

# RESTAURANTS AND FOOD HANDLING FACILITIES

*What a restaurant manager should know*



## EQUIPMENT CLEANING

- Clean floor mats, garbage cans and other large pieces of equipment at a mop sink or interior floor drain approved by the Environmental Management Department (Environmental Health) .

**For items that are too large to be effectively cleaned indoors, consider the following options:**

- Construct a permanent wash pad that is properly connected to the sanitary sewer.
- Use a temporary containment area (see "Steam Cleaning Equipment" in the Yellow Pages).
- Hire a cleaning service that has the right equipment to properly dispose of wastewater.



## PRESSURE WASHING

- Water from pressure washing outdoor areas may not be discharged to the storm drain. It must be contained and collected for proper disposal to the sanitary sewer or septic system, or for disposal as a hazardous waste. For permission to discharge to the sanitary sewer contact:

Mobile pressure washers  
Water Quality, Wastewater  
Source Control Section (916) 875-6470

Business operators doing  
their own washing  
Water Quality Permitting (916) 876-6100

Information on collection and recovery  
methods, ask to speak to an  
EMD stormwater specialist (916) 875-8400

- Restaurants that use outside companies to do their pressure washing are still responsible if cleaning water is improperly disposed of into the storm drain.
- For detailed pressure washing information contact BERC ([www.sacberc.org](http://www.sacberc.org))

Restaurants and other food facilities within Sacramento County are regulated for compliance with local stormwater ordinances by County of Sacramento Environmental Management Department. The State of California requires the County to conduct regular stormwater compliance inspections as well as complaint response, as needed, at these facilities. Typically, the inspections will be conducted by EMD health inspectors during routine health inspections. Call (916) 875-8400 if you have any questions.

## QUESTIONS?

**Business Environmental Resource Center (BERC)** (916) 649-0225  
[www.sacberc.org](http://www.sacberc.org)

*BERC helps businesses understand and comply with environmental regulations. This business service is free and confidential.*

### For information on health and safety requirements for food facilities:

County of Sacramento (916) 875-8440  
Environmental Management  
Department (Environmental Health),  
Water Protection Division

## OTHER QUESTIONS

### Contact your local stormwater agency or check out our website

[www.sacramentostormwater.org](http://www.sacramentostormwater.org)

County of Sacramento (916) 874-6851  
including the Cities of  
Rancho Cordova and Citrus Heights

Cities of Sacramento, (916) 808-4H20 (4426)  
Citrus Heights,  
Elk Grove, Folsom, and Galt

## TO REPORT ILLEGAL DISCHARGES

Sacramento County (916) 874-RAIN (7246)  
(including the Cities of Citrus  
Heights and Rancho Cordova)

Cities of Sacramento, (916) 808-4H20 (4426)  
Elk Grove, Folsom, and Galt



The Sacramento Stormwater Quality Partnership (SSQP) includes the County of Sacramento and the Cities of Sacramento, Citrus Heights, Elk Grove, Folsom, Galt, and Rancho Cordova.

**Help the environment. Keep pollutants from food facilities out of the storm drain.**

Food facilities, including restaurants, cafeterias, bakeries, coffee shops and grocery stores, must not allow the discharge of wastewater, grease, food-related wastes, and other materials from their activities into the storm drain. It is a violation of both the California Health and Safety Code and local stormwater ordinances to allow these wastes to enter the storm drains.

Everything washed into storm drain inlets flows untreated to our creeks and rivers. Food waste sent down storm drain inlets not only creates odors, but helps sustain populations of cockroaches, flies and rats. Substances such as detergents, cleansers and grease can be harmful to aquatic life. Even "biodegradable" cleansers can be harmful when discharged to the storm drain.

**Discharges of wastes from mop buckets, equipment cleaning, surface cleaning, and leaks and spills from tallow bins and dumpsters to the storm drain are prohibited.**



## STORM DRAINS VS. SANITARY SEWERS

**Storm drains and sanitary sewers have two distinct functions. It's important to understand the difference.**

Storm drains flow directly into local waterways and do not receive treatment for pollutant removal. The drains in streets and parking lots are almost always storm drains. They are only intended for pollutant-free stormwater.

Sanitary sewers collect wastewater from indoor plumbing such as toilets, sinks, washing machines and floor drains and take it to a sewage treatment plant.

Mop water, cleaning water, and other liquids may be disposed of to the sanitary sewer at a mop sink, or utility sink, but NEVER dispose of these or other pollutants to a storm drain.

## TRAINING

**Employees of food facilities should be trained in methods for keeping food pollutants and wastewater out of the storm drains.**

The training should include education about the harmful effects of allowing wastewater and food waste to enter the storm drain. Because of high employee turnover, this training should be repeated often.

## VISUAL REMINDERS

Use the back of this flyer as a poster to remind employees about the correct disposal methods.

**Stencil the storm drains** near your facility with a "no dumping" message. To obtain a stenciling kit, or for more information about controlling stormwater, call your local stormwater agency or check out its website (see back panel).

## MOP BUCKETS AND SINKS

- Never empty a mop bucket outside or where it can drain into a storm drain.
- Always dump mop water into a mop sink, or other appropriate sink where food prep is not done.
- Keep the mop sink accessible. Don't use it to store materials or equipment.



## CLEANING SPILLS AND DRIPS

- For outdoor spills and drips, clean up promptly with a mop or absorbent material (such as kitty litter).
- Immediately following application, thoroughly sweep up used absorbent. It is illegal to allow absorbent to enter the storm drain.
- Dispose of used absorbent by placing in a plastic bag, tying bag, and placing in dumpster (as long as spill is non-hazardous). Do not put loose absorbent in dumpster.
- Store cleaning materials and chemicals indoors.
- Never wash spills or leaks into the storm drain.

## GREASE AND OIL

- Always use tallow bins to dispose of oils and greases.
- To minimize spills when transferring oil and grease to the tallow bin, use containers of adequate size that are equipped with spouts.
- Wipe spills as soon as possible. Use dry clean-up methods, such as kitty litter absorbents.
- Maintain grease traps and interceptors to prevent overflows and have contents professionally hauled and disposed of; have grease traps pumped monthly and interceptors pumped every three months. For pumping and hauling companies refer to the Yellow Pages under "Septic Tanks and Systems."

## GARBAGE DUMPSTERS

- Never dispose of liquids in the garbage dumpster.
- Keep the garbage dumpster drain closed and inspect for leaks on a regular basis.
- Keep the garbage dumpster lid closed and locked (if possible) to keep out rain and scavengers.
- When the garbage dumpster needs cleaning, call your solid waste hauler for cleaning or replacement.
- Use garbage bags.

