Stormwater Best Management Practices (BMPs) For Restaurants



ONLY RAIN DOWN THE DRAIN! Stormwater is <u>not</u> treated at the wastewater treatment plant. City of Yakima Stormwater/Pretreatment Program (509)575-6077

Stormwater pollution is caused by restaurants when contaminated water is allowed to leave the property. Cleaning practices that allow grease, food waste, trash and cleaning products to flow into the storm drain system cause contamination of local waterways, including the Yakima River.

BMPs are specific steps to prevent stormwater pollution from daily activities in a restaurant or food service facility.
All restaurant and food service staff should prevent pollutants from entering storm drains by following these recommended practices:

## Recycle Oils and Grease

• Oil and grease waste from grease traps and barrels can be recycled by rendering companies.

• Don't pour oil or grease into sinks, floor drains, or onto a parking lot or street. Keep grease in closed bins.

• Maintain your grease trap to prevent overflows.

## **Dumpster Areas**

• Keep dumpster lids closed and the areas around them clean. Do not fill with liquid waste or hose them out.

 Call your trash hauler to replace any dumpsters that are damaged or leak.

## **Managing Spills**

• Clean food spills in loading and trash areas by using absorbent materials and sweeping. If mopping is necessary, discharge mop water through the grease trap into the sewer.

•Have spill containment and cleanup kits available.

• To report serious toxic spills, call 911. Contact a hazardous waste hauler to properly dispose of unwanted hazardous waste.

## Cleaning & Maintenance

• Clean equipment, floor mats, filters, and garbage cans in a mop sink, wash rack, or floor drain connected to the sewer through a grease trap. Don't pour wash water in parking lots, alleys, sidewalks, or streets.

• Sweep outside areas and put debris in the garbage instead of sweeping or hosing it into parking lots, streets or storm drains.