

GOOD CLEANING PRACTICES

Managing **FATS, OIL** and **GREASE**

POST IN CLEANUP/WORK AREA

THE RIGHT WAY



1 Wipe pots, pans, and work areas prior to washing.



2 Dispose of food waste directly into the trash.



3 Collect waste oil and store for recycling.



4 Clean mats inside over a utility sink. Use dry clean up for spills.

THE WRONG WAY



1 Do not pour cooking residue directly into the drain.



2 Avoid using the garbage disposal. Place greasy food in the trash.



3 Do not pour waste oil directly into the drain, parking lot or street.



4 Do not wash floor mats outside where water will run off directly into the storm drain. Do not rinse spills into the street.

For more information call (888) CLEAN LA or visit www.888CleanLA.com

