



A composite image consisting of two parts. The top part shows a silver metal can on a sandy, textured surface. A thick, billowing plume of blue smoke or steam rises from the top of the can. The bottom part shows a silver metal grate, resembling a drain cover, on a dark, flat surface. A thick, wavy plume of blue smoke or steam rises from the grate.



In restaurant work, food safety is the highest priority, both for public health and for an excellent customer base. Given that priority and fast-paced work schedules, sometimes conditions outside a restaurant's back door are neglected and that can adversely affect the health of both our environment and people. Storm drains lead directly to our rivers and lakes. What surrounds and washes into storm drains, or is poured down them, enters local waterways untreated. To address this issue, the City of Loveland has these training materials for restaurant owners, managers and employees to help prevent water pollution. Please use this brochure/poster to train your current staff and any new employees you hire.

Clean water is important to all living beings from the smallest fish in a stream to the thousands of people who drink water from our local reservoirs. We have the same amount of water on earth as we did millions of years ago, and less than 1% of that is available, fresh and drinkable. We must protect what we have.

Best Practices for Clean Waterways

Why Am I Receiving This Information?

The Environmental Protection Agency (EPA) has designated the City of Loveland a Phase II Municipal Separate Storm Sewer System (MS4) Community, requiring the City of Loveland to implement programs designed to reduce the amount of pollutants entering our lakes and rivers as a result of runoff from residential, commercial and industrial areas. All of the stormdrains in the City of Loveland lead directly to our local waterways without treatment. Therefore restaurants can have a negative impact upon those waterways if they do not ensure pollutants from their business are contained.

Any Food Service Establishments (restaurants, cafeterias, bakeries, coffee shops and grocery stores) found allowing waste or wastewater into the stormwater drain system may be subject to enforcement actions and legal penalties. You may find a copy of the City of Loveland municipal code at lovgov.org.

Protecting Your Business

To reduce potential legal consequences, you can implement the proper maintenance and pollution prevention techniques described in this publication, in and around your restaurant.

Implementing these simple practices also has a few additional benefits:



Reduce pests around your restaurant, such as rats, mice and birds



Improve the overall image of your restaurant with your customers

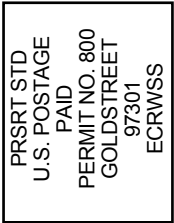
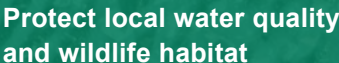
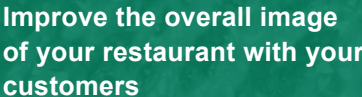
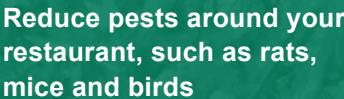


Protect local water quality and wildlife habitat

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[illegible]

Your spill kit is meant to be used for all wet spills and messes outdoors, so it is important to make sure the supplies are replenished often for your employees to use.

from most local industrial supply businesses.



Clean hood vent filters using an indoor sink, or hire a contractor. Ensure contracted cleaning services properly capture and dispose of wash water.

Upgrade your dumpster to a larger size if it frequently overflows before pick up day.

Dispose of ice and other liquids in the sink; avoid dumping liquids into the garbage.