

WHAT IS FOG

and why is the installation
of grease-control
equipment required?



FOR A CLEANER, GREENER HAMPTON ROADS

askHRgreen.org



ALL FOOD SERVICE ESTABLISHMENTS SHOULD:



- Have proper grease-control equipment installed.
- Routinely clean or pump out grease-control equipment.
- Check the grease interceptor regularly to make sure it is less than 25% full of grease and settled solids, contains inlet/outlet Ts, flow-control devices (if required), and the structure is in good operating condition.
- Keep records on-site of grease-control equipment pumping/cleaning and maintenance to provide inspectors.
- Maintain a spill kit capable of handling at least a five-gallon spill.
- Train staff to implement Best Management practices for grease.
- Require kitchen staff to complete the free online FOG certification program at HRFog.com.

FOG = FATS OILS GREASE

Improper disposal of fats, oils, and grease (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

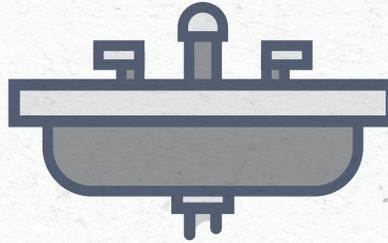
Raw sewage overflows due to blocked sewer lines

Expensive cleanup, repair, and replacement of damaged property

Potential fines

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INSIDE Kitchen Tips

Post “NO GREASE” signs above sinks.

Use food grinders as little as possible; they fill up grease traps too quickly.

Educate and train kitchen staff about grease-control.

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

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

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

OUTSIDE Storage Tips

Store grease in leak-proof containers with secure lids.

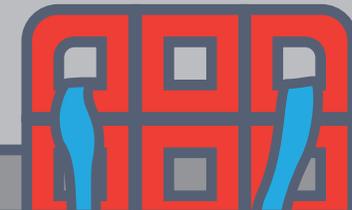
Position dumpsters and grease storage containers away from storm drain openings.

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

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

Do not overfill grease 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 retention device. Never clean them where wastewater can flow to the gutter, storm drain, or street.



Our Partners in Grease Management

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James City

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Williamsburg

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In the event of a back-up or spill, call your local HR FOG and water utility provider.

For more information, please contact:

askHRgreen.org FOG Program
757.420.8300 | HRFog.com

Managing Fats, Oils and Grease

— Don't



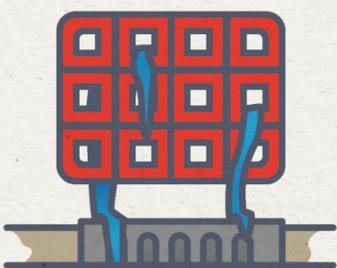
DO NOT pour cooking residue directly into the drain.



DO NOT dispose of food waste into the garbage disposal.



DO NOT pour waste oil down the drain.



DO NOT wash floor mats where water will run off directly into the storm drain.

— Do



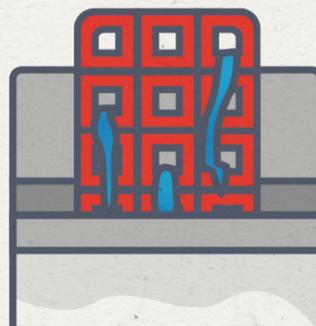
DO wipe pots, pans, and work areas prior to washing.



DO dispose of food waste directly into the trash can.



DO collect waste oil and store for recycling.



DO clean mats inside over a utility sink.

For more information, please contact the askHRgreen.org FOG Program

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