

## Why cease the grease?

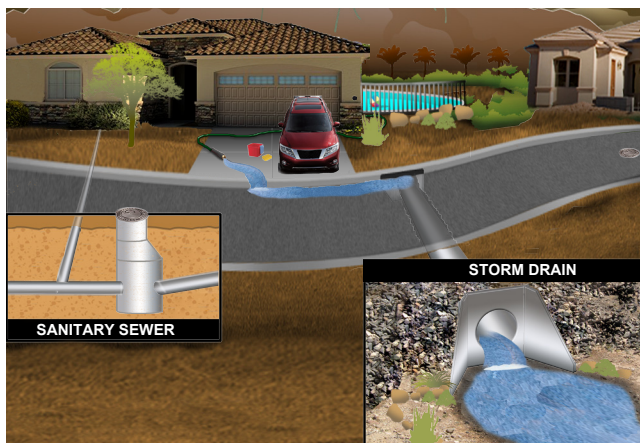
Pouring liquid fat, cooking oil, grease, or solids down the drain becomes a problem after they harden inside your private sewer lines or the City's sewer lines. Either way, the cleanup costs can be extensive and eventually come out of your pocket.

## The right way?

Let grease cool, then scrape it from pots and pans into the proper receptacle prior to washing dishes. Minimize the use of your garbage disposal and dispose of vegetable peels and other solids in the trash.

## What is the difference between the sanitary sewer and storm drains?

- Phoenix has two separate sewer systems, the sanitary sewer and the storm drain.
- The sanitary sewer is underground and carries waste from toilets and sinks to a wastewater treatment plant. The wastewater is then treated before being discharged to the Salt River or reused for energy production, crops and wetlands.
- Storm drains carry untreated storm water runoff to local parks, rivers, and washes.



# PHX WATER SMART



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[@PHXWater](https://twitter.com/PHXWater)

## Contact Us

**Email:** [ask.water@phoenix.gov](mailto:ask.water@phoenix.gov)  
**Stormwater Hotline:** 602-256-3190  
**Commercial Hotline:** 602-495-7412  
**Environmental Services Division:** 602-262-1859

**To report illegal storm drain dumping:**  
[phoenix.gov/stormwater](http://phoenix.gov/stormwater)  
602-256-3190

**For more information on Cease the Grease or F.O.G. recycling programs:**  
[phoenix.gov/esd](http://phoenix.gov/esd)  
602-262-7251

**For water or sewer emergencies:**  
602-262-6251 (8am-5pm)  
602-261-8000 (Evenings and weekends)



**City of Phoenix**

ENVIRONMENTAL SERVICES DIVISION  
STORMWATER MANAGEMENT SECTION

# Restaurant Stormwater Pollution

A Guide to Restaurant Best Management Practices



**City of Phoenix**

# A menu of activities... to keep our water clean

## Watch out for spills

- Use dry methods for spill clean up.
- Sweep up spills or use litter instead of hosing down areas; do not power-wash.
- Use rags or absorbents such as cat litter and then dispose of materials in the garbage, or handle as hazardous waste when appropriate.

## Chemical storage and disposal

- Educate personnel on chemical ingredients, use least hazardous cleaning chemicals.
- Use up all solvents, floor cleaners, detergents and other cleaning chemicals.
- Discard non reusable products, like cleaning rags, by taking products to the proper receptacles for recycling or disposal.

## Outdoor and sidewalk areas

- Sweep up food, cigarette butts, and trash from outdoor dining areas before rinsing or steam cleaning.
- Don't use toxic, chemicals, or detergents when you pressure wash outdoor dining areas, entrances or surrounding sidewalk areas.

## Cease the grease

- Never pour grease into a sink, floor, drain, dumpster, or storm drain.
- Save used cooking grease and oil for recycling in tallow bins or containers.
- Contact a licensed pumping company to haul used grease.



## Cleaning it right

- Pour mop and wash water into the mop sink or down floor drains... NOT into gutters, alleys, parking lots or a storm drain.
- Wash greasy equipment only in designated wash areas which are properly connected to the sanitary sewer system.



## What about the dumpster

- Keep dumpster and loading dock areas clean.
- Control litter by sweeping the area, not hosing.
- Replace leaky dumpsters and keep lids closed to keep out rainwater.



## Fats, Oils, and Grease - F.O.G.

Floor solvents, cleaning agents, food waste, trash, and garbage are all examples of waste generated from restaurants that can lead to storm water pollution and/or sanitary sewer overflows when not disposed of properly. Protect your community and property: cease the grease, properly dispose of waste, and remember...

*Only rain in the storm drain!*



**Clogged pipe**  
Caused by improper grease disposal