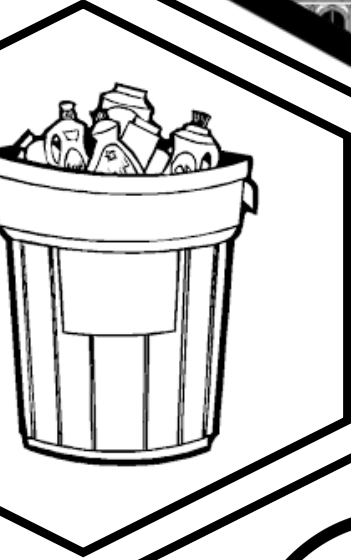




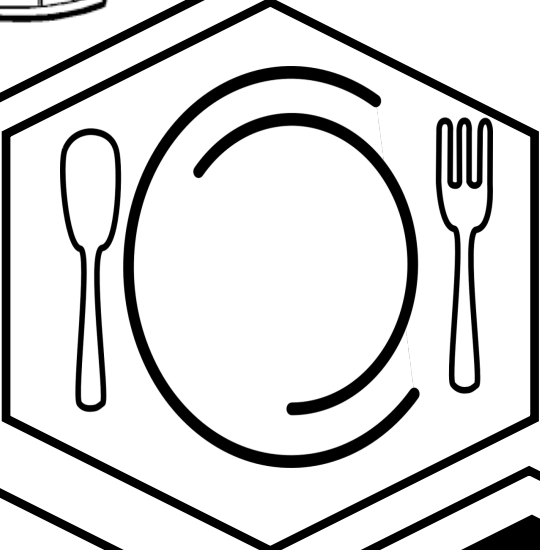
DSNY: Restaurants and Food Establishments

The Department of Sanitation sets out a range of rules for NYC's food establishments to encourage smooth, city-wide functioning and promote the quality of life in neighborhoods. Failing to meet these guidelines may result in fines for your restaurant. The following guide is meant to help restaurants and food establishments navigate the guidelines put out by DSNY across matters ranging from trash collection to the commercial organics requirement.



Trash and Collection Setout

- ◆ DSNY does not collect from businesses – businesses must arrange to have garbage and recyclables removed by a licensed carting company. Businesses can also apply for permission from the Business Integrity Commission (BIC) to haul their own waste.
- ◆ All businesses must recycle certain materials. Private carters must provide separate garbage and recycling collection. Violators will be fined \$100-\$400.



Reminders

1. Keep waste in heavy-duty, securely tied bags or covered bins. Business waste should *never* be placed in or beside DSNY's corner litter baskets.
2. For daytime pick-ups, setout waste for collection within 2 hours of the scheduled pick-up time.
3. For nighttime pick-ups, setout waste within one hour of closing your business for the evening. Remove the bins after collection.



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Snow and Ice Removal

As a business, you are responsible for clearing snow and ice in front of your business. Create a path at least four feet wide. *Do not* shovel into the street. You must also clear the space around fire hydrants and sidewalk corner ramps. Not doing so can result in a violation of \$100 -\$300.

Avoid Violations!

- ◆ Remove tripping hazards: Storefront areas must be clear, without signs on the sidewalk.
- ◆ It's illegal to post flyers and business cards on car or truck windows or on City-owned property, such as lampposts and traffic signs. Fines range from \$75 - \$500.
- ◆ Clean your gutters and your sidewalk area, extending 18 inches into the street. Violations range from \$100 - \$300.

Commercial Organics Requirement

Restaurants must separate staff-handled, back of house food scraps, plant trimmings, food-soiled paper, and certified compostable products from garbage and other recyclables.

Businesses have the option to arrange for collection by a private carter, transport organic waste themselves, or process the material on-site. Learn more about each option through the QR code to the left.



If you have any questions or would like more resources on policies and violations, please visit noho.nyc/city-government/