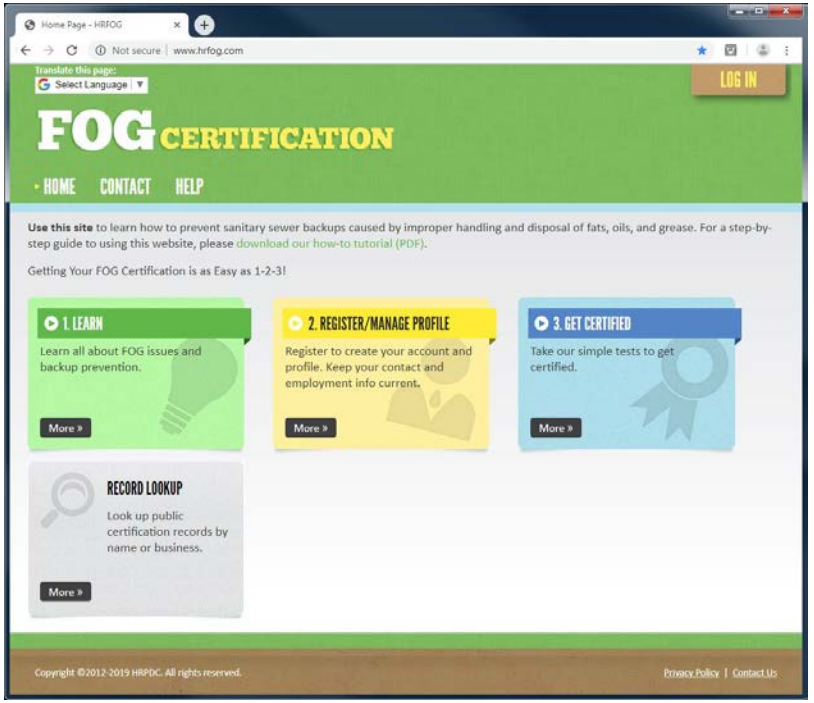
FOG CERTIFICATION

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.

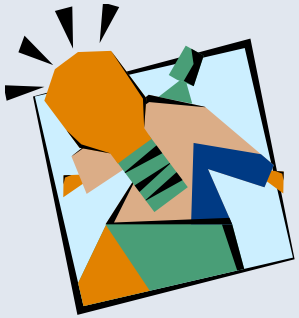
Download the *Food Service Establishment Employee Regional FOG Training Program* or the *Regional Grease Hauler Training Program* for additional background information. These documents also provide the information you need to pass the certification test.

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

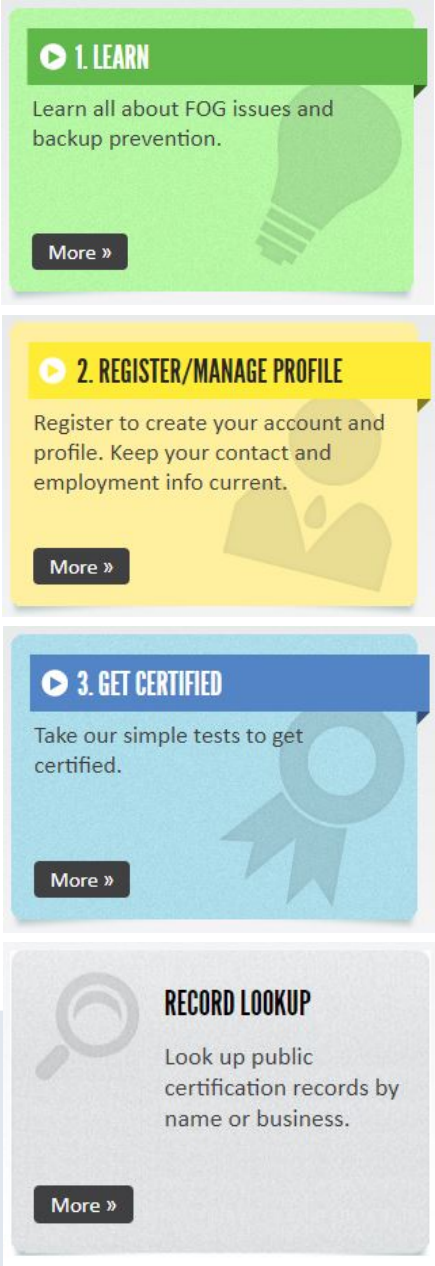
Government and regulatory agency users can obtain a special, unpublished link to the FOG Certification website that is not available to public users.

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



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

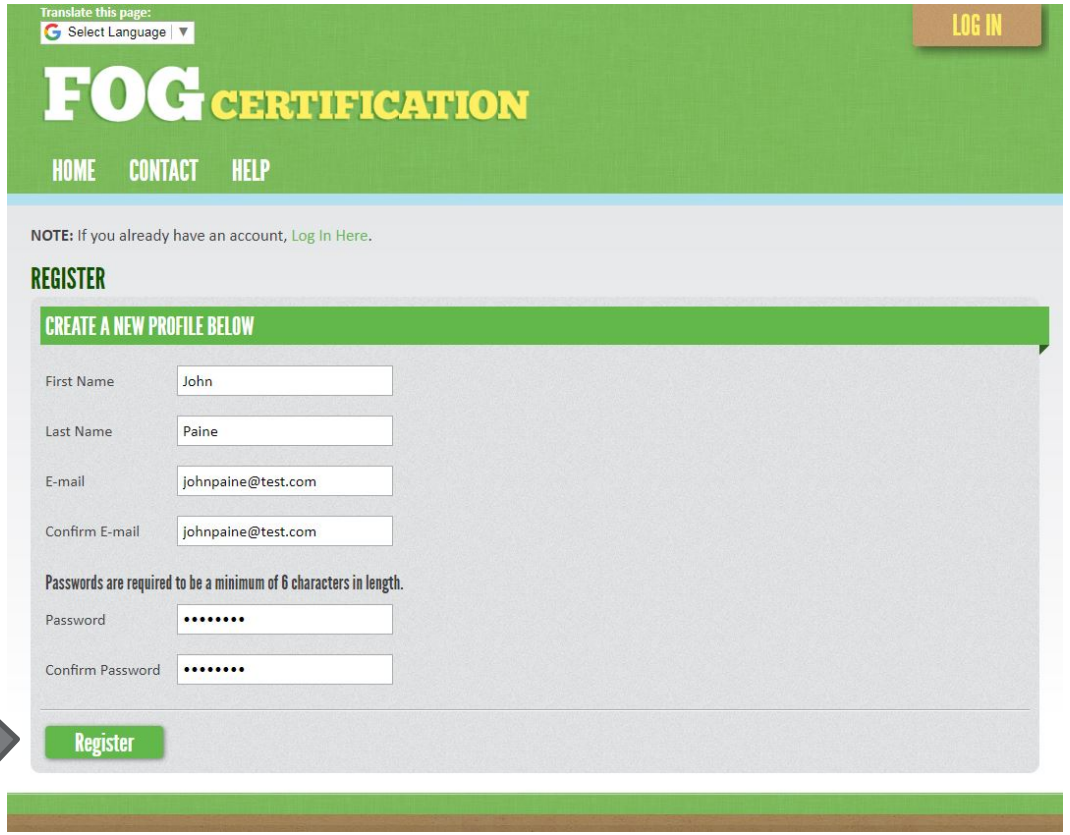
Download These Posters to Display for Kitchen Staff

- 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.

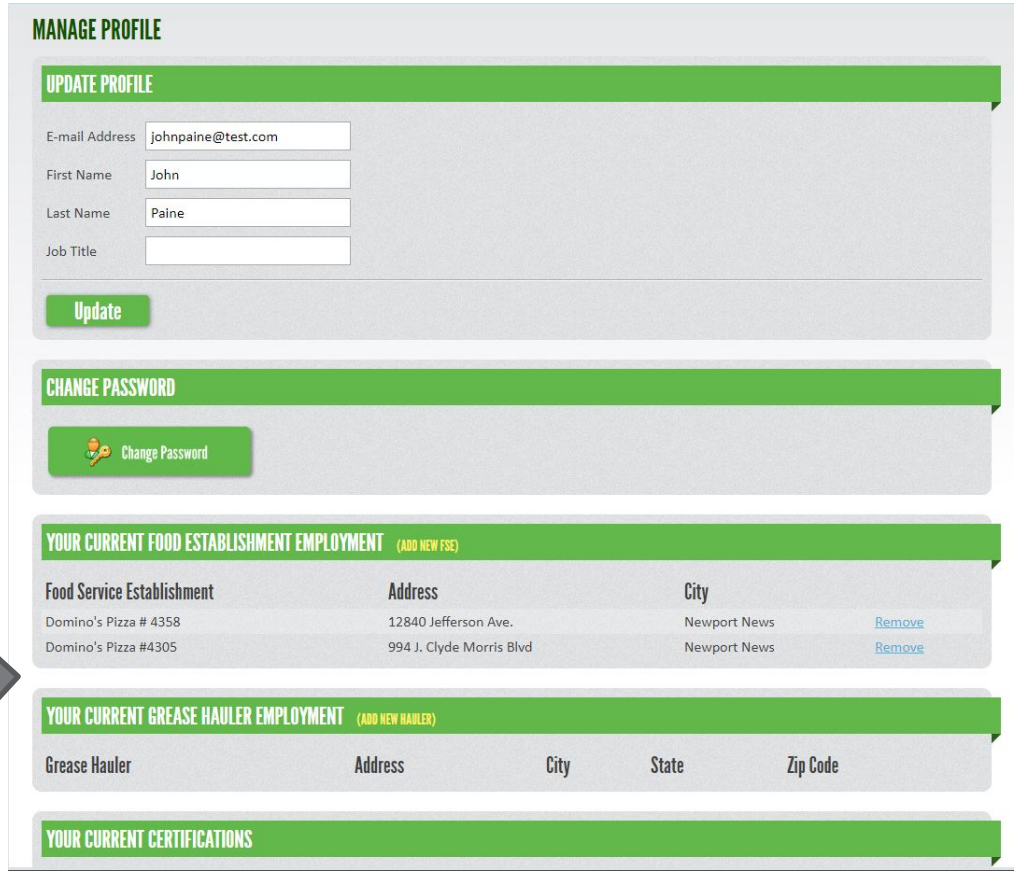
Option **2**. Register/Manage Profile



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

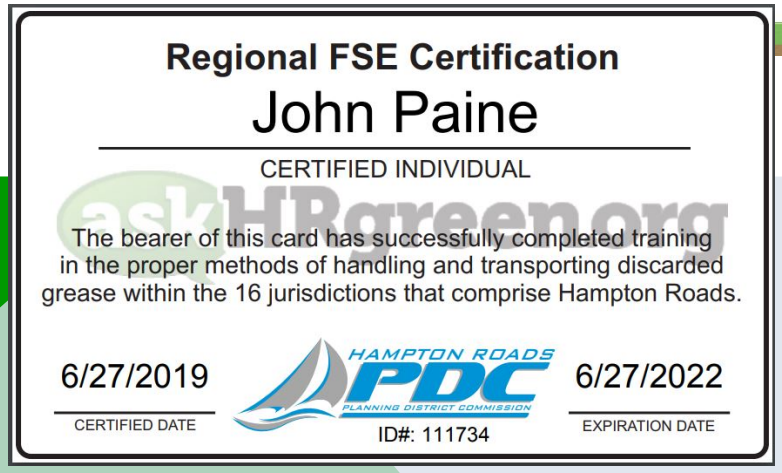
(If you have registered previously, click one of the **LOG IN** links to log in with your email and password).

Option **2**. Register/Manage Profile (cont.)



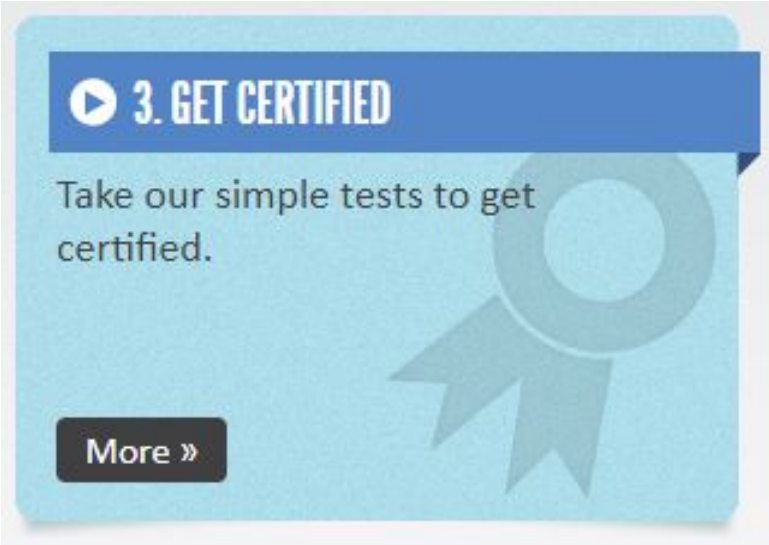
Update your profile when you change (or add) employers. Your certification follows you, not your employer. In order to be in compliance with the regulations, your employer must be able to demonstrate that someone on premises has a FOG certification.

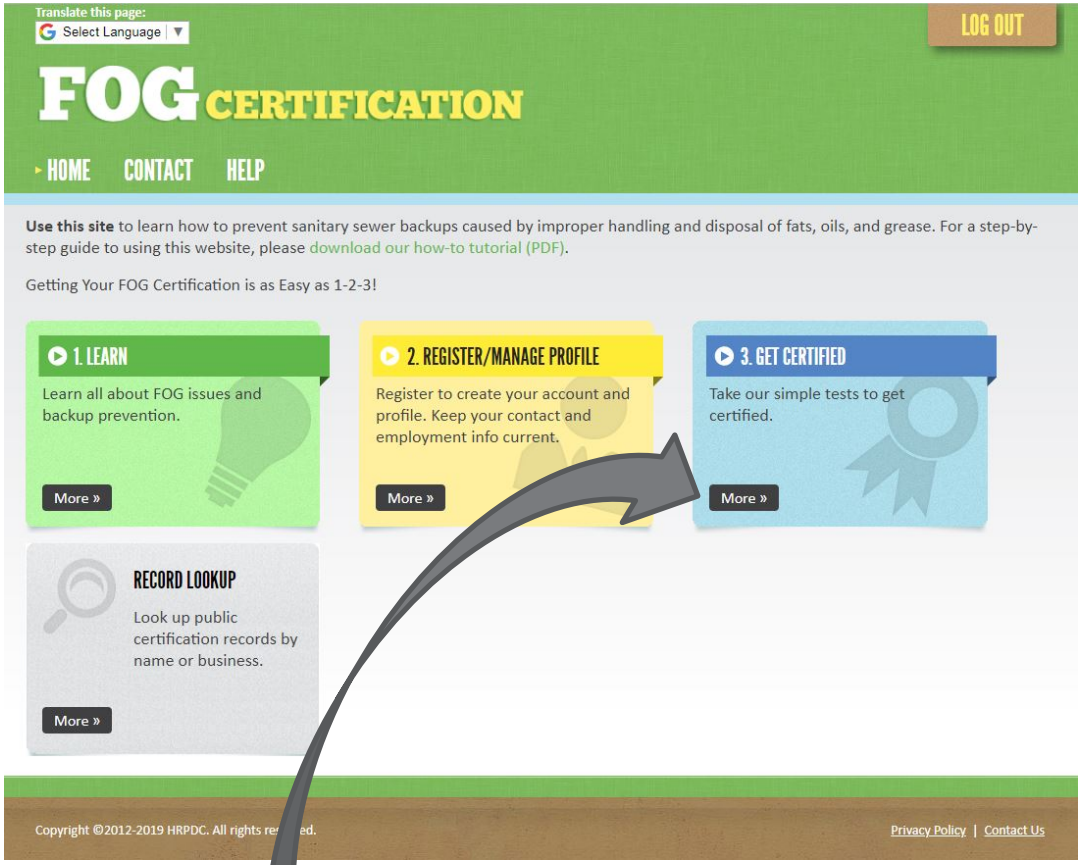
Option **2**. Register/Manage Profile (cont.)



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

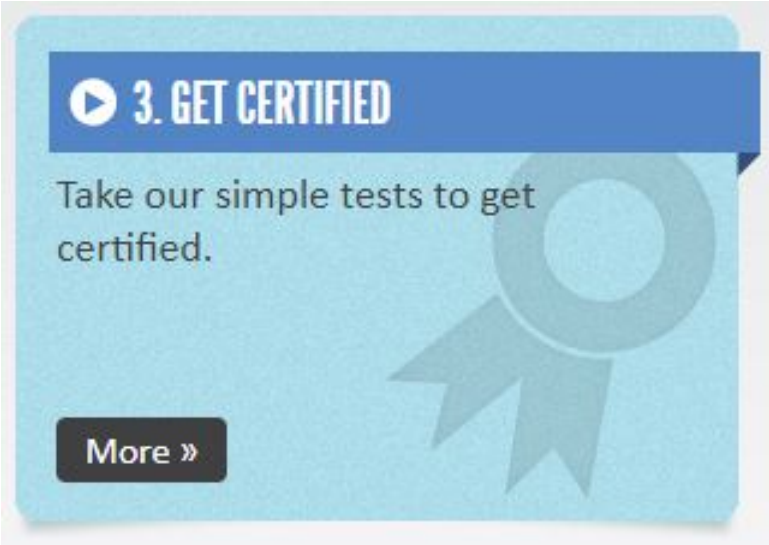
Option **3**. Get Certified

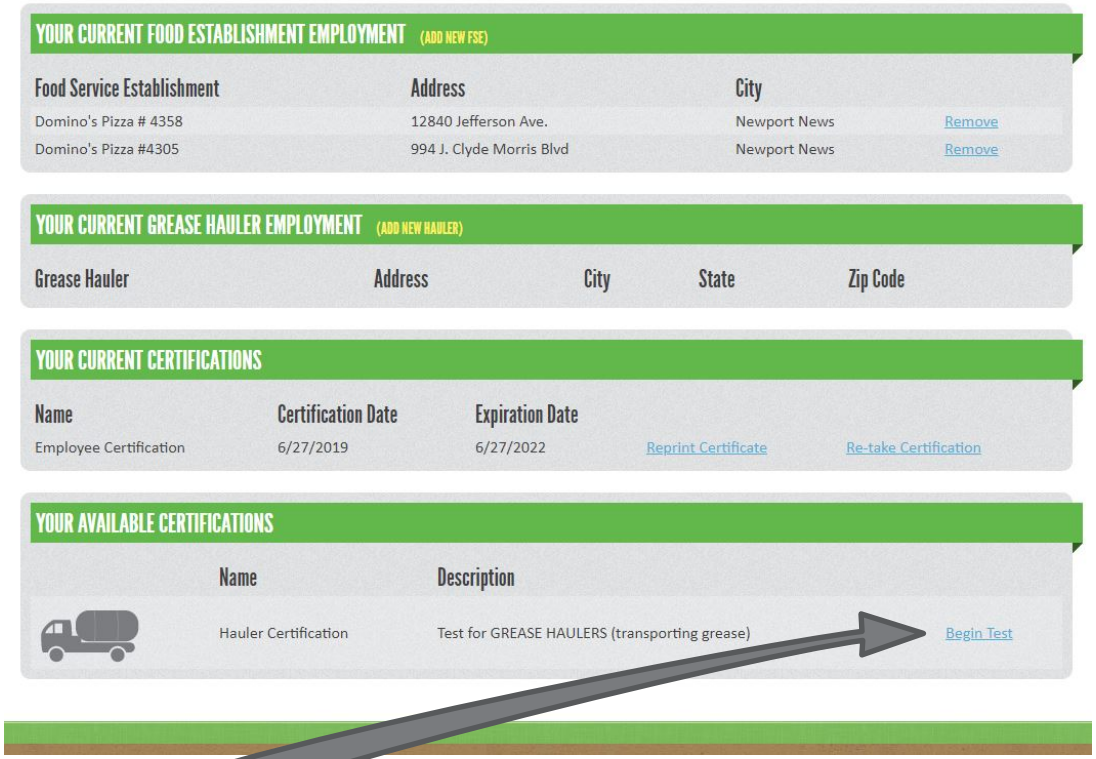




After registering, click the Get Certified "**More>>**" button...

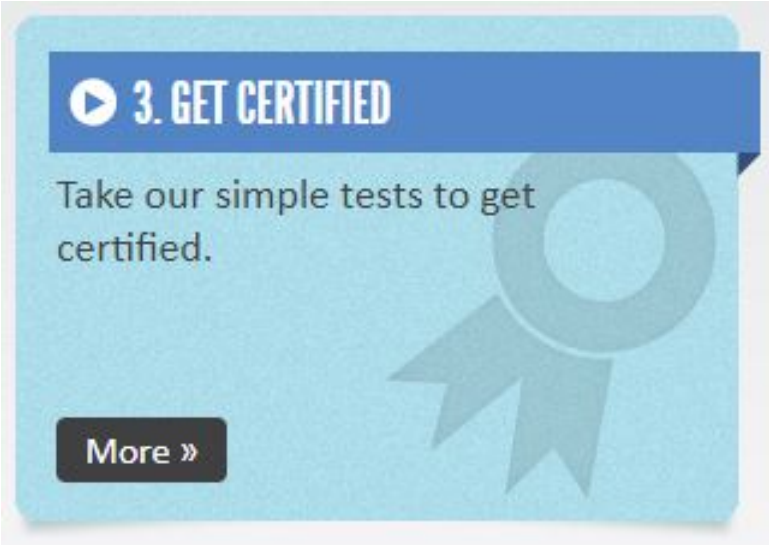
Option **3**. Get Certified (cont.)

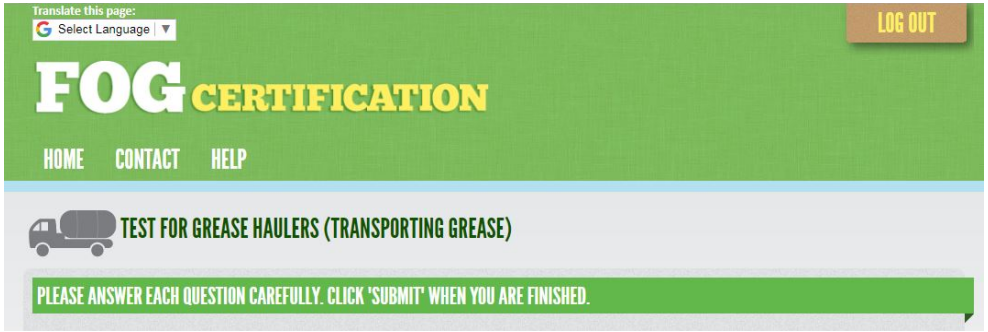




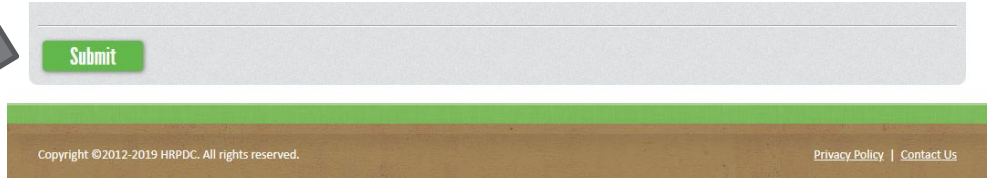
...to see your current certifications, and the list of tests you may take to gain additional certifications. Click the "**Begin Test**" link to start the test.

Option **3**. Get Certified (cont.)



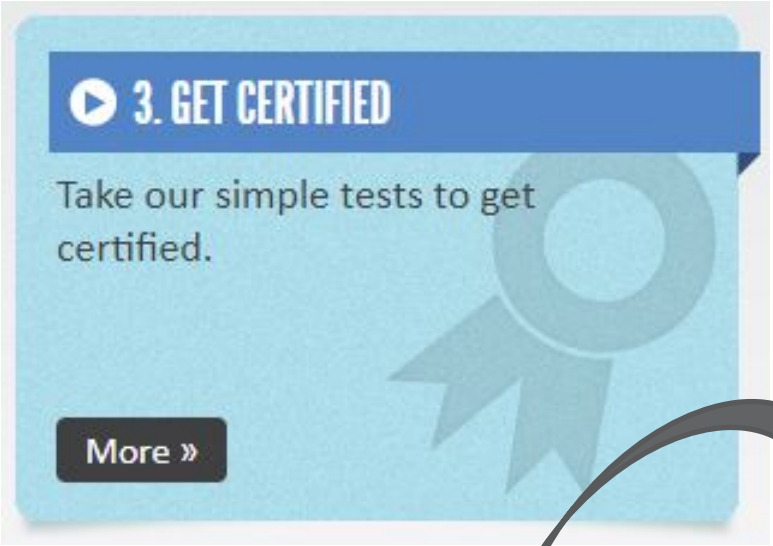


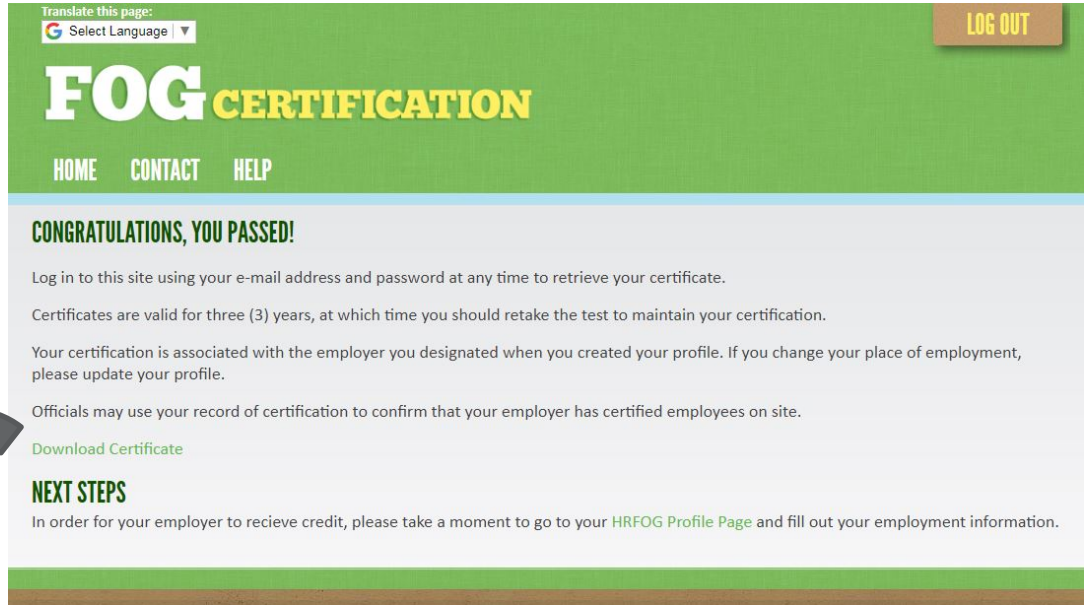
No, we're not going to show you the test questions here. By the way, the order of the questions and answers is randomized.

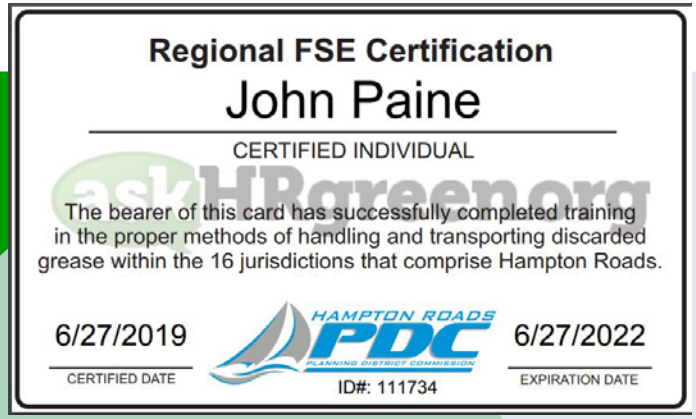


Click on the appropriate answers, then click the "**Submit**" button when you have answered all the questions.

Option **3**. Get Certified (cont.)

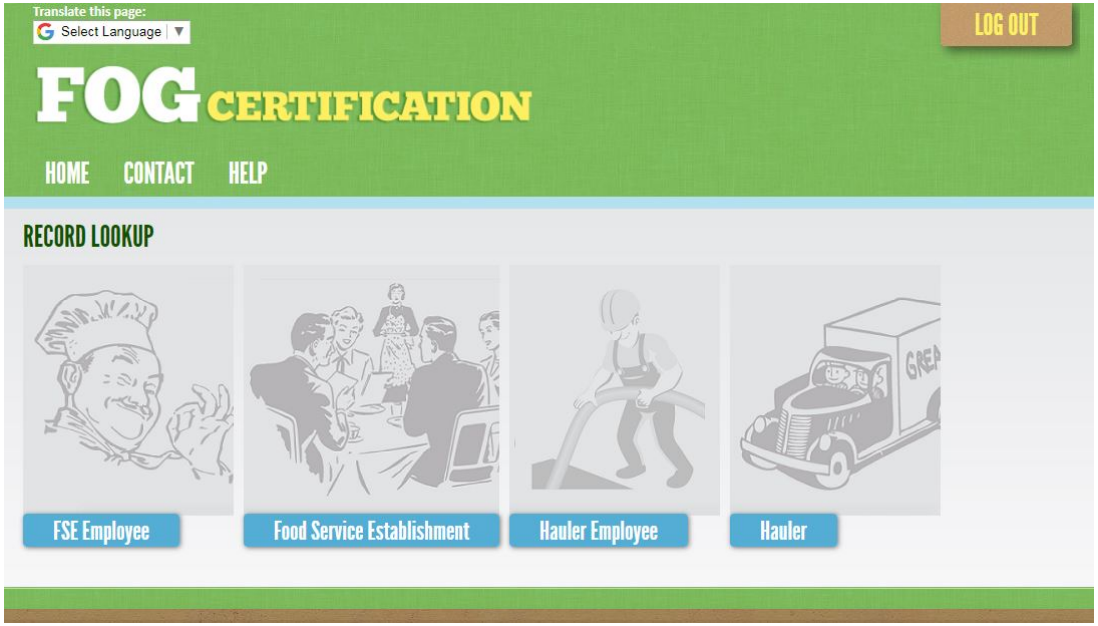






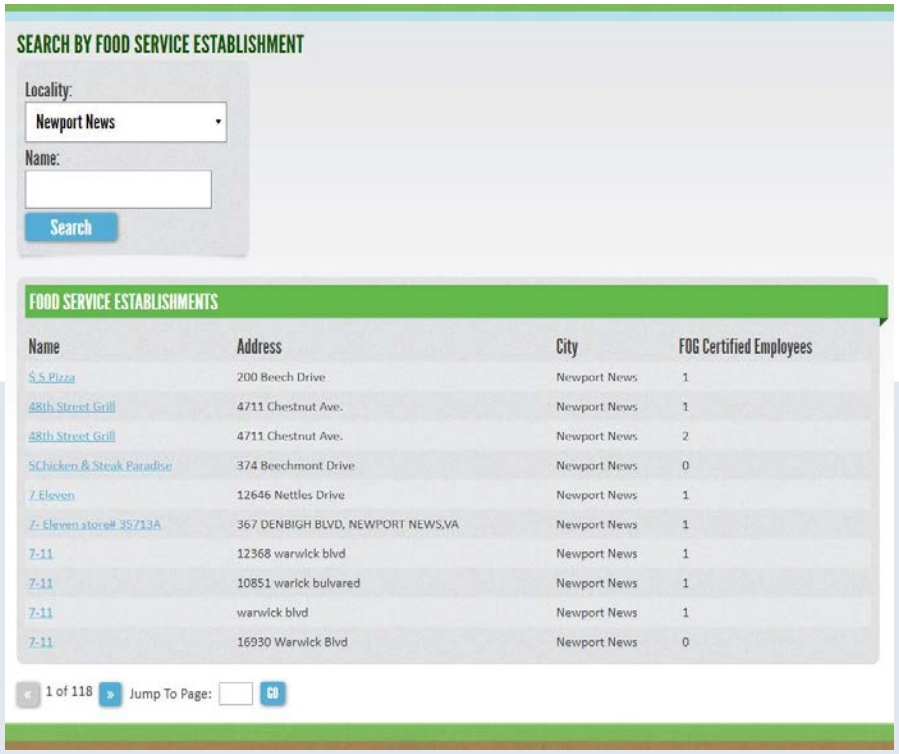
This is the message you will receive when you pass. To pass you must answer at least 12 of 15 questions correctly. If you do not pass, try taking the test again.

Option 4. Record Lookup



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.



HOW TO CONTACT HRFOG

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Questions about the Program:
hrgreen@hrpdcva.gov

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Chesapeake, VA 23320