



MOBILE FOOD TRUCKS AND CARTS

It is illegal to allow anything other than rain water to be discharged to a storm drain.

Mobile food truck businesses generate trash from point of sale and patron eating areas, and wastewater from cleaning, sanitation, and washing of exterior areas which have the potential to significantly impact our local creeks and can be harmful to water quality and creek habitats. Residual wastewater may contain high concentrations of oil and grease, detergents, automotive fluids, etc. and has the potential to convey other potential harmful pollutants from surrounding areas into the storm drain system.

Discharging anything, including potable water, directly to the storm drain system is a violation of federal, state, and local ordinances. Individuals or businesses that pressure wash and fail to prevent wastewater from entering the storm drain systems are subject to enforcement including civil or criminal penalties.

HOW ARE THE STORM DRAIN AND SANITARY SEWER SYSTEMS DIFFERENT?

The storm drain system transports rainwater to local creeks, rivers, and the ocean. This system was created to prevent flooding within communities and homes.

All water and materials that enter the storm drain system are untreated.

The sanitary sewer is a plumbed system that transports used water from buildings to a wastewater collection and treatment facility, where the water and sewage is treated.

If you see an outdoor drain and are unsure of its use, assume it is a storm drain and do not discharge wash water to it.

Clean creeks are important. They provide vital fish habitat, recreation, and add to the beauty of our city.

Always check with your local health department for acceptable practices and proper permitting requirements.

PROPER CLEANUP PROCEDURES:

- Scrape excess grease into a container and dispose of it according to local regulations, which may require use of a tallow bin.
- Apply absorbent, such as kitty litter, to spills and drips on any pavement around your food truck. Sweep up the absorbent and dispose of in the trash.
- Dry clean-up methods should be used on spills and drips. These can include rubber scrapers, paper towels, absorbents, kitty litter, and rags.
 - Only, when necessary, stubborn stains may be cleaned by mopping (wash water must be emptied into a sink, or sanitary sewer).
- Never pour used cooking oil down the drain.
 - Collect used cooking oil and store for recycling.

WASTEWATER:

- Wastewater (food wastewater, sink water, melted ice water, sanitizing water, cooling equipment water, portable hand washing stations, grey water tanks, etc.) from a mobile unit can only be discharged to the sanitary sewer at an approved location. Check with your local Publicly Owned Treatment Works (POTW) for specific requirements. A Wastewater Discharge Permit may be required.
- All wash water used for cleaning must be contained on board until it can be properly discharged at an approved sanitary sewer connection (cleanout or mop sink).
- Make sure water tank caps and valves are closed to prevent leaks to the outside.

EQUIPMENT CLEANING AND MAINTENANCE:

- Exterior and interior washing of vehicles and carts shall be conducted only at a commercial car wash or an approved covered wash area that drains to the sanitary sewer.
- Cleaning of dumpsters, floor mats, exhaust baffles, etc. must be performed in a dedicated wash area that drains to the sanitary sewer system.
- Clean ventilation hood filters at restaurant or approved commissary.
- Inspect for leaks and fix immediately, clean up spills.

POLLUTION PREVENTION:

- Food trucks are required to maintain tanks that can store used water.
 - Discharge to an approved restaurant, commissary, or treatment plant that can accept and discharge wastewater to the sanitary sewer.
- Perform vehicle maintenance at a licensed automotive repair shop.
- Do not store used grease containers outside of vendor truck or cart. If containers must be stored outside, store under cover or within secondary containment.
- Clean up any spill from waste transfers (such as hose and hose connections).

TRASH:

- Trash cans, with secure lids, are required for consumer use.
- Fats, oils, grease, or other liquids should never be dumped on the ground, pavement, dumpster, or storm drain.
- Hazardous waste (such as cleaning with solvents) must be cleaned up and collected for transport to a County administered Household Hazardous Waste program or collection facility.
- All byproducts and waste generated by food truck vendors must be removed from each vendor area for disposal.
- Check around vehicle or cart and clean up trash before leaving the area.

ARE YOU READY TO RESPOND TO A SPILL?

- Have a written plan.
- Train employees annually on storm water regulations, spill response, personal safety, and hazardous waste handling and disposal.
- Have spill cleanup materials onsite.
- Have Safety Data Sheets for all products used.

For an emergency or a spill involving hazardous materials or hazardous waste call 911 or your local Fire Department.

For All Non-Emergency / Non-Hazardous Spills

- To report a Non-Hazardous spill, or for other useful phone numbers, see Spill Numbers informational reference sheet for your local agency contact information or visit:
www.streetstocreeks.org/spill-numbers/