

## WHAT IS STORMWATER

*Stormwater is precipitation (rain or snow) that does not soak into the ground and becomes surface runoff, which flows into storm drains, creeks and streams.*

Unlike the sanitary sewer system, the storm drain system is NOT connected to a treatment plant. The sanitary system takes wastewater from your restaurant (sinks, toilets, dishwashers) and sends it to a treatment plant that removes contaminants before it is released.

The storm drain system carries storm water that runs off from yards, parking lots, and streets directly to creeks, streams, and rivers. Because the storm drain system has no filters, pollution picked up along the way eventually flows straight into the local waterways. By implementing the following practices listed in this guide, your restaurant can help prevent pollution from entering local waterways.

Oversee landscape maintenance, please keep the following in mind:

- Don't sweep or blow yard waste into the street, parking lot, or sidewalk.
- Don't dump yard waste into the inlets, storm drains or on creek banks.
- Don't leave yard waste on the pavement or in areas where it will be washed into the storm drain system.



**High pressure washing** or hosing of parking lots and sidewalks must be contained, recaptured and disposed of into the sewer system.

## Restaurant/Food Service

### A Guide to Protecting Our Waterways



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## Good Practices for Food Establishments

### Fats, Oil, and Grease (FOG)

Regular maintenance and service of your sewer lines and grease trap interceptor will help prevent sewer overflows to the storm drain system.

Do not pour FOG into floor drains, sinks, or into parking lot inlets.

Have a grease trap or interceptor installed. Regularly clean grease traps and have grease interceptors pumped by a grease hauler on a regular basis.

### TRAIN EMPLOYEES ON ENVIRONMENTAL FRIENDLY CLEANING PRACTICES



Wash kitchen mats indoors near a floor drain or in a utility sink. If you hire a contractor, then ask the contractor to clean them near a floor drain or in a utility sink.

### SPILLS

Use dry methods for spill cleanup. Sweep up spills and litter instead of hosing down areas.

Use rags or absorbents then dispose of materials in the garbage or handle as hazardous waste {when appropriate}.

### CLEANING IT RIGHT

Sweep up food, cigarette butts, and trash from outdoor dining areas before rinsing or steam cleaning.

Don't use toxic chemicals or detergents when you pressure wash outdoor dining areas, entrances or surrounding sidewalk areas.

Pour mop and wash water into the mop sink or down floor drains...NOT into gutters, alleys, parking lots or storm drains.

Wash greasy equipment only in designated wash areas which are properly connected to the sanitary sewer system.

Keep lids on trash, recycling cans, and other outdoor containers.

**RECYCLE:** Paper, cardboard, glass, aluminum, tin, pallets, drums, oil and grease.

Restaurant activities can harm the environment if the industry is not careful with disposal and cleanup procedures. With proper training and education, restaurant personnel can prevent debris from entering storm drains, thus helping to improve the water quality in neighboring waterways.

Your food establishment can help protect water quality by keeping debris out of the storm drain and by preventing fats, oil, and grease from blocking the sanitary sewer lines.

Wash hood filters in a sink only if connected to the sanitary sewer system

*Report Illegal Dumping*