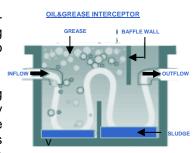
#3 - Oil & Grease Waste

Recycle oil and grease, do not drain into sinks, indoor or outdoor floor drains. Use absorbents (kitty litter or paper towels) to pick up spills before mopping. "Dry wipe" pots, pans and kitchen utensils before washing dishes to reduce load on **oil/grease interceptors**.

OIL/GREASE INTERCEPTOR

An oil/grease interceptor is a holding tank designed to separate grease from wastewater before discharging into the sanitary sewer system. The interceptor is plumbed to kitchen



sinks, fixtures and floor drains. The tank slows down the greasy wastewater allowing grease to cool, solidify and rise to the surface of the tank. Food scraps settle at the bottom of the tank as sludge. Larger grease <u>interceptors</u> are placed outdoors, below ground. Grease <u>traps</u> are smaller and are located under kitchen sinks or below the floor. Both need to be maintained regularly.

#4-Dumpsters

- •Don't over fill the dumpster. Use the correct size dumpster for your establishment. Overflowing dumpsters indicate that you need a larger size or more frequent collection. If dumpster is full, call your solid waste hauler.
- •Close dumpster lids to keep rain out and trash in.
- •Don't wash out dumpsters or dumpster area. Use dry cleaning methods and sweeping.
- Dumpsters are not watertight. Never dispose of liquids in the dumpster. Use bags and seal food waste before placing into dumpster.

CONTACT INFORMATION

Report improper discharges into the storm sewer to:

Adams County Stormwater Hotline

(720) 523-6400

swq@adcogov.org



Report emergencies to 911 immediately

- Dumping into storm drains
- •Illegal connections into ditches or ponds
- Pollutants leaking from dumpsters
- Trash or yard waste along waterways
- Sanitary overflows

ADAMS COUNTY



STORMWATER

4430 S Adams County Pkwy Brighton, CO 80601 Ph: 720.523.6400 www.adcogov.org



FOOD RELATED BUSINESSES

& Pollution Prevention



Pollution prevention practices reduce the risk and cost of: property damage, site contamination, spill clean-ups and fines for violations; while increasing public image, process efficiency & savings.

POLLUTION PREVENTION

For Food Businesses

Improper disposal of solid or liquid waste by food establishments may have a direct impact on our creeks and streams. Managers need to understand that interior drains discharge into the sanitary sewer, but outdoor drains discharge directly into the environment. Outdoor cleaning activities may become an illicit discharge. Adams County prohibit illicit discharges into the storm sewer. Good practices will help keep our stormwater clean.

EMPLOYEE TRAINING

Inform employees about: environmental effects of improper waste disposal, building layout, outdoor drainage pattern, potential pollution sources and proper disposal practices. Indicate location of grease barrels, traps or interceptor, including maintenance procedures. Ensure contractors, landscapers, pressure washers, and painters are aware of their responsibility to protect stormwater.

Visit <u>www.colorado.gov</u> for Pollution Prevention (P2) information and grants for businesses.

Stormwater Protection

- Never pour oil or grease into the storm sewer.
- •Cover outdoor grease containers to avoid rain or snow from causing overflows and spills.
- Wipe spills using absorbent materials.
- Never powerwash or hose down spills.
- •Keep sidewalks and parkinglots free from litter.
- •Eliminate illegal cross connections between the sanitary and storm sewer.
- Post signs about spill response procedures.
- Keep spill kits accessible and ready for use.
- •Don't wash garbage bins, hoods or mats outside.
- •Don't discharge waste from mop buckets, equipment cleaning and bins outdoors. Use mop sink.
- Stencil storm drains on your property with a "Dump no Waste" message.
- Limit the application of sand/salt, deicer, fertilizer, and pesticides. Follow instructions on label.
- Maintain private storm drainage structures.

