

Stormwater Best Management Practices

Restaurant & Food Service

Help protect our valley's water supply

A Best Management Practice (BMP) is defined as any program, process, location criteria, operating method, measure ordevice which controls, prevents, removes or reduces pollution.

The byproducts of food-related cleaning can harm the environment if they enter the storm drain system.

Food businesses can cause harm by putting food waste in leaky dumpsters, not cleaning up outdoor food or chemical spills, or by washing outdoor spills into the storm drain system. Other routine activities such as cleaning oily vents, floor mats, trash/recycle bins, and other equipment are sources of pollution, unless proper precautions are taken. When it rains, oil and grease not properly disposed of may be washed into the storm drain system. Practicing a few simple steps can help protect water quality by keeping debris from entering storm drains and preventing fats, oil, and grease from getting into sanitary sewer lines.



- Cover, repair or replace leaky dumpsters and compactors, and/or drain the pavement beneath them to the sanitary sewer.
- Secure containers to prevent accidental spills, vandalism, or unauthorized use
- Do not rinse out the dumpster! Request your waste hauler exchange the dirty dumpster for a clean one
- Wash Down of Lunch Wagons/Food Carts
- Wash water must be discharged at a commissary equipped to accept and discharge wastewater to the sanitary sewer system.
- Never discharge any water (except melted ice) to gutters or storm drains.

- Conduct regular inspections of the storage area and other outside areas for trash and debris
- Store containers away from storm drains
- Always empty wash water and mop buckets into the mop sink
- Clean floor mats, filters, etc. inside building with discharge to a sanitary sewer (sink or floor drain)
- Avoid chlorinated compounds, petroleum distillates, phenols, and formaldehyde. Use water-based products.
- Post "NO GREASE" signs above sinks
- "Dry wipe" all pots, pans, and plates prior to dish washing
- Do not pour fats, oil, grease, and grit (FOGG) into floor drains, sinks, or into parking lot inlets
- Use drying agents (kitty litter or towels) to clean up spills
- Maintain grease traps

 Recycle grease and oil



Each resident of the Las Vegas Valley can help protect the quality of Lake Mead, the Valley's main source of drinking water, by being aware of these simple fixes:

- Use pesticides, fertilizers, and other chemicals sparingly.
- Repair auto and equipment leaks.
- Recycle or properly dispose of hazardous waste, used auto fluids (antifreeze, oil, etc.), batteries, paint, chemicals, etc.
- Chemical and liquid containers stored outside should be properly labeled, sealed and stored in secondary containment or approved equal.
- Use a commercial car wash or wash vehicles at a location that drains to sanitary sewer.
- Use dry cleanup methods rather than hosing down areas.
- Maintain spill kits at appropriate locations and train employees on their proper use.
- Keep outside areas clean and orderly.



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Visit our website:
ClarkCountyNV.gov/water-quality
Contact us at (702) 668-8674 or e-mail
waterquality@cleanwaterteam.com

