

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.**