

Do's & Don'ts

Please refer to the list below for important information on how to help keep your onsite wastewater treatment system performing as it should.



ATTENTION COMMERCIAL FOOD FACILITIES: The wastewater produced by your facility is treated with an onsite wastewater treatment system. It is important to note that most of these same recommended standards and guidance are also important to follow even for those who are connected to a municipal or city sewer treatment system.



Do

Know the local rules in your area in regards to onsite wastewater treatment.

Know exactly what kind of treatment system you have and the location of your system and its components. Check with your local regulatory authority for this information.

Educate the restaurant staff about your system and the care they need to take as an active user of the system.

Keep manuals on file for all proprietary devices (i.e. pretreatment devices, pumps, soil dispersal products) used in your system and refer to them for special maintenance or operational requirements.

Have your onsite system maintained by a qualified professional on a routine basis. (Visit www.septiclocator.com to find a professional in your area or check with your local regulator.)

Notify your professional operator/maintainer if your facility's management personnel changes.

Scrape dishes/pots/pans; dispose of any food matter in the trash or use for compost material.

Be aware that wastes from the cleaning of the salad bar utensils and containers are a big contributor to the amount of waste your system must treat, so extra care should be taken when cleaning these to get most waste in the trash or composting area.

Don't

Don't turn off the power to any part of your wastewater treatment system.

Don't dispose of excess salad dressings, sauces, grease, soda, alcohol, milk, or juices down the drain.

Don't introduce condensate from ice machines, freezers or refrigeration, or HVAC systems to the onsite system.

Don't thaw meats using running water as excess water can hurt your systems performance. Plan ahead and defrost foods in the refrigerator or thaw as part of the cooking process.

Don't allow non-customer or non-employee use of the restroom facilities unless this type of water use was included in the original design of the system.

Don't put industrial chemicals down the drain. (i.e. drain cleaners, acids)

Don't dispose of waste chemicals or paints down the drain.

Don't use toilet tablets or excessive amounts of toilet bowl cleaners.

Don't use quaternary ammonia sanitizers in your kitchen or bathroom as they can kill both good and bad bacteria at relatively low concentrations. (The active ingredient on the product will likely include the words "ammonium chloride".) Use of oxidative sanitizers like bleach or Iodine is recommended over quaternary ammonia.

NOWRA
National Onsite Wastewater Recycling Association

www.nowra.org
800-966-2942

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Technical Practices & Marketing Communications Committees

Your Local Service Provider Is:



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Do

Use drain strainers on all drains including floor drains.

Make sure your dish washers are calibrated and operating correctly and make sure the detergents and sanitizing method are compatible with your system design. If you are unsure check with your maintenance provider or your local regulatory authority.

Utilize a grease trap or interceptor if your menu contains items that produce grease during cooking or you utilize deep fat fryers.

Maintain your grease trap/interceptor as needed by pumping or physical cleaning.

Monitor plumbing fixtures for leaks, particularly toilets and lavatory sinks, and fix any leaks as soon as possible.

Place signs in the bathrooms notifying patrons not to flush paper towels, wipes, or feminine products down the toilets.

Consider using a laundry service for linens/towels/aprons.

Make sure any water conditioning equipment used (softener, etc.) is compatible with the design of your system and the equipment is well maintained by a professional in the water quality industry. Contact the Water Quality Association for a list of qualified professionals www.wqa.org.

Don't

Don't use degreasers except in spray and wipe applications (disposal of the wipe is in the trash). Degreasers can emulsify grease and push it out of your grease trap/interceptor.

Don't use any additives made for septic tanks/systems or grease traps/interceptors without the approval of your regulatory agency and any proprietary device manufacturer(s) that have a component in your system.

NOWRA RECOMMENDS TO:

- Complete all required system maintenance by a qualified professional in a timely manner.
- Contact a qualified professional in your area to review the system to determine if designed properly to treat the wastewater produced at your facility.
- Find a qualified professional by talking to your local regulatory authority or visit www.septiclocator.com.



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