

# Restaurant Checklist:

## Preventing Stormwater Pollution

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### Storm Drains

- ✓ Do storm drains have markers?
- ✓ Are drains clear of debris, stains, broken parts, etc.?

### Cooking Oil and Grease Containers

- ✓ Are outside grease and oil containers stored properly (away from drains, away from dumpsters, on flat surfaces, etc.)?
- ✓ Are containers placed where all employees can easily access and pour waste into the container?
- ✓ Are the outside of the containers and the grate openings clean?
- ✓ Are the container lids closed?
- ✓ Are containers for transporting waste to the outside containers appropriate (appropriately sized, have lids, handles are secure, etc.)?

### Mop Sinks and Other Wash Areas

- ✓ Is the mop sink free of clutter?
- ✓ Is the mop sink accessible to all employees?
- ✓ Are mats washed in the mop sink or in such a way that the wastewater is disposed of properly?

### Dumpster and Recycling Bins

- ✓ Are dumpsters and recycling bins located away from drains?
- ✓ Are bins leaking or unplugged?
- ✓ Are the lids closed on the bins?

### Other Outside Areas

- ✓ Are outside areas kept free of litter and debris?
- ✓ Is there improper storage in outside areas?
- ✓ Do loading docks with drains have practices in place to prevent improper disposals?

### Misc.

- ✓ Are contractors who clean exhaust fans, hoods, and roofs made aware that all wastewater must be contained and disposed of into a sanitary sewer drain with a grease trap?
- ✓ Is there a spill kit for grease and oil spills, and are employees trained on how to use it?
- ✓ Are employees trained on proper housekeeping methods, spill clean-up, and stormwater pollution prevention?