



***SANITARY SEWER
POLLUTION PREVENTION TIPS
FOR RESTAURANTS***

September 2021

It has been determined that food wastes, oil and grease can all lead to problems in the sanitary sewer system. In order to reduce this contamination, the following are pollution prevention tips that can be instituted by food service facilities.

Dumpster and Loading Dock Areas

- All solid and liquid wastes must be stored and transferred in watertight, covered containers.
- Keep litter from accumulating around loading docks by providing trash receptacles and encouraging employees to use them.
- Bag and seal food waste before putting it in the dumpster. Do not place uncontained liquids, leaking containers or garbage bags into a dumpster.
- Keep dumpster lids closed to keep out rainwater and to prevent trash from spilling out.
- If the dumpster regularly overflows, get a bigger one or arrange for more frequent collection.
- Don't hose out dumpsters. Apply absorbent over any fluids spilled in dumpster. Absorbent will usually be knocked out when the dumpster is emptied.
- Have a dumpster leasing company repair or replace leaky dumpsters and compactors, and have them clean out dirty dumpsters.
- Have spill cleanup materials handy near the dumpster and loading dock areas.
- Post employee reminder signs such as "Keep lid closed" near tallow bins and dumpsters.
- Consider enclosing the dumpster in a roofed and bermed area to prevent exposure to rainwater and drainage to the sanitary sewer. Contact the local wastewater treatment plant or the county environmental health department for guidance.
- Keep dumpsters or their enclosures locked to prevent illegal dumping.

Equipment and Outdoor Cleaning

- Clean floor mats, filters and garbage cans in a mop sink. Do not wash them in a parking lot, alley, sidewalk or street. Oil and water separators should be used for floor drains or outside areas connected to the sanitary sewer.
- When remodeling, consider installing anti-slip floors.
- Pour wash water into a janitorial or mop sink. Don't pour it out onto a parking lot, alley, sidewalk or street.

Spill Cleanup

- Prepare a spill cleanup plan that includes:
 - Procedures for different types of spills
 - Schedules for initial and annual training of employees
 - Cleanup kits in well-marked, accessible areas
 - Designation of key employee who monitors cleanup
 - Posting the plan in the work area
- First, stop the spill at its source
- Keep the spill from entering the street, gutter or drain
- Use dry methods for cleanup (sweeping, cat litter, etc.). Don't hose down spills.
- If wet cleaning (including high-temperature or high-pressure washing) is required, dry clean first and then mop (or if it is absolutely necessary, wash) and collect the water. Depending on the type of spill the water can be discharged to drain. However, all applicable standards prior to discharge.
- If a final rinse is necessary for health reasons, collect the rinsewater and dispose to the sink or indoor drain leading to the inside or outside grease trap.
- Do not use bleach or disinfectants if there is a possibility that rinsewater could flow to a street, gutter or storm drain.

Recycling and Disposal

- Separate wastes. Keep your recyclable wastes in separate containers according to the type of material. They are easier to recycle if separated.
- Recycle the following materials:
 - Food waste (non-greasy, non-animal food waste can be composted). Donate leftover, edible food whenever possible to local food banks.
 - Paper and cardboard
 - Container glass, aluminum and tin
 - Pallets and drums
- Dispose of toxic waste properly. Toxic waste includes used cleaners and rags (soaked with solvents or floor cleaners).

Grease handling and Disposal

- Never pour oil, grease or large quantities of oily liquids such as sauces or salad dressings or waste grease down a sink, floor drain or storm drain or into a dumpster.
- Install screens and solid traps in sink and floor drains to catch larger solids. Clean these screens and traps frequently.
- Don't try to "dissolve" grease by adding hot water or emulsifying chemicals. It will only move the grease further down the building's sewer line and make it harder to remove later.
- Recycle grease and oil. Don't pour it into sinks or floor drains or onto a parking lot or street.
- Use tallow bins or sealed containers with tamper-proof lids. Keep the exterior of the container clean. Check for leaks. Ask the recycler for a leak-free tallow bin and replace any leaky grease containers. If grease is stored outside, keep it under a roof.
- Do not contaminate the recyclable oils and grease in the tallow bin with the waste grease from the grease trap or grease interceptor.
- Inspect and clean all waste grease removal devices (grease trap or grease interceptor) often enough to keep them functioning properly and efficiently.
- For disposal of waste grease from the grease trap or grease interceptor, see "Grease Traps" or "Septic Tanks" in the phone book.