

**Pollutants of Concern**



| Trash & Debris                   | Oil & Grease      |
|----------------------------------|-------------------|
| Bacteria                         | Residual Chlorine |
| Non-Storm Water Discharge (NSWD) |                   |



**Purpose**

To prevent or reduce the discharge of pollutants from food preparation and cleaning activities from entering storm drains.

**Application**

Cleaning and waste disposal activities associated with food services.

**Practices**

- **DO NOT** dispose of grease or cooking oil to any storm drain or sanitary sewer system drain! Waste grease and cooking oil must be collected in labeled containers/bins and stored for pick-up and disposal by an appropriate vendor/contractor.
- Collect grease and used cooking oil in labeled containers that can be securely closed.
- Keep containers closed except when adding grease or cooking oil to prevent spillage. **DO NOT** store containers near a storm drain! Provide secondary containment (e.g., berms) and a cover for all outdoor waste containers to prevent them from contacting rainwater or surface water flows.
- Keep outdoor trash dumpsters closed. Liquid waste should be put in a bag before being put in an outdoor trash receptacle.
- Keep waste collection areas clean and orderly. Use “dry” cleaning methods (e.g., absorbents and sweeping or vacuuming) to clean spills whenever feasible.
- If water is used to clean equipment or outdoor areas, **DO NOT** allow wash water to get into storm drains! Review Outdoor Washing procedures for appropriate wash water disposal options.
- **DO NOT** dispose of ice to storm drains. Ice may be disposed in a landscaped area where the water can infiltrate into the ground, such as a lawn or dirt area with plants.
- Store and maintain appropriate spill cleanup materials in a location known to all personnel.

## Frequency and Maintenance

- Inspect grease storage areas and outdoor trash receptacles and compactors daily for leaking containers. Repair or replace leaking waste receptacles as needed.
- Inspect grease interceptors weekly. Schedule regular cleaning of grease interceptors to prevent clogging or overflowing. Schedule regular pickups for the grease containers to ensure there is sufficient capacity available.
- Inspect outdoor storm drains for evidence of improper disposal of grease, cooking oil, or other food waste. If found, contact EH&S at **(310) 243-3000**.
- Inspect spill kit materials regularly and replace as needed.

## Training

Maintenance, shops, trades, and theater staff that perform outdoor work activities that could contribute pollutants to the campus storm water system must take the **Annual HAZCOM Training** which includes spill prevention, control, and cleanup; SDS's; and hazardous materials and waste management.

## Additional Information

- Refer to Spill Prevention, Control, and Cleanup procedures.
- Refer to Outdoor Washing procedures.
- Refer to Trash Management procedures.
- Refer to Storm Drain Management procedures.