



Alameda
Countywide
Clean
Water
Program

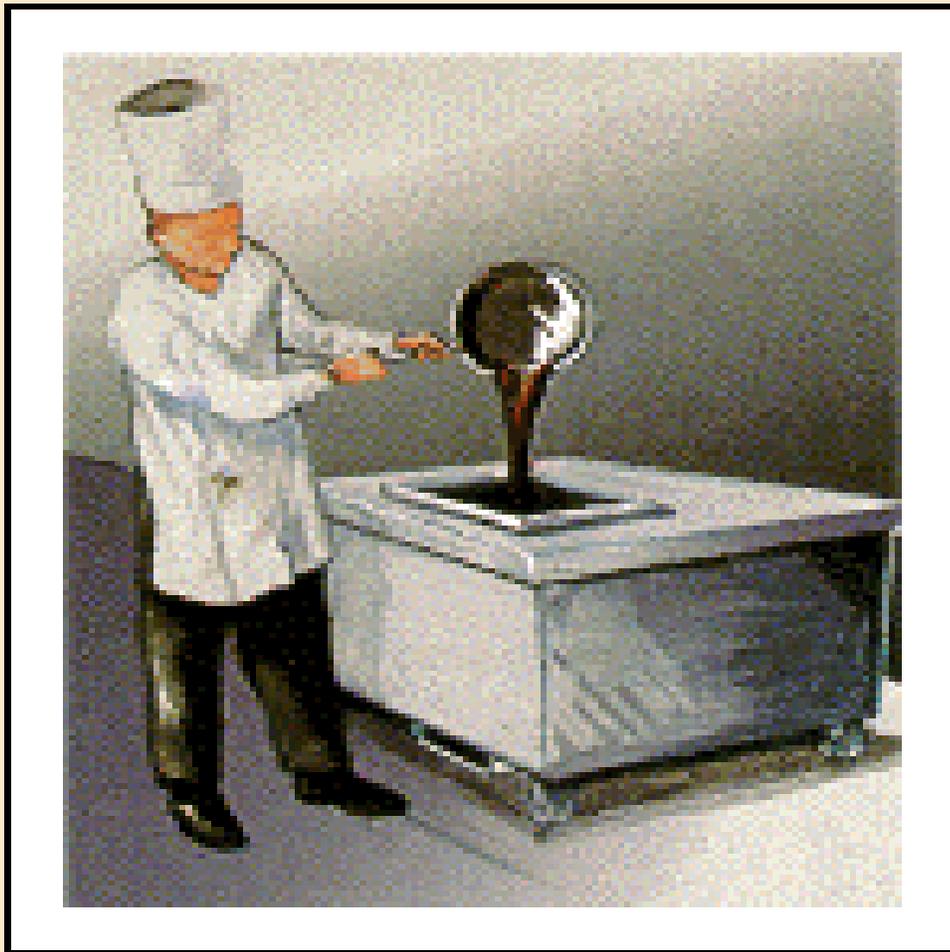
A Consortium
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For more information about stormwater pollution
and its prevention, call 1-888-BAY-WISE



Waste Disposal

- Periodically inspect for leaky dumpsters and compactors. If dumpsters are leaking, call the leasing company to repair or replace dumpsters.
- Cover dumpsters and other waste containers to prevent stormwater from entering the container.
- Never dispose of waste products, such as food or liquid wastes, to storm drains. Donate edible food to a food donation bank, participate in food waste composting programs, contact an animal feed company or dispose of food waste in a trash receptacle.
- Never wash down dumpsters or dumpster areas with a hose. If a dumpster must be cleaned, contact the dumpster leasing company. Use dry clean up methods to wash dumpster area or use other Best Management Practices (BMPs) to clean dumpster area to prevent wash water from flowing to the storm drain system.
- Improper handling and disposal that creates a discharge to a storm drain is illegal. Both the company and individuals responsible are subject to civil and criminal prosecution.



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Grease Handling and Storage

- Do not pour cooking oil or grease into sinks or floor drains, or into a parking lot, storm drain or street.
- Dispose or recycle cooking oil and grease through a licensed waste grease hauler or licensed grease recycler. Search for grease haulers and recyclers under “tallow” in the Yellow Pages.
- Service oil/grease interceptors at least monthly. For an oil/grease interceptor to function properly no more than 1/3 of the depth of the interceptor should be a floating grease layer and no more than 1/4 of the depth should be sediment on the bottom of the interceptor (www.oracwa.org).
- Under-sink grease traps should be serviced at least weekly, more often if the grease trap is more than 50% full (www.oracwa.org).
- Practice dry clean up. Use scrapers to remove food wastes from serving ware, pots, pans, grills, and cooking surfaces prior to cleaning them with water. Dispose of food waste in a trash receptacle, send to an animal feed company, or donate edible foodstuffs to a food donation bank.
- Use food grade paper to soak up oil and grease under fryer baskets. Dispose of soaked paper in a trash receptacle.
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Pavement and Floor Cleaning

- Keep parking lot, drive through, and dumpster areas clean and remove accumulated debris. Use dry methods for spill cleanup: such as sweeping instead of washing; the use of rags, cat litter or another type of absorbent; place trash and solid waste into dumpsters. If you mop up a spill, dispose of mop/washwater in indoor janitorial/mop sinks.
- Do not hose down pavement or any outside area to the storm drain. Use a BASMAA certified surface cleaner (www.city.palo-alto.ca.us/cleanbay/cbb.html) to wash sidewalks, drive-through and parking lots. Your employees and your contractor must use BMPs to prevent washwater from flowing to the storm drain system.
- Never pour or sweep wastewater from restaurant floors out the back door, or into a gutter, stormdrain, or creek. Dispose of mop/washwater in indoor janitorial/mop sinks or toilets.
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Equipment Cleaning

- Clean floor mats, grease filters, grills, garbage cans and other restaurant equipment in a janitorial/mop sink, inside floor drain, or other designated wash area that flows to the sanitary sewer system. Talk to your local sanitary sewer agency for requirements. Equipment cleaning washwater shall not flow to the storm drain system.
- If your restaurant uses a contractor to clean floor mats, exhaust hoods, or any other equipment, check to be sure that they are not allowing washwater to flow to the storm drain system. The restaurant is responsible for contractor actions.
- Check roof top exhaust fans and flumes at least weekly. Place an oil collection tray under rooftop exhaust fan shrouds to collect cooking oil and grease and empty the shrouds weekly.
- Do not clean equipment in food preparation sinks.
- Improper handling and disposal that creates a discharge to a storm drain is illegal. Both the company and individuals responsible are subject to civil and criminal prosecution