



## **BEST MANAGEMENT PRACTICES FOR FOOD-RELATED CLEANING**

Wastewater generated from your operations is prohibited from being discharged to the storm drain. As an alternative, you may be considering discharging this water to the sewer. Making use of the following Best Management Practices (BMPs) for food-related cleaning activities will improve your ability to meet the requirements of the Encina Wastewater Authority (EWA). If you have any questions regarding these BMPs, please contact EWA's Source Control Program at (760) 438-3941.

1. Restaurant Alleys and Grocery Dumpster Areas  
Sweep, collect, and dispose of debris in solid waste containers. If you must use water and detergents, do so sparingly, using only biodegradable detergents. Seal storm drains in the vicinity. Collect the washwater. Washwater may be discharged to the sewer with the property owner's permission, via a sink or floor drain.
2. Restaurant Floor Mats, Exhaust Filters, etc.  
Clean such items inside the building and discharge washwater to the sewer through a sink or floor drain.
3. Kitchen Grease  
Never pour grease into a sink, floor drain or storm drain. It should be collected and hauled off-site for recycling or disposal.
4. Grocery Carts  
If you must use water and detergents, do so sparingly, using only biodegradable detergents. Seal storm drains in the vicinity and collect the washwater. Washwater may be discharged to the sewer with the property owner's permission, via a sink or floor drain.
5. Lunch Wagons/Food Carts  
If possible, conduct cleaning activities on a washpad that drains through an oil/water separator to sewer. Otherwise, seal storm drains in the vicinity, collect the washwater, and discharge through an oil/water separator. Oil/water separators must receive routine maintenance to ensure effective operation.