

Best Management Practices for Food Service Establishments

Introduction

The City of Davis Public Works Utilities and Operations Department is responsible for developing, implementing and reporting on three State-mandated regulatory programs aimed at reducing pollutants discharged into our sanitary sewer and our stormwater collection systems. The requirements of these programs are found in these regulatory permits:

- Statewide General Waste Discharge Requirements for Sanitary Sewer Systems (Order No. 2006-0003-DWQ)
- Waste Discharge Requirements for Storm Water Discharges from Small Municipal Separate Storm Sewer Systems (MS4s) (General Permit No. CAS000004)
- Waste Discharge Requirements (NPDES Permit No. CA0079049) issued to the City's Wastewater Treatment Plant

These regulatory permits all contain general conditions to be implemented and identify specific targeted pollutants for reduction or control. **The City is required by law to address the targeted pollutants through established measures.** These measures may include, but are not limited to, prohibiting discharges, numeric limits, source control programs and establishing **Best Management Practices (BMPs)**.

Fats, Oils and Grease

Order No. 2006-0003-DWQ requires the City to implement measures to reduce the discharges of **fats, oils and grease (FOG)** into the sanitary sewer. Reduction of FOG discharges requires a grease removal device and the periodic inspection and maintenance of the grease removal device. **A grease removal device is used to remove FOG from food service establishment discharges to the sanitary sewer.** Grease removal devices may be an in-ground gravity interceptor or a smaller grease trap, usually located above ground.

The City has established written BMPs specifically for food service establishments and other businesses that use a grease removal device (i.e., bakeries, car washes, restaurants, food production).

- BMPs for food service establishments are required to be implemented to address the slowdowns, blockages, and sanitary sewer overflows caused by FOG discharged into the City's collection system.
- BMPs include an established frequency for inspection and maintenance of grease removal devices. BMPs also provide guidance for food service establishments and other businesses in reducing discharges to the stormwater collection system.

Staff Training is the Key

Training your staff on proper BMPs is essential to avoiding clogged pipes and a large sewer back-up.



Best Management Practices for all Food Service Establishments

Best Management Practice	Background
<p>Wash all kitchen utensils in water below 140° F. Health Codes require water temperatures above 120° F for washing kitchen utensils.</p>	<p>Temperatures above 140° will dissolve grease. Grease may then cool and solidify in the building lateral or in the sewer system.</p>
<p>Dry scrape/wipe cooking utensils, plates, food containers into organics first, then pre-rinse and clean.</p>	<p>“Dry scraping/wiping” will reduce the grease loading and solids material being discharged into a grease removal device and the sewer system. This can extend the time required between cleanings if done consistently.</p>
<p>Use a fine mesh drain screen in all floor sinks that receive indirect waste from sinks, triple sinks, prep sinks, mop sinks, etc. These drain screens shall be capable of trapping particles greater than 1/16th of an inch in any direction.</p>	<p>Screens trap particles of food waste to prevent discharge to the building’s sewer laterals. Screens are available at most restaurant supply stores.</p>
<p>Keep liquids out of waste containers. Food service establishments must also provide customers a pour off location if allowing for self-disposal.</p>	<p>Liquids in waste containers leak during transportation and can cause pollution in the streets and stormdrains.</p>
<p>Only wash or rinse kitchen mats at a mop closet, utility sink (non-food preparation) or a car wash. Kitchen mats may not be washed or rinsed outside, including at the back door or at trash enclosures (unless a sewer drain is installed), surface pavement, sidewalks, stormdrains, streets, parking areas or gutters where the run off reaches the stormdrain system.</p>	<p>It is a violation of State Health Codes to wash any mat in any food preparation sink. Prevent stormwater violations by washing kitchen mats in appropriately identified areas.</p>
<p>Maintain an accessible spill kit(s) for oils/liquids at strategic locations throughout the kitchen area. Use dry cleanup methods such as cat litter or paper towels to pick up oil and grease spills before mopping.</p>	<p>Prevention methods such as using dry cleaning and absorbents, is key to successful removal of fats, oils and grease from your sanitary sewer system.</p>