

SIX PANEL FOG BROCHURE WITH FOLD-OUT POSTER

What is FOG and Why is Grease Control Equipment Installation Required?

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.

(IMAGE: classic FOG in pipe)

Tips for **OUTSIDE** Grease Storage:

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

Comment [RE1]: Add to poster section

Tips for Grease Management **INSIDE** the Kitchen:

- 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 dish 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.

Comment [RE2]: Add to poster section

Potential callout:

Wash all floor mats and grills in a mop sink so the wastewater goes to a grease retention device. Never clean this kind of equipment in an area where wastewater can flow to the gutter, storm drain, or street.

FOOD SERVICE ESTABLISHMENTS SHOULD:

1. Have proper grease control equipment installed.
2. Routinely clean or pump out grease control equipment.
3. Check 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.

4. Keep records on-site of grease control equipment pumping/cleaning and maintenance to provide inspectors.
5. **Maintain a spill kit**
6. Train staff to implement Best Management practices for grease.
7. Require kitchen staff to complete the free online FOG certification program at www.hrfog.com.

Call out: In the event of a back-up, call your local HR FOG and water utility provide (LEAVE SPACE FOR CONTACT INFO LABEL)

Include askHRgreen Logo?

Partners in Grease Management:

Chesapeake
Franklin
Gloucester
Hampton
Isle of Wight
James City
Newport News
Norfolk
Poquoson
Portsmouth
Smithfield
Southampton
Suffolk
Surry
Virginia Beach
Williamsburg
York County
Hampton Roads Sanitation District (HRSD)

(SHOULD WE COMBINE THIS WITH ABOVE SECTION HIGHLIGHTED IN YELLOW AND JUST LEAVE ROOM FOR INDIVIDUAL LOCALITY CONTACT INFO HERE?)

For more information please contact:

Hampton Roads Planning District Commission
(757) 420-8300 | www.HRFOG.com

Dos and Don'ts FOLD-OUT POSTER SECTION

DON'T (maybe we say "NEVER" instead?)	DO (maybe we say "ALWAYS" instead?)
NEVER pour grease or cooking residue directly into the drain.	Dry wipe pots, pans, and work areas prior to washing.
DO NOT dispose of food waste into garbage disposals.	Use strainers in sink drains to catch food scraps and other solids; empty strainer contents into trash.
DO NOT pour waste oil down the drain.	Collect waste oil and store in leak-proof container with tight-fitting lid for recycling. Verify that lid is securely closed.
DO NOT wash floor mats, hood filters, and other equipment where water will run off directly into the storm drain.	Clean floor mats, hood filters and other equipment over a utility sink or into a drain connected to a grease control device.

- Add Spanish and Chinese translations under each bullet
- Include descriptive graphics for each Do and Don't