

Stormwater Management



Stormwater Pollution Control Practices for the Food and Restaurant Industry

Stormwater Pollution

Storm water runoff occurs when precipitation from rain flows over the ground. This runoff picks up chemicals, debris, dirt and other pollutants and flows into storm drains. The water from the storm drains is directly discharged into local waterbodies without any treatment, resulting in the pollution of water we use for swimming, fishing and as a source of drinking water.



Problems

The by-products of the food and restaurant industry can contaminate the natural waters if they enter the storm drain system. Restaurants can cause stormwater pollution by (1) dumping of waste in leaky dumpsters, (2) washing outdoor spills into the storm drain system or (3) draining the wash water of equipment cleanup into storm drain.

Oil and grease that enters natural waters through storm drains can clog fish gills and block oxygen from entering the water.

General Cleaning Operations

Follow these guidelines when cleaning your facility to prevent washwater and contaminants from entering the storm drains where it flows untreated to the ocean.



- Clean floor mats, filters and garbage cans in a mop sink, area with a floor drain connected to sanitary sewer or in an area which is isolated from stormwater and will contain the washwater.
- Wash greasy equipment such as vents in designated areas. Ensure that these designated areas are not connected to storm drains.
- Pour all washwater into a mop sink.
- Keep the dumpster areas clean and lids closed. Do not drain the dumpster area washwater into a storm drain.
- Use suitable dry methods to clean any fluid spills and dispose of appropriately.

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Minimizing Waste

- Use non-toxic products for cleaning
- Use water-based products
- Use recycled containers
- Recycle waste whenever possible. Never dump oil and grease down the drain
- Keep recyclable wastes in separate containers. Some of the recyclable products are:
 - o Food Waste
 - o Paper and cardboard
 - o Glass, aluminum and tin containers
 - o Oil and grease



Practices in the kitchen

- Dry wipe: pots, pans, dishware and work areas to remove all visible grease before washing. Dispose of the waste in trash receptacles.
- Use drain screens to capture food waste and dispose of properly in trash receptacles.
- Post "No Grease" signs near all sinks or drains.
- Recycle oil and grease. Do not pour into sinks, floor drains, or gutters.

Prevent Releases to the Storm Drain

- Restaurants should pre-plan to have the right equipment, enough material and personnel to handle a spill or discharge.
- It is important that the staff is trained in appropriate manner to handle the spills.
- Spills should be contained immediately through known and safe procedures.



To report an illicit discharge please call (601) 855-5670