

Regular grease control device (GCD) maintenance and cleanings are necessary to help prevent fats, oils, and grease (FOG) from entering the sanitary sewer system. Please review this document to ensure your food service establishment is staying in compliance with the city's FOG ordinance.

**My business has been closed and will be reopening soon**

- Continue keeping logs
- Fully clean your grease control device before reopening
- Once your business reopens, indicate the date of reopening on your cleaning log

**My business has been closed and has reopened with a reduced volume of meals sold**

- Continue to clean your grease control device based on your normal cleaning schedule
- Continue keeping logs
- Indicate the date range of your business' closure on your grease cleaning logs
- Indicate the date of reopening on your cleaning log

**My business has remained open with an increased volume of meals sold**

- Continue to clean your grease control device based on your normal cleaning schedule, adjust as needed to prevent exceeding 25% rule
- Continue keeping logs
- **Send changes in cleaning frequency to: [utfog@norfolk.gov](mailto:utfog@norfolk.gov) (757-620-2688)**

**My business has remained open with a reduced volume of meals sold or with no reduction in volume of meals sold**

- Continue to clean your grease control device based on your normal cleaning schedule
- Continue keeping logs



**KEEP YOUR DRAINS  
 FAT FREE!**



Nasty sight? This is what grease down the drain does to pipes.

**For more info., visit [www.norfolk.gov/FOG](http://www.norfolk.gov/FOG)**

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**24-HR Emergencies Dial 757-823-1000**