



Keep it Clean

Best Management Practices

A Guide for:
Bakeries,
Distributors,
Grocery Stores,
Restaurants,
and Food Producers



Keep it Clean

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Did You Know That...

Every time you wash down waste storage areas, wash kitchen mats in an alley or sidewalk, or dump mop water outside – food particles, grease, cigarette butts, cleansers, and other debris run into the gutter and ultimately flow into our local creeks and lakes.

Anything that is dumped onto outside surfaces or is hosted into the gutter eventually gets washed by rain-water into storm drains. Unlike sanitary sewers (sinks, toilets, etc.) which flow to a waste water treatment plant, storm drains flow directly into our natural water resources.

DONT'S



Don't wash kitchen mats outside in the alley or on the sidewalk.



Don't hose down trash bins, grease storage areas or parking areas unless storm drains are blocked and water is vacuumed up or pumped to the sanitary sewer.



Don't dump large quantities of grease into trash bins or sinks. Disposing of grease in the sanitary sewer is prohibited by local ordinance because it clogs pipe-lines. Never pour grease into street gutters or storm drains.



Don't power wash building exteriors or other outside building areas using soaps unless the storm drains are blocked and water is vacuumed or pumped to the sanitary sewer.

DO'S



Do wash kitchen mats indoors near a kitchen floor drain or in the mop sink. If you don't have a mop sink or floor drain, take them to a coin operated car wash or contract a company to wash them for you



Do dry clean waste storage and parking areas by sweeping and using a kitty litter type absorbent on grease or oil spots.



Do collect bulk grease containers and contract a grease or tallow company to haul them away. The grease will be recycled into useful products like soaps and animal feed.



Do contract with a mobile cleaning company who agrees to collect all wash water for proper disposal. Side walks can be rinsed using water only if trash and debris are first swept up and any grease is removed.

Best Management Practices

The by-products of food-related cleaning can harm the environment if they enter the storm drain system. Food businesses can cause harm by putting food waste in leaky dumpsters, not cleaning up outdoor food or chemical spills, or by washing outdoor spills into the storm drain system. Other routine activities such as cleaning oily vents and operating and maintaining delivery trucks are sources of pollution, unless proper precautions are taken. When it rains, oil and grease not properly disposed of may be washed into the storm drain system. Oil and grease that makes its way into the environment can block oxygen from entering the water. And, toxins found in oven and floor cleaners can, in high concentrations, harm aquatic life.

Conduct Employee & Client Education

Employees can help prevent pollution when you include water quality training in employee orientation and reviews. Promote these Best Management Practices (BMPs):

- Storage containers should be regularly inspected and kept in good condition.
- Place materials inside rigid, durable, water-tight and rodent proof containers with tight fitting covers.
- Store materials inside a building or build a covered area that is paved and designed to prevent runoff from entering storm drains.
- Place plastic sheeting over material or containers and secure cover with ties and weighted objects.
(Not appropriate for storing liquids)

Post BMPs where employees and customers can see them. Showing customers you protect the environment is good public relations. Explain BMPs to other food businesses through your merchant associations or chamber of commerce.

Cleaning Restaurant Floor Mats, Exhaust Filters, etc.

Do not wash restaurant or food industry-related equipment outdoors and allow wash water to enter a storm drain. Clean floor mats, filters, etc. inside buildings with discharge to a sanitary sewer (sink or floor drain). Cover, repair or replace leaky dumpsters and compactors, and/or drain the pavement beneath them to the sewer. Rain can wash oil, grease and substances into storm drains. *Alternative: Wash greasy equipment such as vents and vehicles in designated wash areas with appropriate oil / water separator before storing outside. Ensure that designated wash areas are properly connected to the sanitary sewer system.*

Kitchen Grease - Kitchen Recyclable Oil, Grease and Meat Fat

Save oil, grease and meat fat for recycling in tallow bin or other sealed containers. Never pour into sink, floor drain or storm drain. Do not contaminate recyclable fats with waste grease from an oil / water interceptor or grease trap.

Hot Springs Grease Trap Pump Schedule

Please contact Dennis Brunson at 520-9267 for more information.

Kitchen Waste Grease from Interceptor or Trap

Never dispose of waste grease in storm drain or storm channel, or into the sanitary sewer system. Make sure you are following grease trap pumping requirements.

Toxic Waste Disposal

Toxic waste includes used cleaners, rags (soaked with solvents, floor cleaners and detergents) and automotive products such as anti-freeze, brake fluid, radiator flush and used batteries.

Kitchen Waste Disposal

Purchase recycled products. By doing so, you help ensure a use for recyclable materials. Recycle the following materials:

- Food Waste (non-greasy, non-animal food waste can be composted)
- Paper and cardboard
- Glass, aluminum and tin containers
- Pallets and drums
- Oil and grease

Separate wastes. Keep your recyclable wastes in separate containers according to the type of material. They are easier to recycle if separated.

Use non-disposable products. Serve food on ceramic dish ware rather than paper, plastic or Styrofoam and use cloth napkins rather than paper ones. If you must use disposable products, use paper instead of Styrofoam. Use water-based products. Look for and use “recycled” and “recyclable” containers.

Washing Grocery Carts

Wash water must be captured, filtered for particulates and pumped or drained to the sanitary sewer.

Wash down of Lunch Wagon / Food Carts

Wash water must be discharged at a local commissary equipped to accept and discharge wastewater to the sanitary sewer system. Never discharge any wash water (except melted ice) to gutters or storm drains. Trucks and carts and any equipment should be cleaned on a properly equipped wash pad at a designated facility.

Washing Grocery Carts – Without Soap

Wash water must be captured, filtered for particulates and pumped or drained to the sanitary sewer. If hot water is used, hot/warm water discharged to a storm drain channel is prohibited.



STORMWATER
DIVISION