

Stormwater Issues

Stormwater quality impairments are caused by restaurants when contaminated water is allowed to leave the property. Cleaning practices that allow grease, food waste, trash and cleaning products to flow into the storm drain system contribute directly to the impairment of local waterways. Some of the types of waste generated at restaurants and food service facilities include:

- Fats, oils and grease
- Floor solvents
- Cleaning agents
- Food waste
- Trash and garbage

Fluid spills and improper disposal of materials result in bacteria, grease and oils, and trash that may be picked up by stormwater runoff and carried to the nearest storm drain. Anything that enters the storm drain system, including automotive waste and wash water, flows untreated into local waterways which travels to the Pearl River. By following the guidelines in this brochure, your business can help prevent stormwater pollution.

Stormwater Pollution is Prohibited by Law

Section 122-308 of the City of Jackson Stormwater Quality Protection Ordinance states the following as it relates to the contents included in the ordinance:

Section. 122-308. Violations and penalties

(b) Any person having control over an activity or any real property, or who causes, authorizes, facilitates, aids or abets any violation of any provision of this article, or who fails to abate any nuisance or prohibited practices for which the person is responsible, is guilty of a misdemeanor punishable by a fine not exceeding \$1,000.00 or imprisonment not exceeding 90 days, or both for each offense. Each day of violation shall be a separate offense.

For More Information Contact
The City Of Jackson
Department Of Public Works
Stormwater Management Program
200 South President Street
Jackson, Mississippi 39201
601-960-0000
www.jacksonms.gov/government/publicworks/



Mayor Harvey Johnson,

City of Jackson
Department of Public Works
Stormwater Management
Program

**Best Management
Practices
For
Restaurants**



The Drain Is Just For Rain!

Restaurants contribute to stormwater pollution through improper cleaning practices that allow food particles, oil, grease, trash and cleaning products to flow into the street, gutter and storm drain. These discharges pollute local ditches, creeks, streams and rivers. Best Management Practices (BMPs) are specific steps to prevent stormwater pollution as a result of day-to-day activities in a restaurant or food service facility. All restaurant and food service facility staff should make every effort to keep pollutants from entering storm drains by putting BMPs into practice. Below are a few recommended Best Management Practices (BMP's) restaurants can follow to prevent stormwater pollution:

Recycle Oils and Grease

Oil and grease waste from grease traps can be recycled--the yellow



pages has information for rendering companies. Don't pour oil or grease into sinks, floor drains, or onto a parking lot or

street. Keep grease in closed bins.

Maintain your grease trap to prevent overflows.

Dumpster Areas



Keep dumpster lids closed and the areas around them clean. Do not fill with liquid waste or hose them out. Call your

trash hauler to replace any dumpsters that are damaged or leak.

Managing Spills

Clean food spills in loading and trash areas by using absorbent materials and sweeping. If mopping is necessary, discharge mop water through the grease trap into the sewer. Have spill containment and cleanup kits available. To report serious toxic spills, call 911.



Cleaning & Maintenance

Clean equipment, floor mats, filters, and garbage cans in a mop sink, wash rack, or floor drain connected to the sewer through a grease trap. Don't pour wash water in parking lots, alleys, sidewalks, or streets. Sweep outside areas and put the debris into the garbage instead of sweeping or hosing it into parking lots, streets or storm drains.



Handling Toxic Chemicals

Dispose of all unwanted toxic materials such as cleaners, solvents, and detergents through a hazardous waste hauler.

