

## **Train & Educate Employees**

A successful FOG Control Program is largely dependent upon employees. To promote effective employee awareness and compliance with FOG Control methods:

- Train employees on all FOG BMP's. All FSE's should instruct employees not to pour fat, oil and grease (FOG) down the drain and not to use the sinks for disposing of food scraps.
- To reinforce your FOG control Program, post "No Grease" signs above sinks and on the front of dishwashers. Signs should be written in the language(s) that are commonly spoken by employees.

## **Enforcement**

The City promptly responds to all complaints of illegal discharges to the storm drain system.

**If you see anyone discharging anything directly or indirectly into the street, please call City Hall immediately at (562) 866-9771 as City staff needs to witness the violation in progress.**

FSE's may be held responsible for violations and costs associated with clean up, investigations and violations, fines or citations from the City, County, State and Federal regulatory agencies as well as any third party enforcement actions.

## **A Word About Business Licenses**

Every company or person doing business or based in Lakewood is required to have a business license. This includes food industry services that may be based in another city but frequently work in the City of Lakewood. In addition to a license, all food industry services must obtain a L.A. County Industrial Waste Permit and provide documentation prior to obtaining a business license. For more information on to obtain a business license contact City of Lakewood Administrative Services at (562) 866-9771 ext. 2600. To obtain an County Industrial Waste Permit contact the County at (626) 458-3517.



### **City of Lakewood**

For more information or assistance, please call the

City of Lakewood's

Public Works Department

(562) 866-9771 extension 2500.

## **City of Lakewood**

**Best  
Management  
Practices**

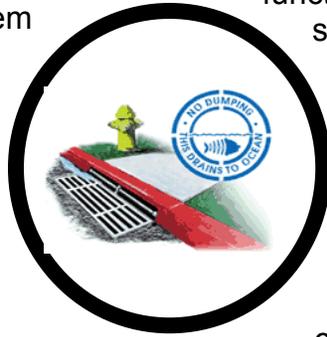
**Food Service  
Industry**



**Restaurants  
Grocery Stores  
Mini Markets  
Bakeries  
Caterers  
Food Producers  
& Distributors**

# Ocean Pollution Prevention: It's Up to Us!

Lakewood has two drainage systems; one is the sewer system and the other is the storm drain system. The sewer system carries waste from sinks and toilets to a treatment plant. The storm drain system was designed to prevent flooding by carrying excess rainwater away from city streets out to the ocean. Because the system contains no filters, it now serves the *unintended*



***The Ocean  
Begins at Your  
Front Door!***

function of carrying urban pollution straight to the ocean. This pamphlet provides Food Service establishments (FSE's) tools to prevent ocean pollution from "stormwater" or "urban runoff."

Restaurants contribute to stormwater pollution through improper cleaning practices that allow particles, oil, grease, trash and cleaning products to flow into the street, gutter or storm drain. These discharges pollute our streets, channels, rivers

and ocean and are prohibited by law. The by-products of FSE's can harm the ocean and sea life if they enter the storm drain system.

## **An Effective Fat, Oil & Grease Control Program can:**

- Reduce the discharge of Fat, Oil & Grease (FOG) into wastewater systems
- Reduce the likelihood of costly sewer system blockage & wastewater backup.
- Save money on drain line cleaning costs

## **Best Management Practices (BMP's) Solutions for FSE's**

Best Management Practices or BMPs are procedures that help prevent pollutants from entering our storm drains. FSE's can do their part to keep our storm drains clean by following these BMP's:

### **Cleaning Kitchen Equipment**

- Wipe off fats, oils and grease (FOG) and food residues from kitchen equipment, such as floor mats, hood filters, cooking equipment, prior to washing in the sink. Do not wash off any kitchen equipment or trash cans in an outdoor area where the wash water can flow to a street, alley, parking lot or storm drain.
- Scrape FOG & food scraps from pots, pans, dishes and utensils into the trash, not the sink.

- Place mesh screens in all sinks and floor drains to prevent food scraps from being washed into the sewer system.

### **Wash Water Disposal**

- Clean equipment in a mop sink if possible (never in a food preparation sink).
- Dispose of all wash water, like mop water into a mop sink or sewer drain.

### **Spill Clean-Up**

- Use dry clean up methods, like sweeping, wiping or mopping, to clean up spills.
- Never wash or hose down spills to the street, gutter, parking lot or other outdoor area.

### **Outdoor Area Cleaning**

- If any outdoor area, including sidewalks, outdoor seating, dumpster areas or outside storage areas need to be cleaned use dry cleaning methods, like sweeping.
- Never hose off outdoor areas or allow wash water to travel off of your property into a street, alley or parking lot!

- If any outdoor area needs to be cleaned with a liquid, it should first be swept to remove all dirt, trash and debris from the area. Then use a mop or scrub brush to clean area where needed.

### **Dumpster Area Maintenance**

- Sweep up and remove all trash and debris from the dumpster area floor and surrounding the dumpster area.
- When employees are not in the process of disposing of trash or waste oil, keep dumpster lids and waste oil container lids closed.
- Do not pour liquids into dumpsters and double bag all leaking trash bags that are going to be disposed of in the dumpster.
- Regularly check dumpsters and waste oil containers for leaks.