

A-8 Storage of Solid and Food Wastes (Including Cooking Grease)

This refers to garbage dumpsters and outdoor waste containers such as cooking oil/grease receptacles.

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:

- Store wastes in leak-proof containers with solid lids.
- Keep dumpsters closed except when adding waste.
- Used cooking oil/grease containers should be labeled with their contents.
- Clean up any spills immediately using dry methods. Grease cannot be left on the ground.
- Have spill cleanup materials nearby.
- Use a lid or cover when transporting cooking oil/grease containers from kitchens to outside grease containers.
- Ensure that drip pans or absorbent materials are used whenever grease containers are emptied by vacuum trucks or other means.
- Dispose of collected cooking oil/grease as garbage if it is not being recycled. Do not dispose of fats, oils or grease (FOG) into the sanitary sewer or septic system.

Required Routine Maintenance:

- Keep the area around the grease container clean and free of debris.
- Check storage containers frequently for leaks and to ensure that lids are on securely.
- Replace leaking or damaged containers. Contact waste hauler for replacements.
- Sweep and clean the storage area as needed if it is paved. Do not hose down waste storage areas.
- When cleaning or rinsing waste containers, dispose of all wastewater into a sanitary sewer. If no sewer is available, store in a holding tank, dead end sump, or truck off site to an approved disposal location.

Additional Information:

- Disposal Information Sheet

For more information or assistance contact the King County Stormwater Services at 206-477-4811 and visit kingcounty.gov/stormwater.