

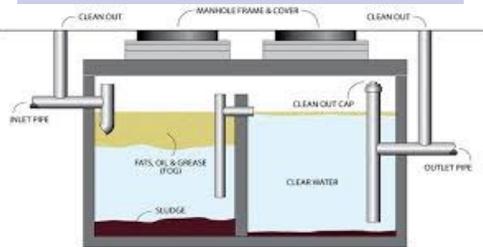
## Stormwater Pollution

**What is Stormwater?** Stormwater is water from rain or melting snow that does not soak into the ground. It flows from rooftops, over paved areas, bare soil, and sloped lawns. As it flows, stormwater runoff collects and transports soil, animal waste, salt, pesticides, fertilizers, oil and grease, debris and other pollutants.

### What is the Problem?

Rain and snowmelt wash pollutants from streets, construction sites, and land into storm sewers and ditches. Eventually, the storm sewers and ditches empty the polluted water directly into lakes, rivers, and streams with no treatment. This is known as Stormwater Pollution. Polluted stormwater degrades our lakes, rivers, streams, and wetlands.

Fortunately, stormwater pollution can be prevented or minimized by implementing Best Management Practices which are procedures or activities that reduce or eliminate pollutants in stormwater.



Grease Trap/Interceptor

## How to Prevent Pollution from Food & Restaurants Industries

Fats, oil, grease, floor solvents, cleaning agents, cigarette butts, food waste, paper napkins, and Styrofoam all contribute to the pollution of our waterways. By implementing proper cleaning and waste management practices the introduction of these pollutants to our waterways can be avoided.

Food and restaurant related pollutants invade storm drain systems and increase bacteria levels, which harm birds, fish, and other aquatic life, cause beach closures, and impair our drinking water supplies. Floating materials also pollute our lakes and streams and reduce natural beauty of our waterways. This results in a negative impact on aesthetics of our natural resources and tourism/recreation opportunities.



PUBLIC WORKS DEPARTMENT  
100 East First Street Box 1968  
Grand Island, NE 68802-1968

Phone: 308-385-5455

Fax: 308-385-5488

E-mail: [jeremyr@grand-island.com](mailto:jeremyr@grand-island.com)

Stormwater  
Pollution Prevention

## Stormwater Pollution Prevention for Food Service & Restaurant Industries

This fact sheet provides basic information and Best Management Practices (BMPs) that are recommended for :

- Restaurants
- Delis and Bakeries
- Grocery Stores
- Convenience Stores
- Food Stands
- Institutional and Workplace Cafeterias



Tel. 308-385-5455

# Potential Pollutant Sources

The following activities are potential sources of pollution from the food service industry:

- ◆ Dumpster Areas
- ◆ Equipment and Facility Cleaning
- ◆ Grease Handling and Disposal
- ◆ Landscape and Grounds Maintenance

Pollutants Include, but are not limited to:

- ◆ Bacteria
- ◆ Organic Material (Food Wastes)
- ◆ Trash
- ◆ Oil and Grease
- ◆ Toxic Chemicals

## Best Management Practices (BMPs)

The U.S. Environmental Protection Agency (EPA) defines a BMP as a technique, process, activity, or structure used to reduce the pollutant content of a stormwater discharge. BMPs may include simple nonstructural methods, such as good housekeeping and preventative maintenance. BMPs may also include sophisticated, structural modifications, such as sediment basins or other engineered equipment.



Grease Recycling Dumpster

## Pollution Prevention

The following activities are effective pollution prevention activities:

- Use non-toxic cleaning substances
- Reduce stormwater flows across parking lots and redirect flow away from storm drains
- Reduce the use of water to clean parking lots by using dry methods
- Recycle and reuse waste products, and
- Provide employee training for good housekeeping practices

## Recommended BMPs

### General

- Contain wash water. **DO NOT** dispose of in the gutter, alley, or street.
- Maintain grounds
- Maintain all good housekeeping practices

### Equipment Cleaning

- Clean mats, filters, screens, and trash receptacles in a sink or floor drain connected to the sanitary sewer with an oil and water separator
- Pour all wash water in the mop sink
- **DO NOT** wash or dump wash water in parking lots, streets, alleys, or on sidewalks



Improper Dumpster Position and Security

Proper Dumpster Position and Security

## Dumpster Area

- Use water tight receptacles and keep lids closed
- Bag and seal food waste before placing in dumpsters
- Keep areas around dumpsters clean and secure to prevent illegal dumping
- Clean observed spills up immediately
- Ensure area is graded to prevent stormwater run-off or install low containment berms around the area

## Grease Handling and Disposal

- Clean grease traps regularly
- Install pretreatment equipment such as a grease interceptor
- Collect grease in a bulk containers and recycle waste into useful by-products
- **DO NOT** pour grease into sinks, floor drains, trash bins, street gutters, parking lots, alleys, or sidewalks.

## Spill Clean-Up

- Develop and maintain a spill response plan
- Have a supply of spill clean-up materials on hand and easily accessible
- Spot clean leaks and drips daily
- Clean spills with little or no water
- Use dry methods for spill clean-up, **SWEEP** instead of hosing. Cat litter, speedy dry, sand, and sawdust can be used.



**CITY OF GRAND ISLAND**

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