



## CLEAN WATER TIPS FOR RESTAURANTS & THE FOOD INDUSTRY

Did you know anything washed down a storm drain flows directly into the nearest river, lake, or stream - untreated? Restaurants can help to ensure that cleaning chemicals, cooking oil, grease, trash, and food waste are disposed of properly and do not end up in our waterways. Best practices for restaurants include:

- Ensure that all sink and floor drains connect to the sanitary sewer system (which goes to the wastewater treatment plant) and not the stormwater system (which goes down a storm drain and into the nearest water body).
- Always empty washwater and mop buckets into the mop sink. Clean floor mats, range hoods, exhaust filters, garbage cans, carts, and trays in a mop sink or floor area which connect to the sanitary sewer.
- Maintain and service sewer laterals and grease traps on a routine basis to prevent sewer overflows into the storm drain system.
- Recycle grease and oil. Regularly request pick-up service to prevent overfilling.
- Check dumpsters for leaks and repair or replace as needed; and keep the lids closed! Do not rinse out dumpsters. Ensure that your dumpster drain plug is securely in place.
- Regularly pick up trash in the parking lot and outdoor areas. Sweep up spills instead of hosing down areas, and do not power-wash.
- Remember, only RAIN down a storm drain!

**Mystic River**  
WATERSHED ASSOCIATION

