

ACTIVITY	POLLUTANT	DISPOSAL OPTION
Housekeeping	Trash and debris	Solid waste dumpster
Surface Cleaning	<ul style="list-style-type: none"> <li>• Spent wash water</li> <li>• Cleaning agents</li> <li>• Wash water</li> </ul>	<ul style="list-style-type: none"> <li>• Septage disposal facility</li> <li>• Hazardous waste hauler</li> <li>• Sanitary sewer</li> </ul>
Grease & Oil Disposal	Grease, oils, and fats	Oil/grease recycler
Pressure Washing	Wash water	Sanitary sewer
Spill Control Cleanup	Spill absorbent and rags with oil or grease.	Hazardous waste hauler, or solid waste dumpster

### Sanitary Sewer vs. Storm Drains

The sanitary sewer system collects and treats wastewater from homes and businesses before discharging flows into local waterways. The storm drain system collects rainwater from urban areas and flows entering this system ARE NOT treated prior to release into local waterways. Consequently, pollutants entering these pipes flow directly into the environment, causing harm to local wildlife and impacting public health.

### What is Hazardous Waste?

Hazardous waste is a solid or liquid that because of characteristics; such as, flammability (e.g. solvents), corrosivity (e.g. acids and bases), reactivity (e.g. explosives) or toxicity (e.g. metals and pesticides), can be hazardous to human health or the environment. The lab methods and concentration levels used to determine if a waste is hazardous are specified in Title 22, Division 4.5, of the California Code of Regulations.

# FOOD SERVICE BEST MANAGEMENT PRACTICES

## Stormwater Management Program

In accordance with State and Federal law, City of West Sacramento's stormwater drainage system is permitted for discharges to our local waterways. To comply with this State permit, and to protect water quality in our local creeks, the City has developed a program to address discharges made to the stormwater drainage system from industrial and commercial businesses. This program includes general outreach as well as compliance inspections at local facilities.

This fact sheet identifies typical activities conducted by food service facilities and the associated pollutant discharges. Structural and operational Best Management Practices (BMPs) to prevent these illicit discharges are also described. This fact sheet can help you prepare for a City inspection as the activities and BMPs listed herein are integral to these inspections. This fact sheet may also be used to train your employees. The City recommends distributing copies of this fact sheet to your employees and/or posting a copy in a prominent place of your facility.



# BEST MANAGEMENT PRACTICES CHECKLIST

Implementation of Best Management Practices (BMPs) can reduce or eliminate pollutant discharges from food service facilities to the stormwater drainage system.

## General

- Routinely sweep facility grounds.
- Store new inventory indoors or under a covered and contained area.
- Vacuum or sweep hard surfaces when possible. If water is used for cleaning floors or outdoor areas; contain the water and dispose of it to the sanitary sewer.
- Never discharge wastewater, grease and other cleaning solutions directly to a storm drain or the surrounding area.
- Label storm drains within your facility. Be sure that drains inside your facility are connected to the sanitary sewer with an approved grease interceptor.

## Pressure Washing

- Use dry clean-up methods whenever possible.
- Never discharge wastewater from pressure washing to a storm drain or surrounding area. The water must be contained and disposed of properly.

## Grease & Oil Disposal

- Use grease tank to dispose of used oil and grease.
- Recycle grease and oil. Discharging recyclable oils and grease to your grease trap or grease interceptor is prohibited.
- Keep tallow bin lids closed except when adding to them.
- Clean grease trap or interceptor regularly. Maintain log sheets to verify maintenance.
- Do not put grease in the solid waste dumpster. For a list of oil/grease recycling companies, please contact rendering companies directly to arrange for service.

## Garbage Dumpsters

- Bag and seal food waste before putting it in the dumpster. Liquids or leaking containers should not be placed in a dumpster.
- Keep lids closed on all outdoor storage containers including dumpsters to keep rainwater out and to prevent contents from spilling.
- Set dumpsters on a flat surface.
- When the dumpster needs cleaning or is leaking, call Waste Management at (866) 844-1508 for cleaning or replacement.
- Keep dumpsters or the dumpster enclosure locked to prevent illegal dumping.

## Spill Control & Clean Up

- Develop and maintain a spill response plan.
- Place an adequate supply of spill cleanup materials where they can be easily accessed throughout the restaurant.
- Clean leaks, drips, and other spills promptly with as little water as possible and use dry absorbent material for larger spills.
- Dispose of spill clean-up materials using an appropriate waste disposal method.
- Report spills that pose an immediate threat to human health or the environment by calling 911 or (916) 372-3375.

## Employee Training

- Establish a regular training schedule, train all new employees, conduct annual refresher trainings, and document all training sessions.
- Train employees on the practices identified within this fact sheet and your spill control plan. Post this fact sheet in a prominent area within your facility.

## Housekeeping

- Use manual cleaning methods such as sweeping or mopping to clean restaurant surfaces instead of methods involving water.
- If water is used, temporarily block off any impacted storm drains on site to contain and collect runoff and dispose of properly.
- If cleaning agents are used, select biodegradable products.
- Clean floor mats, filters, and garbage cans in a mop sink or to a floor drain connected to the sanitary sewer with an approved grease interceptor.
- Pour all wash water into the mop sink. Wash water should not be allowed to flow to the street, gutter or storm drain.

## Outdoor Storage of Materials

- Enclose or cover materials and wastes to reduce exposure to rain.
- Keep lids closed on all outdoor containers.