Storm Water Pollution Prevention for Food Service Establishments

City of Chico
Storm Water Management Program
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We appreciate your help with this environmental concern.

Please don’t hesitate to contact us with any questions, comments, or concerns.

Clean Water Business Partners
For Pressure Washing:
Olli’s Pressure Washing—895-8447
Michael Watson Painting—343-8470

* The City of Chico does not endorse the businesses listed as Clean Water Business Partners. The City acknowledges these businesses only for their pledge to use best management practices to protect local water quality.

Potential Pollutants:
- Sediment
- Heavy Metals
- Oil and Grease
- Toxic Organics
- Microorganisms

KEEP CHICO’S CREEKS CLEAN!

only rain in the storm drain
Food waste, grease, cleaning fluids, mop water, and trash from restaurant operations often make their way into storm drains, polluting local creeks and water ways. These creeks are tributaries that flow into the Sacramento River. This pollution is NOT TREATED beforehand and can cause negative impacts on our environment.

BEST MANAGEMENT PRACTICES

Cleaning and Maintenance
- Clean floor mats, trash cans, etc. into mop sinks or floor drains
- Sweep outside area and put debris in garbage
- DO NOT USE STORM DRAINS AS AN ASHTRAY
- Use mops, brooms and wire brushes to clean sidewalks, outside walls, and parking lots
  - If you do wish to wash your outside building area, here are some options:
    ⇒ Hire a professional pressure water company
    ⇒ Divert your wash water to lawns and landscaped areas
    ⇒ Set up barriers to gather water and use a shop-vac to collect wash water

BEST MANAGEMENT PRACTICES

Dumpster Areas
- Keep dumpster lids closed and areas around them clean
- Call your trash hauler to replace any dumpsters that leak or are damaged
- Use garbage bags to reduce liquid waste spillage
- Place grease bins and dumpsters as far from storm drains as possible
- Put up a barrier or absorbent pad around grease bins to catch grease
- Keep grease bins covered and contained
- Get your grease interceptor serviced on a regular basis to prevent overflow

Training and educating employees is key to implementing best management practices at your food service establishment!

* A list of professional environmentally friendly pressure washing companies can be found on the back of this pamphlet.