**BMP C05: Food Service Management**

**Pollutants of Concern:**
- Trash & Debris
- Oil & Grease
- Bacteria
- Non-Storm Water Discharge

<table>
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<th>Purpose:</th>
<th>To prevent or reduce the discharge of pollutants from food preparation and cleaning activities from going into storm drains</th>
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<td>Application:</td>
<td>Cleaning and waste disposal activities associated with food services</td>
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| Practices: | 1. 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.  
2. Collect grease and used cooking oil in labeled containers that that can be securely closed.  
3. 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.  
5. Keep waste collection areas clean and orderly. Use “dry” cleaning methods (e.g., absorbents and sweeping or vacuuming) to clean spills whenever feasible.  
6. If water is used to clean equipment or areas outside, do not allow wash water to get into storm drains. Review outdoor washing BMP (BMP B01) 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: | 1. Inspect grease storage areas and outdoor trash receptacles and compactors on a daily basis for leaking containers. Repair or replace leaking waste receptacles as needed.  
2. Inspect grease interceptors weekly. Schedule regular cleaning of grease interceptors to prevent clogging or overflowing. Schedule regular pickups for the grease containers to ensure there is sufficient capacity available.  
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. |
| Training: | HDH, University Center, Faculty Club, and campus restaurant staff/vendors that perform outdoor work activities that could contribute pollutants to the campus storm water system must take the “Annual Shop & Studio Environmental Compliance & Hazards Training” which includes storm water pollution prevention and spill prevention, control, and cleanup. |
| Additional Information: | UC San Diego’s Storm Water Management Program: [http://stormwater.ucsd.edu](http://stormwater.ucsd.edu) |

University of California, San Diego