

ATTENTION COMMERCIAL FOOD FACILITIES!

The wastewater produced by your facility is treated with an onsite wastewater treatment system. It is important to follow many of these same recommended standards and guidance even when a property is connected to a municipal or city sewer treatment system.

DO

- Know what kind of treatment system you have and the location of your system.
- Educate the restaurant management and staff about the necessary care as a user of the system. Keep manuals on file for all proprietary devices installed in your system.
- Have your onsite system maintained by a qualified professional on a routine basis. (Visit www.septiclocator.com to find a NOWRA professional in your area or check with your local regulator.)
- Scrape dishes, pots, and pans to dispose of any food matter in the trash or use for compost material. Make sure dish washer's detergents and sanitizing method are compatible with your system design.
- Utilize a grease trap or interceptor if your menu contains items that produce or are fried in grease during cooking.
- Maintain your grease trap/interceptor as needed by pumping or physical cleaning.
- Monitor all plumbing fixtures for leaks and fix them 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

- Turn off the power to any part of your wastewater treatment system.
- Dispose of excess salad dressings, sauces, grease, soda, alcohol, milk, or juices down the drain.
- Introduce condensate from ice machines, freezers or refrigeration, or HVAC systems to the onsite system.
- Thaw meats using running water as excess water can hurt your system's performance. Defrost foods in the refrigerator or thaw as part of the cooking process.
- Allow non-customer or non-employee use of the restroom facilities unless this use was included in the original design of the system.
- Put industrial chemicals (i.e., acids) or dispose of chemicals or paints.
- Use toilet tablets or excessive amounts of toilet bowl cleaners.
- 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 sanitizers like bleach or Iodine is recommended.
- 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.
- Use any additives made for septic tanks, plumbing lines or grease traps/interceptors.