MAINTENANCE PRACTICES

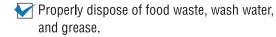
FURTHER RESOURCES

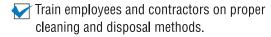
Stormwater runoff picks up pollutants as it flows over the ground or paved areas and carries these pollutants into the storm drainage system and directly to our creeks. Common sources of pollutants from restaurants include:

- Litter from outdoor areas (e.g. cigarette butts)
- Trash from overfilled dumpsters
- Pollutants draining from leaking dumpsters
- Grease from spills or leaks from the outdoor grease bin
- Wash water that is not collected during outdoor washing

Restaurants are required by law to prevent pollutants from entering the storm drainage system. Make sure your employees and the companies you hire (e.g. trash haulers, grease recyclers, and pressure washers) know how to do the job right!

GENERAL CHECKLIST





Check outdoor areas daily, including patios, alleys, and trash enclosures – clean up any spills and trash.

Cover all grease, recycling, and trash bins.

Contact your service provider if exterior bins need cleaning or emptying.

Colorado Department of Public Health and Environment

www.cdphe.state.co.us

Water Quality Control Division

Municipal Stormwater Permitting and

Compliance

www.cdphe.state.co.us/wq

303-692-3500

Division of Environmental Health and Sustainability Retail Food Rules and Regulations www.cdphe.state.co.us/cp 303-692-3645

Environmental Protection Agency

Stormwater Program www.epa.gov/npdes/stormwater





What you need to know when maintaining your restaurant's...

Dumpster Areas

Grease Bins

Interiors

Patios

Sidewalks



STORMWATER REGULATIONS

We all want clean drinking water and healthy streams. So, we all have to do our part to protect our local water quality. Your help is crucial and required by law.

It is unlawful for materials such as grease, trash, or spilled liquids to be deposited in such a manner or location as to constitute a spill or "threatened discharge" to storm drains, gutters, or to local streams or lakes.

We hope you will use the information in this brochure to make good choices while operating your restaurant in order to protect our local waterways and avoid costly fines.

FINES AND PENALTIES

Materials not properly contained are considered to be "threatened discharge or spills." Violations include fines of up to \$1,000 per day.



How to "KEEP IT CLEAN"

It is illegal for spills and waste from food service facilities to flow into storm drains which lead to our creeks. Here are some practical ways you can prevent pollution from entering our creeks.

EMPLOYEE BULLETIN BOARD AND TRAINING

Post brochure in a common employee area. Provide training to employees for daily tasks to prevent spills and illegal discharges.

INTERIOR CLEANING/MOP SINK

Wash mats, kitchen hoods, filters, and garbage cans indoors. Never pour wash water into storm drains, alley, or gutter. Do not sweep or wash materials out the back door.

DUMPSTER AND RECYCLING AREA

Must be covered at all times. Do not allow bin to overflow. Dumpsters and trash cans need to be inspected for leaks and be replaced immediately if leaks are found. Contact your service provider if your dumpster does not have lids or it leaks.

SPILL RESPONSE KIT

Keep a spill kit handy to clean up spills.

STORM DRAINS

Storm drains flow directly to our creeks. Nothing but rainwater should enter them. You must prevent pollutants from entering a storm drain or from leaving your site.

EMPLOYEES, TENANTS, AND CONTRACTORS

SIDEWALKS AND PATIOS

Sweep up food and trash, then wash. Dispose

of wash water into indoor floor drain or mop

sink. Wash water may NOT be discharged into a storm drain, alley, or gutter.

Make sure your employees and the companies you hire (e.g. trash haulers, grease recyclers, and pressure washers) know how to do the job right!

It is illegal to dump anything onto a paved surface or into a gutter or storm drain.



- Keep grease container covered and clean.
- · Contact service provider if bin is not clean.
- · Wipe off or scrape up grease spills.
- · Have grease picked up by rendering company.
- Grease spills may result in fines.
- Check your grease trap weekly.

