

BG-61 Mobile Cleaning – Food Service Related



Photo Credit: Geoff Brosseau

Description

This category includes businesses that both conduct their own mobile cleaning or “power washing” activities and those that are hired as contractors to conduct these activities. Mobile cleaning differs from other cleaning activities in that the cleaning is not conducted in a dedicated, fixed location with a wastewater capture and treatment system connected to the sanitary sewer system. This category includes mobile cleaning or power washing of food service business-related objects or areas:

- Restaurant alleys and dumpster areas
- Restaurant floor mats and exhaust filters (baffles)
- Kitchen oil and grease
- Grocery carts
- Lunch wagons and food carts

Information specific to: transportation-related cleaning, surface cleaning, or cleaning of amenities is provided in other guide sheets.

Pollutant Sources

The following are sources of pollutants:

- Using harmful cleaning chemicals – including soaps as well as solvents
- Removing food waste, trash, and oil and grease
- Generating polluted wash water from cleaning activities

Pollutants can include:

- Organic materials (food wastes)



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- Oil and grease
- Toxic chemicals in cleaning products, disinfectants, and pesticides

Approach

The potential for generating stormwater pollution as part of these activities requires extra attention because by definition these activities are conducted outside with water (and sometimes chemicals) for the purpose of removing residues, dirt, and debris. Make stormwater pollution prevention BMPs and proper wastewater disposal a part of standard operating procedures and the employee training program. Provide employee education materials in the first language of employees, as necessary.

Use the following four-step approach:

1. Do dry cleanup before washing down
2. Wash without soaps and solvents
3. Keep polluted water out of storm drains
4. Dispose of wastewater correctly and legally

Source Control BMPs

The best management practices are listed by activity or area in the following table. Discharging wastewater to the sanitary sewer must be performed in accordance with local regulations.

Restaurant Alleys and Dumpster Areas	<ul style="list-style-type: none"> □ Do not discharge wash water to storm drain. □ Use dry cleaning methods only (use absorbents, sweep debris) □ After using dry cleaning methods, <ul style="list-style-type: none"> ✓ Temporarily seal the storm drain. ✓ Wash area with hose and brush. ✓ Pump wash water to sanitary sewer. ✓ Use screens to collect wash water particles before entrance to sanitary sewer.
Restaurant Floor Mats and Exhaust Filters (baffles)	<ul style="list-style-type: none"> □ Do not discharge wash water to storm drain. □ When cleaning mats, either: <ul style="list-style-type: none"> ✓ Clean mats, etc. indoors and discharge to sanitary sewer or clean mats, etc. outside in bermed or sloped area which drains to sanitary sewer. [or] ✓ Take mats and baffles to a public car wash that discharges wash water to the sanitary sewer

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Kitchen Oil and Grease	<ul style="list-style-type: none"> <input type="checkbox"/> Do not pour wash waters into storm drain or sanitary sewer (sink, floor drain, etc.) <input type="checkbox"/> Consult local wastewater authority for proper disposal of Fats, Oils, and Grease (FOG) <input type="checkbox"/> Save in sealed containers such as tallow bin <input type="checkbox"/> Separate recyclable fats from waste grease (from an interceptor or trap). <input type="checkbox"/> See “Tallow,” “Grease Traps,” or “Septic” in yellow pages for recycling or disposal service or locations.
Grocery Carts	<ul style="list-style-type: none"> <input type="checkbox"/> If soap is used <ul style="list-style-type: none"> ✓ Collect and filter the wastewater. ✓ Then pump it to the sanitary sewer. <input type="checkbox"/> If soap is not used <ul style="list-style-type: none"> ✓ Capture and filter wash water. ✓ Spread wash water over pervious surfaces to allow infiltration or use for landscape irrigation (with owner’s permission).

Treatment Control BMPs

The use of self-contained, mobile wastewater collection/treatment units may be appropriate and cost-effective for some mobile cleaning activities.

References

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