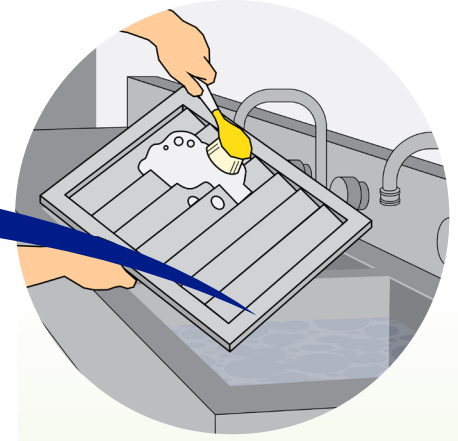


# RESTAURANTS

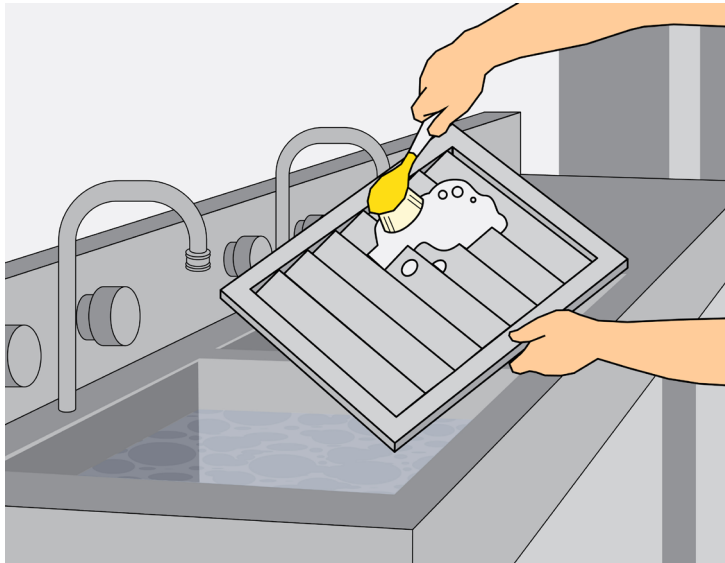
## Washing Commercial Exhaust Hood Filters

Commercial exhaust hood filters accumulate significant deposits of grease if not cleaned regularly. Prevent impacts to stormwater by cleaning these items according to the practices outlined below.



### WASHING COMMERCIAL EXHAUST HOOD FILTERS

- Dry-wipe and scrape grease off exhaust hood filter surfaces before washing.
- Soak and wash exhaust hood filters by hand in a kitchen sink or use a commercial dishwasher.



- Dispose of wash water from cleaning and degreasing in a sink connected to the sanitary sewer. Do not wash outside where wash water can reach the street or storm drain system.
- Alternatively, hood filters can be professionally cleaned using a contractor service that adheres to stormwater Best Management Practices.

***Storm drain water flows untreated into our streams and ocean.***

***Wash water is prohibited from entering the street and storm drains.***

R.O.H. 43-11.23

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**CITY FINES FOR UNAUTHORIZED DISCHARGES CAN BE UP TO \$25,000 PER VIOLATION, PER DAY.**

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