



## Grease Management

### IN INDUSTRIAL & COMMERCIAL DISTRICTS

Restaurants produce grease and other wastes as a by-product of normal food preparation. If grease is dumped or washed into sewers or storm drains, it can cause sanitary sewer overflows or stormwater runoff pollution.

Restaurants can implement simple and low-cost pollution prevention practices to prevent grease discharges. Restaurants can also train workers to properly dispose of used wastes and to maintain dumpsters.

### Pollution prevention opportunities include:

- Use appropriate grease containers and licensed haulers.
- Clean up spills promptly.
- Have container picked up at appropriate intervals before overtopping occurs.
- Install secondary containment around containers.



Drainage from around the grease storage tank flows to storm sewer.



Evidence of waste moving towards the storm sewer.