

THE RESTAURANT'S GUIDE 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 employees an annual refresher on stormwater pollution prevention
- Post BMPs within the kitchen or employee break area
- Keep all training records on-site and available for inspection

Spill Prevention and Cleanup






- 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

To learn more about BMPs for mobile cleaning of surfaces such as outdoor patio/seating areas, visit your city's Stormwater Management webpage.

ABOUT THIS GUIDE

Many people and businesses don't realize their practices can impact our local streams, creeks, lakes, rivers, and the ocean. Pollutants from restaurant operations can come into contact with irrigation and stormwater runoff and flow to a storm drain inlet and into our waterways.

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. 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 via sink or sewer, not to a landscaped area nor ground surface (check local regulations regarding appropriate food waste disposal).
-  Only clear water free from pollutants such as soap, detergents, food waste, fats, oils, and grease (FOG) should be discharged onto landscaping or ground surfaces.

Do 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.



RESTAURANT BMPs

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.

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

GO GREEN: To learn more about going Green, visit **Santa Barbara County's Green Business Program** at <https://greenbusinessca.org>.

FOR ADDITIONAL INFORMATION CONTACT OUR PARTNERING AGENCIES



WANT TO KNOW MORE?

The Cities of Buellton, Carpinteria, Goleta, Lompoc, Santa Barbara, and Solvang and the County of Santa Barbara have extensive Stormwater Management Programs, with a great selection of information and useful tools to help protect the environment.

Be sure to always check:

- Local city ordinances periodically
- Drought restrictions

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.

Be sure to always:

- Understand on-site drainage
- Identify all on-site storm drain inlets, catch basins and/or nearest off-site drain location
- Ensure all on-site storm drain inlets are labeled "No Dumping"
- Routinely inspect and clean on-site storm drain inlets or catch basins
- Prevent wash water from reaching the street or storm drain by setting up a perimeter berm and/or block storm drain inlets and use a shop vacuum to collect ash water and dispose of it appropriately

ONLY RAIN DOWN THE STORM DRAIN

COOKING GREASE/OIL MANAGEMENT

- Clean grease traps at least once per week and grease interceptors monthly or as required by your FOG Discharge Permit.
- 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.

Do 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 and place within a trash bag before washing.

Cooking oil/grease (such as from deep fryers) must be recycled and placed in a recycle container provided by a state approved Inedible Kitchen Grease (IKG) Transporter. Grease must not be spilled on walkways or around recycle containers. Grease and oil on the ground attract 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

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

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



RECYCLING AND DISPOSAL

- Create a system for separating waste products.
- Dispose of unwanted chemicals such as cleaning chemicals and pesticides via a state approved hazardous waste contractor.
- Recycle used cooking oil and grease via a state approved IKG transporter.
- Contact your waste hauler to learn about commercial recycling (AB 341) and commercial organics recycling (AB 1826) or visit **Less Is More** at www.lessismore.org for local food scrap recycling programs.

Do you know? California Department of Food and Agriculture (CDFA) developed an IKG Program to stop theft and illegal disposal of cooking oil and grease. You can verify your transporter is IKG 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 rainwater from washing food waste into the storm drain and keeps birds and other animals 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 come into contact with 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.



City of Buellton
www.CityofBuellton.com



City of Carpinteria
www.CarpinteriaCa.gov



City of Goleta
www.CityofGoleta.org



City of Lompoc
www.CityofLompoc.com



City of Santa Barbara
www.SBCreeks.com



City of Solvang
www.CityofSolvang.com



Santa Barbara County
www.SBProjectCleanWater.org