

# RESTAURANTS



## Be an Everyday Clean Water Hero!

Be **AWARE**, take **ACTION**, report **ACTIVITIES** that adversely affect streams, drainage channels and the ocean.

### BE AWARE:

Restaurants can be a major source of pollutants to storm water. Common pollutants include leaking trash bins and wash water from cleaning dumpsters, parking lots, and oil and grease spills. Storm water runoff can pick up these pollutants and wash them into the City's storm drainage system, which flows directly into our streams and coastal waters. Additionally, fats, oil, and grease (FOG) waste not properly managed can clog the sewer pipe, causing a sewer spill.

### TAKE ACTION:

- Keep dumpsters closed or under cover to avoid exposing dumpsters to rainfall.
- Do not dump liquids in the trash unless an absorbent material is used to soak up the liquid.
- Use dry methods to clean dumpsters, dumpster storage areas, and oil and grease spills. Do not wash pollutants into a storm drain or onto the street.
- If washing is necessary after using dry methods like sweeping to clean an area, contain and collect wash water and dispose of it into the sanitary sewer.
- Clean floor mats and other items in a mop sink or floor drain; do not wash them in a parking lot, alley, sidewalk, or in the street where the wash water could enter the storm drain.
- Scrape grease and food scraps into a trash receptacle for disposal.
- Do not pour oil or grease into the storm drain, sinks, or toilets. For oil recycling companies, see Resource Library at [www.opala.org](http://www.opala.org).
- Connect all kitchen fixtures into a grease interceptor if your business discharges fats, oil, and grease (FOG). For more information, see [www1.honolulu.gov/env/wwm/envquality/pretreatment\\_requirements.htm](http://www1.honolulu.gov/env/wwm/envquality/pretreatment_requirements.htm).

### REPORT ACTIVITIES:

City's Environmental Concern Line at **768-3300** or visit [www.cleanwaterhonolulu.com](http://www.cleanwaterhonolulu.com)

