# Other Things to Do:

- Inspect dumpsters regularly for leaks
- Call the manufacturer if you are unsure how to dispose of something
- Check property daily for litter
- Make sure customers have easy access to a trashcan outside
- Practice waste reduction and recycling
- Storage containers should be regularly inspected and kept in good condition
- Look for products that are "nontoxic," "non-petroleum based," "free of ammonia, phosphates, or dye," or "readily biodegradable" on the label

To find out more information on how you can assist the Town in their stormwater program, please visit our website:





# Town of Jonesborough

Stormwater Coordination Office 123 Boone Street Jonesborough, TN 37659 Phone 423-753-1030



Hotspot Pollution
Prevention —
Food Service



Best Management
Practices (BMPs) for
the Food Service
Industry

# What is a Hotspot?

A stormwater "hotspot" is a place of business or industry that has the potential of generating highly contaminated runoff due to the nature of materials or chemicals stored or used on-site.



Restaurants generate food and cleaning wastes that contain organics and nutrients, which can pollute stormwater if they are stored incorrectly or purposefully dumped. These materials can cause algae blooms, deplete oxygen, and input pathogens in water causing harm to aquatic wildlife and humans.

# How Can Your Business Help?

Federal, state, and local regulations prohibit activities that contribute these pollutants to state waters, and business owners are responsible for any and all pollutants leaving their property.

The best thing to remember is that anything entering a storm drains flows to Little Limestone Creek. Unlike sanitary sewers, which flow to a wastewater treatment plant, storm drains go directly to local waterways without any treatment.

To avoid the possibility of code violations or fines proper waste disposal plans should be in place, and all employees should receive stormwater pollution prevention training.

# Adopt these Practices to Help Prevent Stormwater Pollution

### Don't

Wash floor mats, hoods, air vents, meat trays, garbage cans or other equipment outdoors.

Never dump used water in a parking lot or down a storm drain.



# Don't

Dump grease into trashcans, sinks, storm drains, or the sewer. Disposing of grease into sewers clogs sewer lines.



#### Don't

Store greasy or uncovered materials outside, and don't use storage containers that are in poor condition or don't have a lid.

# Do

Wash mats indoors, away from food, into a drain connected to the sewer system or a mop sink.

If you have neither, have a cleaning company wash them offsite.



# Do

Collect grease in containers or grease traps and contact a grease removal company to haul it away.



## Do

Store materials inside a building or build a covered area that is paved and designed to prevent runoff from entering storm drains.

#### Don't

Hose down spills, especially ones outside, unless storm drains are blocked off and the contaminated water is pumped away or into the sewer system.



# Don't

Power wash building exteriors or outside areas unless the storm drains are blocked and the water is sent to the sanitary sewer system



# Don't

Allow workers to dump materials or improperly dispose of things.

#### Do

Use sand, cat litter, or other dry methods to clean oil/grease spills. If water and cleaner is needed, spot mop the area and dispose of it into a mop sink.



## Do

Use inlet protection before washing or contract with a mobile cleaning company who agrees to collect all wash water for disposal.



## Do

Train all staff and post notices of appropriate practices such as these found in this brochure.