

Storage of Solid Waste and Food Wastes (Including Cooking Grease)

This activity applies to you if you store solid wastes including both food and non-food wastes outdoors. This typically refers to garbage dumpsters, other outdoor waste containers such as cooking grease barrels or containers, and any stockpiled garbage. Improper storage of non-food solid wastes can allow toxic compounds, oils and greases, metals, nutrients, and suspended solids to enter stormwater runoff. Stormwater runoff from food waste storage areas may be contaminated with oils and greases, nutrients, and suspended solids if waste containers are leaking, are not covered, or are too small to contain the amount of waste generated. If you store dangerous wastes you must follow specific regulations outlined by the Washington State Department of Ecology.

MINIMUM REQUIREMENTS

The following BMPs, or equivalent measures, methods, or practices, are required if you are engaged in storage of solid wastes or food wastes:

1

Dumpsters and other waste storage containers must be leak-proof with solid lids. Keep dumpsters closed except when adding waste. If waste is not in containers, cover all waste piles (plastic tarps are acceptable coverage) and prevent stormwater run-on and run-off with a berm or similar method. Keep all waste piles covered except when in use.



See BMP Info Sheet 5 in Chapter 5 for information on containment and run-on prevention and BMP Info Sheet 3 for information on covering options.

2

When transferring cooking oil/grease to outside containers from kitchens, cover the container with a tight lid during transport and clean up any spills immediately. Keep the area around the grease container clean, free of grease, and debris free.

3

Use drip pans or absorbent materials whenever grease containers are emptied by vacuum trucks or other means. Grease cannot be left on the



ground. Clean up spills immediately. Collected grease must be properly disposed of as garbage.

Required Routine Maintenance:

- Check storage containers as needed for leaks and to ensure that lids are on tightly. Replace containers that are leaking, corroded, or otherwise deteriorating.
- Sweep and clean the storage area as needed if it is paved. Do not hose down the area to a storm drain.
- Dispose of rinse and wash water from cleaning your containers into a sanitary sewer according to health department requirements, or if no sewer is available, store in a holding tank, dead end sump or truck off site to an approved disposal location.



See BMP Info Sheet 2 in Chapter 5 for information on disposal options.

For more information or assistance in implementing these best management practices, contact the King County Department of Natural Resources and Parks Water and Land Resources Division at 206-296-1900.

Reader Note: The above requirements are the minimum required BMPs. If these BMPs fail to prevent discharges to the storm drainage system, you will be asked to take additional measures to correct the continued pollution discharges.