

BEST MANAGEMENT PRACTICES FOR RESTAURANTS/FOOD SERVICE

1. Pour mop and wash water into the mop sink or floor drain. Wash kitchen mats, garbage containers and other items in a mop sink or other sewer connected designated area. Never wash in an area where wastewater can enter parking lots, alleys, and gutters leading to the storm drain.
2. Use dry methods or a damp mop to clean-up spills, and dispose of the clean-up material properly. Do not hose-down spills outside, where it can go to the storm drain.
3. Cleaners, solvents, and detergents may contain toxic materials. Read labels carefully and store and dispose of these products properly.
4. Handle and dispose of grease and cooking oil properly. Place used cooking grease and oil into tallow bins or sealed containers with covers and secured in area where they are stored. Never pour grease or cooking oil into a sink, floor drain, dumpster, or storm drain.
5. Keep dumpster area clean of trash and other debris. Sweep-up material and dispose of into trash dumpster. Do not hose down dumpster area unless there are trench drains installed or an approved power washing company is used.
6. Trash dumpster lids must be kept down covering dumpster except when putting trash into dumpster.
7. Use non-toxic, water-based cleaning products whenever possible.
8. Sweep food, trash, and other debris from outdoor dining areas or sidewalks before rinsing these areas with a minimal amount of water only. Do not rinse parking lot while rinsing dining area or sidewalk. Discharge this water to landscaped or unpaved area. At no time can this water flow into a storm drain.
9. There shall be basket screens in all floor sinks at all times.
10. A three-ring binder, provided by the City, shall be kept on site that includes the following items:
 1. Inspection reports,
 2. Pumping records (can be copies) for grease interceptor and tallow or oil bins,
 3. Repair records for pretreatment equipment.This binder is subject to inspection during regular business hours and shall not be removed from the premises.
11. Copies of pump receipts and waste manifests shall be kept in the binder for a minimum of three years.
12. Permits must be posted with other required regulatory permits and certificates.
13. Any overflows originating from a cleanout, drain, interceptor or other device which are discharging to sewer, parking lot, or storm drain must be reported immediately to the Environmental Compliance Section at (951) 351-6145 during business hours, or (951) 351-6140 during non-business hours. The business must shut-off all water sources to stop the flow of water to the affected area. The business must contact a grease interceptor pumper and/or plumber to alleviate the source of the overflow, and perform mandatory clean-up of the affected areas. If the business cannot procure a pumper or plumber in a reasonable amount of time, then the City will call out a plumber and/or pumper to mitigate the overflow and perform mandatory clean-up and bill the business for the time and equipment involved.