

As a grease hauler in the Hampton Roads Sanitation District (HRSD) service area, you provide a vital service to the public and to your customers. The routine maintenance of grease control devices (GCDs) protects our wastewater infrastructure and helps to prevent sanitary sewer overflows (SSOs). When untreated wastewater spills into the environment, hazardous pollution enters our local waterways.

We'd like to thank you for the service you provide to food service establishments (FSEs) in the region and ask for your support of local programs in place to keep our sanitary sewer systems flowing properly. The HRSD FOG BMP found at hrsd.com/fog-bmp is issued to FSEs that connect directly to infrastructure owned and/or operated by HRSD, or for any other FSE deemed necessary by HRSD. Currently the BMP is issued to FSEs located in King William County, Middlesex County, Matthews County, Urbanna, West Point, and Surry.

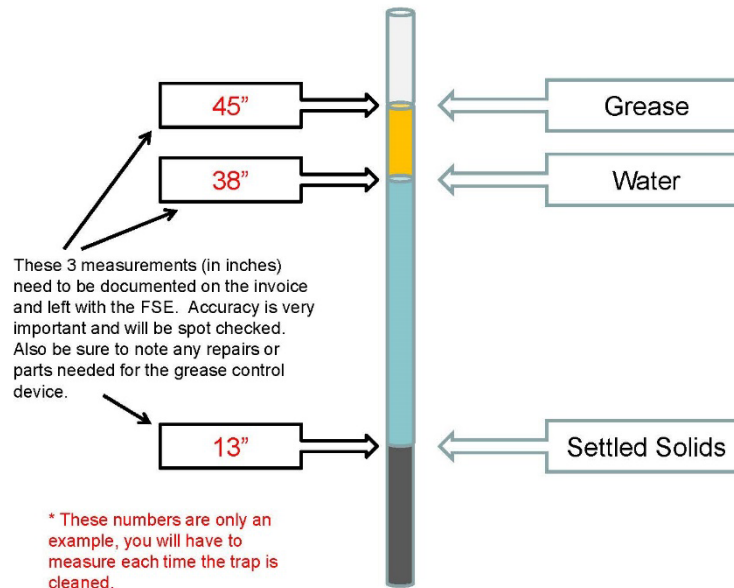
For those FSEs to remain in compliance with the requirements of the BMP, they must utilize the services of a certified grease hauler and provide maintenance logs of the GCD. Outlined below are BMP requirements associated with the grease hauler.

A certified grease hauler has been certified through the Hampton Roads FOG Program (HR FOG). Each driver within the company must hold their own HR FOG Hauler Certification through the hrfog.com website. HR FOG Hauler Certifications are free and valid for three years from the date the test is passed.

FSEs must maintain records on site for three (3) years and records must include the following:

1. The date(s) of cleaning and maintenance.
2. The name and business address of the company providing service.
3. The name of the technician(s) and associated HR FOG Program ID number.
4. The condition of the GCD.
5. The volume of waste removed during cleaning.
6. A core measurement, using a core sampler, to include the total liquid volume, settled solids and grease layer. See example on page 2.

Example Core Sampler Measurement:



Decanting: discharging of removed wastewater back into the GCD, for the purpose of reducing the volume to be hauled or for recharging the GCD is prohibited.

If issues are identified, the HR FOG Program offers a variety of free resources that can be passed along to customers to ensure FSE staff are following proper kitchen best management practices. If you suspect a problem, please contact HRSD for free educational materials or for further assistance.

Thank you again for your support in this initiative and for helping to keep GCDs at our local FSEs properly serviced and maintained.

Should you have any questions, please feel free to contact Amanda Albright (757) 460-7024 or aalbright@hrsd.com.

Sincerely,

Amanda Albright
Pretreatment & Pollution Prevention Supervising Specialist