

F1. Restaurants and Food Service

Commercial / Industrial / Institutional
& Municipal Pollution Prevention



Goal: Prevent or reduce the risk of discharge of pollutants to stormwater from restaurants and other food service establishments, operations and related activities

APPLICABLE OPERATIONS AND ACTIVITIES

Any public or private establishment and related operations involved in the processing, preparation, cooking and/or serving of food such as restaurants, cafeterias, caterers, portable food stands and concessionaires.

POLLUTION CONTROL APPROACH

Implement proper handling procedures for solid and food wastes, cleaning activities and fats, oils and grease management to prevent contaminants from entering the stormwater drainage system

KEY POLLUTION PREVENTION AND CONTROL MEASURES

- Seal and contain food wastes to ensure they do not leak from solid waste containers and dumpsters
- Never dump food wastes into a stormwater drain or drainage ditch
- Perform equipment cleaning indoors or in a covered outdoor wash area connected to the sanitary sewer
- Use dry methods for cleaning outdoor areas whenever possible
- Recycle and/or properly dispose of fats, oils and grease
- Ensure fats, oils and grease containers are properly covered and sealed

TARGETED POLLUTANTS

- ☐ Sediment
- ☐ Nutrients
- ☒ Bacteria
- ☒ Organic Matter
- ☒ Oil & Grease
- ☐ Heavy Metals
- ☒ Toxic Chemicals
- ☐ Abnormal pH
- ☒ Trash & Debris
- ☐ Other:

Overview

Contaminants from restaurants and other food service related facilities, operations and activities have the potential to come in contact with stormwater runoff or enter the storm drain system if proper procedures are not implemented during the handling of solid and food wastes, cleaning activities, and fats, oils and grease management.

Pollution Prevention and Control Measures

Solid Waste Management:

- ▶ Solid and food wastes must be sealed or contained in some manner to ensure they do not leak from dumpsters or other waste containers. Never place liquid wastes or leaky garbage bags into a dumpster.
- ▶ Never dump any food products or wastes into a stormwater drain or drainage ditch.
- ▶ Follow all other proper solid waste management procedures in Section B3 (Solid Waste Handling and Transfer).

Food Service Cleaning Activities:

- ▶ Clean items such as floormats, vent filters, garbage cans and cooking equipment either:
 - Indoors in a mop sink (never in a food preparation sink) or dedicated indoor cleaning area with an internal floor drain connected to a sanitary sewer –or–
 - Using a covered outdoor wash area that is connected to a sanitary sewer.
- ▶ Never pour washwater out onto a parking lot, alley, sidewalk or street—or to a stormwater drain or drainage ditch.
- ▶ Regularly clean up food refuse and other trash and debris from parking lots and outside areas surrounding the restaurant or food service facility, particularly drive-thru and outdoor eating areas, using dry cleaning methods such as sweeping.
- ▶ When pressure washing outdoor areas (including parking lots and dumpster storage areas) is necessary, follow the procedures in Section D2 (Pressure Washing and Surface Cleaning), including:
 - Cover all nearby stormwater drains with impervious barriers such as berms, plugs or rubber mats, or screens as needed (see Table D2-1).
 - Collect and pump washwater to the sanitary sewer, filter the runoff and properly dispose of filtered solids, or discharge to a pervious surface or landscaped area as required in Table D2-1.
- ▶ Never hose down litter, food wastes or spills to a stormwater drain or drainage ditch.

Fats, Oils and Grease Management:

- ▶ Properly store and/or recycle fats, oils and grease using approved collection containers.
- ▶ Never pour fats, oils or grease into a sink, floor drain, or outdoors onto the ground or into a storm drain or drainage ditch.
- ▶ Never pour fats, oils or grease into a garbage can or dumpster.

- ▶ Dispose of all wastewater containing fats, oils and grease using a grease trap or interceptor (see Figure F1-1).
- ▶ To avoid spills, empty collection containers before they are full. Take steps to prevent fats, oils and grease from dripping or overflowing when transferring or emptying collection containers. Ensure that collection containers are covered and/or sealed before transporting from the kitchen.
- ▶ Collect and dispose of concentrated waste fats, oils and grease using a permitted waste grease hauler.
- ▶ When fats, oils and grease containers are emptied by vacuum trucks or other means, use drip pans or absorbent materials to capture any leaks or spills. Immediately clean up and properly dispose of any fats, oils or grease spills using absorbents.



Figure F1-1 Restaurant Grease Trap

Inspection and Preventive Maintenance Requirements

Table F1-1 Typical Inspection and Preventive Maintenance Activities for Restaurants and Food Service

Activity	Schedule
<ul style="list-style-type: none"> • Check dumpsters and solid waste containers to ensure that lids, covers and drain plugs are closed tightly. Promptly clean up any leaks. 	Daily / Ongoing
<ul style="list-style-type: none"> • Check outdoor fats, oils and grease containers to ensure that lids are secure. 	Weekly / Ongoing
<ul style="list-style-type: none"> • Contact a permitted waste grease hauler for disposal. 	As needed

Spill Prevention and Response

- ▶ Develop Standard Operating Procedures (SOPs) for spill prevention and clean up (see Section 2.1.5).
- ▶ Store and maintain appropriate spill cleanup materials in a location near the food processing, preparation and cooking area(s).

Considerations for Local Government-Owned or Operated Facilities and Operations

- ▶ Local government facilities with food service-related operations and activities such as cafeterias and concessions should adopt these pollution prevention and control measures, and develop appropriate Standard Operating Procedures (SOPs) for implementing them.