

Stormwater BMPs for Restaurants

Staff Name:			
Position:			
Date:		Score	out of 5

Question 1:	Where does water from parking lots, alleys, and outdoor areas drain to?
A.	To the nearest wastewater treatment plant where it is treated.
B.	Into drains that allow water to percolate deep into the soil.
C.	To the nearest water body: a creek, stream, lake, basin or the ocean.

Question 2:	What are the potential impacts of restaurant wastes being emptied into parking lot drains? (Circle all that apply)
A.	Grease and cleaning fluids will pollute a local waterway and soils.
B.	Litter and trash will flow directly into local waterways and will not be removed by filters or trash screens.
C.	The extra water from many restaurants will cause downstream flooding.
D.	Buildup of oil, grease, and litter can cause clogged drainage pipes and localized flooding.

Question 3:	How should used fryer oil or grease be disposed of?
A.	Heat the oil, pour it into a floor drain, pour boiling water into the drain after the oil.
B.	Pour into an approved, labeled, covered container. Clean up any drips or spills.
C.	Allow the oil to solidify as much as possible and deposit it in the green waste for composting.

Question 4:	Where should kitchen mats be washed?
A.	In the mop wash area or a designated indoor washing area where the wash water will flow to the sewer.
B.	Over grass in a nearby vegetated area.
C.	In the parking area behind the restaurant, out of sight of customers.

Question 5:	What are some Best Management Practices for waste disposal? (Circle all that apply)
A.	Use an absorbent on liquid wastes to help solidify them prior to disposal in the trash.
B.	Always keep trash dumpster lids closed.
C.	Check to make sure that drainage plugs are closed on dumpsters.
D.	Neatly stack additional trash near the dumpster when the dumpster is full.