



Stormwater Pollution Prevention for Restaurants



Restaurants have a high potential for introducing pollutants into the storm drainage system, so it is important to ensure that management, staff and owners are properly trained in the Best Management Practices for the food industry.

Your restaurant uses grease, oil, food wastes and cleaning agents that can contribute to stormwater pollution. Many stormdrains are not connected to the City's sanitary sewer system. As a result, stormwater is untreated before being discharged into a stream or ditch. Here are the Best Management Practices to follow to reduce the chances of a citation:

- Store grease, oils and raw materials in appropriately labeled closed containers. Empty these containers before they get full so they don't overflow.
- Never dispose of waste liquids in a stormdrain. Pour wash water down the sink drain and pour liquid oils into a special container and take them to be recycled.
- Make sure all outdoor storage containers have lids that adequately close. Do not put liquids in these containers or hose them out.
- Keep dumpster drains plugged.
- When spills happen in loading and trash areas, use cat litter, mops or sawdust to wipe up the spill, and dispose of it as a solid immediately.
- Use environmentally friendly products that are free of ammonia phosphate, dyes or perfumes, and those that are nontoxic, biodegradable or recycled.
- Clean equipment, floor mats, filters and garbage cans in a mop sink, wash rack or floor drain connection to the sewer through a grease trap. Don't wash them or pour wash water in a parking lot, alley, sidewalk or street.
- Sweep outside areas and put the debris in the garbage, instead of sweeping or hosing it into the parking lot or street.
- Never dump anything down a storm drain.

With your help, we can keep our streams and rivers free of pollution, and your promise of high-quality customer service will extend well beyond the dining room.

