



## What is Stormwater?

We all know what rain is. As rain falls from the clouds, it provides water to our trees, gardens and flowers. But what happens to the rain that lands on our streets, houses and parking lots? Most of it never has a chance to soak into the ground. Instead, it runs off these hard surfaces and collects in storm inlets (which can be seen along streets with curbs), gutters and ditches.

This is what we call **stormwater**. It is any water from rain that does not soak into the ground. Cities have much more stormwater than farms or parks.

## Restaurants and Stormwater Pollution

Grease, oil, mop water and cleaning chemicals may be spilled on any given day around a restaurant. Cleaning practices that allow grease, food waste, trash and cleaning products to flow into the storm drainage system and contribute directly to the impairment of local waterways. The following are some of the different types of waste that are generated at restaurants and other food service facilities:

- Fats, oils and grease
- Floor solvents
- Cleaning agents
- Food wastes
- Trash and garbage

However, there are steps that a restaurant or food service facility can take to prevent pollution. Best Management Practices (BMPs) are specific steps to prevent stormwater pollution in the day to day activities of a restaurant. All staff in a restaurant or food service facility should make every effort to reduce stormwater pollution by knowing the BMPs and putting them into practice. This brochure covers a few of these BMPs that restaurants should follow to prevent pollution.

## Best Management Practices

### Recycle Oils and Grease

Oils and grease from cooking should never be poured into a sink, floor drain, parking lot/street or storm drain. These materials should be properly disposed of and can be recycled.



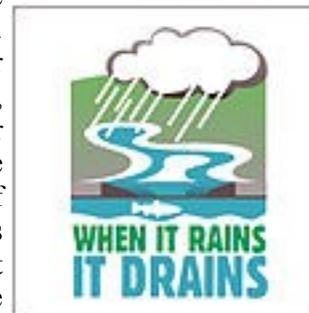
### Dumpster Areas



Dumpster lids should be kept closed and areas around them clean. Never fill with liquid waste or hose them out. If any problem exists with the dumpster, they should be fixed or replaced immediately.

### Cleaning and Maintenance

Equipment such as floor mats, filters and garbage cans should be cleaned in a sink or floor drain that is connected to the sanitary sewer system. Wash water should never be poured in parking lots, alleys, sidewalks or streets. Sweep outside areas and dispose of debris into garbage bins instead of sweeping it into the parking lot or the storm drain.



## Best Management Practices

### Managing Spills

Food spills in the loading and trash areas should be cleaned immediately by using absorbent materials and sweeping. If mopping is necessary, the wash water should be discharged to the sanitary sewer system, never to the storm drainage system. Always have a spill containment and clean up system available.



### Handling Toxic Waste



Dispose of all unwanted toxic waste such as cleaners, solvents and detergents through a hazardous waste hauler.

By following these BMPs, restaurants can reduce the amount of pollution leaving their property, as well as to prevent costly expenses to the restaurant.

