



Exhibit-D Waste Management

The concessionaire shall manage all waste generated from its operations in compliance with applicable FAA, EPA, Weber County, and Ogden City regulations by following the airport waste management check list requirements. The following materials shall not be disposed of in the Airport's and/ or concessionaire designated solid waste (trash) areas:

1. Grease & Used Cooking Oil

- All used cooking oils and grease shall be collected in sealed, leak-proof containers and stored in a designated grease/oil collection area.
- The gravity grease interceptor (GGI) will require cleaning every three (3) months or sooner if filled up sooner than schedule.
- The location where the used cooking oil is stored the leak proof containers will need to also be stored on secondary containment pallets to further prevent spills or leaks.
- Disposal into drains, sinks, or trash receptacles is strictly prohibited.
- Cleaning of grease control devices (GCD) will need to be completed by a professional cleaning company that possesses waste hauling permit /license.

2. Hazardous Cleaning Chemicals

- Concentrated cleaning agents, degreasers, sanitizers, and other hazardous materials shall be stored in a secure chemical storage area.
- Disposal shall be in accordance with hazardous waste regulations through a licensed hazardous waste contractor.
- Dumping into sinks, floor drains, or trash areas is prohibited.

3. Organic & Compostable Food Waste

- , Compostable food waste shall be collected separately in sealed containers and removed to an approved composting facility or anaerobic digestion site.
- Concessionaire shall coordinate with the Airport to determine participation in any organics diversion program.

4. Recyclables

- Cardboard, glass, aluminum, and other designated recyclables shall be separated from general trash and placed in the Airport's recycling containers or removed by the concessionaire to an approved recycling facility.
- Flatten cardboard prior to placement in recycling bins.

5. Biohazard Waste

- Any biohazardous material (e.g., blood-contaminated waste from first aid) must be placed in **OSHA-approved biohazard containers** and removed by a licensed medical waste contractor. **OSHA-approved biohazard containers and first aid kits provided by the airport.**

6. Wastewater & Mop Water

- All greywater from cleaning activities shall be disposed of into an approved mop sink or floor drain connected to the sanitary sewer system.
- Discharging wastewater into storm drains, trash receptacles, or solid waste areas is prohibited.

7. Compliance & Inspections

- The restaurant will need to also comply with all relevant Central Weber Sewer Improvement District (CWSID) rules and regulations.
- It is required for restaurant to set up an account with the City's FOG BMP software that will allow storing of documentation of inspections and cleaning records that will allow City access.

Ogden City reserves the right at anytime to come to the facility and perform a FOG inspections to confirm that the facility is following all standards, regulations, and good housekeeping practices.

Refer to Business License FOG Requirements & GCD Maintenance Agreement.

- Failure to comply with these requirements may result in **penalties, reimbursement of cleanup costs, or termination of the concession agreement.**

OGD Airport Restaurant Waste Disposal Checklist

Waste Type	Do	Don't
General Solid Waste	Place only non-hazardous, non-recyclable trash in designated solid waste bins.	Put grease, chemicals, recyclables, compost, or liquids in the trash.
Grease & Used Cooking Oil	Collect in sealed, leak-proof containers; store in designated grease area; use licensed hauler.	Dump into drains, sinks, or trash; leave uncovered.
Hazardous Cleaning Chemicals	Store securely; dispose through licensed hazardous waste contractor.	Pour into sinks, drains, or trash; mix with general waste.
Bio-hazards	Store in OSHA approved containers	Place in general waste