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MODEL FACILITY POLLUTION PREVENTION PLAN FOR RESTAURANTS

The Facility Pollution Prevention Plan Requirement

The Fresno Metropolitan Flood Control District (District) requires high priority industrial and commercial facilities to implement an approved Model Facility Pollution Prevention Plan (FPPP) or its equivalent. Through proper implementation of a Model FPPP, facilities will effectively prohibit non-stormwater runoff and reduce pollutants in stormwater to the maximum extent possible.

The Facility Pollution Prevention Plan

Attached is a template that can be used to complete a FPPP for Restaurants.

The FPPP must be updated whenever a change in activities occurs that may significantly affect the discharge of pollutants or when a 'Best Management Practice' (pollution control or prevention method) is added, removed, or modified.

Compliance inspections may be made by City of Fresno, City of Clovis, Fresno Metropolitan Flood Control District, Regional Water Quality Control Board or the Environmental Protection Agency.

Below is discussion of how to complete each section of the template. You can use your own FPPP form, so long as it includes all the elements described in this guide.

Section A: General Nature of the Facility

Describe the general nature of your facility. Include discussion of the services provided: fabrication, mixing, dispensing, re-packaging, transport of materials. Does loading/unloading of bulk liquids or solids take place and if so, what kinds of materials are moved, handled, and stored?

Section B: Vicinity Map

Include a map that shows the facility and surrounding area. This map needs to show the nearest storm drain inlet(s). If you are unsure which inlet(s) corresponds to your site, call Fresno Metropolitan Flood Control at (559) 456-3292 and ask for the Operations Department.

Section C: Map of Facility Layout

This map shows and labels all the facility structures, including outdoor storage, loading docks, trash enclosures, parking, and maintenance areas. This map needs to show how stormwater moves offsite (i.e. the direction of surface flow off the property).

Section D: Best Management Practices (BMPs)

Stormwater Best Management Practices are procedures and controls used to minimize contamination and reduce pollutants offsite. Your facility FPPP must list the BMPs you commit to in this section. It is these BMPS that you, as operator, and agency inspectors will look at to determine if the facility is in compliance.

Section E: Routine Inspections

The facility should be inspected weekly and the inspection results documented and certified by site personnel familiar with the requirements of the FPPP. Any deficiencies noted in an inspection are to be corrected. Inspection forms must be signed and dated. Responsibility for site compliance and proper inspections ultimately rests with the facility owner.



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Section F: Certifications and Signatures

The FPPP must include the following certification, signed by the facility owner or their designated representative. Responsibility for compliance with the FPPP ultimately rests with the facility owner.



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FACILTIY POLLUTION PREVENTION PLAN: RESTAURANT

SECTION A: General Nature of the Facility

Name of Facility:		
Street:		
City:	State:	Zip Code:
Type of Facility:		_Date Filled Out:
Phone:	Email:_	
		_ is responsible for maintaining and
implementing this FPPP.		
<u>Facility Services</u> (Check all features or activities <u>Storage:</u>	s of your site):	
Covered Dumpsters		_Trash Receptacles for Facility
Grease Trap or Interceptor		_Secured and Covered Grease Barrel
Other		
Waste:		
Absorbent Material		_Certified Grease Hauler for Used Oil Pickup
Other		



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SECTION B: Vicinity Map



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SECTION C: Map of Facility Layout



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SECTION D: Best Management Practices Checklist

Restaurant Facility BMP Checklist BMP Storage Applies to Facility? Date Implemented? Yes or No Implemented? Yes or No Cover outdoor grease and oil storage containers. Locate grease dumpsters and storage containers away from storm drain catch basins. Grease bin storage areas should be 30 feet from any storm drain. Bag food waste before throwing it away. Do not place open liquids or leaking containers or garbage bag into a dumpster BMP Applies to Facility? Date Cleaning Implemented? Yes or No Implemented? Yes or No Clean hood filters on a regular basis. Keep records of when the hoods and filters are cleaned. Never clean equipment outside or in an area where the waste water can flow to the gutter, storm drain, or street. Clean under sink grease traps weekly. If more than 50% full by the end of the week, then cleaning should be done more frequently. **BMP Spills** Applies to Facility? Date Implemented? Yes or No Implemented? Yes or No Place spill cleanup materials for easy access.



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For leaks, drips and spills, use as little water as possible. Use rags, mops, or absorbent			
material for larger spills.			
After using absorbent ensure all absorbent is disposed of properly.			
Block off floor sinks and floor drains near any FOG related spill and clean up using absorbent.			
Disposal	Applies to Facility? Yes or No	BMP Implemented? Yes or No	Date Implemented?
Do not dispose of wash water in the gutter, storm drain, or street.			
Clean floor mats, filters and garbage cans in a mop sink, floor drain or proper area			
outside connected to a sanitary sewer with a grease interceptor. Do not wash in			
parking lot, alley, sidewalk, street, gutter or storm drain.			
Dispose or recycle cooking oil and grease through a grease waste hauler or grease			
recycler. Begin thinking of oil and grease as a valuable commodity.			
Service oil and grease interceptors at least monthly.			
Preventing Clogs and Spills	Applies to Facility? Yes or No	BMP Implemented? Yes or No	Date Implemented?
Use a cover to transport grease.			
Empty containers before they are full to avoid spills.			



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Provide employees with the proper tools to transport materials without spilling.			
Never pour oil or grease down a drain or into a catch basin. This will clog the drains, overwhelm grease retention devices, and pollute streams, it may also result in fines and penalties.			
Maintaining a Clean Facility	Applies to Facility? Yes or No	BMP Implemented? Yes or No	Date Implemented?
Make sure all drains screens are installed. Ensure all grease-bearing drains discharge to the grease interceptor.			
Post "No Grease" signs above all sinks and on the front of dishwasher.			
Use a three –sink dishwashing system: washing, rinsing, and sanitizing.			
Do not wash equipment or anything other than food in food preparation sink.			
Inspect weekly for leaks and drips.			
Training	Applies to Facility? Yes or No	BMP Implemented? Yes or No	Date Implemented?
Train kitchen staff and other employees about how they can help ensure BMPs are implemented			
Write and Implement a Spill Prevention and Cleanup Plan. Designate a spill response employee (list the name, address, and phone number to reach this person)			



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SECTION E: Routine Inspections

Date of Inspection	Person in charge of inspecting the facility	Were there any problems observed during inspection?	If yes, what actions were taken to correct the problem(s) found.
		Yes / No	



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SECTION F: Certifications and Signatures

The FPPP must include the following certification, signed by the facility owner or their designated representative. Responsibility for compliance with the FPPP ultimately rests with the facility owner.

"I certify under penalty of law that this document and all attachments were prepared under my direction or supervision in accordance with a system designed to ensure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the person or persons who manage the system, or those persons directly responsible for gathering the information, the information submitted, is, to the best of my knowledge and belief, true, accurate, and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine and imprisonment for knowing violations."

Signature	Print Name
Title	
 Date	