

DUMPSTER AND WASTE BEST MANAGEMENT PRACTICES



CHOOSING A DUMPSTER

Ensure the dumpster is the correct size for the establishment's waste output.

DUMPSTER PLACEMENT

Place dumpsters away from storm drains and on concrete, never on grass or mulch.

DISPOSE OF GREASE AND OIL SAFELY

- Keep grease bins covered and contained.
- Do not drip or overflow when transferring grease to a grease dumpster.
- Keep grease dumpster lid closed.

MAINTAIN GARBAGE DUMPSTERS

- Keep trash and dumpster lids closed to keep rain and rodents out.
- Consider using a lock to prevent others from accessing dumpster.
- Pick up loose trash as needed to maintain areas.
- Limit disposal of liquids in the dumpster.
- Inspect for leaks regularly and have bins replaced when necessary.
- Ensure drain plug provided.
- Do not overfill dumpster, lids should be maintained fully closed.
- Install exterior rodent bait stations/boxes along the outsides of buildings next to trash dumpsters for additional pest management. Contact your pest control service provider if not already in place.
- Keeping dumpsters closed and clean as well as keeping the dumpster areas clean will help prevent pest attraction (rodents, flying insects, etc.) and harborage conditions.

CLEAN SPILLS

For small spills or drips, put absorbent material like cat litter on the spill to contain it. Sweep up the used absorbent, place in a secure bag and place in dumpster.

USE MOP BUCKETS AND SINKS

Never empty a mop bucket outside, use a janitorial or mop sink.

DISPENSING TRASH

- Do not drag bags on the ground.
- Ensure bags are fully dispensed in the dumpster.
- Do not put loose trash in the dumpster, ensure all trash is bagged.
- Break down cardboard or use a separate dumpster for recycling.

DUMPSTERS

All commercial properties are required to maintain dumpster areas. An owner or occupant may not allow conditions that cause a health or safety hazard or a pest harborage. If other businesses are not maintaining the shared dumpster areas, they may be cited for noncompliance. Please work with your landlord and neighboring businesses to ensure dumpster areas are maintained in a clean and safe manner.

DUMPSTER SERVICING

- Ensure provider places dumpster with lids accessible after trash removal.
- Clean the area around the dumpster after it is emptied.
- Schedule trash pickup at a frequency necessary to prevent overflow or pests.

CLEANING UP BODILY FLUIDS AND HUMAN WASTE

Take necessary precautions when cleaning these items.

Suggested equipment:

- Disposable gloves
- Disinfectant (bleach solution preferred)
 - 9 parts cool water to 1 part unscented bleach
- Disposable scoop (ex: paper plate or other disposable single service item)
- Paper towels or liquid absorbent material like cat litter
- Plastic garbage bags

Clean-up Steps:

1. Put on disposable gloves.
2. Scoop up any solid waste using the scoop; deposit the scoop and waste into the garbage bag.
3. Pour the absorbent material onto liquid waste, or use paper towels to soak up the liquid, and then use another scoop to put the material or used paper towels into the garbage bag.
4. Gently pour bleach solution onto all contaminated areas of the surface.
5. Let the bleach solution remain on the contaminated area for 20 minutes.
6. Wipe up the remaining bleach solution.
7. Clean the surface as you normally would. All non-disposable cleaning materials used such as mops and scrub brushes should be disinfected by saturating with bleach solution and air dried.
8. Remove gloves and place in garbage bag with all soiled cleaning materials.
9. Double-bag and securely tie-up plastic garbage bags and discard in your regular waste bin.
10. Wash your hands properly with soap and warm running water for at least 20 seconds.

DETERRENTS FOR ILLEGAL DUMPING OR DUMPSTER DIVING

- Install a lock or locking bar.
- Put a camera on waste collection areas.
- Limit edible foods or leftovers in dumpster. Consider donating usable leftovers to food recovery operations or feeding operations.
- Consider holding food wastes overnight inside and placing in the dumpster in the morning hours.
- Install lighting as a deterrent.



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