

FOOD FACILITY WASTE DISPOSAL AND STORMWATER POLLUTION PREVENTION GUIDE

All fats, oils, and grease (FOG), food waste, refuse, and recyclables must be properly stored and disposed of through approved methods. Good management practices are to be implemented to minimize vermin harborage and nuisance activities. Additionally, any improper handling and disposal that creates a discharge to a storm drain is illegal. Both the facility and individuals responsible can be subject to civil and criminal prosecution by enforcement agencies. Local cities and jurisdictions may have stricter requirements than what is listed below.

Routine maintenance tasks

- Sweep and pick up dropped debris
- Maintain dumpster lids closed after use and make sure they are not overfilled
- Practice using dry methods, such as cat litter, for clean-up of spilled grease or overflowing grease containers
- Secure grease containers when transporting them from kitchens to outside enclosures
- Utilize off-premises-based cleaning services such as a cleaning contractor trained to use pollution prevention practices (Bay Area Stormwater Management Agencies Association's has a list of recognized surface cleaners at www.basmaa.org/SearchforCleaners.aspx)
- Never wash down outside surfaces to gutter, street, or storm drain -- only sweep, vacuum, or mop
- Never wash or rinse non-food equipment like floor mats or trash bins outside – only wash items inside at the janitorial sink
- Do not scrub or clean food equipment outside. All food equipment shall be washed inside.
- Utilize floor sinks and janitorial sinks for wastewater disposal

Prevention strategies

- Utilize an approved container for FOG storage
 - a. Provide an approved secondary containment system for outside storage of uncovered, free-standing tallow bins or oil drums (middle photo below)
 - b. Provide an approved 35-gallon FOG container on caster wheels for storage inside the facility with regular servicing (right photo below)
- Store dumpster bins and FOG containers inside a trash enclosure containing a sanitary sewer drain with access to hot and cold water inside
- Utilize recognized companies to regularly service oil/grease interceptors
- Visually inspect and replace any damaged or leaking dumpster bins

