

MEMBER
JURISDICTIONS

Date

CHESAPEAKE

Company Name

Address

FRANKLIN

City, State ZIP

GLOUCESTER

RE: Regional FOG Inspection Requirements

HAMPTON

Dear Sir or Madam:

ISLE OF WIGHT

This letter is to inform you of a regional effort to develop Fats, Oils, and Grease (FOG) Abatement Programs in response to the Special Order by Consent issued by the Virginia Department of Environmental Quality in 2007. The programs currently in place in the cities and counties in the southeastern region of Virginia range from educational outreach to enforcement and inspection programs mandated by local FOG ordinances. As local programs continue to evolve, we encourage you to educate your employees/franchise owners about these ordinances just as they are made aware of health department and fire marshal requirements.

JAMES CITY

NEWPORT NEWS

NORFOLK

The following is a brief overview of the FOG Program requirements of Food Service Establishments (FSEs). Please be aware that requirements may vary by locality.

POQUOSON

PORTSMOUTH

- FSEs are responsible for having personnel on staff that have been certified through the "Food Service Establishment Employee Regional FOG Training Program." This course is offered online for free by the Hampton Roads Planning District Commission through the following website: www.hrfog.com.
- FSEs may also be required to register their Grease Control Devices (GCDs). These are grease traps or grease interceptors that are part of the plumbing system designed to separate grease and solids from the kitchen wastewater before it flows into the sanitary sewer system.
- GCDs are required to be properly cleaned and kept in good repair. Proper cleaning requires the unit to be below 25% capacity; this may require cleaning on a daily to quarterly basis depending on the type and size of the device, menu, volume of waste, and kitchen management practices. FSEs are required to maintain cleaning and maintenance records for GCDs. These records must be kept on file at the FSE location for at least 3 years. Records for the pick-up of rendering oil (used fryer oil) must also be kept for 3 years.

SMITHFIELD

SOUTHAMPTON

SUFFOLK

SURRY

VIRGINIA BEACH

WILLIAMSBURG

YORK

Establishment of a well-run FOG program will not only protect the environment, it can reduce operational costs as well. It is important that corporations be aware of program requirements and assure that each food service establishment is properly trained on FOG regulations. Training should be a part of each location's Standard Operating Procedure.

To learn more about the regional FOG Certification Program, please go to www.HRFOG.com. A listing of locality FOG Program contacts is included below.

Chesapeake	Ted Garty	tgarty@cityofchesapeake.net
Gloucester	Arnie Francis	jfrancis@gloucesterva.info
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York	Michael Coy	EDSFOG@yorkcounty.gov

Sincerely,

Randy Keaton
 HRPDC Deputy Executive Director