

Rainwater that travels across sidewalks, parking lots, alleys and other impervious surfaces can flow directly into storm drains. The polluted runoff eventually empties into our local streams and lakes. Greensboro restaurants are recognized as important community partners; however, some daily practices can produce pollution that significantly impacts aquatic life and water quality.

Food-handling facilities such as restaurants, institutional cafeterias, grocery stores, cafes, hospitals, nursing homes, and schools produce by-products that can be harmful if they enter the storm drainage system. Here are some common sources of pollutants from these facilities:

- Leaking dumpsters and grease containers
- Improper cleaning and disposal practices
- Incorrect wastewater discharge
- Food scraps, grease and used cooking oil not disposed of properly
- Litter from outdoor areas

To address this issue, the City of Greensboro Stormwater Division created educational materials for restaurant managers and employees to prevent stormwater pollution. The material should be placed in an area accessible to all employees.

Restaurants are required to prevent pollutants from entering the storm drain for compliance with the City of Greensboro Code of Ordinances (Chapter 30, Article 12, Section 7.3). Noncompliance can result in penalties and cleanup expenses.

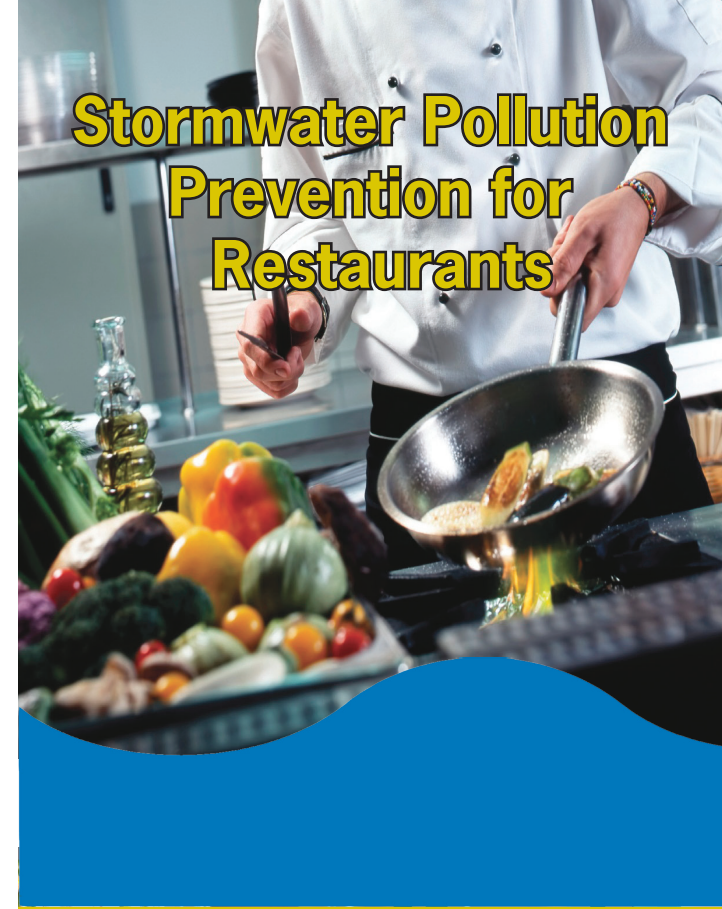
Make sure your employees and the service providers you hire know the importance of protecting water quality.

BE PREPARED! **Make your own spill kit today.**

Supplies needed:

- Covered and labeled trash can or cart to hold spill kit contents
- Heavy duty plastic gloves (different sizes that are clearly marked)
- Large sponge
- Squeegee (optional)
- Kitty litter or absorbent granules
- Dustpan
- Broom
- Roll of paper towels
- Cloth towels (optional)
- Roll of garbage bags
- Spill containment barriers (berms, booms, sandbags, etc.)
- Absorbent pads

**For more information, please call the
City Contact Center at
336-373-CITY (2489)
or visit
www.greensboro-nc.gov/stormwater.**



Restaurant Solutions for Pollution Prevention



Cooking Oil and Grease

- Never pour oil or grease down a sink, floor drain, or storm drain.
- Routinely clean outside oil and grease containers. Always make sure containers are closed tightly.
- Schedule regular pick-ups with a local grease hauling service for outside containers and traps.

Outdoor Areas

- Cover products and stockpiled materials or store inside.
- Properly dispose of unwanted toxic materials like cleaners, solvents, and detergents.
- Use dry cleanup method. If you must wash down a dumpster, loading dock, or other outdoor surfaces block the flow of water to the storm drain by using a berm or a drain cover. Then collect and dispose of wastewater in a mop/utility sink or sanitary sewer.
- Move dumpster and recycling bins away from the storm drains or waterways.
- Routinely check dumpsters for leaks and always keep lids closed. Contact dumpster company for repairs or replacement.

Proper Cleaning

- Collect and dispose of wastewater in the mop/utility sink or sanitary sewer. Never throw mop water outside.
- Clean equipment such as floor mats, racks, and garbage cans in an appropriate indoor area such as a utility/mop sink.
- Sweep parking lot and other paved areas instead of using water.
- Keep waste storage areas, parking lots, and other outside areas free from trash, dirt, litter, and other debris.
- When hiring someone to clean exhaust fans, roofs, hoods, etc., make sure they are aware of proper disposal practices.

Spills and Leaks

- When cleaning minor spills, use rags, cat litter, or any type of absorbent. Sweep up absorbent and place in trash.
- Never hose down any spills.
- Post spill response plans/guides in a common employee area.
- Routinely train employees on proper housekeeping methods, spill clean-up, and stormwater pollution prevention.
- If the spill is toxic, call 911 immediately!

