

FOOD FACILITIES STORM WATER POLLUTION QUICK REFERENCE

Prepared by the City of Santa Rosa and the County of Sonoma

Impact of Pollution

In the Sonoma County area, storm drains flow directly to local creeks, the Laguna De Santa Rosa, the Russian River, and the ocean, with no treatment. Storm water pollution is a serious problem for wildlife dependent on our waterways and for people who live near polluted streams.

Food handling facilities, such as restaurants, institutional cafeterias, grocery stores, bakeries and delis, can contribute to storm water pollution, mainly through improper waste handling and cleanup practices that allow food particles, oil and grease, and cleaning products to flow to a street, gutter or storm drain. **Nothing but rainwater should go into storm drains.**

Polluting storm drains causes damage to the environment and liability for the discharger.

A storm drain violation is a misdemeanor. Violators may also be subject to civil action, be charged for cleanup costs, and have their names published in the newspaper. Civil liability is up to \$10,000 per day of violation, plus additional penalties for discharges over 1,000 gallons. These guidelines will show how you may be inadvertently breaking the law and simple changes you need to make.

Types of Pollutants Food Handling Facilities Generate

All substances left in a street, gutter, parking lot, alley, or dumped into a storm drain end up in local creeks, rivers and ocean, with no treatment.

- In addition to drawing flies, vermin, and causing odor and public health problems, decaying organic materials use up dissolved oxygen in streams, rivers, and the ocean, stressing or killing aquatic life.
- Oil and grease cause additional health problems, and also plug sanitary sewer lines, causing backups and severe risks to human health.
- Food handling facilities sometimes discharge toxic materials, including cleaning products, disinfectants and pesticides. Even biodegradable soaps contain ingredients which are initially toxic to aquatic life.

Pavement Cleaning

When cleaning dumpster areas, loading docks and other paved surfaces, either use a qualified firm, or:

- Do not use degreasers, bleach or disinfectants in an area where rinse water could flow to a street, gutter, storm drain, or creek. Even products labeled "environmentally safe" cannot be used.
- If flows could enter storm drain, block flow with sand bags, rags, absorbents or a pile of dirt.

Appendix C

- Dry sweep next. Dispose of debris as solid waste.

If wet cleaning (including high temperature or high pressure washing) is required, the following three step process should be used:

- (1) Clean up as much as possible with rags.
- (2) Use absorbents (e.g. cat litter) to collect residue. Sweep and dispose of materials to the trash if hazardous materials are not involved.
- (3) Mop, wet vac (or, if absolutely necessary, wash) and collect water, and dispose of water in sink or sanitary sewer drain, not the storm drain.

If a final rinse is necessary for health reasons, then collect rinse water and dispose of the janitorial sink or indoor floor drain. If outdoors, block storm drain before applying water, collect water and dispose of to the janitorial sink or indoor floor drain.

Disposal of Hazardous Materials

Do not dump hazardous materials to storm drains or sanitary sewers. Contact Environmental Health & Safety for disposal of unused or concentrated chemicals. Note that most spent cleaning solutions are suitable for sanitary sewer disposal, including, but not limited to soaps, detergents, bleach solutions, and mop rinses.

FOOD SERVICE WATER QUALITY PROTECTION CHECKLIST

General Information

- 1. All management and supervisory personnel have reviewed this checklist.
- 2. All employees have been advised of these practices.
- 3. Storm drains are identified and labeled.

Equipment Cleaning

- 1. The following items are cleaned in such a manner that all wash water goes to the sanitary sewer or is hauled offsite.

 - a. Grease filters.
 - b. Floor mats.
 - c. Floor (mop water and rinse water).
 - d. Grills and oven components.
 - e. Garbage cans and dumpsters .
 - f. Other kitchen items.

Dumpsters, Grease Bins, and other Recycling Containers

- 1. Dumpsters and recycling containers are covered.
- 2. There are no signs of leaks or missing drain plugs.
- 3. Spilled materials around containers are picked up regularly.
- 4. If water is used to clean the area, wash water is collected or directed to the sanitary sewer.
- 5. Dumpsters are "switched out" by provider when leaking.

Spill Response

- 1. In case of a spill (e.g. grease), absorbents such as cat litter are readily available. Note: Food service personnel are responsible for cleaning up non-hazardous food waste spills. Liquids should be rinsed to the sanitary sewer and absorbents with liquids should be placed in non-leaking dumpsters.
- 2. Employees are trained:

 - a. To control and clean up spills.
 - b. To call for assistance in case of emergencies (e.g. x2911).

Grease Traps / Interceptors

- 1. A grease trap/interceptor is located inside or outside of the facility.
- 2. Grease trap/interceptor is inspected and cleaned regularly.
- 3. Grease trap/interceptor cleaning is observed to ensure service provider pumps dry and cleans the sides and bottom.

If you have any questions regarding storm water protection, use of sanitary sewer, or disposal of hazardous materials, contact Environmental Health & Safety, x4003.