

Food Establishments on a Septic System

If your food establishment is on a septic system, you will need to take special care to keep it working properly. Damaging your septic system can lead to costly repairs and lost revenue while closed. **Follow these tips to keep your system working and your restaurant open!**



DO'S

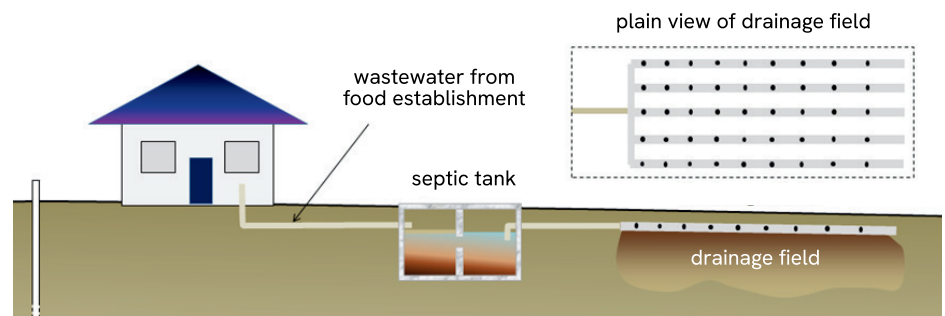
- Know what kind of treatment system you have and where all the components are located.
- Keep copies of all manuals and special operating instructions.
- Have your system inspected at least annually by a Certified O&M provider.
- Pre-scrape all food scraps into the trash and use drain strainers.
- Use chlorine (bleach), iodine, or lactic acid sanitizers.
- Thaw meat in the refrigerator.
- Keep your dish machine working properly and all chemicals dispensers calibrated.
- Clean and maintain your grease trap or interceptor regularly.
- Repair plumbing leaks as soon as possible.



DON'TS

- Turn off power to any part of your treatment system.
- Use any septic tank additives.
- Dispose of paper towels, wipes, or hygiene products in the toilet.
- Dispose of any food or drink down the drain.
- Use quaternary ammonium (quat) sanitizers or cleaners.
- Thaw meat under running water.
- Put drain cleaners, acids, paint, or other chemicals down the drain.
- Use degreasers or other strong chemicals.
- Ignore leaks – even small ones!

For more information about how to maintain your septic system or to find a list of current Certified O&M Providers, please visit www.skagitcounty.net/septic



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