

Who should have a GCD?

As part of a region-wide initiative, an amendment to Chapter 39.1 of the City Code adds new definitions and addresses FOG discharges from Food Service Establishments (FSEs) into the sewer system. State Code requires FSEs that produce grease-laden waste to properly size, install and maintain a grease control device (GCD).

Good to do:

- Dry wipe all pots, pans and dishware
- Properly dispose of food waste
- Have a grease interceptor maintenance plan
- Clean interior and under-sink grease traps
- Properly maintain exterior grease interceptors
- Maintain a maintenance log and all service records
- Cover yellow grease containers stored outdoors
- Place absorbent materials around yellow grease bins
- Conspicuously post "No Grease" signs

GREASE HAULERS

View a complete listing of permitted Grease Interceptor Waste Haulers at www.HRSD.com.

25% Rule: Grease control device must be cleaned before the volume of floating grease and settled solids reaches more than 25% of tank volume.

What if the stoppage continues after the crew has cleared the line?

Norfolk Utilities crews can clear **only** municipal lines and cannot work on your private plumbing. If they have cleared the line from your cleanout to the sewer main and the stoppage continues, the blockage is located in your private line. In that case, you will need to call a plumber.

Remember, it's always better to call us first. We will help you determine whether or not you need a plumber.



If you have a sewer backup, please call us first.

24-hour Water and Sewer Emergency Number:

(757) 823-1000

Training for FSE Employees:

Train kitchen staff and other employees to implement best management practices for kitchen grease disposal. Have staff members complete the **FOG Regional Certification Program** online at www.HRFOG.com.

FOG Program Number:

(757) 823-1090

Website:

www.norfolk.gov/utilities/FOG

Email:

FOG@norfolk.gov

Food Service Establishments

Fats, Oils and Grease (FOG) Brochure



Help prevent plumbing blockages and sanitary sewer backups by properly disposing of grease and other food waste.

A message from the



www.norfolk.gov/utilities/FOG

Don't pour grease down your drain!

The majority of the sanitary sewer blockages and overflows in the City of Norfolk are caused by the build up of fats, oils, and grease (FOG).

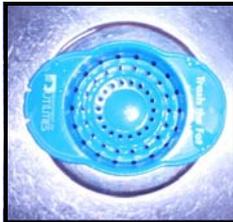


If washed down the drain, FOG cools and sticks to the inside of pipes, and over time blocks the pipes and clogs your plumbing.

Repairing these blockages can be extremely costly to business owners and the City.

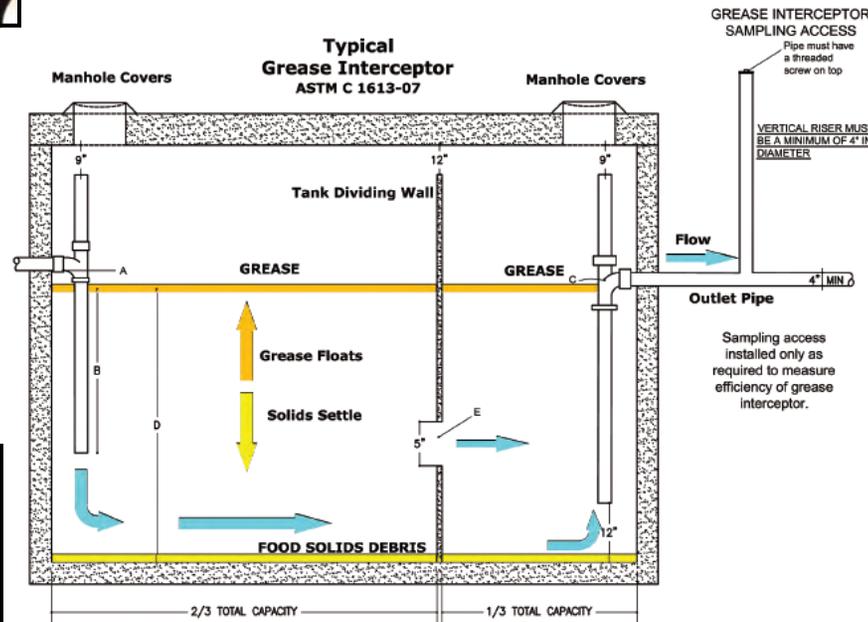
Other things you can do to help...

- Use a basket or strainer in sinks to catch food scraps and other solids. All food scraps, even those processed through a garbage disposal, have the potential to cause blockages in plumbing and sewer lines.
- Spread the message about keeping the grease out of drain and sewers.
- Watch your sinks and toilets for proper draining and flushing.
- Routinely clean and service restaurant grease traps and interceptors.



Why install a grease trap?

- To avoid sewer problems caused by FOG
- To keep your plumbing operating efficiently
- To reduce environmental damage
- To avoid costly repairs and business losses



When sewers are clogged...

- Raw sewage may overflow into streets, parks, onto property, homes and in businesses.
- Other customers may be prevented from using the system.
- Residential, commercial, institutional and industrial operations are disrupted.
- Potential contact with disease-causing organisms increases.

Use a Grease Trap

Garbage disposals do not stop grease from entering the plumbing or sanitary sewers.

Pour cooled grease and food scraps into a can and put it in the trash. Controlling grease at its source goes a long way toward eliminating blockages and backups that result from grease build-up.



Restaurants, apartment complexes, and commercial buildings may have traps or interceptors to keep grease out of the sewer system. These devices remove fats, oils, grease and solids from the building's wastewater lines, preventing them from entering the municipal sewer collection system or the private on-site wastewater treatment facility. The trap catches and holds the waste until a waste hauler or pumper service can dispose of it.

Traps and interceptors must be:

- designed to handle the amount of grease expected,
- installed properly, and
- maintained frequently.