

# NO GREASE DOWN THE DRAIN!

## KEEP DRAINS FLOWING

**WIPE FOOD AND GREASE OUT OF POTS BEFORE WASHING AND DISCARD WASTE INTO THE TRASH**



**COLLECT AND RECYCLE USED COOKING OIL**

**HAVE GREASE INTERCEPTORS AND TRAPS CLEANED ON A ROUTINE SCHEDULE**



**USE ABSORBENTS TO CLEAN UP GREASY SPILLS BEFORE MOPPING**



**WHEN KITCHEN DRAINS ARE FLOWING, BUSINESS KEEPS FLOWING TOO.**