Environmental Management Department



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COMPLIANCE ASSISTANCE BULLETIN News You Can Use

STORMWATER COMPLIANCE AT LICENSED HEALTH CARE FACILITIES

Purpose

The purpose of this Compliance Assistance Bulletin is to help Licensed Health Care Facility (LHCF) operators comply with Stormwater Program requirements and prepare for inspections. These rules apply to kitchen, nursing, and maintenance activities at LHCFs.

Issue

As mandated by State requirements, the County of Sacramento, along with the cities of Sacramento, Citrus Heights, Elk Grove, Galt, Folsom and Rancho Cordova are required to implement a stormwater compliance program as of July 1, 2004.

Detergents, cleansers, food waste, grease, oil, liquids from dumpsters, mop water, and wash water from a variety of cleaning activities must not be discharged into the storm drainage system. When these pollutants enter the storm drainage system, they flow <u>untreated</u> to our creeks and rivers, cause harm to aquatic life, degrade the quality of local waters, and can block underground pipes. In addition, rat, fly, and cockroach populations increase due to accumulations of food, grease, and debris in storm drain catch basins. The storm drainage system includes all storm drains, roadside gutter pans and ditches, drainage channels and swales, creeks and streams.

Stormwater Compliance Inspections/

Typical Areas of Concern An Environmental Specialist (ES) will conduct a Stormwater Compliance Inspection at each LHCF once every three years. **The following are typical areas of concern:**

- <u>Storm Drains</u>: Never discharge pollutants to the storm drains. This includes mop water, wash water of all types, food waste liquids, grease, chemicals, cleaners, etc. Violations may result in significant fines!
- <u>Dumpsters</u>: Lids must be closed when not in use and liquids should not be disposed of to the dumpsters they will leak out. Prevent accumulation of trash, litter, and rubbish on the ground.
- <u>Tallow Bins</u>: (grease/oil bins): Lids must be closed when not in use, and care must be taken not to spill when transferring grease to the bin. If grease spills, scoop up the bulk of grease and place it back into the bin. Then clean it up without washing it into the storm drainage system. Use absorbent sweep, rags, or mop it up and dispose of mop water to floor/utility sink.
- <u>Outdoor Storage</u>: Waste or other materials must be contained and managed to prevent spills, leaks, and other messes. Liquids should be in containers with sealed lids.
- <u>Indoor Drains</u>: Must be plumbed to the sanitary sewer or approved sewage disposal system, in a compliant manner. Sinks and waste receptacles piped to the ground or storm drain are illegal.
- <u>Grease Traps</u>: Must be professionally inspected/maintained and pumped out on a regular basis to prevent sewer overflows and/or grease trap overflows
- Waste Water Management: Waste water from washing equipment, mats, surfaces, and
 pressure washing activities (even if performed by a contractor) must be collected before
 entering the storm drainage system or leaving the property, and discharged to the sanitary
 sewer. For more information see Best Management Practices for Pressure Washers on the
 Department's website at http://www.emd.saccounty.net/WP/EMDstormwater.htm
- **Roof Top Equipment**: Grease receptacles on fan shrouds above the roof must be periodically inspected and emptied to prevent grease from overflowing onto the roof.

• Waste Water Collection Strategies: Wash water from washing equipment such as kitchen racks, mats, wheel chairs, gurneys, and other items must not be discharged to the storm drain system. These items should be washed in suitable wash areas plumbed to the sanitary sewer system. If such an area is not available, or if items are too large, other options are available that involve containment, collection, and recovery of wash water for manual disposal to the sanitary sewer. For more information, see our booklet at: http://www.emd.saccounty.net/Documents/Info/WP/PressureWashingBMPs Dec2008.pdf or contact a stormwater specialist at (916) 875-8440

Corrective Action

Stormwater violations will result in a **Notice of Violation** that requires the violations to be corrected and proof of compliance to be submitted within a given time frame. Extensions may be granted on a case by case basis. Enforcement actions may result for failure to comply and repeat violations. Fines of up to a maximum of \$5000 per violation are authorized by local Ordinance.

Questions and Answers

What is the difference between storm drains and sanitary sewers?

The **storm drain system** flows directly into creeks, and rivers <u>without treatment</u>. Pollutants discharged to this system cause water pollution and are harmful to fish and other aquatic life. The **sanitary sewer system** directs water to a treatment plant where it is <u>treated</u> prior to discharge. Drains located in streets and parking lots are storm drains. Sinks, toilets, and other indoor fixtures generally flow to the sanitary sewer.

Why should I be concerned about stormwater and storm drains?

Water pollution is everyone's business and should be a major concern for all residents. Polluted stormwater is a major source of contamination in our creeks and rivers.

How often will my facility be inspected for stormwater compliance?

Your facility will be inspected once every three years.

Will I have to post my Stormwater Inspection Report?

No, you will receive both a Food Inspection Report and a separate Stormwater Inspection Report, only the Food Inspection Report must be posted.

For More Information

For more information call (916) 875-8440 or go to the Department website EMD.SACCOUNTY.NET.

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This Bulletin was developed in collaboration with the California Restaurant Association