

What's Cookin'?

*Eating and
Drinking
Establishments:
Stormwater
Best Management
Practices*





Dear Business Owner:

This training guide is being provided as a tool to assist eating and drinking establishments by outlining stormwater best management practices (BMPs) for owners, managers, and employees. BMPs are actions you can take to prevent or reduce pollutants from leaving your business. By using this training guide, you can proactively help to protect our waterways.

Clean eating and drinking establishments are important to everyone. However, when not properly handled and managed, routine activities that keep businesses clean, or that assist in food production, can contribute to the pollution of our watersheds. Pollution can harm aquatic habitats, human health, and ultimately can result in waterway closures. Being a successful business and an environmentally responsible eating and drinking establishment go hand-in-hand. The Food and Beverage Association, along with the County of San Diego, local city government agencies, and the Port District have developed minimum BMPs for eating and drinking establishments.

Please note that this training guide is not intended to provide requirements for all regulations that pertain to your business. The goal of this guide is to educate businesses on stormwater BMPs.

The Food and Beverage Association of San Diego County and the County of San Diego encourage you to share this information with all of your employees. To help ensure compliance, train all employees on a quarterly basis, review stormwater BMPs, and practice pollution prevention.

Thank you for being environmentally responsible and for keeping the San Diego region a desirable place for people to live and visit! Should you have any questions, please contact your local jurisdiction (see page 13 and 14 of this guide).



Do you know where water in the street goes?

In Southern California, water running off our streets flows into storm drains. Some people think that this water goes to our local wastewater treatment plant.

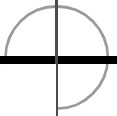
They are mistaken!

Anything entering the storm drain flows untreated into our creeks, streams, and rivers and ends up in our lakes and the ocean. Polluted water harms plants and animals and makes us sick. It causes beach closures and makes our fish and shellfish unsafe to eat.

Our ocean and lakes are being polluted!



A storm drain outlet that empties directly into a local stream.

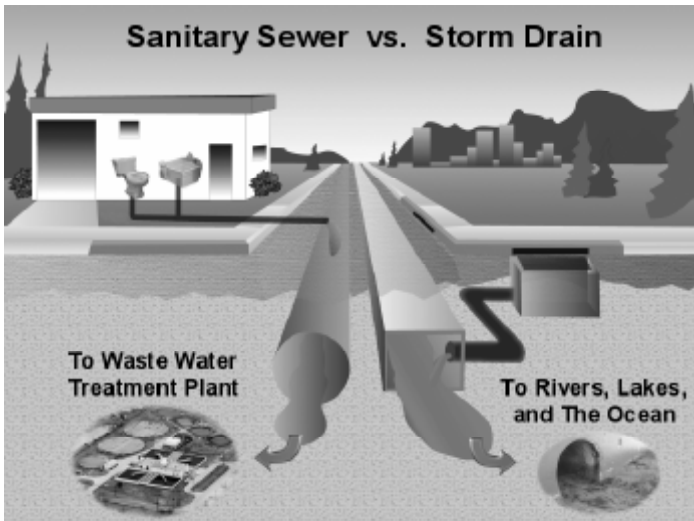


What is causing stormwater pollution?

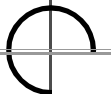
The sanitary sewer system and the storm drain system are different systems. Storm drain openings are located outside in gutters, alleys, and streets. Materials that are spilled, dumped, or poured onto these surfaces can enter the storm drain system and eventually travel to our creeks, lakes, and the ocean without being treated.

Waste water from sinks and floor drains travel through the sewer system to a waste water plant where it is treated before it flows to the ocean.

To keep our water clean, it is very important that all water used in business activities be directed only to drains that lead to the sanitary sewer.



Waste water from toilets, kitchen sinks, mop sinks, dishwashers, kitchen floor sinks and drains goes to a treatment plant.



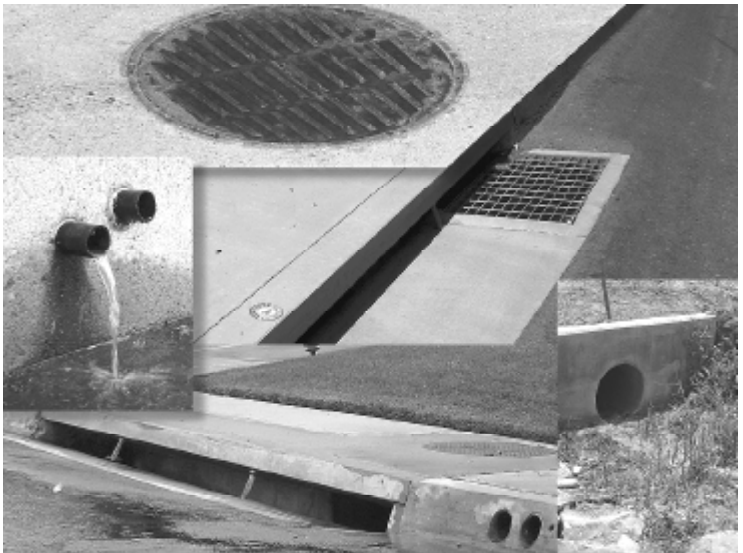


What can your business do to keep our water clean?

The County of San Diego, Unified Port District, and each of the 18 cities in the county adopted local stormwater ordinances to protect our water resources. These ordinances require your eating and drinking establishments to to:

- 1. Prohibit pollutants from entering the storm drain system**
- 2. Use Best Management Practices (BMPs)**

As a business owner or operator, you are legally responsible to comply with these stormwater ordinances. Failure to comply with these ordinances could result in citations and fines.



The storm drain system includes parking lots, sidewalks, streets, gutters, and drainage channels.



Best Management Practices and Your Business

Best Management Practices, commonly called BMPs, are actions you can take to prevent or reduce pollutants from leaving your eating and drinking establishment.

A key type of BMP is “pollution prevention”. Pollution prevention methods help to limit the amount of pollutants that are produced, thus eliminating the need to manage or remove them. Pollution prevention BMPs can help your business run more efficiently and can save you money.

Inspect Your Business

This is a good way to make sure that your eating and drinking establishment complies with stormwater requirements.

- ✓ Inspect inside and outside areas of your business.
- ✓ Make sure that all pipes inside your business are connected to the sewer system.
- ✓ Locate and mark storm drain openings on a map and post it in a common work area. Show your employees where the openings are located.
- ✓ Review your current practices and look for areas where you can improve.
- ✓ Inspect grease traps or interceptors regularly.
- ✓ Record any changes that you make to help prevent stormwater pollution.
- ✓ Good record keeping is your key to compliance.



Inform Your Employees

Employees are more likely to respond to training when they understand the impact of their daily activities on water quality.

- ✓ Hold staff meetings to discuss the importance of keeping our water clean.
- ✓ Train all employees on stormwater BMPs and pollution prevention.
- ✓ Have your employees read and review this guide and sign and date the training log included on pages 17 and 18.
- ✓ Record other training sessions and include date, instructor, and attendees.
- ✓ Keep training records on site.
- ✓ Provide regular refresher trainings.
- ✓ Post BMPs and pollution prevention tips around your business.
- ✓ Teach employees on the proper use of spill clean-up materials.

Keep good training records and self-inspection checklists (see pages 15 and 16).





Cleaning and Disposal

Cleaning products and food waste can pollute our waterways if they are not handled and disposed of properly.

Spill Prevention and Clean Up

It is always best to prevent spills, but be prepared when they occur.

- ✓ Routinely maintain all equipment and fix all leaks.
- ✓ Keep spill clean-up materials handy such as near dumpsters, grease bins, and unloading areas.
- ✓ Use dry methods for spill clean up such as rags, absorbents, brooms, and vacuums.
- ✓ If a final rinse is needed, collect the rinse water using a mop or a wet vacuum. Pour the rinse water into a mop sink or a floor drain connected to the sewer.
- ✓ Clean up the used absorbent and place in the trash.
- ✓ Report any spill that cannot be cleaned up or contained before entering the storm drain.
To report spills and discharges, call the Regional Stormwater Hotline at **(888) 846-0800**.

Pour all wash water to the sewer and not to the storm drain system.





Inside Areas

- ✓ Sweep and mop floors daily.
- ✓ Wash floor mats, kitchen mats, filters, and garbage cans in a mop sink, janitors sink, or near the kitchen floor drain.
- ✓ Never clean equipment outside where water may flow to an unprotected storm drain.
- ✓ If floor mats are too big to clean indoors, contract with a mat-cleaning service or clean them in an area that drains to the sewer.
- ✓ Pour rinse water containing soap, bleach, and disinfectants to a mop sink or sewer.

Outside Eating Areas

- ✓ Sweep or vacuum litter and food waste daily.
- ✓ Cover storm drain openings before wet cleaning, such as pressure washing.
- ✓ Contain and collect all wash water and dispose of it properly. Contact your local sewer agency for discharge requirements.



Wash floor mats in an area that drains to a sewer and not to the storm drain system.



Grease Management

Grease can collect in the sewer lines and create sewer blockages that cause sewage spills into the storm drain system.

- ✓ Install a grease trap or interceptor whenever possible or as required by a municipal sewer agency.
- ✓ Regularly clean grease traps and interceptors.
- ✓ Contract with a grease hauler to regularly service and empty your grease waste.
- ✓ Grease storage area should be regularly cleaned and inspected.
- ✓ Make sure grease bins are always tightly closed.
- ✓ Store grease bins on level ground and secure to prevent bins from tipping over.



Collect bulk grease in containers and contract with a firm for recycling.



Dumpster and Unloading Areas

Liquid and solid waste from leaking trash containers and unloading areas can flow into storm drains.

- ✓ Sweep up food particles, cigarette butts, and litter around dumpsters and unloading areas regularly.
- ✓ Put trash and debris in tied plastic bags before placing into the dumpsters.
- ✓ Dispose of liquid waste into the sanitary sewer.
- ✓ Keep dumpster lids closed and locked to prevent illegal dumping.
- ✓ Do not hose out dumpsters.
- ✓ Call your solid waste hauler when dumpsters are leaking, need cleaning, or repair.



Use dry methods for cleaning up spills and leaks such as rags, absorbents, brooms, and vacuums.



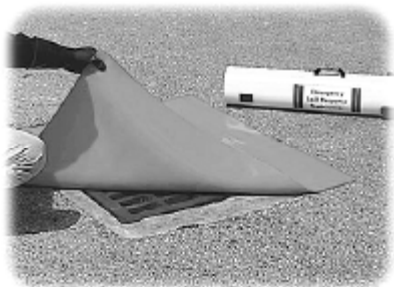
Grounds

Customers are more likely to use a trash can if your property is kept neat and clean.

- ✓ Routinely sweep and clean parking lots and paved areas around your eating and drinking establishment.
- ✓ Provide trash cans with lids in your parking lot to discourage littering.
- ✓ Post “No Dumping or Littering” signs around your property.
- ✓ Sweep up dirt, leaves, and clippings on walkways, street, and gutters.
- ✓ Apply pesticides and fertilizers according to label instructions and do not apply before a rain event. Try using less toxic alternatives.
- ✓ Adjust sprinkler heads properly to avoid over-watering and runoff.
- ✓ Clean the rooftops of your buildings at least once before the rainy season.
- ✓ Cover any materials stored outside and on the roof.



Prevent waste water from entering storm drains by using plastic sheeting or other storm drain type covers.





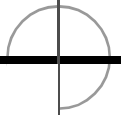
Recycling and Pollution Prevention

Conserve water. Eating and drinking establishments in San Diego County use millions of gallons of water each day for daily activities.

- ✓ Use proper storage and “first-in, first-out” for food materials.
- ✓ Post water conservation signs around faucets.
- ✓ Purchase recycled products or products with a high-recycled material content.
- ✓ Contact your local solid waste hauler for recycling options and bins.
- ✓ Start a recycling program and make sure recycling bins are easily accessible to employees.



Paper, cardboard, glass, aluminum, tin, and #1 and #2 plastics can easily be recycled.



How to Reach Us

County of San Diego,
Department of Environmental Health,
Food and Housing Division:



For any questions regarding eating and drinking establishments call **(619) 338-2379** or **(800) 253-9933**

Regional Stormwater Hotline

To report spills and discharges to the storm drain system, call **(888) 846-0800**

General Information

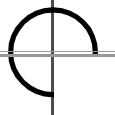
For additional information regarding water quality in the San Diego region, please use the resources listed below.

(888) 846-0800

www.projectcleanwater.org

(888) THINK-BLue

www.thinkbluesd.org

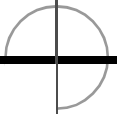




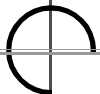
Local Stormwater Program Information

Stormwater and BMP requirements may vary by jurisdiction. Please contact your jurisdiction for questions or if you would like additional information. Updated phone numbers are posted on the www.projectcleanwater.org website.

Carlsbad	(760) 602-2799
Chula Vista	(619) 397-6111
Coronado	(619) 522-7380
County of San Diego (Unincorporated Communities)	(888) 846-0800
Del Mar	(760) 753-1120
El Cajon	(619) 441-5580
Encinitas	(760) 633-2632
Escondido	(760) 839-4668
Imperial Beach	(619) 628-1369
La Mesa	(619) 667-1134
Lemon Grove	(619) 825-3810
National City	(619) 336-4389
Oceanside	(760) 435-5800
Poway	(858) 679-4228
San Diego	(619) 235-1000
San Diego Unified Port District	(619) 686-6254
San Marcos	(760) 752-7550
Santee	(619) 258-4100
Solana Beach	(858) 720-2400
Vista	(760) 726-1340

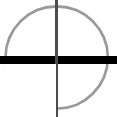


<i>Self-inspection Checklist</i>	Done	Date
Employees have reviewed this guide and have been trained on stormwater BMPs.		
Employees have been shown how to properly use spill clean-up materials.		
Spill clean-up materials are readily available around your business in case of a spill.		
Storm drain openings have been located and marked.		
“No littering” signs and pollution prevention tips have been posted.		
Brooms, vacuums, and rags are available and are used instead of wet cleaning methods.		
Storm drain openings are protected and wash water is collected if water is used outside.		
Wash water from filters, garbage cans, kitchen and floor mats drain only to the sewer.		
All wash water and rinse water are drained to the sewer.		
All indoor drains, sinks, dishwashers, and food equipment drain to the sewer.		





<i>Self-inspection Checklist</i>	Done	Date
Grease traps / interceptors are installed as required by sewer agency and serviced regularly.		
Grease bins are kept tightly closed and regularly serviced by a licensed grease hauler.		
Dumpsters and grease bins do not leak and are in good shape.		
Dumpster and other waste containers are kept closed when not in use.		
Dumpster and grease bin areas, parking lots, and drives are cleaned regularly using dry methods.		
Recycling program has been established and recycling bins are accessible.		
Material stockpiled outside and on the roof are properly covered.		
Hired landscapers and contractors are familiar with stormwater regulations.		
Irrigation system is properly adjusted to prevent over-watering and runoff.		
Storm drains are kept free of trash, leaves, and dirt.		



Training Log

Have your employees **sign** and **date** this training log.

Employee Name

Date





Training Log

Employee Name	Date



project clean water

