

# Restaurant and Food Industry

## Best Management Practices

Prevent sanitary sewer overflows (SSO) and reduce polluted runoff at local businesses such as bakeries, food producers and distributors, grocery stores, and restaurants.



1. Water from washing down driveways, sidewalks, and parking lots cannot be discharged to the street, gutter or sidewalk.



5. Food scraps, lard, grease, baking goods, etc., must be kept out of kitchen sinks and floor drains. Over time, this will clog the sewer line, which is expensive to repair.



2. Pour wash water in the mop sink. Mop sinks and floor drains empty to the sewer.



6. Clogged sewer lines can also cause sewer spills. Sewage spills are expensive for you to unclog and clean. Also, the Health Department will temporarily close your business if there is a sewer spill at your location.



3. Floor mats, range hood filters, and garbage containers cannot be washed in the parking lot, driveway, sidewalk, or alley. They can be washed over the mop sink or floor drain. Again, no wash water is allowed in the street.



7. Grease interceptors are required to be emptied every 3 months and maintenance records kept on-site for at least 3 years.



4. Grease or oil cannot be poured into sinks, floor drains, parking lots, or trash enclosures. Recycle grease and oil through a recycling company.



8. No trash is allowed outside of the trash dumpster.

*Failure to comply with water pollution and sanitary sewer regulations can result in significant penalties and cleanup cost. For additional information, call the Public Works Department at (714) 593-4441. Additional pollution information can be found at [www.fountainvalley.org](http://www.fountainvalley.org), or [www.ocwatersheds.org](http://www.ocwatersheds.org).*