



For More Information

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Possible Pollutants

Litter

Trash from overfilled dumpsters

Pollutants leaking from dumpsters

Oil and grease

Nutrients from wash water that is not collected during outdoor washing

Good Housekeeping

Proper Cleanup and Disposal Procedures

Employee Training

Additional Info/ Resources

Keep it Clean Partnership

City of Golden

RESTAURANTS

DESCRIPTION

Stormwater picks up pollutants as it flows over the ground or paved areas and carries pollutants into the storm drainage system directly into our streams and lakes. Restaurants are required by law to prevent pollutants such as grease and trash from entering the storm drainage system. The following best management practices (BMPs) can reduce or eliminate exposure of pollutants to stormwater.

PROCEDURES

GENERAL

- Clean up spills immediately to minimize safety hazards and prevent spills from reaching a storm drain inlet.
- Use absorbent materials to clean small spills rather than hosing down the area. Remove absorbent materials promptly and dispose of properly.

OIL AND GREASE

- Regularly inspect and clean out grease traps/ interceptors.
- Always use proper oil and grease recycling receptacles. Never dump waste into storm drains or parking lots.
- Use care to avoid spills when taking used oil to the grease receptacle
- Cover all grease, recycling, and trash bins.
- Contact your service provider if exterior bins need cleaning or emptying.

CLEANING

- Keep outside areas (dumpsters, parking lots, etc) free of trash and debris.
- Do not dump mop water, wash floor mats, or kitchen equipment outside. Pour mop water and waste water in to the mop sink or floor drains. Take floor mats to local car wash for cleaning.
- Contain all used water from power washing, and dispose of it in the sanitary sewer.

EMPLOYEE TRAINING

- Train applicable employees on this written procedure. Information regarding how to avoid and report spills should be included.

