

Fats, Oils & Grease (FOG) Management Program Updates



April 16, 2021



Sources of FOG...

Fatty Foods

Food Scraps

Dinnerware

Deep Fryers

Cooking Oils

Batters & Icing

Kitchen Utensils

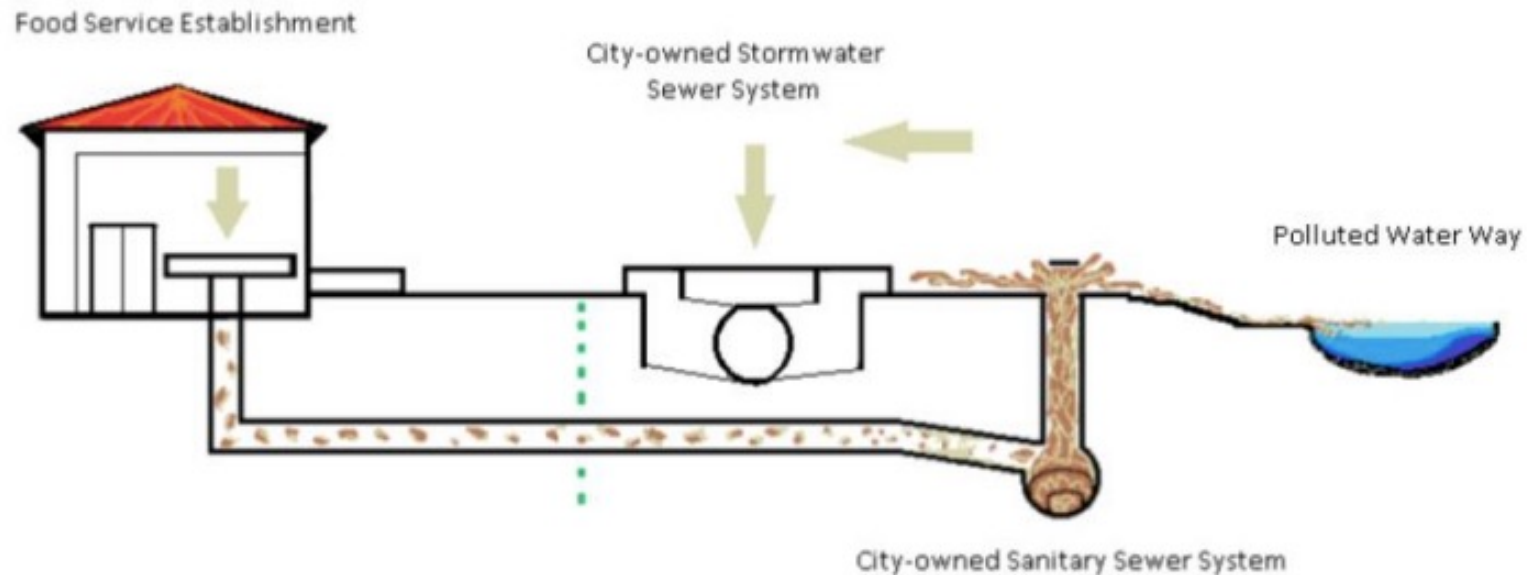
Flours & Starches

Dairy, Ice Cream, Frozen Yogurt



Sanitary Sewer Overflows (SSOs)

- Sanitary Sewer Overflows are violations of state and federal law and are associated with civil penalties.
- SSOs pose a threat to the environment and public health.







Hampton Roads Regional Technical Standards for GCDs

Regional Technical Standards for GCDs

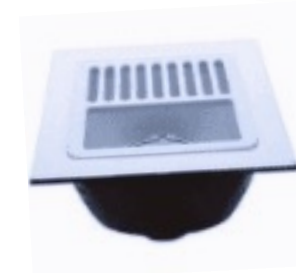
ROUTING OF ALL DRAINAGE FIXTURES THROUGH A GCD



Previous standards...



Update...



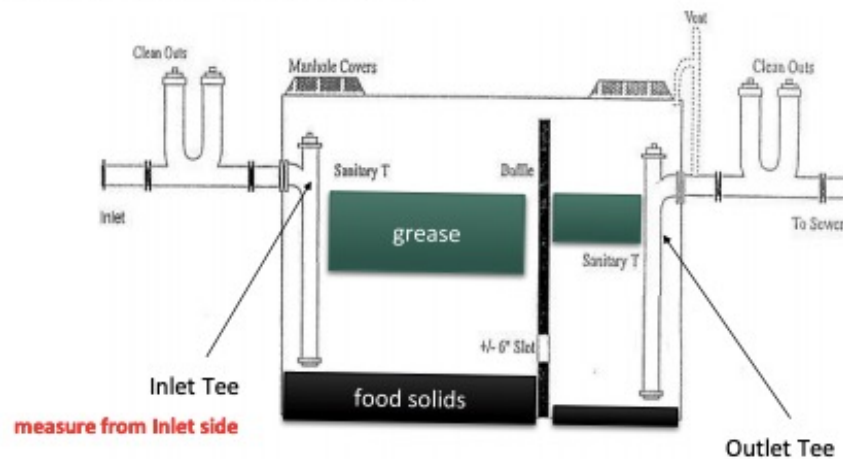
Regional Technical Standards for GCDs



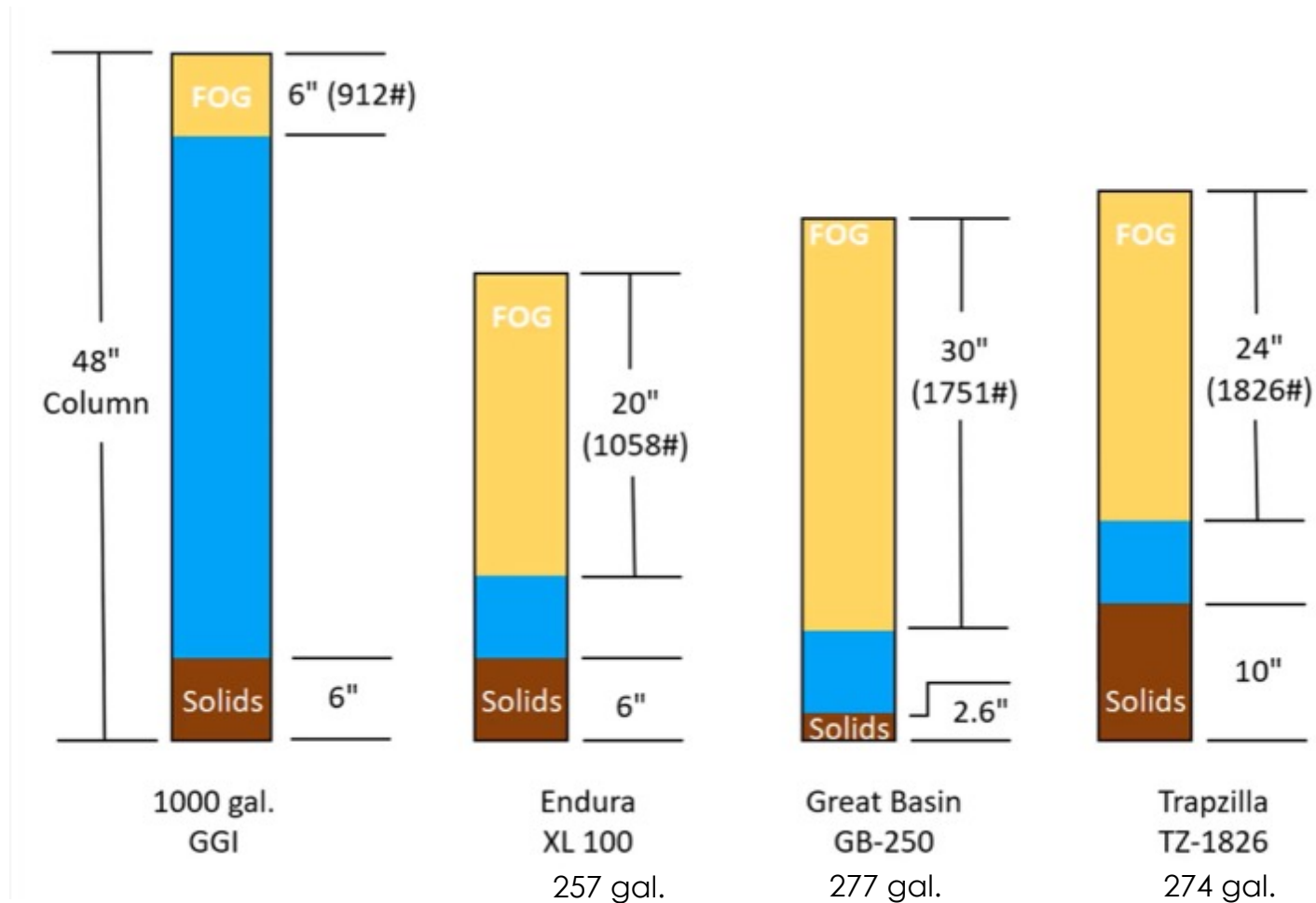
- **TWO-STEP SIZING METHOD**
- **ENCOURAGE HIGH-EFFICIENCY UNITS**
- **DISCOURAGE INSTALLATION OF GRAVITY GREASE INTERCEPTORS (GGIs)**
- **APPENDICES ALLOW REGIONALLY-CONSISTENT SUBMITTAL PROCESS & DOCUMENTATION**



Generic Sample Gravity Grease Interceptor



Regional Technical Standards for GCDs



Maintenance Cost Comparison Chart

Manufacturer	Model	Flow Rate (GPM)	Grease Capacity Pounds	Pumpout Frequency Days	Annual Maintenance Cost
Jay R Smith	8075	75	150	14	\$ 3,780.00
Josam	60109	75	150	14	\$ 3,780.00
Wade	NA				
Watts	NA				
Zurn	1170-900	75	150	14	\$ 3,780.00
Endura	XL-75	75	559	53	\$ 1,014.31
Schier	GB-3	75	175	17	\$ 3,240.00
Schier	GB-75	75	653	62	\$ 868.30
Trapzilla	TZ600	75	636	61	\$ 891.51

Provided by Interceptor Whisperer's Grease Interceptor Training Course



Hampton Roads Model FOG Ordinance

Hampton Roads Model FOG Ordinance

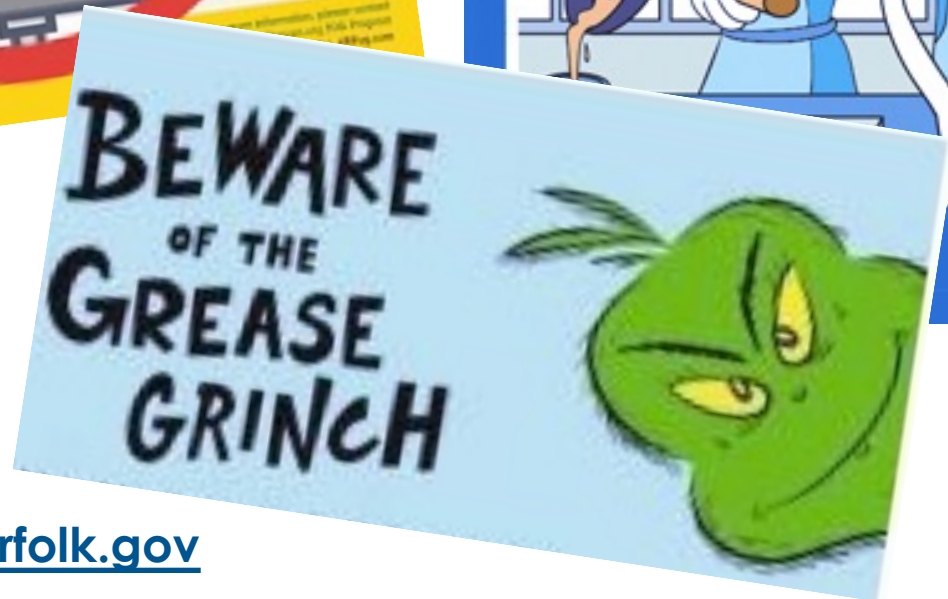
Hampton Roads Regional Technical Standards for Grease Control Devices

An element of the Special Order of Consent is the use of the Management, Operations, and Maintenance (MOM) program to reduce Sanitary Sewer Overflows (SSOs). Within the MOM program is the Fats Oils and Grease (FOG) component. FOG has been shown to be a significant source of SSO occurrence. The reduction of FOG in a sanitary sewer system has typically resulted in a corresponding reduction of sewer blockages and SSOs.

The reduction of FOG in a system can be accomplished by the use of Best Management Practices (BMPs) in commercial kitchens and by the use of grease control devices (GCDs) in Food Service Establishments (FSEs). GCDs have been required in FSEs by plumbing codes since the 1940s, however, there has not been a satisfactory method for determining the size of the grease control device. Similarly, the cleaning frequency of the device has not been established other than by rules of thumb such as the commonly used 25% rule, i.e., when the total liquid depth of grease and solids within the tank, floating and settled, reaches 25% of the total tank becoming a candidate for more frequent cleaning than a larger tank in the same situation. Given the lack of guidance on tank sizing, the purpose of this document is to establish a methodology that when used produces a reasonably-sized tank, consistent with other methods, and one that can produce duplicable results throughout the region.

- Updated Terminology
- Registration Process
- GCD Requirements
- GCD Maintenance
- Hauler Requirements





Questions



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