



The FOG Reduction Program is here to help.

Step 1: All FSEs, are required to complete the attached registration form. Tear off the completed form and return it to city staff.

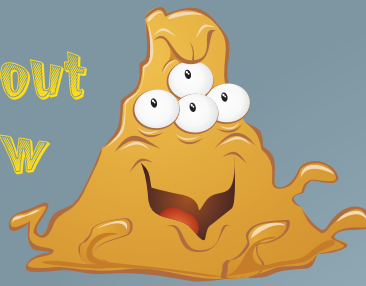
Step 2: Begin implementing the information found in this brochure immediately. If you have questions, call (757) 726-2962.

Step 3: You will be contacted by the FOG Coordinator to set up a training visit in your establishment. During the training visit a FOG Inspector will explain the program and offer compliance tips.

Step 4: Once your FSE has received training, random inspections will begin. Inspection frequency is based on the severity of non-compliance and the amount of FOG your FSE generates.

Step 5: If a FSE is found to be continually non-compliant, the City of Hampton may penalize the FSE in order to prevent discharges that may damage the sanitary sewer system or endanger public health.

What about the yellow grease?



Yellow grease is the term used for FOG that has not been in contact with other sources such as water, wastewater, or solid waste. Fryer grease is probably the best example of yellow grease.

- *Yellow grease must be recycled or disposed of in the garbage with absorbent material in a leak-proof bag.*
- *Some FSEs may be able to turn their recycled grease into revenue depending on the quantity of yellow grease they generate. Contact a yellow grease hauler for more information.*

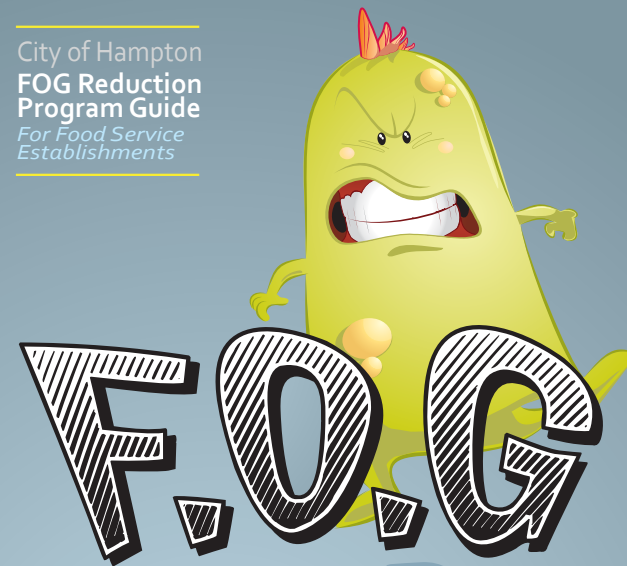


City of Hampton
FOG Reduction Program

757.726.2962

fog@hampton.gov
Visit www.hampton.gov/fog
for a copy of the City Ordinance,
resource materials,
maintenance log
and more.

City of Hampton
FOG Reduction
Program Guide
For Food Service
Establishments



A REAL PAIN IN THE DRAIN!



What is FOG?

FOG stands for "Fats, Oils, and Grease," and it's a real pain in the drain! When grease laden water, greasy food scraps, and other debris enter the sewer system, FOG can build up on the pipe walls and block flow, causing wastewater to back up and flow into our



streets, storm drains, or even back into the kitchen. This is called a sanitary sewer overflow (SSO).

FOG is a preventable problem.

The City of Hampton developed its FOG Reduction Program in response to an EPA mandate, as well as increased environmental and fiscal awareness. A successful FOG program combines employee training and scheduled pumping of grease control devices. These steps generally decrease maintenance costs for the city and the Food Service Establishment (FSE). When FOG is not contained, the result may be increased plumbing costs and potential enforcement for FSEs, closures due to backups, increased sewer rates for taxpayers, and damage to our local environment. So let's work together and clear the FOG!

Registration Form



FSE Name (DBA) _____

FSE Legal Name _____

Street Address _____

Location Phone # _____

Owner/Manager: _____

Email: _____

Tax ID# _____

Registered Agent _____

- I currently have ____ grease control devices.
- I'm not sure if I have or need a grease control device.

Complete and return this form to city staff.

City Staff: Please interoffice mail to FOG Coordinator, Wastewater Operations or email to fog@hampton.gov.

Did YOU Know...

More than half of all Sanitary Sewer Blockages in Hampton Roads are related to FOG. These clean up costs could be avoided with a few BMPs...

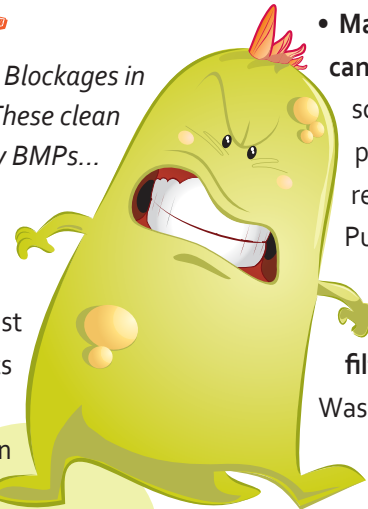
What are BMPs?

A compliance trained staff is your best defense against FOG! Grease only gets into the sewer system one way- people put it there! Train your staff in the Kitchen Best Management Practices (BMPs) and soon these easy changes will become second nature.

• **NEVER, NEVER, NEVER pour grease directly in the drain.** Liquid grease is deceiving. Once it cools, it will stick to the inside walls of the sewer pipe. Pouring hot water down the drain only moves the grease further down the line, it doesn't eliminate the problem.

• **Always scrape dishes, and when possible dry wipe them.** Greasy food can cause as much damage as pouring grease directly in the drain! Remember, garbage disposals only chop up greasy food, they don't reduce FOG. Scraping dishes reduces grease and lowers risk of closures due to sewer backups. Closures hurt reputation and revenue.

• **Post "No Grease" signs above sinks, drains, and dishwashers.** Reminders help minimize grease discharge to the sewer or grease control device which reduces overflow risk. The fewer overflows, the less cost for plumbing repairs.



• **Make sure drain screens are in place and can't be removed.** When dishes and food scraps fill the grease control device, more pumping is required because the device reaches capacity sooner. Keep costs down. Pump grease, not debris.

• **Wash grills, floor mats, and hood filters in a mop sink connected to the GCD.** Washing these items outside allows the grease to go directly into storm drains which flow to the Chesapeake Bay.

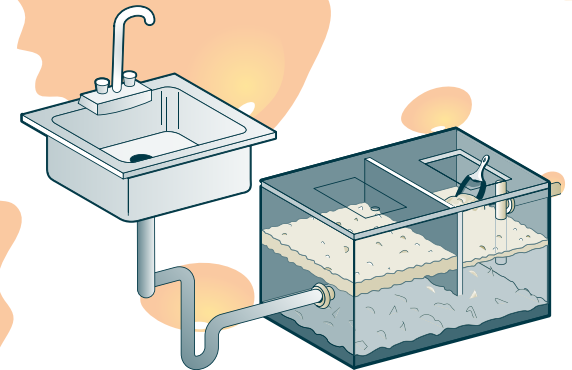
Let's Talk GCDs.

GCD stands for "Grease Control Device" and it's important in the fight against FOG! Whether it's an interior under sink trap, an interior floor trap, or an exterior interceptor it has a job to do. GCDs slow down the flow of water from the kitchen equipment so that the FOG has time to settle to the top of the GCD before the rest of the water continues into the sewer. GCD requirements for FSEs are based on the Virginia Uniform Statewide Building Code.



GCDs must be properly maintained. Here are some quick facts:

- **Remember the 25% rule.** The capacity of FOG and settled solids in a GCD should never be more than 25%. This will keep the GCD working at peak performance.
- **Leave it to the pros.** GCDs must be cleaned by entirely emptying the device by a certified grease hauler. To find a list of haulers, visit www.hampton.gov/fog. Under sink grease traps can be cleaned by FSE staff.
- **GCDs must be pumped** at a minimum of every 3 months or as often as necessary to remain under 25%.



- **Grease traps must be cleaned weekly.** If there is no grease interceptor, the undersink grease trap is the only means of preventing grease from entering the sanitary sewer system. If the grease trap is not providing adequate protection, the installation of a building code-compliant interceptor may be required.
- **Keep good records.** Kitchen equipment cleaning, including GCDs must be recorded, The Kitchen Equipment Maintenance Log may be found at www.hampton.gov/fog. Logs must be kept on site for at least 3 years. Be sure to keep grease hauler receipts as well.

Helpful Tip: Witness GCD cleaning. This oversight will insure that the haulers don't take shortcuts. Any debris left in the device may result in increased cleaning costs for the FSE.

