RIVERSIDE COUNTY
WATERSHED PROTECTION

Food Service Industry Best Practices

- Restaurants
- Mobile Food Trucks
- Grocery Stores
- Bakeries
- Delicatessens

We ❤ Our Watershed!

A clean and healthy watershed is important to all of us.

Trash, debris, chemicals and other contaminants from business activities often make their way into the Riverside County storm drain system. This pollutes our drinking water and contaminates waterways, making them unsafe for people and wildlife.

Did you know?

There is a difference between storm drains and sewers.

Storm drains capture rainwater and flow directly to our rivers, lakes and streams — untreated.

Sewers capture and collect water from sinks, toilets and floor drains, and then it is processed and treated before it is released into the environment.

Best Kitchen Practices

Protect our waterways while maintaining your kitchens by implementing these BMPs (best management practices):

Recycle Oil & Grease

- Never put oil or grease down the drain. Contain grease and oil by using covered grease storage containers or installing a grease interceptor.
- Never overfill your grease storage container or transport it without a cover.
- Grease control devices must be emptied and cleaned by permitted companies and according to manufacturer's specifications.
- Keep maintenance records on site.
- For a list of oil/grease recycling companies, contact CalRecycle www.calrecycle.ca.gov or contact your local sanitation district.

Managing Spills

- Clean food spills in loading and trash areas by using absorbent materials and sweeping then mopping.
- Discharge mop water into the sewer through a grease interceptor.
- Have spill containment and cleanup kits available.
- To report serious toxic spills, call 911.

Best Kitchen Practices

Continued

Handling Toxic Chemicals

- Dispose of all unwanted toxics materials like cleaners, solvents and detergents through a hazardous waste hauler. These items are not trash!
- Use non-toxic cleaning products whenever possible.
- For information on hazardous waste transporters, call (888) 722-4234.

Dumpster Areas

- Keep dumpster lids closed and the areas around them clean.
- Do not fill with liquid waste or hose them out.
- Call your trash hauler to replace any dumpsters that are damaged or leaking.

Food Waste Disposal

- Scrape food waste off of plates, pots and food prep areas and dispose of in the trash.
- Food scraps often contain grease, which can clog sewer pipes and result in costly sewer backups and overflows.
- Never put food waste down the drain.

Cleaning & Maintenance

- Clean equipment, floor mats, filters and garbage cans in a mop sink, wash rack or floor drain connected to a sanitary sewer.
- Sweep outside areas and put the debris in trash containers. DO NOT hose down or sweep into the parking lot or street.
- Outside eating areas and sidewalks may not be hosed down or pressure washed UNLESS the following standards are met:
    - Use dry cleanup methods prior to any pressure washing — absorbing with kitty litter, sweeping, vacuuming, scraping off dried debris.
    - Wash waters must be captured for proper disposal: collected waters should be discharged to a sanitary drain.
    - DO NOT use any chemicals or detergents.
    - DO NOT wash or pour water in a parking lot, alley, sidewalk or street.

Mobile Food Trucks

- The potential for generating stormwater pollution as part of a mobile food business requires special attention. Cleaning activities are required to be conducted at an approved fixed location with a connection to a sanitary sewer. For more information contact Riverside County Environmental Health at (888) 722-4234.
- Do not discharge wash water into storm drains.
- Clean on a properly equipped wash pad and drain wastewater to a sanitary sewer system.

Contact Us

To report pollution:

Call **(800) 506-2555**

Visit **RCWatershed.org/get-involved/report-pollution**

For emergencies, dial **911**

If you have questions about Best Management Practices, or if you have questions about illicit dumping and stormwater pollution, visit the Pollution Prevention website: RCWatershed.org.

For more information on requirements for all retail food facilities, go to Riverside County Environmental Health's website: RivCoEH.org