

## BMP C05: Food Service Management



### Pollutants of Concern:

- Trash & Debris
- Oil & Grease
- Bacteria
- Non-Storm Water Discharge(NSWD)
- Residual Chlorine



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"> <li>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.</li> <li>2. Collect grease and used cooking oil in labeled containers that that can be securely closed.</li> <li>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.</li> <li>4. Keep outdoor trash dumpsters closed. Liquid waste should be put in a bag before being put in an outdoor trash receptacles.</li> <li>5. Keep waste collection areas clean and orderly. Use “dry” cleaning methods (e.g., absorbents and sweeping or vacuuming) to clean spills whenever feasible.</li> <li>6. If water is used to clean equipment or areas outside, <b>do not allow wash water to get into storm drains</b>. Review outdoor washing BMP (BMP B01) for appropriate wash water disposal options.</li> <li>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.</li> <li>8. Store and maintain appropriate spill cleanup materials in a location known to all personnel</li> </ol>
Frequency & Maintenance:	<ol style="list-style-type: none"> <li>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.</li> <li>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.</li> </ol>

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Frequency & Maintenance: (continued)	<ol style="list-style-type: none"><li>3. Inspect outdoor storm drains for evidence of improper disposal of grease, cooking oil, or other food waste. If found, contact EH&amp;S at (858) 534-3660.</li><li>4. Inspect spill kit provisions regularly and replenish as needed.</li></ol>
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 “ <b>Annual Shop &amp; Studio Environmental Compliance &amp; Hazard Awareness Training</b> ” which includes storm water pollution prevention; spill prevention, control, and cleanup; SDSs; and hazardous materials and waste management.
Additional Information:	<ul style="list-style-type: none"><li>• UC San Diego’s Storm Water Management Program: <a href="http://stormwater.ucsd.edu">http://stormwater.ucsd.edu</a></li><li>• Refer to BMP-A02 for spill prevention, control, and cleanup procedures</li><li>• Refer to BMP-B01 Outdoor Washing</li><li>• Refer to BMP-C01 Trash Management</li><li>• Refer to BMP-D01 Storm Drain Management</li></ul>