

Practices in the kitchen...

- Dry wipe: pots, pans, dishware and work areas to remove all visible grease before washing. Dispose off the waste in trash.
- Use drain screens to capture food waste and dispose off properly into the trash.
- Post "No Grease" signs near all sinks or drains.
- Recycle oil and grease. Do not pour into sinks, floor drains, or into gutters.



Prevent Releases to the Storm Drain

Restaurants should pre-plan to have the right equipment, enough material and personnel to handle a spill or discharge.

It is important that the staff is trained in appropriate manner to handle the spills.

Spills should be contained immediately through known and safe procedures.

To report an illicit discharge please call

(601) 857-8732

Storm Drains are for Rainwater!

Not Wastewater!!



For more information about Hinds County Storm Water Management Program and additional brochures, contact:

Hinds County Department Public Works

900 East Main Street

Raymond, MS-39154

www.epa.gov/npdes/stormwater
www.co.hinds.ms.us/swmp

Storm Water Pollution Control

Practices for

Food and Restaurant Industry



Hinds County Storm Water Management Program

Storm Water Pollution...

Storm water runoff occurs when precipitation from rain flows over the ground. This runoff picks up chemicals, debris, dirt and other pollutants and flows into storm drains. The water from the storm drains is directly discharged to surface waters without any treatment, resulting in the pollution of water we use for swimming, fishing and as source of drinking water.



Problems...

The by-products of the food and restaurant industry can contaminate the natural waters if they enter the storm drain system.

Restaurants can cause stormwater pollution by (1) dumping of waste in leaky dumpsters, (2) washing outdoor spills into the storm drain system or (3) draining the wash water of equipment cleanup into storm drain.

Oil and grease that enters natural waters through storm drains can clog fish gills and block oxygen from entering the water.

What Can You Do??

This brochure will explain the regulatory issues that should be followed when conducting cleaning activities at your food and/or restaurant establishment to prevent stormwater pollution.

General Cleaning Operations...

Follow these guidelines when cleaning your facility to prevent washwater and contaminants from entering the storm drains where it flows untreated to the ocean.

- Clean floormats, filters and garbage cans in a mop sink, area with a floor drain connected to sanitary sewer or in an area which is isolated from stormwater and will contain the washwater.
- Wash greasy equipment such as vents in designated areas. Ensure that these designated areas are not connected to storm drains.
- Pour all washwater into a mop sink.
- Keep the dumpster areas clean and lids closed. Do not drain the dumpster area washwater into a storm drain.

- Use suitable dry methods to clean any fluid spills and dispose of appropriately.



Minimizing Waste...

- Use non-toxic products for cleaning
- Use water-based products
- Use recycled containers
- Recycle waste whenever possible. Never dump oil and grease down the drain
- Keep recyclable wastes in separate containers. Some of the recyclable products are:
 - Food waste
 - Paper and cardboard
 - Glass, aluminum and tin containers
 - Oil and grease