

TIPS FOR RESTAURANT OWNERS



Good housekeeping practices should always be on the menu at Lancaster County's restaurants. Implementing safe, environmental practices and procedures in your restaurant is simple and easy. It's also the law.

Here are a few tips to adopt in your business to keep our waterways healthy and free of pollutants.

- Keep your dumpster area clean and your dumpster's lid closed. Never fill it with liquid waste or hose it out.
- Clean floor mats, filters and garbage cans in a mop sink, wash rack or floor drain connected to the sewer through a grease trap. Never wash them in a parking lot, alley, sidewalk or street.
- Use dry methods for spill clean up (kitty litter etc.) Never hose down spills.
- Recycle grease and oil. Do not pour it in sinks, floor drains or onto parking lots or streets. Always keep grease bins covered and contained.
- Pour wash water into a janitorial or mop sink. Do not pour it out onto a parking lot, sidewalk, street or into a storm drain.