

## **A-12: Cleaning of Washing of Food Service Areas and Equipment**

The following best management practices (BMPs) apply to stationary and mobile operations.

*Potential pollutants can include but are not limited to nutrients, oil and grease, oxygen demanding substances, pH, and sediment.*

BMPs are required by King County Water Quality Code (KCC 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**

- The cleaning of food service equipment—such as cooking equipment, filter screens, and floor mats—must be done indoors.
- All wash and rinse water (including mop water) must be discharged to the sanitary sewer or the septic system. It may not be discharged outdoors or into the stormwater drainage system.
- Floor mop water must not be poured outside. Instead pour mop water into a mop sink, utility sink or toilet.
- Wash and rinse water containing fats, oils, or grease (FOG) may require pretreatment to remove FOG prior to disposal to the sanitary sewer or septic system. Check with your sewer authority or Public Health-Seattle and King County.
- Do not dispose of wash or rinse water containing floor stripping or disinfectant chemicals into the septic system as they can seriously inhibit wastewater treatment and cause the system to fail. The wash or rinse water should be collected and hauled offsite for proper disposal (e.g., taken to a wastewater treatment facility).
- The use of “environmentally friendly”, “nontoxic” or “biodegradable” soaps and detergents does NOT make it acceptable to discharge to any stormwater drain system or surface waters. All soaps and detergents are harmful to aquatic organisms.

### **Additional Information**

- Contact Public Health-Seattle and King County at 206-263-9566 or 206-477-8050
- Contact the local sewer authority and the King County Wastewater Treatment Division Industrial Waste Section at 206-477-5371 for more information on disposal to the sanitary sewer system.
- Interagency Resource for Achieving Cooperation’s *A Guide to Restaurant Grease Management* <https://apps.lhwmp.org/IRAC/eDoc.ashx?DocID=Xb9va1HRGBg%3d>

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