

IC22. EATING AND DRINKING ESTABLISHMENTS

Pollution Prevention

Consider pollution prevention measures at all times for improving pollution control. Implementation of pollution prevention measures may reduce or eliminate the need to implement other more costly or complicated procedures.

The following pollution prevention principles apply to most industries:

- Affirmative Procurement - Use alternative, safer, or recycled products.
- Redirect storm water flows away from areas of concern.
- Reduce use of water or use dry methods.
- Reduce storm water flow across facility site.
- Recycle and reuse waste products and waste flows.
- Move or cover potential pollution from storm water contact.
- Provide on-going employee training in pollution prevention.

1. Practice good housekeeping.
2. Clean equipment (floor mats, grease filters, grills, garbage cans, etc.) indoors or in a covered outdoor wash area that is plumbed to the sanitary sewer or in an area that will contain the wash water.
3. Recycle and/or properly dispose of grease and oil.
4. Block the storm drain when hosing or steam/pressure washing outside dumpster areas, sidewalks, and common areas with hot water, soap, or other cleaning agent.
5. If only tap water and no cleaning agents are used sweep area, clean up spills, direct water to vegetative area or collect and properly dispose of it contaminated.
6. Train employees on these BMPs, storm water discharge prohibitions, and wastewater discharge requirements.

Best Management Practices

1. **Practice good housekeeping.**
 - Conduct regular sweeping or vacuuming of outdoor areas: Dry sweep pavement areas including “drive-thru” areas, parking lots, sidewalks, outdoor eating areas and dumpster storage areas frequently.
 - Keep outside areas free of trash & debris.
 - Do not hose out dumpsters or fill them with liquid waste.
 - Regularly inspect, repair, and/or replace dumpsters.
2. **Clean equipment (floor mats, grease filters, grills, garbage cans, etc.) indoors or in a covered outdoor wash area that is plumbed to the sanitary sewer.**
 - Clean equipment in a mop sink if possible (never in a food preparation sink). If there is no mop sink, dedicate an indoor cleaning area where a drain is plumbed to the sanitary sewer.
 - Dispose mop water from cleaning floors in a mop sink, toilet or other drain that is plumbed to the sanitary sewer.
 - Do not pour wash water outside or into a street, gutter, or storm drain.
 - Dispose of all wastewater containing oil and grease in a grease trap or interceptor.
3. **Recycle and/or properly dispose of grease and oil.** Collect and dispose of concentrated waste oil and grease and disposed of by a certified waste grease hauler. NEVER pour grease or oil into a sink, floor drain, storm drain or dumpster.
4. **Block storm drain(s) when cleaning (hosing or steam/pressure washing) outside dumpster areas, sidewalks, and common areas with hot water, soap, or other cleaning**

agent. Collect water/waste and discharge to the sanitary sewer (with approval of the local sanitation district).

5. **If only cold tap water with no cleaning agents are used, then the following must be implemented:**
 - Prior to washing clean and/or sweep all large debris from the area.
 - Clean any fluid spills with an appropriate dry method, such as kitty litter or other absorbent, and dispose of appropriately.
 - To the extent practicable, the wash water must be directed to vegetative or unpaved areas where it would soak into the ground.
 - If wash water appears contaminated (cloudy, colored, presence of suspended solids), additional BMPs such as diversion to the sanitary sewer (with approval) or filtration methods must be implemented.

6. Training

1. **Train employees on these BMPs, storm water discharge prohibitions, and wastewater discharge requirements.**
2. **Train employees on proper spill containment and cleanup.**
 - Establish training that provides employees with the proper tools and knowledge to immediately begin cleaning up a spill.
 - Ensure that employees are familiar with the site's spill control plan and/or proper spill cleanup procedures.
 - BMP IC17 discusses Spill Prevention and Control in detail.
3. **Establish a regular training schedule, train all new employees, and conduct annual refresher training.**
4. **Use a training log or similar method to document training.**

References

Carlsbad Jurisdictional Urban Runoff Management Plan. Best Management Practices for Restaurants. City of Carlsbad. February 2002. On-line:
<http://www.ci.carlsbad.ca.us/cservlet/jurmp.html>

Orange County Stormwater Program. 2001. Water Quality Guidelines for Exterior Restaurant Cleaning Operations. Brochure. June.

Orange County Stormwater Program. Good Cleaning Practices Food & Restaurant Industry. Poster. Courtesy of the City and County of LA.