



BMP C05: Food Service Management

Targeted Pollutants:

- Bacteria
- Oil & Grease
- Oxygen Demanding Substances
- Total Residual Chlorine
- Trash & Debris

Purpose:	To prevent or reduce the discharge of pollutants from food preparation and cleaning activities from going into storm drains.
Application:	Cleaning and waste disposal activities associated with food services.
Practices:	<ol style="list-style-type: none"> 1. Collect grease and used cooking oil in labeled containers that have a screw type lid that can be securely closed. 2. Keep containers closed except when adding grease or cooking oil to prevent spillage. DO NOT store containers near a storm drain. Provide secondary containment (e.g., berms) and a cover for all outdoor waste containers to prevent them from coming into contact with rain water or surface water flows. 3. DO NOT dispose of grease or cooking oil to any storm drain or sanitary sewer system drain! Waste grease and cooking oil must be collected in labeled containers/bins and stored for pick-up and disposal by an appropriate vendor/contractor. 4. Keep outdoor trash cans/bins closed. 5. Keep grease and cooking oil collection areas clean and orderly. Use “dry” cleaning methods (e.g., absorbents and sweeping or vacuuming) whenever feasible. 6. If water is used to clean equipment or areas outside, DO NOT ALLOW WASH WATER TO GET INTO STORM DRAINS. Review BMP B01: Equipment, Vehicle, and Boat Washing/Cleaning and BMP D03: Surface Cleaning/Pressure Washing for appropriate wash water disposal options. 7. DO NOT dispose of ice to storm water drains. Ice may be disposed of in a landscaped area where the water can infiltrate into the ground such as a lawn or dirt area with plants. 8. Store and maintain appropriate spill cleanup materials in a location known to all personnel.
Frequency & Maintenance:	<ol style="list-style-type: none"> 1. Inspect grease traps WEEKLY. Schedule regular cleaning of grease traps to prevent clogging or overflowing. Schedule regular pickups for the grease containers to ensure there is sufficient capacity available. 2. Inspect grease storage areas and outdoor trash receptacles/bins on a DAILY basis for leaking containers. Repair or replace leaking waste receptacles as needed. 3. Inspect outdoor storm drains for evidence of improper disposal of grease, cooking oil, or other food waste. If found, contact EH&S at (858) 534-3660. 4. Inspect spill kit provisions regularly and replenish as needed.
Additional Information:	<ul style="list-style-type: none"> • EH&S web pages on Blink: http://blink.ucsd.edu/ehs • EH&S provides storm water pollution prevention training: (858) 534-3660