

## A-7 Outdoor Storage and Processing of Food Items

**Best Management Practices (BMPs) are required by King County Code 9.12. If the BMPs included here are not enough to prevent contamination of stormwater, you will be required to take additional measures.**

### **Required BMPs – Storage:**

- Store all meat and fish products and wastes in leak-proof containers.
- Do not drain water or ice from meat and fish storage to the storm drainage system.

### **Required Routine Maintenance – Storage:**

- Sweep and/or pickup dirt and food fragments. Place collected waste in leak-proof containers prior to disposal.
- Do not hose down the area to the storm drainage system.
- Stock cleanup materials near the storage area.

### **Required BMPs – Processing:**

- Minimize use of water to clean fruits and vegetables to avoid excessive runoff.
- Capture all water used for cleaning and processing and discharge to the sanitary sewer or other treatment facility and not to the storm drain system.

**For more information or assistance contact the King County Stormwater Services at 206-477-4811 and visit [kingcounty.gov/stormwater](http://kingcounty.gov/stormwater).**