

GUIDE to WATER POLLUTION PREVENTION FOR FOOD SERVICE ESTABLISHMENTS

*Please join us
in a common cause...*



Clean Water



For more information and training presentations in Chapel Hill contact:

**Town of Chapel Hill
Stormwater Management Division
Telephone: 919-969-7246
stormwater@townofchapelhill.org
www.townofchapelhill.org/stormwater**



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Page 2: Mop sinks with buckets: www.quinlan-eng.ie

Page 6 – Storm drain protector/spill control dike: www.absorbentsonline.com

Page 12- Spill kit use: www.newpig.com

All other photos were taken by Town of Chapel Hill Stormwater Management Division or with permission.



INTRODUCTION

Water is life.

What we do on a daily basis at work and home affects the quality of our streams, rivers, lakes and drinking water.

Clean water is important to all living beings from the smallest mussel, insect or fish in a stream to the hundreds of thousands of people who drink water from local reservoirs. We have the same amount of water on earth as we did millions of years ago, and less than 1% of that is available, fresh and drinkable. We must protect what we have.

In restaurant work, food safety is the highest priority, both for public health and for an excellent customer base. Given that priority and fast-paced work schedules, we have often neglected the conditions outside a restaurant's back door that affect the health of both our environment and people. Storm drains lead directly to creeks and drinking water supplies. What surrounds and washes into storm drains – or is poured down them- enters local waterways, untreated.

To address this issue, UNC-Chapel Hill's Institute for the Environment and the Town of Chapel Hill partnered under a grant with the Wallace Genetic Foundation to develop training materials for restaurant managers and employees to help prevent water pollution. Please use the included guide, videos, and posters to train your current staff and any new employees you hire.



Food Service Establishment Water Pollution Prevention



If you have an outdoor drain with NO hot/cold faucets above it, it is a storm drain and leads directly to a waterway.

It is for rain only.

Storm drains have a purpose – to prevent flooding and damages by quickly removing stormwater that falls on hard surfaces such as roads, roofs, sidewalks and parking lots.

Dumping wash water, grease or trash on the ground or into storm drains may lead to the following problems:

- Fines and penalties for businesses, individuals and the Town for illicit discharges into storm drains or creeks.
- Property damage from flooding caused by blocked pipes.
- Foul-smelling standing water and waste in the restaurant's storm drain system.
- Attraction of rodents and pests to grease and food in and around storm drains.
- Reduced oxygen, altered water chemistry and toxicity that harms life in local creeks.
- Illness in pets and people playing in polluted creeks.
- Continued pollution of the Jordan Lake water supply reservoir which results in:
 - algae overgrowth,
 - public health risks for people and wildlife,
 - closure of beaches and boating areas,
 - expensive treatment of drinking water.

Cleaner Water is the Goal

Water pollution in our country comes mostly from stormwater runoff—the mix of rain or snow melt with fertilizer, sediment, bacteria, vehicle fluids and dusts, detergents, grease, chemicals, litter and other pollutants that accumulate and wash off the ground and impervious surfaces such as parking lots and streets. Direct dumping down storm drains is also a problem.

Most storm drain pipes lead directly to creeks, rivers, lakes or the ocean with **no treatment** of flow. To improve water quality across our nation, the Environmental Protection Agency (EPA) requires towns and cities to comply with stormwater management/ clean water regulations. North Carolina's Division of Water Quality oversees permitting requirements for the state's urban areas.

Local governments must enforce clean water laws, require stormwater runoff controls for construction and development, and involve residents and businesses in reducing illegal

ALL WASH WATER FROM YOUR BUSINESS MUST BE POURED DOWN SANITARY SEWER DRAINS ONLY!

Indoor drains and outdoor can wash facilities are connected to the sanitary sewer and lead to the wastewater treatment plant. Sewage from these drains is cleaned before it is discharged back into waterways.



Drinking water and sewage treatment in Chapel Hill-Carrboro is administered by Orange Water and Sewer Authority ([OWASA](#)).

OWASA administers the Fats, Oil and Grease (FOG) reduction program and the grease trap/interceptor inspection program for restaurants to prevent sewer back-ups and overflows.

To contact OWASA, call 919-968-4421.



SIGNS OF STORM DRAIN POLLUTION

Case Reports— Wash Water Disposal

Pavement staining, either at a storm drain inlet or on or near the lot of a restaurant, is a sign of improper disposal leading to public health violations and water pollution.



▲ Employees were trained to dump mop wash water into this storm drain. Vegetable litter from cold storage was also rinsed into it. Flies, mosquitoes, roaches, rats, and horrid odors resulted. Nitrogen from decaying organics, soap, grease and chemicals were released to local streams and Jordan Lake.



▲ This trail of greasy wash water led directly to the violating restaurant.



▲ Employees dumped wash buckets with detergent, dirt, grease and bacteria out the door each night because it was easier to “tip and pour” buckets on ground level than to lift and pour into a high mop sink.

FOR THE MANAGER:

- ◆ Look for these signs at your restaurant every day. Note which shift may be responsible for improper disposal of wash water and re-train with videos and this guide.
- ◆ Think about why employees are improperly disposing of wash water. Are your mop sinks blocked or too high? Are full buckets too heavy for employees to lift and pour into mop sinks? Did training cover proper disposal?
- ◆ Clear access to mop sinks. Consider providing a can wash area plumbed to the sanitary sewer so that employees do not have to lift buckets above their waists to empty.



SIGNS OF STORM DRAIN POLLUTION

Case Reports— Clogged Storm Drains

Food, grease, suds or foul odors in and around the storm drains signal health inspection red flags and alert stormwater management staff to violations.



▲ Waste residues in storm drains leave clues that lead to violators. Waste also clogs storm drains and can cause flooding.



▲ This storm drain protects numerous businesses from flooding. If it is clogged, many properties could be damaged during heavy rain. The waste grease container was six feet away. Poor training or careless employees can lead to thousands of dollars worth of flood damages and drain cleaning expenses as well as contribute to a serious water pollution problem.



▲ The health department requires clean storage spaces and proper disposal of wastewater, other by-products, and garbage. This restaurant's condition caused the sanitation score to drop. It also cost the restaurant to pump out the storm drain, which was clogged with grease and food.

FOR THE MANAGER:

- ◆ Health inspections and local government regulations require proper disposal of wash water, oil, grease, garbage and bulky items.
- ◆ Check storm drains and clean outdoor areas on a routine basis. Storm drain maintenance on private property is the responsibility of the property owner or tenant.
- ◆ Create employee incentives to keep outdoor areas clean and to properly dispose of wastes.
- ◆ If you have questions about disposal, drain cleaning or collections, refer to the Call List contained in this guide.



SIGNS OF STORM DRAIN POLLUTION

Case Reports—Fats, Oil & Grease

Grease and oil collected in outdoor containers requires proper training of employees, good housekeeping practices and sanitary containment of fats, oils and grease.



▲ Pictures above and below show grease collection containers that have allowed grease to run into storm drains. ▼



LABEL: "No water, no trash." No lid invites both contaminants.

▲ Grease containers must remain closed to keep out pests and trash, and to prevent introduction of rainwater, which can cause overflows. If loading height is too high, request a different container from the hauler. Place oil absorbent pads underneath containers to catch the oil and grease without absorbing rainwater.



▲ Dry absorbents, scraping and sweeping are needed. Accumulated grease draws pests like flies, rats and roaches, and creates bad odors.

FOR THE MANAGER:

- ◆ Splashing and spilling may happen when employees do not have easy access to the openings of containers, if outside areas are dark, or if kitchen transport containers for oil have no lid or a broken handle.
- ◆ Spot clean and schedule routine cleanups around oil and grease containers with scraping, dry absorbents and sweeping. Wipe outside of grease containers frequently. Scrape off grates at mouth of container. NEVER pressure wash into storm drains!
- ◆ Provide sturdy, lidded containers for oil transport from kitchen to outdoor receptacles, or bring oil containment inside.
- ◆ Call collector for service if container capacity is reached. For collection sites shared with other restaurants, take the lead.
- ◆ Provide employee incentives to keep areas clean and retrain immediately if violations occur.



SIGNS OF STORM DRAIN POLLUTION

Case Reports—Outdoor Washing

All outdoor washing activities should have a plan for storm drain protection and collection and proper disposal of wastewater and residues.



▲ Pavement was washed with no storm drain protection. Businesses must block flow to storm drains by using berms, mats, or drain covers. Wastewater, other



than clear water, must be collected for disposal in the sanitary sewer or as hazardous waste. In jobs using over 100 gallons of water with normal strength cleansers, contact OWASA for permission to discharge into the sanitary sewer system.



A note about outdoor mop sinks: Make sure they are covered to prevent rain from entering the sanitary sewer. Also make sure that the size is adequate for your washing needs and that they are always accessible to employees.



Wash floor mats in a mop sink to contain wash water.



▲ Contractors did not contain wash water from cleaning the kitchen exhaust roof vents. Detergents, grime, grease and water drained from downspouts onto the sidewalk, down the storm drain and into the nearby creek.

FOR THE MANAGER:

- ◆ Read and give contractors a copy of Chapel Hill Stormwater's "Preventing Pollution From Outdoor Washing Operations" guide. Affected storm drains must be temporarily blocked during any outdoor washing. Water with chemicals or soap must be disposed of properly.
- ◆ Dry sweep and spot clean before pressure washing.
- ◆ Review "Outside Spill Cleanup" instructions in this guide.



SIGNS OF STORM DRAIN POLLUTION

Case Reports– Solid Waste Disposal

Dumpsters contribute to water pollution when leakage occurs with emptying, when drain plugs or lids are open, or when the bottom is damaged or rusted. All garbage must be bagged. Large bulky items and liquids are prohibited in trash containers.



▲ This dumpster should be moved away from the storm drain which sits below it. From pavement stains, you can see that pollution is routine, both from dumpster leakage and from trash.



◀ This compactor had a rusted-out bottom. Leakage from garbage contributed to a foul odor and loads of bacteria and organic waste washing into storm drains and creeks when it rained. Since it

was a shared site, no business employees took the responsibility to call the leasing company about the problem, until the health department cited it as a violation. A phone call to the leasing company got it quickly replaced.



▲ This grease trap was left in the restaurant's back lot causing grease to cover pavement and flow into the storm drain. Arrangements for immediate and proper disposal should have been made before the trap was replaced.

FOR THE MANAGER:

- ◆ Train employees to place bagged garbage inside dumpsters, and to close lids and doors.
- ◆ Contact leasing/hauling companies immediately about repairs for dumpsters or other collection containers. Take responsibility. If you share a site, do not assume others will take care of it.
- ◆ If late-night safety is a concern with proper trash and recycling disposal, work with property owners and police for better lighting and patrols.
- ◆ if your business uses a compactor, train employees to operate it . Make the key easily available.
- ◆ Contractors don't always know proper disposal procedures. Give them a copy of the Town's Pollution Prevention Notice, the Preventing Pollution From Outdoor Washing guide, and Call List included in this guide. Ask them how they will dispose of items left from a job.

A phone call is free; pollution costs us all.

Insert

***Outdoor Washing Guide:
Preventing Pollution From
Outdoor Washing
Operations***

HERE



NOTICE: POLLUTING WATERWAYS MAY RESULT IN FINES

Town of Chapel Hill Code of Ordinance
Chapter 23, Article V, Section 23-84 Illicit Discharge Ordinance

Penalties
Sec. 23-89. - Violations and enforcement

Please make sure that your business and your contractors have safe practices for use and disposal of wash water and chemicals. You are responsible for complying with proper wash water and waste disposal methods to avoid harming public health. Safe handling and disposal also prevents pollution of local waterways and drinking water reservoirs. Storm drains flow *untreated* to creeks and drinking water supplies.

- **Outdoor Spills and grease on pavement:** Use absorbents and dry sweep to clean up spills and grease. Pressure washing is allowed AFTER cleanup of spills or grease **only if** pressure washing water is collected and disposed of properly.
- **Wash water** containing non-toxic chemicals or soaps must be collected and disposed of in an indoor sanitary sewer drain or mop sink. Do not allow it to enter storm drains.
- **Hazardous waste:** Take corrosive chemicals, paints or other hazardous wastes to the collection center at the Orange County landfill on Eubanks Road. Businesses that generate less than 220 pounds of hazardous waste per month can use this service at no additional charge. For more information: http://www.orangecountync.gov/departments/solid_waste_management/hazardous_household_wastes.php
- **Stormwater runoff pollution prevention:** Please maintain outdoor areas to be free of garbage, grease, litter, and spills. Keep lids closed on grease and garbage containers.

For further clarification or if you have questions, please call:

Town of Chapel Hill
Stormwater Management Division
919-969-RAIN (969-7246)

Online pollution prevention training materials are available for restaurant managers and staff:
www.townofchapelhill.org/foodserv



AVISO PARA PREVENCIÓN DE LA CONTAMINACIÓN DEL AGUA

Código de normas de la Town of Chapel Hill
“Descarga ilegal”

El Capítulo 23, Artículo V, Sección 23-84

Las violaciones

El Capítulo 23, Artículo V, Sección 23-89

CONTAMINAR EL AGUA PUEDEN RESULTAR EN MULTAS

De acuerdo con la ley federal de agua limpia y el permiso de sistema de eliminación de descarga de contaminantes nacional utilizado por la Town of Chapel Hill, usted tiene que cumplir apropiadamente con los métodos de eliminación de agua de lavado al aire libre.

Agua de lavado al aire libre que contiene productos químicos o jabones debe ser recolectado y eliminado en **el sistema de alcantarillado sanitario**, lo que conduce a una planta de tratamiento de aguas residuales. Para grandes cantidades, contacte á OWASA (919-968-4421).

NO agua de lavado, aceite, grasa, productos químicos u objetos pueden ser drenado en una alcantarilla de la lluvia, zanja o acueducto. Las alcantarillas para la lluvia fluyen, sin tratamiento, en los arroyos y fuentes de agua potable.

?Preguntas? Llame al:

Town of Chapel Hill
Stormwater Management Division
919-969-RAIN (969-7246)



CALL LIST

Storm Drain Maintenance & Water Pollution Prevention
Report chemicals entering storm drains by calling 911

Solid Waste, Trash, Recycling	
All area codes are 919 unless otherwise noted	
Do you have a commercial garbage collector or lease your dumpster? If so, list company here:	Dumpster Lease? Garbage collection? (Circle applicable services) Telephone:
Chapel Hill Solid Waste Division	Telephone: 919-969-5100 http://www.townofchapelhill.org/index.aspx?page=1142
Carrboro Public Works	Telephone: 919-918-7425 http://www.ci.carrboro.nc.us/pw/cdumpster.htm
Orange County Landfill	Scalehouse Telephone: 919-932-2989 Administration Telephone: 919-968-2885 http://www.co.orange.nc.us/recycling/landfill.asp
Orange County Solid Waste & Recycling	Administration Telephone: 919-968-2788 http://www.co.orange.nc.us/recycling/commercialr.asp
Drinking Water & Sewer/ Grease & Oil Management	
Orange Water & Sewer Authority (sanitary sewer & grease trap records)	Telephone: 919-968-4421 www.owasa.org
Carolina By-Products (Valley Proteins) (grease collection)	Telephone: 336-333-3030 7:30-5 pm Monday - Friday http://valleyproteins.com
Piedmont Biofuels (used cooking oil collection)	Telephone: 321-8260 http://www.biofuels.coop
Eco-Collection (used cooking oil)	Telephone: (910) 791-7710 www.gotgrease.info
Stormwater & Drainage	
Town of Chapel Hill Stormwater Management Division	Telephone: 969-7246 (969-RAIN) www.townofchapelhill.org/stormwater
Town of Carrboro Stormwater Manager	Telephone: 919-918-7326 https://townofcarrboro.org/287/Stormwater
Drain Cleaning	
For providers, look in the phone book under Plumbing Contractors or Plumbing/ Drains & Sewer Cleaning	
List preferred vendor:	Telephone:
Professional Pressure Washing: Vendors MUST collect wash water and dispose of in sanitary sewer. NO discharge allowed to roof or storm drains!	
/Grease Vent Cleaning: May be bulked and treated as solid waste.	
List preferred vendor:	Telephone:



Myths About Biodegradable and Natural Soaps

#1 The soap is biodegradable, so it is safe for use outdoors.

Watch out for “greenwashing” from marketers! The term *biodegradable* merely means that biological agents (such as bacteria) can break down the product to 90% water, carbon dioxide and biomass within six months. If detergents get into waterways, they immediately start to remove protective mucus on fish and damage organisms’ tissues. Soaps of all kinds can make water toxic for stream life, attach to soil and plants, and change water chemistry.

Caution: This product is combustible and should be stored and used in a cool place, away from exposure to extreme heat and open flames. Harmful if swallowed. If ingested, get medical attention immediately. Avoid contact with skin and eyes. In case of contact with skin or eyes, wash thoroughly with cold water for at least 10 minutes. Keep away from children. **DO NOT USE ON ASPHALT.**

The label above is from a cleaning product labeled as biodegradable.

#2 The cleaner is all natural, so it is gentle and harmless.

The majority of all natural soaps and cleaning products are formulated to be used in the home, where they are discharged to a sanitary sewer for treatment. They should not be used outside where they may run off into the nearest creek or waterway. “Natural” does NOT mean safe to eat, drink, pour in your eyes or put into our waterways where fish and other wildlife live and drink, and where humans and pets play. At this point in time- the year 2010- no labeling regulations exist to define “natural.” Even products labeled as natural, biodegradable cleansers can have either very acid or very alkaline pH - enough to cause skin burns, and irritate lungs and mucous membranes. In streams, they can change stream pH and kill fish and other aquatic organisms.

CAUTION: EYE IRRITANT In case of eye contact, flush well with water. Call a physician. If swallowed, drink a glass of water to dilute.

Keep out of reach of children.

The label to the left is from an all-natural cleaning product.

When you wash something outside, remember: it’s not just water going down the storm drain.

Used wash water combines detergent and soaps with everything else that people wash off – food, oil and grease, heavy metals, litter, sediment. If poured down storm drains, this mix enters creeks and drinking water reservoirs.



Many think that “just a little bit” doesn’t make a difference. Storm drains are large systems that drain water from urban areas. Many small spills or blatant dumping add up to endanger the health of our waterways. Make sure wash water does NOT go down storm drains! Collect and pour all wash water down inside drains that lead to a sewage treatment plant.



OUTSIDE SPILL CLEAN UP



Storm drains prevent flooding and lead directly to creeks without treatment. Whatever is on the ground when it rains can be washed into storm drains. Pollutants that are poured into or spill into storm drains can also ruin water quality for our creeks and drinking water supplies.

Accidents do happen – but damage to our water resources can be minimized. **Prevent** spills, but anticipate possible spills, train all staff in correct spill clean up, and have spill kits available.

Follow the 4 Cs of Spills:



1) Caution: Is the scene safe for clean up? Can the actions described below be taken without injury to the employee? Call 911 for emergencies. Get backup help to control a spill if first aid must be administered. **If the spill is toxic or corrosive, responder must wear gloves, mask and eye protection to prevent injury. For dangerous spills, cover the storm drain and call 911.**



2) Control the spill. Find the source of the material flowing into the storm drain or over the ground, and stop the leak/spill as quickly as possible. You may need to turn off a faucet, turn a bucket or barrel upright before all contents spill out, or close a valve on a container to prevent more leakage.



3) Contain the spill.

First, block the spill with sandbags, berms or spill socks. Then spread absorbents over the spill. Give absorbents time to work. Absorbents may be kitty litter, special oil absorbent granules, or absorbent pads or towels.



4) Clean up the spill.

If the spill is **toxic**, materials may need handling by hazardous waste contractors. Call 911. Have Material Safety Data Sheets (MSDS) available.

For **non-hazardous** spills, sweep up absorbents, bag and place in trash. Liquids remaining on the ground or in containment areas should be removed with a wet vacuum or by mopping water into a bucket and poured into a drain (with grease trap for oily spills) leading to the sanitary sewer.



Food Service Establishment Spill Kits

To make your own spill kit, you will need:

- Tightly covered trash can or cart to hold spill kit contents. A cart with wheels is preferable so that it can be easily moved close to the spill when necessary. Be sure to label it well as a spill kit.
- Heavy duty plastic gloves (different sizes marked)
- Large sponge
- Squeegee (optional)
- Kitty litter or absorbent granules
- Dustpan
- Broom
- Roll of paper towels
- Cloth towels (optional)
- Roll of garbage bags
- Spill containment barriers – (examples)
 - professional spill kit “spill socks”
 - sandbags
 - bucket of sand + shovel

TIPS for using spill kits:

- Keep spill control equipment/absorbent material in a central location, easily accessible to all employees. Label spill kit in languages applicable to your employees.
- Train all employees to quickly respond to different kinds of spills.
- Clean up spills immediately.

A note about ordering commercial spill kits or items:

Online spill kit resources tend to be expensive and not specific for restaurant use. If you choose to look at what is available online, search for universal non-hazardous spill kit. When ordering absorbent pads for under grease and oil containers, look for oil absorbent pads. They repel water while absorbing oil. An example is found at www.absorbentsonline.com/oilonlypadsrolls.htm



North Carolina Food Code Manual*

**A Reference for 15A NCAC 18A .2600
Rules Governing the Food Protection and Sanitation of Food Establishments**

**Adoption of the US Food and Drug Administration's
2009 Food Code**

Effective September 1, 2012

N.C. Department of Health and Human Services

**Division of Public Health • Environmental Health Section
<http://ehs.ncpublichealth.com/index.htm>**

2-301.15 Where to Wash.

FOOD EMPLOYEES shall clean their hands in a HANDWASHING SINK or APPROVED automatic handwashing facility and may not clean their hands in a sink used for FOOD preparation or WAREWASHING, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.

5-203.13 Service Sink.

(A) At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

(B) Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.

***Please refer to the most recent State and local health regulations for food service establishments. If in doubt, check with Orange County Health Department, Environmental Health Division. www.orangecountync.gov/departments/health/environmental_health.php**



CAN AND MOP CLEANING FACILITY

A curbed can wash/mop basin with a floor drain shall be provided. Cleaning facilities shall include combination faucet, hot and cold water and threaded nozzle with appropriate backflow prevention device.

A. If located inside the building, it may have combined use for cleaning mops and disposal of mop water or similar waste. Minimum recommended size is 3' x 3'.

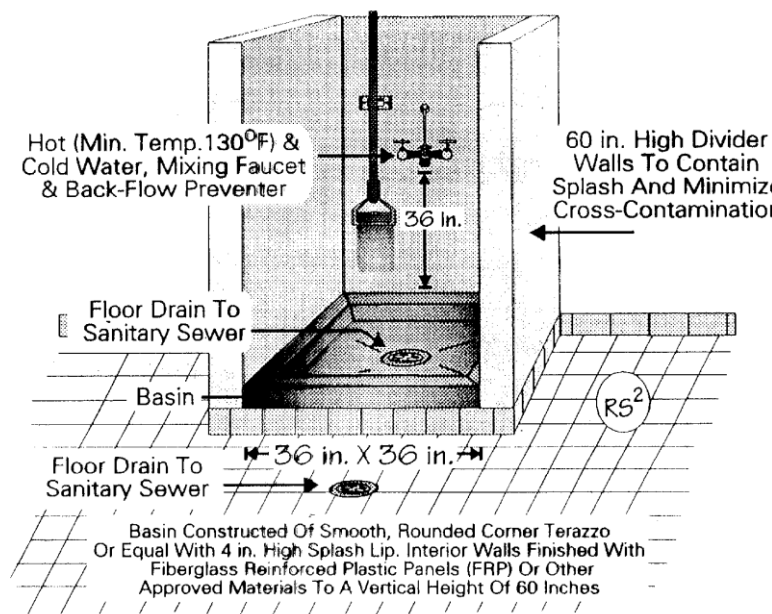
B. If located outside of the building, an additional mop basin for cleaning mops and disposal of mop water or similar waste may be required inside the building. Minimum recommended size for can wash is 3'x 3', minimum recommended size for mop basin is 2'x 2'. If chemical storage and hose reels are used in this area the unit will need to be increased in size to accommodate these additions . Minimum recommended size for can wash with chemical storage and hose reel is 3'x 4'.

C. If located outside of the building some local municipal authorities may require the facility to be protected from rain water intrusion.

D. Separate cleaning facilities may be required for portable food service equipment for catering operations.

E. When food service equipment which will not be cleaned in place .. is to be removed from the establishment then facilities shall be provided for cleaning and shall be approved prior to use.

(Figure illustrates a typical can wash area)





RESTAURANT SITE CHECKLIST of POLLUTION PREVENTION PRACTICES for the RESTAURANT MANAGER

Storm Drains

- Mark storm drains (contact Stormwater Management in your town or city).
- Clean drains as necessary to remove debris (property owner responsibility).

Grease and Oil:

Outside used cooking oil and grease containers

- Label with contents and hauler information; place away from storm drainage.
- Place containers away from dumpsters to avoid accidental tipping.
- Ensure that employees, regardless of size, can easily pour into containers.
- Clean outside of containers and grate openings routinely.
- Keep container lids tightly closed.
- Provide labeled spill kit for employees & train them to use it.

Containers for transporting used cooking oil and grease

- Size appropriately for transporting to outside container.
- Use lids to avoid splashing between kitchen and outside container.
- Make sure container handles are secure.

Mop Sink/Can Wash:

- Keep free from clutter and accessible to employees of all sizes who may need to lift and pour from heavy buckets (avoid having to lift above the waist to pour).
- Identify wash water disposal area through training or signage.

Mats:

- Establish mop sink/can wash with drain going to sanitary sewer for mat washing;
- OR contain wash water & dispose of it in sanitary sewer;
- OR wash offsite at car wash or through contract services.

Dumpster & Recycling Bins:

- Locate away from drainage to storm drain.
- Keep lids and doors closed.
- Keep drain plug tightly closed.
- Label with leasing company information (repair information).

Grease exhaust fans on roof:

- Give contractor a copy of the Town's "Preventing Pollution From Outdoor Washing Operations". All wash water MUST be contained and emptied into a sanitary sewer drain with a grease trap OR treated as hazardous waste.

Outside Storage & Loading:

- Immediately & properly dispose of bulky waste (refer to this guide's Call List for disposal options).
- Sweep to keep litter free.



TRAINING CHECKLIST of POLLUTION PREVENTION PRACTICES for the RESTAURANT MANAGER

TRAINING EMPLOYEES & OTHER HIRED HELP

- Include water pollution prevention & spill clean up training for all new employees, using the videos, poster, and training guide available from the Town and UNC. Invite your local stormwater management staff to a training meeting if you want assistance.
- Provide training in the first language of the employee if possible.
- Schedule re-training sessions at least annually or immediately upon violations.
- Share contact information for grease hauler, dumpster leasing company, trash hauling with appropriate staff members.
- Post collection schedules for recycling, garbage and grease/oil.
- Post **Pollution Prevention Notice** (contained within this packet).
- Give hired help or contractors a copy of the Town's **Preventing Pollution From Outdoor Washing Operations** guide before they pressure wash, remove grease traps, clean roof vents or otherwise conduct cleaning activities outside. **Confirm** that they have waste containment and disposal strategies and storm drain protection plans in place and are prepared and committed to follow them.
- Schedule outside inspections and clean up as a part of employees' tasks.
- Keep a training log (next page) for employees.
- Create a suggestion box for employees to report conditions that may hamper pollution prevention efforts and/or for employees to offer solutions to these problems. Encourage employee feedback and keep an open mind to needed changes.

Water Pollution Prevention Staff Training for Restaurants

Document of Completion for Certificate

Date and Location of Staff Training: _____

Trainer's Name/Title: _____

Establishment Name: _____

Mailing Address: _____

Number of individuals trained: _____ (Please attach attendance list)

Prior to using the water pollution prevention materials, did you know:

- | | | |
|--|-----|----|
| 1) Where storm drains are located at your business? | Yes | No |
| 2) That storm drains lead directly to local creeks and Jordan Lake? | Yes | No |
| 3) That stormwater runoff and illegal dumping are now the major cause of water pollution in the U.S.? | Yes | No |
| 4) That indoor drains or can wash areas, plumbed to the sanitary sewer system, are required to be used for disposal of wash water? | Yes | No |

Where did you receive your training materials? at a training workshop website Town staff other

Describe any changes your restaurant made or is making to prevent water pollution:

What difficulties does your restaurant have in complying with practices to prevent water pollution?

Other comments about the training or pollution prevention:

Please return completed form and staff training attendance list to the Chapel Hill Stormwater Management Division to receive your certificate of training. E-mail: jsalat@townofchapelhill.org or mail to:



Chapel Hill Stormwater Management Division
405 Martin Luther King Jr. Blvd
Chapel Hill, NC 27514

Questions? Call (919) 969-RAIN