

Many common restaurant practices can cause water pollution. Restaurant owners, managers, and staff should adjust their practices to prevent water pollution.

Common pollutants from restaurants include food, oil and grease, soaps, detergents, solvents, cleansers, trash, and litter.

Use of Best Management Practices (BMPs) reduce and eliminate polluted discharge into streets and storm drains.

or detergents, do not allow any of this water to flow into the gutter. Use environmentally safe cleansers. This water must be trapped and vacuumed up with a shop-vac and drained into a mop sink for disposal.

◆When cleaning trash containers or enclosures, do not allow bleaches or detergents to drain into parking lots, street or gutters.

◆Ensure that only wash water goes into the sanitary sewer. Remove all trash, waste and dirt and dispose of them in a trash container.

### Spill Prevention and Clean-up BMPs

◆Use dry methods for cleaning up outdoor spills. For example, use cat litter to soak up spills, or sweep up spills rather than rinse them.



### Grease Management BMPs

◆Clean grease traps at least once a week. Some traps require more frequent cleaning; therefore, adjust as necessary.

◆Collect bulk grease in containers for proper disposal. Do not pour grease into trash bins, street gutters, storm drains or sewers. Grease can clog sewer and storm drain lines causing blockage and spills. It is illegal to put anything but storm water down the storm drain. Violators are subject to fines and legal action under [California Penal Code 374 and County Code 17](#).



◆Regularly maintain grease traps or interceptors.

### Dumpster and Loading Dock Areas BMPs

◆Keep dumpster and grease barrel lids closed. This prevents rain water from washing food waste into the storm drain and keeps birds and pests from scattering trash.

◆Keep dumpster areas tidy.

◆Keep dumpsters or dumpster enclosures locked to prevent illegal dumping. Contact Waste Management at (805) 922-2121 for keys and locks.

◆Carry all trash to dumpsters in tied-off plastic bags in order to keep dumpsters free of food debris. Never place liquid waste or leaky garbage bags into a dumpster.

◆Do not hose out a trash can or dumpster interior in any areas that drains to an alley, street or storm drain system. Use an absorbent such as spill absorbing products or kitty litter to collect spilled fluids from the container.

◆Sweep any debris out of a trash container before scrubbing and rinsing. Scrub with a non-toxic soap and then rinse the residue into a sanitary sewer drain.

◆Have clean up materials readily accessible near the dumpster or loading dock area in case of accidental spills.

◆Property owner or management companies should be immediately notified of any leaking and dirty dumpsters that need attention.



### Recycling BMPs

◆Create a system for separating waste products. Grease and oil wastes can be recycled at the HSS Recycling Center located at 97 Commerce Drive in Buellton. Hours are Wed-Sat 8:30am-5:00pm.

### Minimizing Toxic Waste BMPs

◆Use the least toxic cleaning products available.

◆Dispose of cleaning agents in the sewer and rags with your solid waste. For additional information, call the Community Hazardous Waste Collection Center at (805) 882-3602.

### Train Your Employees BMP's

◆Hold staff meetings to discuss the importance of pollution prevention and the importance of proper spill clean-up materials and disposal.

◆Clearly label areas where mat washing is and is not permitted. Clearly label areas where wash water may not be dumped.

◆Post reminders near dumpsters that remind employees to keep liquid waste out of dumpsters.

### Cleaning and Disposal BMPs

◆Wash floor mats, kitchen mats, filters and garbage cans in a mop sink, janitorial sink or near the kitchen floor drain. These receptacles drain to the sanitary sewer where waste is treated. Do not wash items in a parking lot, alley, sidewalk or street because these areas drain to the storm drain system.



◆Pour wash water into a mop or janitorial sink and never pour it onto paved areas outside.

◆Recycle grease and oil. Do not pour it into sinks, drains, dumpsters or onto parking lots or streets where it can enter the sewer or storm drain system and cause clogs.

◆Sweep up food particles, cigarette butts and trash from outside areas before rinsing or steam cleaning. When rinsing, mop up excess water and empty this water into a janitorial sink, kitchen floor drain or toilet. Prevent wash water from entering an alley or street.

◆If you pressure wash your outdoor seating area, entrance, or surrounding sidewalk area with bleaches, strippers



Everything that enters the storm drain flows directly into creeks and the ocean.

Urban runoff (storm drain pollution) is caused by motor oil, anti-freeze, paints, fertilizers, pet waste, pesticides food waste, trash, and household chemicals that are poured into streets and washed down the storm drain system.

Storm drains are designed to carry storm water runoff from the streets into the creeks to prevent flooding during rainstorms.

Pollutants are often washed into the storm drains and carried untreated to the ocean.

**Protecting our watersheds has become more important than ever. Aquatic life is directly harmed by the pollutants carried to our creeks and oceans.**

Learning to recognize, prevent, and report illicit discharges into the storm drains is the responsibility of every person.

The City of Solvang has adopted a stormwater Ordinance to protect and enhance the water quality of the state and water bodies in a manner pursuant to and consistent with the Federal Clean Water Act (33 U.S.C. Section 1251 et seq.), the Porter-Cologne Water Quality Control Act (California Water Code §13000 et seq.) and the State Water Resources Control Board Order No. 2013-0001 by reducing pollutants in storm water discharges to the maximum extent practicable and by prohibiting non-storm water discharges to the Storm Drain System.

The City of Solvang has taken action by adopting a Stormwater Management Ordinance and has established procedures to ensure compliance.



# Stormwater Pollution Prevention

## Restaurant Owner's Guide



Help Keep Our Local Creeks and Oceans Clean From Restaurant Waste