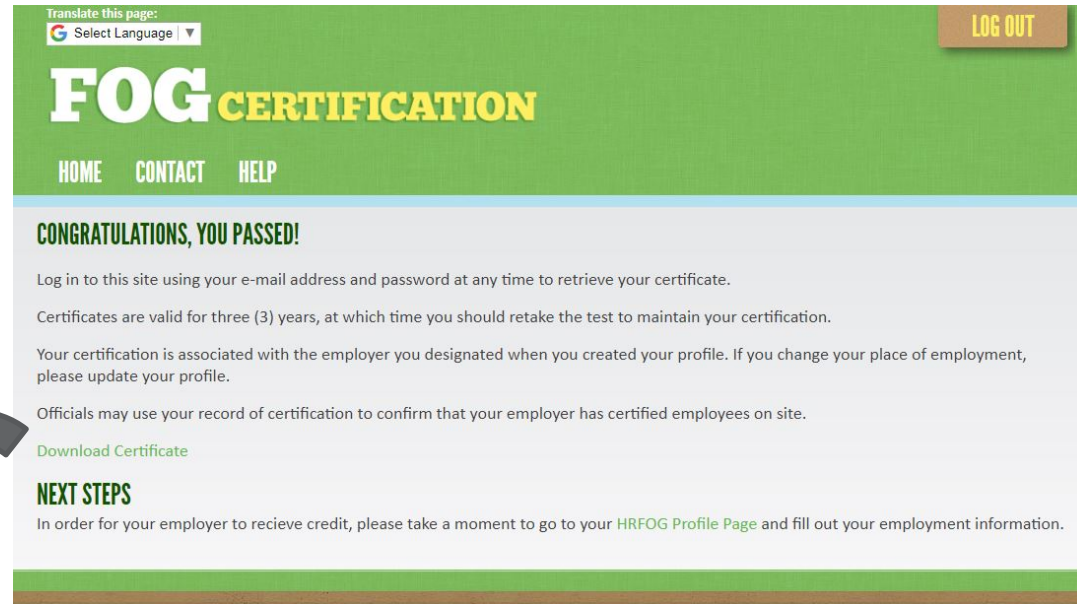
Option 3. Get Certified (cont.)



3. GET CERTIFIED

Take our simple tests to get certified.

More »



Translate this page:
Select Language

FOG CERTIFICATION

HOME CONTACT HELP

CONGRATULATIONS, YOU PASSED!

Log in to this site using your e-mail address and password at any time to retrieve your certificate.

Certificates are valid for three (3) years, at which time you should retake the test to maintain your certification.

Your certification is associated with the employer you designated when you created your profile. If you change your place of employment, please update your profile.

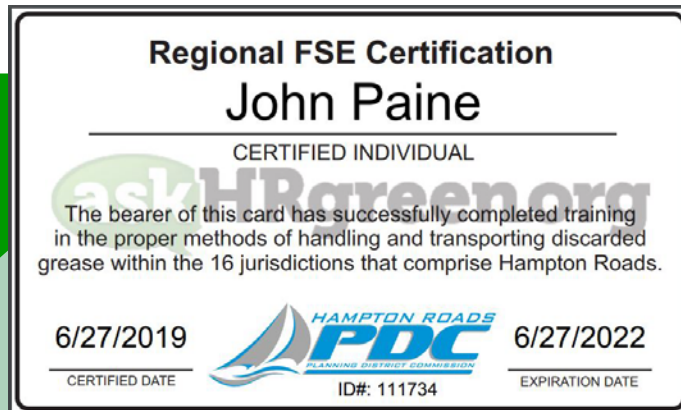
Officials may use your record of certification to confirm that your employer has certified employees on site.

[Download Certificate](#)

NEXT STEPS

In order for your employer to receive credit, please take a moment to go to your [HRFOG Profile Page](#) and fill out your employment information.

This is the message you will receive when you pass. To pass you must answer at least 12 of 15 questions correctly. If you do not pass, try taking the test again.



Regional FSE Certification
John Paine
CERTIFIED INDIVIDUAL

The bearer of this card has successfully completed training in the proper methods of handling and transporting discarded grease within the 16 jurisdictions that comprise Hampton Roads.

6/27/2019 6/27/2022
CERTIFIED DATE EXPIRATION DATE

HAMPTON ROADS PDC
PLANNING DISTRICT COMMISSION
ID#: 111734

Option 4. Record Lookup



RECORD LOOKUP

Look up public certification records by name or business.

More »

Anyone who is logged into the system (including the general public) can check to see where certificate holders work. They can also check by employer to see who is certified at the place of employment.


When searching, use the locality and name search boxes to avoid having to page through long lists.

Translate this page:
Select Language


FOG CERTIFICATION

HOME CONTACT HELP


RECORD LOOKUP




FSE Employee



Food Service Establishment



Hauler Employee



Hauler

SEARCH BY FOOD SERVICE ESTABLISHMENT

Locality:
Newport News

Name:


Search

FOOD SERVICE ESTABLISHMENTS

Name	Address	City	FOG Certified Employees
S.S.Pizza	200 Beech Drive	Newport News	1
48th Street Grill	4711 Chestnut Ave.	Newport News	1
48th Street Grill	4711 Chestnut Ave.	Newport News	2
5Chicken & Steak Paradise	374 Beechmont Drive	Newport News	0
7 Eleven	12646 Nettles Drive	Newport News	1
7-Eleven store# 35713A	367 DENBIGH BLVD, NEWPORT NEWS,VA	Newport News	1
7-11	12368 warwick blvd	Newport News	1
7-11	10851 warick bulvared	Newport News	1
7-11	warwick blvd	Newport News	1
7-11	16930 Warwick Blvd	Newport News	0

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Translate this page:

 Select Language ▼

LOG IN

FOG CERTIFICATION

HOME ► CONTACT HELP

HOW TO CONTACT HRFOG

Phone:

Voice: 757.420.8300

FAX: 757.523.4881

TTY: 757.390.2578

E-mail:

Help With Registration:

hrgreen@hrpdcva.gov

Questions about the Program:

hrgreen@hrpdcva.gov

Address:

The Regional Building
723 Woodlake Drive
Chesapeake, VA 23320