

Restaurant and Industry Waste Management

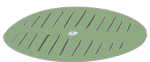
Steps to Maintain Dumpsters



Industrial dumpsters must be leak proof and not leave residue when being shipped off-site



Keep dumpster lid closed as not to invite animals and not allow rain water in the dumpster



Place dumpsters on concrete or other cleanable surface, away from storm drains.



Use a broom to clean around the dumpster and keep it consistently clean



Train employees to consistently keep the area clean



Remove accumulated oils, chemicals and rainwater at the bottom of dumpsters

Restaurant-Specific Practices

NEVER pour oil or grease directly into the dumpster. Carefully place/pour oil into grease receptacle.



Install a grease trap or interceptor per local ordinance



GOOD EXAMPLE

- Closed lid
- Clean surrounding area
- On concrete
- No hole and the lid is intact



SOURCE: INAFSM

REMINDER:

You can not dispose of grease and oil down sanitary sewers per state plumbing regulations.



Facilities with specific industrial activities, which are exposed to stormwater, may be required to obtain certain permits