



香港環境保護署  
Environmental  
Protection  
Department

# Making Restaurants Environmentally Friendly



# Greasy Fumes Noise

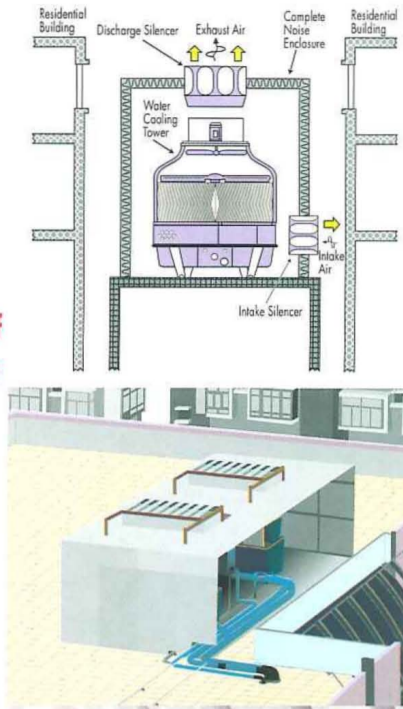
## DO

- ✔ Install exhaust openings in well-ventilated locations
- ✔ Install effective electrostatic precipitators or other similar equipment
- ✔ Use gas or electricity for cooking to prevent the emission of dark smoke
- ✔ Adopt proper cooking times and use appropriate amounts of cooking oils to avoid generating large amounts of greasy fumes



## DO

- ✔ Select quiet types of equipment
- ✔ Install ventilation and cooling systems in appropriate locations
- ✔ Adopt adequate noise abatement measures (including installation of acoustic silencers, noise enclosures, noise barriers, etc.)



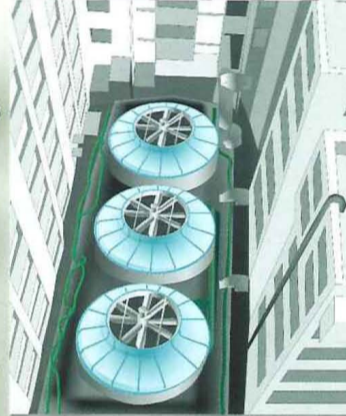
## DON'T

- ✘ Locate exhaust openings too close to residents or pedestrians
- ✘ Emit dark smoke
- ✘ Emit offensive smells that will affect residents or pedestrians



## DON'T

- ✘ Carry out loading and unloading at night
- ✘ Generate any unnecessary noise outside restaurants that may disturb others
- ✘ Place ventilation or cooling systems too close to dwellings



# Wastewater

## DO

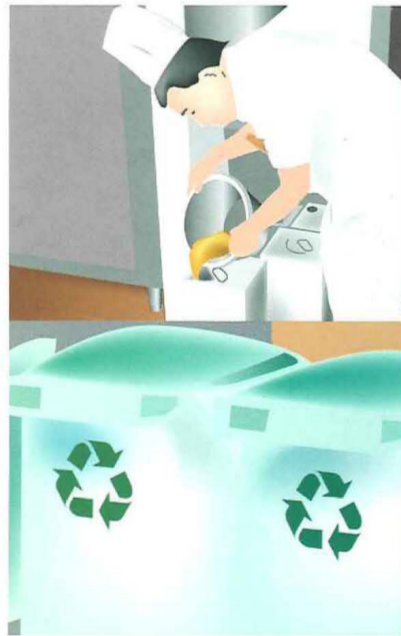
- ✔ Install grease traps of proper design and adequate capacity
- ✔ Scrape off extra food debris before washing dishes
- ✔ Install screen meshes upstream of grease traps
- ✔ Hire registered collectors to collect grease trap wastes
- ✔ Reuse wastewater if possible. Wastewater from vegetable washing can be used for other purposes e.g. floor cleaning



# Waste

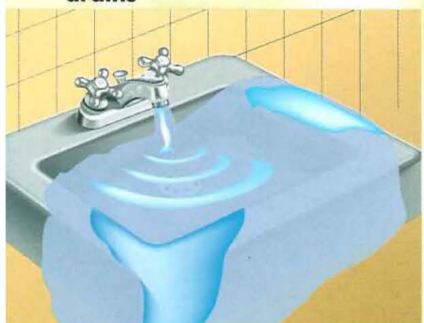
## DO

- ✔ Reuse materials and reduce wastes
- ✔ Adopt waste separation of food residues, waste oils, cardboard, glass, aluminum cans etc. to make recycling easier
- ✔ Use covered and leak proof refuse containers to store wastes
- ✔ Store up waste cooking oils for proper collection and disposal



## DON'T

- ✘ Use excessive water for defrosting or leave running taps unattended
- ✘ Discharge wastewater into building or roadside storm drains
- ✘ Wash utensils outside restaurants (including in rear lanes or open yard areas)
- ✘ Flush grease traps with hot water
- ✘ Use excess amounts of detergents or hot water



## DON'T

- ✘ Pour waste cooking oils or food residues into sinks, toilets, surface drains or catch pits
- ✘ Use disposable utensils or containers
- ✘ Discard refuse outside the premises other than in authorised locations

# Maintenance

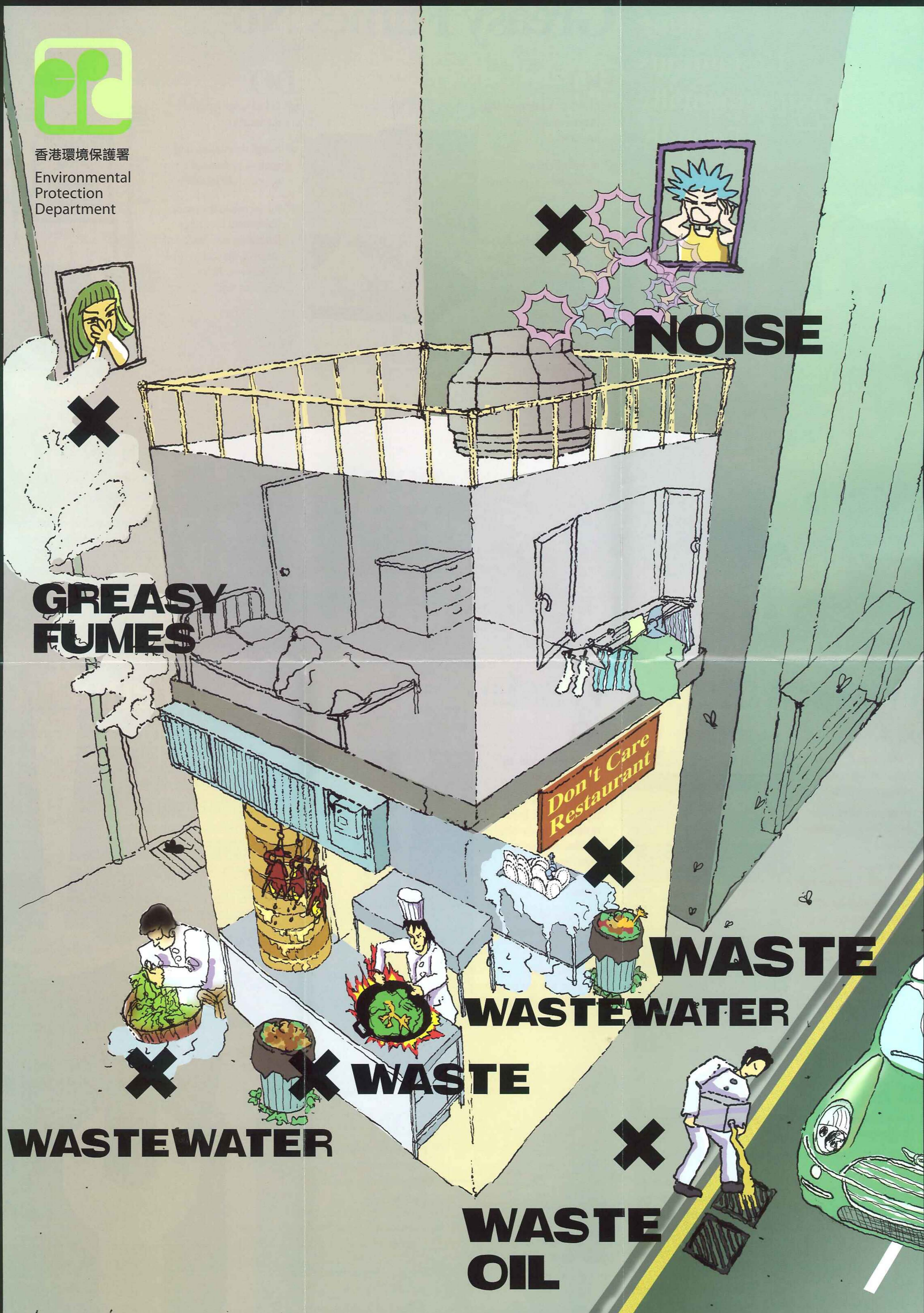
## DO

- ✔ Operate all necessary types of pollution control equipment (including greasy fume removers, grease traps, noise enclosures, etc.)
- ✔ Train staff to operate and clean all the pollution control equipment installed
- ✔ Fix schedules for inspection, maintenance and repair of pollution control equipment
- ✔ Hire reputable contractors to provide pollution control services
- ✔ Repair malfunctioning pollution control equipment immediately
- ✔ Choose pollution control equipment which are easier to clean and repair
- ✔ Keep operation and maintenance manuals for the pollution control equipment and record any maintenance activities in logbooks





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X

**NOISE**

X

**GREASY  
FUMES**

X

**WASTE  
WASTEWATER**

X

X

**WASTE**

**WASTEWATER**

X

**WASTE  
OIL**