

STORMWATER BMPS: FOOD SERVICE FACILITIES AND WASTE HANDLING

AFFECTED FACILITIES

This BMP applies at all fixed municipal and county facilities that prepare, cook, handle or serve food and generate food wastes.

BACKGROUND

Restaurants and cafeterias generate food wastes and cleaning wastes. These wastes contain organics and nutrients that can pollute storm water and receiving waters. These materials can cause algae blooms and deplete oxygen thus harming fish and wildlife. Cleaners used by food handling operations can contain caustic materials that can harm receiving waters. Pathogens from decaying food can also harm animals and humans. This BMP is designed to minimize the release of food wastes and restaurant cleaning wastes into storm water.

BEST MANAGEMENT PRACTICES

- Keep outdoor dumpster areas clean. Practice good housekeeping. See *BMP: Good Housekeeping & Spill Prevention* for details.
- Do NOT clean floor mats, air vents, hoods, meat trays, garbage cans and other equipment outdoors unless it is performed in an area where wastewater will drain to the sanitary sewer (if approved) or collected for proper disposal.
- Dispose of waste mop water in the mop sink, floor drain, or toilet. Do not dump mop water outdoors.
- Place food and grease waste in leak-proof containers with tight-fitting lids where they cannot be knocked over by wind.
- Do not place liquids or liquid-containing food wastes in dumpsters or outdoor waste receptacles. If liquid wastes must be disposed in the trash, absorb them on kitty litter or other absorbents before disposal.

REQUIRED STRUCTURES AND EQUIPMENT

- Food waste containers (dumpsters) located outdoors must be sturdy and leak-tight. Liners may be used to keep containers leak-tight. Containers located where wild or domestic animals are known to scavenge must be animal-proof.
- Locate dumpsters on a flat, paved surface and install berms or curbs around the storage area to prevent run-on and run-off.

INSTALLATIONS REQUIRED FOR NEW CONSTRUCTION OR RENOVATIONS

- If food and grease waste containers must be stored outdoors, consider designing a bermed or diked area where food and grease wastes can be stored and stormwater run-on will be diverted.

REQUIRED EMPLOYEE AND CONTRACTOR TRAINING

- Train all current employees and contractors who perform food serving or handling on this BMP.

- Train new hires and job transferees who will perform food serving or handling on this BMP.
- Conduct refresher training on this BMP for all employees and contractors who perform food serving or handling as needed.
- Contracts should stipulate that all contracted employees have been trained in proper stormwater management BMPs.

REQUIRED MAINTENANCE

- Regularly inspect and clean grease traps and/or grease interceptors. Refer to municipal ordinance for frequency requirements. Grease and solids removed from the trap or interceptor must be disposed or reclaimed at an approved facility.
- Regularly inspect and clean recyclable grease (tallow) bins. Recycle these wastes with a commercial recycler whenever possible.
- Keep areas around grease bins clean. Use “Dry Clean up Methods”. If pressure washing, collect any wastewater from cleaning and dispose of in a sanitary sewer.

RECORDS

- Keep records of employee and contractor trainings.
- Keep records of the dates of grease trap/interceptor and tallow bin cleanings and the amount of materials removed.
- Keep records of grease and tallow sent to reclaimers.

EXAMPLES

REFERENCES

1. Colorado’s Phase II Municipal Guidance, October 2001
2. *California Stormwater BMP Handbook*, January 2003
3. *Knoxville (TN) BMP Manual, Activities & Methods*, January 2001
4. *City of Tacoma: Surface Water Management Manual (Vol. IV Source Control BMPs)*, January 2003
5. *Municipal Facility Runoff Control Plan* (City of Lakewood, CO)
6. *Best Management Practices for Industrial Storm Water Pollution Control* (Santa Clara Valley, CA)
7. *Typical Stormwater Violations Observed in Restaurants*
<http://www.ci.pinole.ca.us/publicworks/downloads/RestaurantStormwater.pdf>
8. Alameda Countywide Clean Water Program – Restaurant fact sheet
www.cleanwaterprogram.com/restaurant_fact_sht.pdf