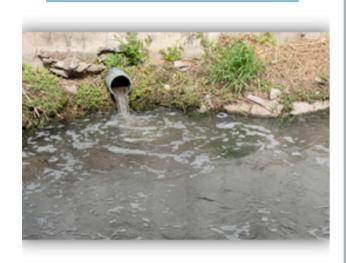
How Do Restaurants Effect Stormwater?

As a restaurant owner, or chef, how can you alleviate pollutants entering the storm system and eventually, our streams?



Restaurants can help to protect water quality by properly disposing of hazardous material, managing spills effectively, and performing proper pipe maintenance to reduce clogs in sanitary drains!

Want to learn more about how you can do your part in pollution prevention?

Check out the Londonderry
Township web page for more
information!

If you have any specific questions or concerns, please contact Londonderry Township's MS4 Environmental Department

Phone: (717) 908-6738 mdykman@londonderrypa.org

LONDONDERRY TOWNSHIP

Restaurant's Guide to:

Stormwater Pollution & Prevention



Best Fat Management Oil Practices Grease

Pouring oil down sinks, storm drains or floor drains can lead to the clogging of pipes, possible back flows, odor issues and downstream pollution.

- Wipe and scrape out pans before washing to reduce excess oils from entering the system.
- Contract oil collection companies to recycle large volumes of oil.
- Inspect oil collection containers for leaks and to ensure they are properly sealed.

Dumpsters and Trash

- Inspect dumpsters to make sure there are no leaks and KEEP THE LIDS ON!
- Do not hose out dumpsters.
- Avoid putting hazardous waste in dumpster, which could potentially spill out when collected.
- Sweep around the dumpsters frequently.
- Place berms or sandbags around dumpster, in case of spills.

Leaky and overfilled dumpsters.



When using a Power Washer...

SPILL KIT

Spills and leaks happen - often unintentionally. Therefore, it is best to have a spill kit stored away in an easily accessible location.

You can buy one online or you can make your own kit. Spill kits are typically stored in a large trash can, and should include:

- Plastic gloves
- Medium to large sponges
- Absorbent granules or kitty litter
- Broom and a dustpan
- Cloth/paper towels
- Sandbags/spill socks
 - Heavy duty garbage bags

Sandbags are great for diverting spills.



USING A SPILLKIT

- 1. Find the source of the spill and stop it.
- 2. Block the spill from entering storm or floor drains by using containment barriers (such as sandbags).
- 3. Place absorbent granules on the spill and allow time for absorption.
- 4. Sweep up granules afterwards and throw into the trash.
- 5. If there are any remaining liquids/oils left, clean the area with a rag or mop
 - Don't power wash spills.
 - Don't use hazardous cleaning chemicals.
 - Block off storm drains with sand bags or spill socks.

WHAT CLOGS THE DRAIN?

Some products are more prone to causing clogs in sink drains. Be sure to dispose of leftovers into trashcans before washing down the drain!

- · Cooking oils
- Mayonnaise
- Meats
- Salad Dressings
- Sauces
- Cheese
- Gravies
- Yogurt

KEEP IT CLEAN

- Dispose of wastewater into the sanitary drains or sinks.
- Clean food carts, trash cans, floor mats, etc. into sinks or floor drains.
- Follow proper protocol when using hazardous chemicals or material.
- Reduce the use of garbage disposals as food scraps may contain grease leading to possible clogs.
- Outdoor areas should be well swept of trash, cigarette butts, food, etc.
- Use water-based cleaning products, when possible.
- If a spill occurs, block off storm drains with sandbags or spill socks.