

BG-61 Mobile Cleaning—Food Service Related



Photo Credit: Geoff Brosseau

Description

This category includes businesses that conduct their own mobile cleaning or “power washing” activities as well as those that are hired as contractors to conduct these activities. Mobile cleaning differs from other cleaning activities in that the cleaning is not conducted in a dedicated, fixed location with a wastewater capture and treatment system connected to a sanitary sewer system. This category includes mobile cleaning or power washing of food service business-related objects and areas including the following:

- Restaurant alleys and dumpster areas
- Restaurant floor mats and exhaust filters (baffles)
- Kitchen oil and grease
- Grocery carts
- Lunch wagons and food carts

Information specific to transportation-related cleaning, surface cleaning, or cleaning of amenities is provided in other guide sheets.

Approach

The potential for generating stormwater pollution as part of these activities requires extra attention because by definition these activities are conducted outside with water (and sometimes with chemicals) for the purpose of removing residues, dirt, and debris. Make stormwater pollution prevention best management practices (BMPs) and proper wastewater disposal a part of standard operating procedures and the employee training program. Provide employee education materials in the first language of employees, as necessary.

Use the following four-step approach:

Pollutant Sources

- Using harmful cleaning chemicals, including soaps and solvents
- Removing food waste, trash, and oil and grease
- Generating polluted wash water from cleaning activities

Relevant Pollutants

- Organic materials (food wastes)
- Oil and grease
- Toxic chemicals in cleaning products, disinfectants, and pesticides



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1. Do dry cleanup before washing down.
2. Wash without soaps and solvents.
3. Keep polluted water out of storm drains.
4. Dispose of wastewater properly and legally.

Source Control BMPs

The BMPs are listed in this table by activity or area. Discharging wastewater to the sanitary sewer must be performed in accordance with local regulations.

Restaurant Alleys and Dumpster Areas	<ul style="list-style-type: none"> <input type="checkbox"/> Do not discharge wash water to a storm drain. <input type="checkbox"/> Use dry cleaning methods only—use absorbents and sweep debris. <input type="checkbox"/> After using dry cleaning methods: <ul style="list-style-type: none"> ✓ Temporarily seal the storm drain. ✓ Wash the area with a hose and brush. ✓ Pump the wash water to a sanitary sewer. ✓ Use screens to collect wash water particles before entrance to the sanitary sewer.
Restaurant Floor Mats and Exhaust Filters (Baffles)	<ul style="list-style-type: none"> <input type="checkbox"/> Do not discharge wash water to a storm drain. <input type="checkbox"/> When cleaning mats and baffles: <p>Either:</p> <ul style="list-style-type: none"> ✓ Clean mats and baffles indoors and discharge to a sanitary sewer, or clean mats and baffles outside in a bermed or sloped area that drains to a sanitary sewer. <p>or</p> <ul style="list-style-type: none"> ✓ Take mats and baffles to a public car wash that discharges wash water to a sanitary sewer.
Kitchen Oil and Grease	<ul style="list-style-type: none"> <input type="checkbox"/> Do not pour wash water into a storm drain or sanitary sewer (e.g., sink or floor drain). <input type="checkbox"/> Consult a local wastewater authority for proper disposal of fats, oils, and grease (FOG). <input type="checkbox"/> Save FOG in sealed containers such as tallow bins. <input type="checkbox"/> Separate recyclable fats from waste grease (from an interceptor or trap). <input type="checkbox"/> See “tallow,” “grease traps,” or “septic” in the yellow pages for recycling or disposal service or locations.

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Grocery Carts	<ul style="list-style-type: none"><input type="checkbox"/> If soap is used:<ul style="list-style-type: none">✓ Collect and filter the wastewater.✓ Pump the filtered wastewater to a sanitary sewer.<input type="checkbox"/> If soap is not used:<ul style="list-style-type: none">✓ Capture and filter the wash water.✓ Spread the water over pervious surfaces to allow infiltration or use it for landscape irrigation (with the owner's permission).
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Treatment Control BMPs

The use of self-contained, mobile wastewater collection and/or treatment units might be appropriate and cost-effective for some mobile cleaning activities.

References

Orange County Stormwater Program. n.d. Industrial/Commercial Business Activities Best Management Practices. Fact Sheet IC24 Disposal of Wastewater Generated by Mobile Businesses & Outdoor Activities. Available online at <http://ocwatersheds.com/civicax/filebank/blobdload.aspx?BlobID=10201>.

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