



# Best Management Practice (BMP) Checklist for Mobile Food Vendors

This Best Management Practice (BMP) program is intended to assist Mobile Food Vendors (MFV) to comply with federal, state, and local wastewater disposal regulations and potable water supply. This document lists both required and recommended BMPs for proper handling and disposal of wastewater generated by MFVs. It also includes guidelines to protect stormwater runoff from pollutants.

## I. BMP Requirements for Compliance with Code of Ordinances Chapter 24, Article VIII

Operators of MFVs discharging wastewater to the sanitary sewer system **are required to implement** the practices listed in this section. If a MFV operator chooses to discharge wastewater (e.g., washing dishes and/or food prep liquids/foods) to the City of Safety Harbor's sanitary sewer system, the wastewater must first pass through an appropriate grease interceptor as per Code Section 24.07. In no case shall the operator allow wastewater to be discharged to the sanitary sewer system that exceeds any federal, state, and local allowable limits as defined in the City of Safety Harbor Code of Ordinances Chapter 24, Article VIII.

### 1. Application for Wastewater Disposal Plan and BMPs – Prior to the issuance of a Vendor Permit, an operator of a mobile food facility must first submit a completely filled out wastewater disposal plan. Contact City of Safety Harbor Public Works with any questions:

City of Safety Harbor  
Public Works Department  
1200 Railroad Ave.  
Safety Harbor, FL 34695  
Main Office: (727) 724-1550

### 2. Employee Training –

- All facility employees are to be trained on and made aware of the requirements and recommendations of this BMP program. They must know the designated location to where all wastewater must be discharged.
- If the discharge location is to a grease trap or interceptor, they must have knowledge of the function of a grease and/or interceptor.

### 3. Structural Controls –

- Signs that instruct employees on proper BMPs as outlined in this program shall be conspicuously posted in the kitchen area, particularly near sinks and grills.
- These signs are to be written in language(s) understood by all employees.

### 4. Cleaning & Maintenance –

- Wash dishes either within the mobile unit, or at an associated commercial kitchen or commissary.
- Wipe and scrape food scraps, sauces, and residues from plates, trays, cooking utensils, pots, and pans into the trash before washing.
- Minimize the usage of soaps and degreasers.

- Recycle waste cooking oil and other grease products. Never pour these substances down any drains.
- Establish a schedule for collecting and cleaning grease-laden areas (e.g. fryers, vents, grills, etc.)
- Cleanup spills immediately.
- Dry sweep surfaces and floors prior to washing and mopping. Place sweepings in trash receptacles.
- Grease interceptors shall be pumped and cleaned by a permitted grease hauler on regular basis.
- Inspect small grease interceptors at least weekly and large interceptors at least monthly.
- Material Safety Data Sheets for all chemicals, soaps, cleaners and biological products used at the facility are to be maintained at the facility in an organized and accessible manner.

## II. BMP Requirements for Compliance with Code of Ordinance Sections 24.69 and 24.70.

Per these Ordinances, only stormwater runoff can be discharged to the storm sewer. The following BMPs are required to ensure compliance with the City of Safety Harbor Code of Ordinances, codes on Illicit discharge, spills, and dumping.

1. **Spills** – Spills must be cleaned up immediately. Clean up options should include absorbing the spilled pollutant. Dry pollutant must be disposed of into the trash and liquid waste into the sanitary sewer (if allowed by code). If pollutants entered the storm sewer, notification must be made immediately to City of Safety Harbor Public Works Department.
2. **Outside washing** - At no time shall pollutants or chemicals be discharged to the storm sewer as a result of outside washing. Outside washing can only be conducted on those items that cannot be moved inside, such as parking lots, sidewalks and buildings. All other items, such as vent hoods, filters, etc. must be washed inside or at another appropriate location with the discharge directed to the sanitary sewer. Prior to outside washing, free liquids (i.e. anti-freeze, oil, gasoline) or solid pollutants (i.e. cigarette butts, trash, sediment) must be removed from the wash area. This can be accomplished through the use of absorbent materials for liquids and by dry sweeping or vacuuming for solids.
3. Outside **fryer oil** containers must be kept covered and away from all storm drains.
4. Any grease spillage outside the facility is to be immediately reported to the City of Safety Harbor Public Works Department. All possible steps shall be taken to clean up the spill and minimize the potential of entering the storm sewer system.

## III. BMP Recommendations

- Mop grease-laden areas with a disposable mop head and discard it into a trash receptacle.
- Minimize or eliminate the use of garbage disposals. Use trash receptacles instead.
- Show all employees the location of the grease interceptor.

## IV. Potable Water Supply

1. The MFV shall obtain potable water from an established kitchen or commissary. The water shall be obtained from a location that is metered and has a backflow prevention device installed. Refer to Code of Ordinances Sections 24.20, 24.21 and 24.51.

**Public Works Department**  
**Mobile Food Vendor- Wastewater Disposal Plan**

Business Name		<input type="checkbox"/> New Application/Plan <input type="checkbox"/> Renewal		Date
Contact Person & Title		Email Address		Phone
Mailing Address		City	State	Zip Code
Number of Mobile Units	Operating Locations			City
Type of Mobile Food Unit <input type="checkbox"/> Full-Service Mobile Food <input type="checkbox"/> Pre-packaged <input type="checkbox"/> Push Cart <input type="checkbox"/> Sno Cone <input type="checkbox"/> Other-				Number of Employees
Days of Operation per Month		Days of Operation per Week		Hours of Operation per Day
Give a brief description of food products and services				
Mobile Unit Wastewater (aka grey water) Origin <input type="checkbox"/> hand-washing <input type="checkbox"/> non-contact steam-table water <input type="checkbox"/> dish/utensil rinsing or washing <input type="checkbox"/> waste food or liquids <input type="checkbox"/> Other-				
If you are not washing dishes at the mobile unit, where will you be washing your dishes? Business Name and Address (must be a commercial kitchen or commissary)				
Mobile Unit Wastewater Discharge Location: business name and address (wastewater cannot be discharged to a residential drain or a storm drain)				
Description: <input type="checkbox"/> Floor Drain <input type="checkbox"/> Mop Sink <input type="checkbox"/> Cleanout <input type="checkbox"/> Other-				
Will the wastewater discharge to a grease trap/interceptor? <input type="checkbox"/> Yes		How much wastewater will you discharge, and how often? Example: 30 gallons a day		
What is the size of trap/interceptor?				
Potable Water Source Location: business name and address		How much water will you require per day? How will you track usage?		
<b>Attestation Statement:</b> "I certify that this document and all attachments were prepared under my direction or supervision as the person who will manage potable water and wastewater disposal for the mobile vendor and the information submitted is, to the best of my knowledge and belief, true, accurate, and complete."				
<b>BMP Statement:</b> "I certify that this business will abide with the required components of the Mobile Food Vending Best Management Practices."				
Typed or Printed Name of Person Signing		Title		
Date Application Signed		Signature of Applicant or Representative		

<u>Office Use Only</u>
Approved
Date: _____
Sent approval to: