

Keep Restaurant Waste Where It Belongs

A Manager's Checklist for Reducing Stormwater Pollution

Make sure all employees and contractors understand good housekeeping practices.

- Provide training to new and current employees.
- Teach proper grease and waste disposal.
- Post the pick-up schedules for recycling, garbage and grease/oil.
- Show employees the location of the mop sink.
- Demonstrate correct spill cleanup.
- Watch for violations.
- Tell contractors not to wash materials down the storm drains.



Provide the necessary equipment to properly dispose of oil/grease and waste and to perform spill cleanup.

- Make sure that employees can access and use the mop sink.
- Provide lids for containers used to carry cooking grease or oil.
- Show employees where to find the spill kit.



Designate an employee to check on proper oil/grease and waste disposal every day.

- Keep the grounds around the restaurant clean to stop oil, grease and trash from getting into storm drains.
- Call the service company if an oil container is full or if there is not a cover for the container.
- Contact leasing/hauling company immediately about repairs for dumpsters or other collection containers.

Always include pollution prevention in your staff training.

- Keep a training log for employees.
- Schedule repeat training sessions each year or immediately after a violation.
- Use posters and videos to introduce employees to their role in stormwater pollution prevention from http://www.ie.unc.edu/erp/commercial_stormwater.cfm
- For additional training assistance, contact local stormwater management staff.

