

## **BMP #2: Cleaning and Maintaining Equipment**

*When cleaning floor mats, carts, tray racks, exhaust filters, hoods, cooking equipment, food containers, etc.:*

- ▶ Do not clean equipment outdoors or in any area where water may flow to a street, gutter, storm drain, or creek.
- ▶ In order of preference:
  1. Clean equipment in a designated indoor area, such as a kitchen sink or floor, with a drain connected to the sanitary sewer.
  2. Clean equipment in a designated covered outdoor area with a drain connected to the sanitary sewer. This area should be isolated from the storm drain with a berm or other barrier.
  3. Clean equipment in a small designated uncovered outdoor area, isolated from the storm drain with a berm or other barrier, where water can be collected for disposal in the sanitary sewer (no direct connection to sanitary sewer).
- ▶ Use a static rinse tank to clean filters, screens, frying racks, etc. Dispose of used solution to the sanitary sewer.
- ▶ Wherever possible, use floor mats that are small enough to be cleaned inside near a floor sink or drain connected to the sanitary sewer.
- ▶ Dispose of empty containers from cleaning products in dumpster.