



IC22. EATING AND DRINKING ESTABLISHMENTS

Best Management Practices (BMPs)

A BMP is a technique, measure or structural control that is used for a given set of conditions to improve the quality of the stormwater runoff in a cost effective manner¹. The minimum required BMPs for this activity are outlined in the box to the right. Implementation of pollution prevention/good housekeeping measures may reduce or eliminate the need to implement other more costly or complicated procedures. Proper employee training is key to the success of BMP implementation.

The BMPs outlined in this fact sheet target the following pollutants:

Targeted Constituents	
Sediment	
Nutrients	x
Floatable Materials	x
Metals	
Bacteria	x
Oil & Grease	x
Organics & Toxicants	x
Pesticides	x
Oxygen Demanding	x

Provided below are specific procedures associated with each of the minimum BMPs along with procedures for additional BMPs that should be considered if this activity takes place at a facility located near a sensitive waterbody. The owners/operators must select, install and maintain appropriate BMPs on site. Since the selection of the appropriate BMPs is a site-specific process, the types and numbers of additional BMPs will vary for each facility.

MINIMUM BEST MANAGEMENT PRACTICES

Pollution Prevention/Good Housekeeping

- Use dry cleaning methods instead of water
- Clean equipment (floor mats, grease filters, grills, garbage cans, etc.) indoors or in a covered outdoor wash area that is plumbed to the sanitary sewer or in an area that will contain the wash water.
- For food facilities, clean grease traps and Fats, Oils, and Grease (FOG) Interceptors according to the schedule established in the Plumbing Code or by the local sanitary sewer district.
- Recycle and/or properly dispose of grease and oil.
- Block the storm drain when hosing or steam/pressure washing outside dumpster areas, sidewalks, and common areas.
- Stencil storm drains to state "No Dumping – Drains to Ocean"

Training

- Train employees on these BMPs, storm water discharge prohibitions, and wastewater discharge requirements.
- Provide on-going employee training in pollution prevention.

Additional Controls for ESAs

- Keep all food, wash water, wastewater, chemicals, and other materials or liquids out of the MS4. [toxicity]

¹ EPA " Preliminary Data Summary of Urban Stormwater Best Management Practices"

1. **Practice good housekeeping.**
 - Conduct regular sweeping or vacuuming of outdoor areas: Dry sweep pavement areas including "drive-thru" areas, parking lots, sidewalks, outdoor eating areas and dumpster storage areas frequently.
 - Keep outside areas free of trash & debris.
 - Do not hose out dumpsters or fill them with liquid waste.
 - Regularly inspect, repair, and/or replace dumpsters.
2. **Clean equipment (floor mats, grease filters, grills, garbage cans, etc.) indoors or in a covered outdoor wash area that is plumbed to the sanitary sewer.**
 - Clean equipment in a mop sink if possible (never in a food preparation sink). If there is no mop sink, dedicate an indoor cleaning area where a drain is plumbed to the sanitary sewer.
 - Dispose mop water from cleaning floors in a mop sink, toilet or other drain that is plumbed to the sanitary sewer.
 - Do not pour wash water outside or into a street, gutter, or storm drain.
 - Dispose of all wastewater containing oil and grease in a grease trap or interceptor.
3. **Recycle and/or properly dispose of grease and oil.** Collect and dispose of concentrated waste oil and grease and disposed of by a certified waste grease hauler. NEVER pour grease or oil into a sink, floor drain, storm drain or dumpster.
4. **Block storm drain(s) when cleaning (hosing or steam/pressure washing) outside dumpster areas, sidewalks, and common areas with hot water, soap, or other cleaning agent.** Collect water/waste and discharge to the sanitary sewer (with approval of the local sanitation district).

Training

1. **Train employees on these BMPs, storm water discharge prohibitions, and wastewater discharge requirements.**
2. **Train employees on proper spill containment and cleanup.**
 - Establish training that provides employees with the proper tools and knowledge to immediately begin cleaning up a spill.
 - Ensure that employees are familiar with the site's spill control plan and/or proper spill cleanup procedures.
 - BMP IC17 discusses Spill Prevention and Control in detail.
3. **Establish a regular training schedule, train all new employees, and conduct annual refresher training.**
4. **Use a training log or similar method to document training.**

Stencil storm drains

Storm drain system signs act as highly visible source controls that are typically stenciled directly adjacent to storm drain inlets. Stencils should read "No Dumping Drains to Ocean".

References

California Storm Water Best Management Practice Handbook. Industrial and Commercial. 2003. www.cabmphandbooks.com

Carlsbad Jurisdictional Urban Runoff Management Plan. Best Management Practices for Restaurants. City of Carlsbad. February 2002. On-line: <http://www.ci.carlsbad.ca.us/cserv/jurmp.html>

Orange County Stormwater Program. 2001. Water Quality Guidelines for Exterior Restaurant Cleaning Operations. Brochure. June.

Orange County Stormwater Program. Good Cleaning Practices Food & Restaurant Industry. Poster.
Courtesy of the City and County of LA.

For additional information contact the City of Laguna Hills Public Services at 949-707-2650.