



Gary Gabriel  
 Wastewater Manager  
 426 Work Street  
 Salinas, CA 93901  
 Ph: (831) 758-7103  
 Fax: (831) 758-7940

# Food Service Facility

## Storm Water Compliance Inspection Checklist

*Inspection may involve obtaining photographs, sampling, review and copying of records, and determination of compliance with waste handling requirements.*

Facility Name: \_\_\_\_\_ Date of Inspection: \_\_\_\_\_

Facility Address: \_\_\_\_\_ Mailing Address: \_\_\_\_\_

Facility Contact Person: \_\_\_\_\_ Contact Phone Number: \_\_\_\_\_

**Customer Advised: Illicit Discharges to storm drains are prohibited from non-stormwater sources.** Yes  No

**Examples:** Facility/Equipment Cleaning, Pressure Washing, Hosing of Outdoor Areas, Excessive Landscape Watering, Trash/Litter.

<b>TYPE OF INSPECTION:</b>			<b>FACILITY COMPLIANCE RATING:</b> See Attached Compliance Rating Sheets		
<input type="checkbox"/> Initial Compliance Inspection	<input type="checkbox"/> Follow-up or Re-inspection	<input type="checkbox"/> Other _____	Facility BMP Compliance Rating <input style="width: 30px;" type="text"/>		Facility Trash Rating <input style="width: 30px;" type="text"/>
			If Rating is 0 or 1 – PROMPT OR IMMEDIATE ACTION REQUIRED		

A. GENERAL FACILITY		Y	N	N/A
1	Storm drain inlets within property boundaries clean and free of accumulated dirt and debris.			
2	Facility storm drains to be cleaned prior to the wet weather season (October 1 <sup>st</sup> annually).			
3	Are outside areas free of evidence of stains or non-storm water discharges entering outdoor drains?			
4	Are outside areas free of evidence of being hosed down, pressure washed, or steam cleaned to storm drains?			
5	Are outside areas regularly dry swept and kept clean of trash/debris (sidewalks, outdoor dining, etc.)?			
6	Is indoor and outdoor equipment cleaned with no exposure to the storm drain? Floor mats, pots, pans, etc. are cleaned in sinks or areas that drain to the sanitary sewer.			
7	Compliance with Styrofoam Ban: Styrofoam containers are not used for take-out or take home orders in compliance with municipal code Ord, 2519, Aug. 16, 2011			

B. WASTE HANDLING / SPILL DISPOSAL		Y	N	N/A
1	Are maintenance records kept that show when outside grease interceptors were last cleaned and are available for review?			
2	Are recycling records kept for recycling of used cooking oil?			
2	Cooking oil disposal area is kept clean from spills or overflows. Tallow area.			
3	Store solid and liquid wastes in covered containers.			

C. TRASH / DUMPSTER / LOADING DOCK		Y	N	N/A
1	Dumpster lids are kept closed. Keep out rainwater and contain trash.			
2	Dumpster and outside areas free of trash and spills.			
3	Dumpster free of leakage. If not, have the dumpster leasing company repair or replace leaky dumpsters and compactors.			
4	Dumpster free of liquid waste. Never pour oil, grease, oily liquids down a storm drain, or into dumpster.			
5	Is the dumpster or dumpster area cleaned in a manner that does not pollute storm drains? Dry cleanup methods are used or wash water is contained and recovered for disposal into sanitary sewer.			

D. EMPLOYEE TRAINING		Y	N	N/A
<b>Owner/manager trains employees upon hiring or as required for the following:</b>				
1	Spill prevention and control.			
2	Prohibiting discharge of wastewater outside or hosing down of exterior surfaces to storm drains.			
3	Keeping Dumpster areas clean.			
4	Education materials posted in a visible area for employees to read.			
5	Best Management Practices/BMP's			

E. GREASE MANAGEMENT		Y	N	N/A
1	Grease Trap			
2	Grease Interceptor			

COMMENTS, RECOMMENDATIONS, AND/OR FOLLOW-UP ITEMS (Include re-inspection or return to compliance date)	DATE

<b>Inspector:</b> Print Name _____	<b>Signature:</b> _____	<b>Date:</b> _____
<b>Facility Rep:</b> Print Name _____		
Signature indicates that Facility Representative understands the terms of this inspection and attached BMP and Trash Assessment Rating requirements and has received a copy of these inspection reports.		