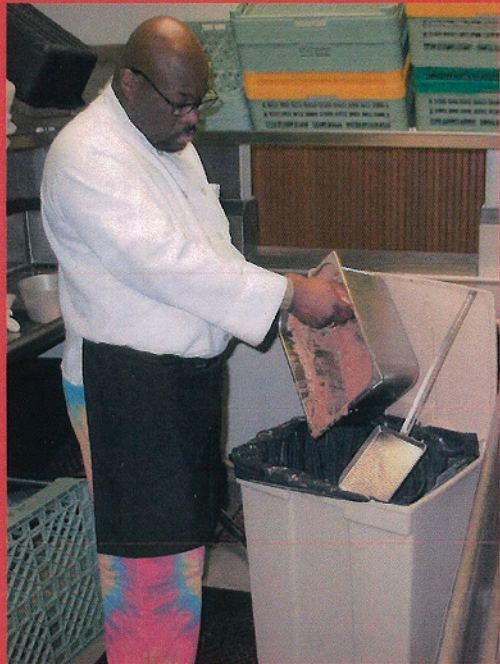


# NO GREASE DOWN THE DRAIN!

## 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.