



PEOPLE AND
CARNIVORES

Restaurant Bear Safety Toolkit



Restaurant Manager's Bear Safety Manual

Operating a restaurant in bear country can be a challenge. Anything with an odor can attract a bear, and if a bear comes around, it can create a mess and put people at risk. Securing attractants can greatly reduce these risks and keep your restaurant, staff, patrons, and community safe and bears wild.

As manager of your restaurant, you should:

- 1 Instruct employees to read through the **Staff Bear Safety Manual**. Repeat with new employees and annually for an employee refresher training.
- 2 Hang the **Bear Safety Poster** at the nearest point where waste might be disposed.
- 3 Use the **Bear Safety Checklist** at closing and schedule a time once a week to use the weekly checklist to make sure the restaurant is staying up to bear safety standards.



Common restaurant attractants include:

- Garbage and dumpsters that are not bear-resistant, closed, and locked.
- Fryer oil/grease.
- Restaurant food deliveries.
- Food or garbage left in outdoor dining areas for extended periods of time.
- Recycling bins filled with anything that once had food/drinks in it.

SECURING ATTRACTANTS

All attractants need to be secured in a bear-resistant manner. They should either be stored inside a bear-resistant container or dumpster that is closed and locked or stored inside a secure, hard-sided building or a structure that bears cannot get into.

Attractant

How to Secure

Garbage	Store garbage in a secure, hard-sided building, or if kept outside, in a bear-resistant dumpster or other container/box. Bear-resistant dumpsters may be available from your local waste management company.
Packaging and Recycling	Paper and packaging that has been in contact with food or drinks must be deposited in a bear-resistant garbage receptacle or inside a secure building.
Fryer oil and Grease	When discarding used fryer oil, ensure the receptacle is in proper working order, is locked after use, and that any spills are promptly cleaned up.
Food Deliveries	Ensure all food deliveries are met by a staff member, not left outside unattended, and promptly put away.



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Additional management considerations:

- Interagency Grizzly Bear Committee has certified grease containers and other bear-resistant containers that can be used to store grease securely. If a container is outside, it should be bolted to a cement pad or secured in a way so that a bear can't tip it over. For resources on bear-resistant products, visit IGBCOnline.org, or consult with your local wildlife agency or People and Carnivores (see below).
- Bears may enter restaurant areas through backdoor loading bays, open kitchen doors, open windows, and even front doors. If kitchen doors or windows are being left open because it is too hot, be aware that wildlife may be tempted to enter. Keep doors and windows closed at night or when unattended.
- Ensure that both staff and your waste management contractor properly secure facilities after waste is collected (closing doors to the garbage area, locking the grease vessel).



All restaurant trash bins, containers, and dumpsters must be securely closed and, if possible, locked.



Interagency Grizzly Bear Committee has certified grease containers and other types of bear-resistant storage boxes that can be used to hold grease containers.

Things to schedule:

- Regular cleaning of the waste storage area with hot, soapy water, ideally once a week when bears are active (March through November).
- Regular equipment maintenance checks on items such as your grease vessel, bear-resistant trash cans, and locks or locking mechanisms to ensure they are in proper working order. Attend to any needed repairs promptly.

Thank you for working hard to secure and reduce attractants at your restaurant, keeping bears wild and people safe.



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If you have any questions, would like to schedule a bear safety training for your establishment and employees, need additional materials, or help finding bear-resistant solutions and products, contact us: info@PeopleAndCarnivores.org


Restaurant Staff Bear Safety Manual

Bears have a strong sense of smell and are curious animals. When they find an easy meal like unsecured garbage, they may come back time and time again. Conflicts with bears at restaurants can make a mess for staff to clean and put people and bears in danger. To reduce conflicts with bears, keep attractants—anything with a food odor—inaccessible at all times.

Common Restaurant Attractants Include:

- Garbage and dumpsters that are not bear-resistant, closed, and locked.
- Fryer oil/grease.
- Restaurant food deliveries.
- Food or garbage left in outdoor dining areas for extended periods of time.
- Recycling bins filled with anything that once had food/drink in it, including glass containers.



 **For front of house staff:** Ensure outside areas don't have attractants by removing bus bins from patios, removing non-bear-resistant trash cans from outdoor areas at night, and cleaning outdoor tables in a timely manner.

HOW TO HANDLE ATTRACTANTS:

All attractants need to be secured in a bear-resistant manner. They should either be stored inside a bear-resistant container or dumpster that is closed and locked or stored inside a secure, hard-sided building or a structure that bears cannot get into.

Attractant	How to Secure
Garbage	Store garbage in a secure, hard-sided building, or if kept outside, in a bear-resistant dumpster or other container/box. Bear-resistant dumpsters may be available from your local waste management company.
Packaging and Recycling	Paper and packaging that has been in contact with food or drinks must be deposited in a bear-resistant garbage receptacle or inside a secure building.
Fryer oil and Grease	When discarding used fryer oil, ensure the receptacle is in proper working order, is locked after use, and that any spills are promptly cleaned up.
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Restaurant Staff Bear Safety Manual

Access points: Keep these areas clean and secure.

Access points include entries to garbage areas and loading bays, as well as doors and windows that lead to the kitchen or restaurant.

- Keep access points closed and secure at all times if possible. While it is highly unlikely that a bear will enter the restaurant or outdoor eating area, bears are curious, hungry, and good climbers, so think about access points, even if they are above the ground floor.
- Bears are most active during the early morning and at night, so make sure access points are clean, closed, and locked during these times.



All restaurant trash bins, containers, and dumpsters must be securely closed and, if possible, locked.



If bear is near the patio, in the garbage area, or even inside the restaurant. What now?

If a bear is approaching or is near the restaurant and you are in a safe location, yell at the bear in a loud, authoritative voice to deter it. Call for other staff to help, if possible, and notify your manager. If your manager is not available, call your local police department/sheriff. If the bear is near people, everyone should back away and give the bear an escape route.

- ✔ **Always notify managers of any issues,** including broken locks on bear-resistant dumpsters or improperly stored garbage.

Thank you for working hard to secure and reduce attractants at your restaurant, keeping bears wild and people safe.



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Restaurant Bear Safety Checklist

Bears are curious animals with a strong sense of smell. Make sure your restaurant is doing its part to keep bears out of food, garbage, and grease. Use these checklists during closing and at least once per week to ensure a clean and safe environment.

CLOSING CHECKLIST

- Garbage, food waste, and recycling are stored in a bear-resistant container or in a secure, hard-sided building.
- Garbage dumpsters are not overfilled and are properly locked.
- Used fryer oil is secured in a container bears cannot get into if stored outside, or in a hard-sided building.
- Trash in back of or around the restaurant and loading bay, including empty cans and bottles, is picked up.
- Trash bins, dirty dishes, and bus bins are brought inside.
- All doors and windows (including loading doors and kitchen windows) are locked and secured.
- Food and drinks spilled outdoors are cleaned up.



WEEKLY CHECKLIST

- Food deliveries are continuously met promptly, and food is moved inside immediately.
- Food or waste storage containers work properly (e.g., dumpsters close and lock) and are regularly maintained.
- Waste storage areas are thoroughly cleaned.

Thank you for working hard to secure and reduce attractants at your restaurant, keeping bears wild and people safe.



Help Keep This Place **BEAR-SAFE**



Keep bears out!

To keep people and bears safe, make sure doors and windows are closed wherever food and garbage are stored or when the location is closed and people are not around.



Store attractants that are outdoors in a bear-resistant container.

This includes garbage, grease, recycling, food deliveries—anything with an odor.



For this location, store food and drink attractants as follows:

Garbage _____

Recycling _____

Grease _____



If a bear enters the patio or restaurant area:

Do not approach the bear. Instruct others to slowly move away from the bear. Give the bear space to find an escape route.

Call your local police department:





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Solutions that work for people and wildlife

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