

Cleaning up Spills in Your Restaurant

Cleaning up spills in your restaurant is safer with a spill kit.

Grease, oil, mop water and cleaning chemicals may be spilled on any given day around the restaurant. A spill kit is a collection of supplies used to clean up a spill or leak. Restaurant staff should use a spill kit to clean a spill quickly and safely before liquids reach the storm drain and pollute local streams.

How do you make a spill kit?

Make your own spill kit or buy one online. If ordering online, search for a universal non-hazardous kit, and order absorbent pads to place under grease and oil containers. If you make your own kit, below is a list of items to include.



1. Tightly covered trash can or cart to hold spill kit contents
2. Plastic gloves for personal protection
3. Large sponges to soak up liquids
4. Kitty litter or absorbent granules
5. Dustpan
6. Broom
7. Roll of paper towels or cloth towels
8. Roll of heavy duty garbage bags
9. Spill containment barriers, such as sandbags or a spill sock (a fabric tube filled with absorbent material)

How do you use a spill kit?



1. CONTROL

Find the source of the spill and stop it as quickly as possible. Often this can be done simply by turning off a faucet or closing a valve on a container to prevent further leakage.

2. CONTAIN

Stop the spill from entering storm drains by blocking its path with sandbags, spill socks or piles of sand. Then spread absorbents over the top of the spill and allow time for the absorbents to work.

3. CLEAN

Sweep up absorbents, bag them and place in trash. Liquids remaining on the ground should be removed with a wet vacuum or by mopping and then pouring water into the mop sink.

