

How Can Food Service Establishments Prevent Water Pollution?

The food service industry is required to help prevent water pollution by using best management practices (BMPs) such as:

- Disposing food waste, grease and oil
- Cleaning up spills
- Maintaining dumpster receptacles
- Disposing washwater
- Cleaning floors and floor mats
- Providing regular employee training on spill cleanup procedures and washing practices

Look inside for more information on how to prevent runoff pollution.



Who is H₂OC?

H₂OC is YOU! H₂OC is also a cooperative stormwater program which includes all 34 cities in Orange County, the County of Orange, and Orange County Flood Control District (OCFCD). Clean and healthy beaches, creeks, rivers, bays, wetlands, and ocean are important to Orange County. H₂OC provides resources to residents and businesses to encourage personal action and prevent polluted runoff from entering our waterways.

Visit h2oc.org to learn more.

Contact

City of Laguna Niguel
30111 Crown Valley Pkwy
Laguna Niguel, CA 92677



Public Works (949-362-4337)
works@cityoflagunaniguel.org

Community Development (949-362-4300)
code@cityoflagunaniguel.org

24-Hour Pollution Reporting Hotline:
1-877-89-SPILL (1-877-897-7455)

24-hour Reporting Website:
myOCeServices.ocgov.com

For emergencies, dial 911

Best Management Practices
For Businesses

WATER POLLUTION AND THE FOOD SERVICE INDUSTRY

YOU ARE THE SOLUTION TO RUNOFF POLLUTION



How is Water Quality Affected By Food Service Establishments?

The food service industry generates a variety of waste products which can become pollutants. These include trash, cooking oil and grease, food scraps, and cleaning chemicals. If these waste products are not properly managed, rain, washwater, and wind can transport them to Orange County's creeks, rivers, and ocean through our storm drain system. Unlike water in sanitary sewers (from sinks and toilets), water in storm drains is not treated before it is released into our creeks, rivers, and ocean and must never contain washwater, trash, grease, or other pollutants.



Here are BMPs for the food service industry to help keep our waterways clean:

FOOD WASTE DISPOSAL

- Scrape food waste off serving tables, plates, utensils, pots, food preparation and cooking areas, and dispose of it in the food waste (organics) bin or trash.
- Never put food waste down the drain. Food scraps often contain grease, which can clog sewer pipes and result in sewage backups and overflows.



GREASE & OIL DISPOSAL

- Dispose of used grease and oil in a covered, secure grease storage container. Never put oil or grease down the drain.
- Only fill your grease storage container to the manufacturer specified maximum volume and always keep the area clean.



SPILL CLEANUP

- Control, contain, and clean up all spills.
- Never hose a spill.
- Clean up spills immediately with materials like rags, mops, or absorbents.
- Have spill containment and cleanup kits readily available and train all employees on how to use them.
- If any spill leaves your site, report it through the 24-hour Reporting Hotline or Website (see contact information on back panel).



- Regularly maintain grease control devices (like grease traps and interceptors) per the requirements of the City and local sanitation district.
- Keep service and maintenance records on site and readily available for inspection by regulatory agencies.
- For more information about proper grease and oil disposal, contact CalRecycle.ca.gov or your local sanitation district.

DUMPSTER MAINTENANCE

- Sweep and pick up all debris around the dumpster daily.
- Always keep the lid on the dumpster closed when not in use.
- Never pour liquids into the dumpster or hose it out.
- Contact your waste and recycling service to repair or replace leaking or damaged dumpsters.
- When steam cleaning is required, ensure that washwater is contained, collected, and disposed in compliance with all codes. Washwater is prohibited from draining into the alley, parking lot, street, gutter, or storm drain.



WASHWATER DISPOSAL

- Dispose of washwater in an indoor mop sink or floor drain, preferably connected to the grease interceptor.
- Never dispose of washwater in the alley, parking lot, street, gutter, or storm drain.



FLOOR & FLOOR MAT CLEANING

- Sweep floors and floor mats regularly, discarding the debris into the trash.
- Clean all mats in a designated area such as an indoor mop sink or floor drain. Never allow floor or floor mat washwater to flow to the alley, parking lot, street, gutter or storm drain.