



Best Management Practices (BMPs)

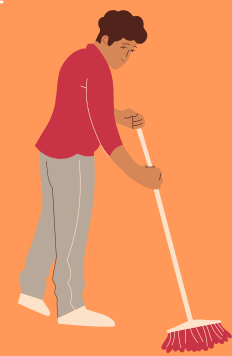
COMMON POLLUTANTS

FOOD SERVICE INDUSTRY

- Food waste
- Fats, oil, and grease (FOG)
- Soaps and detergents
- Cleaning chemicals and disinfectants
- Pesticides
- Trash and litter

TRAINING

- Provide BMP training to all new employees and offer existing construction personnel an annual refresher on storm water pollution prevention
- Post BMPs within the kitchen or employee break area
- Keep all training records on-site and available for inspection



SPILL PREVENTION & CLEAN_UP

- Keep a spill kit on site and available for use
- Clean spills or drippings immediately
- Designate a key employee to monitor the management and clean-up of cooking grease/oil barrel or containers
- Use dry methods for cleaning up spills (absorbent, sweep) rather than rinsing down areas

ABOUT THIS GUIDE

Many people and businesses don't realize their practices can impact our local streams, creeks, lakes, river, or ocean with pollution. This guide provides general BMPs for food service operations such as restaurants, food trucks, institutional cafeterias, grocery stores, bakeries, delicatessens, and any other facility that prepares food. The BMPs are not limited to those presented in this handout. Additional resources are listed for a more extensive array of BMPs available.

Food service operations generate pollutants such as food waste, FOG, soap, cleaning chemicals and trash. If these pollutants are exposed outdoors, they can wash into the nearest storm drain inlet and into our local streams, creeks, lakes, rivers and ocean. You can help reduce water pollution year-round by implementing the following approaches:

- Keep outdoor cleaning and storage areas covered and contained.
- Wash equipment indoors at utility sinks, unless you provide 100% containment outdoors.
- Keep wash water out of storm drains.
- Dispose of wash water and/or wastewater correctly and legally by discharging to the sanitary sewer, or to a landscaped area if free of pollutants such as fats, oil and grease; soap and detergents; and food waste (check local regulations).

Did you know? Even cleaning products labeled "non-toxic" and "biodegradable" are not safe. "Non-toxic" means the product is not toxic to the user. "Biodegradable" means the product will eventually break down. These products are still harmful to wildlife and the environment.

EQUIPMENT AND OUTDOOR CLEANING

- Sweep up food particles, cigarette butts, and trash from outside areas before mopping. Mop up excess water into a wringer bucket.
- Collect wash water from mopping and/or cleaning trash enclosures/ outdoor surface areas and discharge to a sink, toilet, or another drain connected to the sanitary sewer.
- Clean floor/kitchen mats, filters, and garbage cans in a sink or near another drain connected to the sanitary sewer. Do not wash these items in a parking lot, alley, sidewalk, street, or gutter.

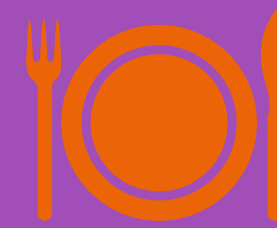
Did you know? Floor/kitchen mats, filters, and garbage bins can also be cleaned at a public car wash that discharges to a sanitary sewer.

To learn more about BMPs for mobile cleaning of surfaces such as outdoor patio/seating areas, visit your City's Storm Water and Flood Control webpage.



COOKING GREASE/OIL MANAGEMENT

- Clean grease traps at least once per week and grease interceptors monthly
- Do not pour cooking grease/oil into trash bins, on the ground, into street gutters, storm drains, or storm sewers.
- Collect cooking grease/oil in containers or barrels for proper recycling.
- Store cooking oil/grease containers or barrels in a secure area with lids closed when not in use and make sure to keep the area tidy and cleanup any spills promptly.



THE RESTAURANT'S GUIDE

Best Management Practices (BMPs)

Part II

WANT TO KNOW MORE?

The Cities of Buellton, Carpinteria, Goleta, Lompoc, Santa Barbara and Solvang, and the County of Santa Barbara have an extensive Storm water Management Program, with an even greater selection of information and useful tools to help your business go Green!

Take Advantage of the following FREE services to you:

- Download or print BMP materials

Be sure to always check :

- Local city ordinances periodically
- Drought restrictions

Did you know? Plastic and polystyrene do not biodegrade. All of the plastic ever produced will remain with us for generations to come.

TIP: Contact your cooking grease/oil recycler and ask if they have a recycling container with wheels for easy transport and the top designed to allow spilled grease/oil to drain back into the container.

**ONLY RAIN DOWN THE
STORM DRAIN**



COOKING GREASE/OIL MANAGEMENT (continued)

Did you know? Any fats that get into kitchen drains may potentially block pipes and cause wastewater back-up into buildings or spills into public areas. For this reason, grease traps and interceptors are required on commercial facilities to catch grease before it clogs pipes. The traps and interceptors must periodically be cleaned out to prevent grease from continuing further down the pipe. Reduce fats by scraping residue off dishes, pans, and utensils before washing. Dispose of this grease/oil into trash bags rather than washing it into the drains.

Cooking oil (such as from deep fryers) that goes to recycle must be put into a recycle container designed to easily prevent spills. Grease must not be spilled on walkways or around recycle containers. Grease and oil on the ground attracts vermin, breeds flies, and contributes to pollution of our waterways. Visit your City's wastewater service providers website to learn about their FOG Program.



MINIMIZING TOXIC CHEMICAL USE AND WASTE

- Avoid buying and using products that are not durable, reusable, or repairable.
- Use the least toxic cleaning products available.
- If you must use disposable products, choose compostable and/or paper-based products when possible.

RECYCLING AND DISPOSAL

- Create a system for separating waste products.
- Dispose of unwanted chemicals such as cleaning chemicals and pesticides etc. via a state approved hazardous waste contractor.
- Recycle used cooking oil and grease via a state approved transporter and/or rendering plant.
- Contact your waste hauler to learn about commercial recycling and commercial organics recycling or visit Less Is More at www.lessismore.org for local food scrap recycling programs.

Did you know? California Department of Food and Agriculture (CDFA) developed an Inedible Kitchen Grease (IGP) Program to stop theft and illegal disposal of cooking oil and grease. You can verify your transporter and/or rendering plant is IGP registered/licensed by calling CDFA at 916.900.5004.

DUMPSTER AND LOADING DOCK AREA

- Trash can, and dumpster lids should stay closed when not in use. This prevents rain water from washing food waste into the storm drain and keeps birds and pests from scattering trash.
- Hire a mobile surface cleaner to keep the dumpster area clean year-round.
- Ensure employees are carefully disposing of oil and grease and not allowing overflow to contact pavement or soils.
- Notify your trash hauler if your trash can or dumpster is damaged or leaking. Never use trash cans or dumpsters for disposing of liquid waste.

