

Clean Bay Certified

Restaurant Certification Handbook 1.0



The Bay Foundation
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acknowledgements

thanks to our project partners and supporters

Athens Services

Aquarium of the Pacific Seafood for the Future

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table of contents

• background	4
• what's in it for me?	5
• inspection overview	6
• inspection criteria	
• general	7
• dumpster area	14
• equipment & outdoor cleaning	19
• grease handling & spill disposal	28
• education & training	36
• clean bay options	39
• citations	52
• appendix	53

background

the issue

- The Environmental Protection Agency ranks urban runoff and storm-sewer discharges as the second most prevalent source of water quality impairments in our nation's estuaries. (EPA 1996)
- Each year, 30 billion gallons of stormwater and urban runoff are discharged into the Santa Monica Bay, affecting humans, marine life, and the water's chemistry. People who swim in front of flowing storm drains are 50% more likely to develop symptoms, such as stomach flu, upper respiratory infections, skin rashes, and ear, nose and throat infections, than those who swim 400 yards from the same drain. (EPA)
- In the LA area alone, 10 metric tons of plastic fragments – like grocery bags and straws – are carried into the Pacific Ocean daily. (Center for Biological Diversity)
- If fats, oils, and grease (FOG) are improperly discharged they can harden inside sewer pipes which can lead to sewer overflows onto city streets. In San Francisco, over \$3.5 million is spent each year to clear grease-clogged pipes. (San Francisco Water Power Sewer 2011)
- The average restaurant throws away 150,000 pounds of garbage each year, equivalent to the weight of 10 T-Rex dinosaurs. (EndFoodWasteNow.org)
- When not handled properly, restaurant wastes such as fats, oil, grease, food scraps, and trash can end up in our storm drain systems.
- The Santa Monica Bay has 30,000 plus restaurants.

the solution

- Clean Bay Certified recognizes restaurants that are environmentally proactive: integrating sustainability and ocean-mindedness into their business practices.
- The mission is to improve water quality by reducing stormwater runoff pollution generated by restaurant activities.
- Acknowledging environmental stewards and making a difference in the health of the Santa Monica Bay is accomplished through rigorous inspections, city collaboration, and direct public outreach.
- All restaurants, eateries, and food preparation facilities must comply with stormwater ordinances as established by the city and the U.S. Environmental Protection Agency under the Federal Clean Water Act (i.e. National Pollutant Discharge Elimination System, Municipal Separate Storm Sewer System).
- Clean Bay Certified requires annual city inspections of restaurants following the Clean Bay Certified Inspection Checklist, which is a 36-point inspection form for pollution prevention Best Management Practices (19 items adopted from stormwater ordinances and 17 additional items).

what's in it for me?



40% of surveyed consumers indicated they would select a restaurant in the next 3 months because it either *offers sustainable foods or follows sustainable practices* (The Hartman Group 2015).

More than half of 18-24 year olds want to go to restaurants that practice sustainability (National Restaurant Association 2014).

“There is also competition for customers, with millennials, a demographic of 77 million people spending \$600 billion annually - demonstrating a strong preference for environmentally and socially-minded businesses. Engaging this audience is key. Restaurateurs that don't embrace environmental ideas are missing out on a long-lasting trend, not a fad.” (Jeff Clark, Conserve Program Director at the National Restaurant Association)

Increased visibility for restaurants and cities via Clean Bay Certified social media promotion, decal recognition, press, and events.

Clean Bay Certified provides a method for source control of stormwater pollution.

inspections

This handbook was created to:

- standardize the inspection methodology in order to reduce subjectivity associated with inspections.
- provide an educational resource for restaurateurs and their staff to become Clean Bay Certified.

We strongly encourage collaboration to solve problems, whether it's between inspector and restaurateur and/or a shared property facility.

The following pages elaborate on the Clean Bay Certified Inspection Criteria (appendix).



Indicates an example of the criteria in compliance.



Indicates an example of the criteria not in compliance.

*general

Storm drain inlets are labeled



The label must include a no dumping message stating that the drain is connected to the ocean. In some cases, drains lead to the sewage system (i.e. trash enclosures). Confirm that drains lead to the stormwater system prior to labeling.

For restaurants wondering where to get a label, contact your City's public works department or The Bay Foundation (888) 301-2527. If the storm drain is on your property, we suggest purchasing letter stencils and spray paint the message "DRAINS TO OCEAN, NO DUMPING."

*general

Area free of visible discharges to the storm drain system



Be sure there is no evidence of discharges to the storm drain system (this includes roads with drainage systems, municipal streets, alleys, catch basins, curbs, gutters, ditches, manmade channels, or storm drains). The most common sources of discharge are litter and water.

*general

Implements a recycling program



Clean Bay Certified requires a minimum of one material to be recycled i.e. cardboard, plastic, and/or glass.

There are multiple ways a business can recycle:

1. Single Stream: a system in which all recyclables - paper, fibers, plastics, metals, cardboard ,etc. are mixed in a collection truck and get separated at a materials recovery facility.
2. Source Separation: recyclable materials are separated, on-site, by classification paper vs. glass vs plastics.
3. All in one: all materials and discards (both recyclable and non-recyclable) are mixed together for sorting at a materials recovery facility.

If restaurants do not have a recycling program and are interested in implementing one, they should contact their current waste hauler. For more information on recycling, contact 1-888-CLEAN LA (253-2652) and/or the Smart Business Recycler Locator: <http://dpw.lacounty.gov/epd/brtap/recyclingsite/>

Smaller restaurants may choose to take materials to a recycling facility on their own. This is considered compliant if no recyclables are found in the trash/ dumpster and there is a designated labeled recycling can.

If restaurants have excess furniture or kitchenware (aka usable durable items) they are looking to get rid of, they can donate items and schedule pickups with local organizations such as:

- Habitat for Humanity LA www.habitatla.org/restore/donate-items/
- LA Shares www.lashares.org/donor_items.php
- Hope Pickup www.hopepickup.org/donation-service-areas/donate-in-los-angeles-county/

*general

Two water conservation measures in place, specify:



- Water Conservation Examples:**
- Install 1.5 gallon per minute (GPM) faucet aerators.
 - Install Energy Star labeled dishwasher, ice machine, or steam cooker.
 - Install WaterSense labeled toilets, bathroom faucets, and urinals.
 - Install drip irrigation.
 - Run full dishwasher loads only.
 - Educate staff on proper dishware prep and loading techniques to reduce water use.
 - Participate in water saving rebates and/or programs.



WHAT DOES A 20% REDUCTION in water use look like?

OUTDOOR WATER USE
The average Californian uses 196 gallons of water per day and 30-60% of their water outdoors. Here are some easy outdoor tips to reduce water use. Find the right combination for you to reduce by 20% or 39 gallons a day.

<p> USE A BROOM TO CLEAN OUTDOOR AREAS saves 8-18 GALLONS per minute</p> <p> USE MULCH ON SOIL SURFACE saves 20-30 GALLONS per 1,000 sq. ft. each time</p> <p> SET MOWER BLADE TO 3" (ENCOURAGES DEEPER ROOTS) saves 16-50 GALLONS per day</p> <p> INSTALL DRIP IRRIGATION saves 15 GALLONS each time you water</p>	<p> ADJUST SPRINKLER TO WATER PLANTS, NOT DRIVEWAY saves 12-15 GALLONS each time you water</p> <p> WATER PLANTS EARLY IN THE AM saves 25 GALLONS each time you water</p> <p> PLANT DROUGHT-RESISTANT TREES AND PLANTS saves 30-60 GALLONS per 1,000 sq. ft. each time</p> <p> INSTALL A "SMART" CONTROLLER saves 24+ GALLONS per day</p>
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For more tips on reducing water use, visit saveourwater.com!

This sign is available for free download (English / Mandarin)
<http://saveourwater.com/toolkit/>

Water Saving Rebates and Programs:

Program	City	Description	Webpage	Phone
Cash For Kitchens	Malibu Culver City Inglewood Hermosa Beach Manhattan Beach Torrance Rancho Palos Verdes Redondo Beach	Eligible for a free water-use assessment and conservation training. Participants receive training materials and can qualify for free water-saving devices.	www.westbasin.org/c4k.html	(714) 296-2740
Cal Water	Redondo Beach	Cal Water offers several rebate and incentive programs.	www.calwater.com/conservation/rebates-and-programs/commercial/rd/	(323) 722-8601
Metropolitan Water District	Malibu Santa Monica Torrance	Rebates available for various qualified products.	www.socalwatersmart.com	(888) 376-3314

Introducing water conservation measures can cut restaurant operating costs by 11%! (EPA)

*general

Use of less toxic, biodegradable, and phosphate-free cleaning products for outdoor cleaning



There are several certifications that verify less toxic products, but in addition to those certifications, products without chlorine bleach (sodium hypochlorite), ammonia, isopropyl alcohol, 2-butoxyethanol, ethylene glycol, phthalates, and sodium hydroxide are good alternatives.

Outdoor cleaning products may be used to wipe down outdoor tables /seating, clean windows, and other exterior surfaces. Rinsing these cleaning products into the street or storm drain is not allowed.

*general

Does not use plastic bags for take out (instead use paper, reusable, only upon request, etc.)°

°may vary by city



If a restaurant is interested in purchasing reusable bags and paper bags, some local suppliers include:

Company	Description	Webpage	Phone
Enviro-Tote	Reusable bags made from recycled soda bottles.	www.enviro-tote.com/recycled_bags.html	(800) 868-3224
Forward Packaging	Reusable bags & paper bags. Includes 100% post-consumer recycle options.	www.forwardpackaging.com	(800) 670-7190
Earth Pack	Reusable bags & paper bags. Includes 100% post-consumer recycle options.	www.earthpack.com	(800) 676-2247
AJM Pack	Paper bags. Includes Sustainable Forest Initiative & Forest Stewardship Council certifications.	www.ajmpack.com	(248) 901-0040

This is not an exhaustive list.

*general

Does not use polystyrene take out containers



Restaurant does not use polystyrene and is encouraged to provide recyclable or certified BPI (Biodegradable Products Institute) compostable take out containers.

If a restaurant is unsure if it's containers are recyclable, they should contact their hauler or The Bay Foundation (888) 301-2527.

If a restaurant is interested in purchasing new to-go containers they can locate local, compostable, and/or recyclable containers below:

Company	Description	Webpage	Phone
BPI World	Certified BPI compostable catalog	www.products.bpiworld.org/companies/category/foodservice	(646) 845-0776
Earth Pack	Recyclable	www.mrtakeoutbags.com/store/bioplus-earth-boxes.html	(888) 321-2248

This is not an exhaustive list.

*dumpster area

Garbage container area free of trash (ground, walls, etc.)



*dumpster area

Outside area is free of trash



*dumpster area

Outside trash bin free of leakage



*dumpster area

Dumpster free of any liquid waste



In order to prevent liquid waste, bag all trash and tie the top closed. Another way to prevent liquid waste from escaping trash bins is to ensure the bins are structurally sound. Restaurants can contact their waste hauler to request a new bin if theirs has a hole, is leaking, or if there is food or liquid waste accumulating at the bottom of the bin.

*dumpster area

Trash bin lids closed



Keeping lids closed will prevent litter and exclude wildlife such as rats, pigeons, and seagulls, from spreading trash. We encourage locking lids to prevent illegal dumping or sorting. Consider a combination lock so all staff can have access and don't need a key.

*equipment & outdoor cleaning

Areas around restaurant are dry swept and if needed spot cleaned with high pressure low volume



If there is water near the storm drain and/or in areas around the parking lot, it may be evidence that improper washing practices are used. There should be no evidence of runoff regardless of the cleaning method.

*equipment & outdoor cleaning

Parking areas are kept clean & regularly swept (no evidence of food, litter, heavy staining, oils, grease)



*equipment & outdoor cleaning

No evidence of floor mats being washed outside



In order to wash floor mats inside, use the mop sink (cutting may be necessary to fit). If there is not enough space to wash floor mats inside, restaurants can hire a company that will clean them off-site and provide clean mats regularly.

Some local mat cleaning companies include:

Company	Webpage	Phone
Cintas	www.cintas.com/location-finder	(310) 725-2850
Busy Cleaning	www.busycleaning.com/restaurant-cleaning-los-angeles/	(323) 300-5610

This is not an exhaustive list.

*equipment & outdoor cleaning

Liquid waste from equipment cleaning is drained into an approved sewage system



Ensure that staff know to dispose of approved liquid waste in the sanitary sewer system or on-site wastewater treatment system (i.e. septic tank) .

*equipment & outdoor cleaning

No evidence of cigarette butt litter



No evidence of cigarette butt litter. If butt litter is present ashtrays should be provided or no smoking signs posted and enforced. All litter should be regularly cleaned.

Every year, during International Coastal Cleanup, volunteers pick up more cigarette butts off our beaches than any other item (Ocean Conservancy 2012).

*equipment & outdoor cleaning

Outdoor drains have no evidence of stains or non-stormwater discharge entering outdoor drains



*equipment & outdoor cleaning

Loading/unloading areas are free of leftover trash, food waste, debris, etc.



If there are issues, restaurant should work with the hauler, delivery company, grounds maintenance, property manager, etc.

*equipment & outdoor cleaning

Effective clean-out plugs on all exterior drain lines



If plumbing from building to street includes a clean-out plug, the plug must be capped at all times to prevent leaks, spills, overflows, pests, and debris build up.

*equipment & outdoor cleaning

Outdoor storage area is free of litter



Outdoor storage areas should be contained in a designated region, ideally covered, with no signs of litter or spills.

*grease handling & spill disposal

Maintenance records that show when grease trap/interceptors were last cleaned are on-site for review



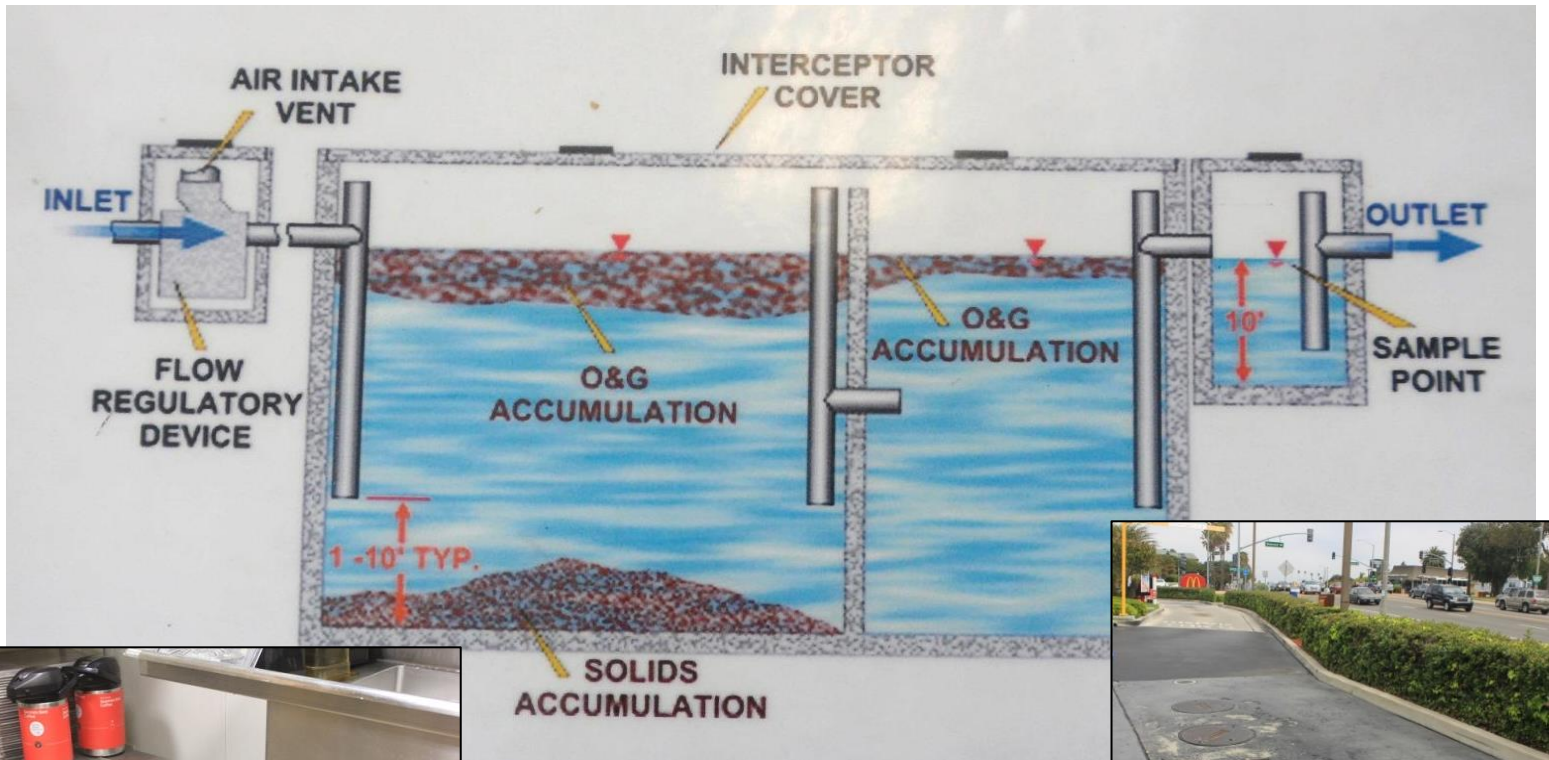
GREASE INTERCEPTOR / TRAP MAINTENANCE LOG						
FACILITY NAME: GOOD EATS						
(Circle Type) Interceptor Trap						
LOCATION OF DEVICE: Outside Rear Of Building				SIZE: 1000 Gallons		
Maintenance records and service receipts are to be kept on site and available for review for a period of three years. For questions regarding requirements, please call City of La Porte Wastewater Pretreatment Program (219)362-2354 or See Local Ordinance Section 98-194 Fat, Oil, and Grease (FOG) discharge controls and limits.						
DATE	TIME	SERVICED BY	TYPE OF SERVICE (Clean/Repair)	VOLUME	DISPOSAL LOCATION	COMMENTS
5/27/2015	8:00am	XYZ Pumper Service	Clean	1000 Gallons	XYZ Treatment Facility	Removed large chunks of grease, scrape tank walls
5/27/2015	10:00am	Joe Employee	Clean	Approx. 25 Lbs	Solid Waste (land fill)	Remove solid grease placed in trash bag



Restaurant may show the inspector an invoice / receipt from the last time the grease trap or interceptor was maintained to be compliant. Some cities require pick up at a minimum of every 6 months.

*grease handling & spill disposal

Proper grease trap installed and maintained



Sink grease trap



Underground grease trap

When waste fats, oils, and grease (FOG) are poured down the drain and into the sewer system or On-site Wastewater Treatment Systems (i.e. septic systems), they cool and solidify, restricting or clogging sewer lines. All too often, FOG from cooking and food preparation are washed into the plumbing system, usually through kitchen sinks and floor drains found in food preparation areas. FOG sticks to the insides of sewer pipes both on restaurant property and in the streets. Over time, FOG builds up and eventually blocks the entire pipe causing sewage backups and overflows. As sewer pipes back up, sewage and food particles that accumulate can attract insects and other vermin and create potential health hazards. Property damage can result from sewage backups leading to expensive cleanup and plumbing repairs that may have to be paid for by the restaurant. Sewage spills and backups can also result in health code violations that can lead to the closure of business operations.

Grease traps can be built underground with manhole cover access for inspection and maintenance or can be installed above ground usually near or under the sink.

*grease handling & spill disposal

Maintenance records that show when rendered grease was picked up are on-site for review

GREASE BARREL COLLECTION LOG
 KEEP ON FILE ON PREMISES FOR NO LESS THAN 2 YEARS.

"Think before you put it down the Sink"
INSTRUCTIONS: To be filled out by the Food Service Establishment (FOG) and filed in the FSE On-Site Compliance Binder. Use this form to record grease collection pick-up times and volumes. The company collecting the waste grease should sign this form if possible. If this form is not available when pick-ups are made, the collecting company should leave a signed receipt with the collection information. Record that information on this log.

Business Name: JC Grease

Address: _____

MANAGER: Your initial on this form acknowledges that the service establishment has disposed of its grease in a lawful manner and accounts accurately for the volume of grease disposed.

Date	Serviced by	Volume	MGR	Comments
4/29/15	JC Grease	45kg.	[Signature]	
4/1/15	JC Grease	25g	[Signature]	
3/5/15	JC Grease	45	[Signature]	
5/27/15	JC Grease	40	[Signature]	
6/23/15	JC Grease	25	[Signature]	
7/23/15	JC Grease	45	[Signature]	
8/18/15	JC Grease	25	[Signature]	
9/16/15	JC Grease	45	[Signature]	
10/14/15	JC Grease	40	[Signature]	
11/2/15	JC GREASE	55	[Signature]	
12/9/15	JC Grease	20	[Signature]	
2/3/16	JC Grease	40	[Signature]	

Per City Fats, Oils and Grease (FOG) Ordinance 2-23-10. Documents must be kept on file for no less than two years. It shall be unlawful to make any false statement, representation, record, report, plan or other document that is filed with the City.



The restaurant may show the inspector an invoice / receipt from the last time the grease was picked up to be compliant.

*grease handling & spill disposal

Grease bins and/or outdoor containment area labeled



Grease bins or containment area may be labeled in several ways:

- “GREASE ONLY. IN CASE OF SPILL, USE SPILL ABSORBENT AND CLEAN IMMEDIATELY”
- “KEEP CLEAN, GREASE ONLY, NO TRASH”
- “KEEP CLEAN, COOKING OIL ONLY, NO TRASH”

Clearly labeled grease bins or containment areas will prevent confusion, prevent contamination of receptacles, and remind staff to keep the area clean. This is also a safety precaution in case of a fire.

*grease handling & spill disposal

Grease disposal containers and surrounding areas are clean and free of overflow, liquid waste, and spills (ground, wall)



*grease handling & spill disposal

Spill prevention mechanisms or spill containment in place around grease disposal area



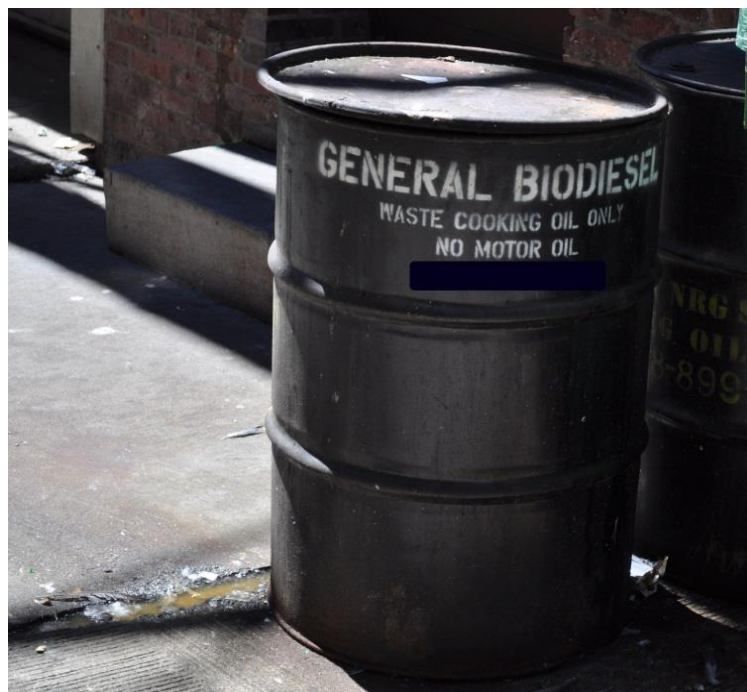
Spill cover & funnel



Spill containment pallet



Spill tray



Spill containment provides an essential line of defense in the event of a failure of the primary containment. Spill containment can include a tray or bin placed under the primary container, that will hold grease that spills or leaks from the primary container. This is important so leaks and spills are contained and cannot be washed into the storm drain system. Spill containment must be impervious, free of cracks or gaps, and regularly cleaned to keep free of spills and leaks.

Please be aware that cardboard contaminated with grease is a potential fire hazard.

*grease handling & spill disposal

Spill absorbent available on-site (i.e. kitty litter, sand, etc.)



Inspectors should ask to see how the restaurants clean up their grease spills.

Grease spill absorbent materials such as absorbent pads or granules can be used. Alternatives include kitty litter, sand, flour, and rags. Absorbent materials should be spread over the entire spill, swept up, and disposed of properly.

*grease handling & spill disposal

Grease disposal containers are kept closed with lids



*education & training

There is information posted for employees informing them about the following areas:

- Spill prevention & control
- Prohibiting discharge of wastewater outside
- Keeping dumpster areas clean

GOOD CLEANING PRACTICES FOOD AND RESTAURANT INDUSTRY

Recycle grease and oil. Don't pour it into sinks, floor drains or onto a parking lot or street. Keep grease bins covered and contained.
 Recicla la grasa y el aceite. No los tires en los lavaderos, las coladeras, el estacionamiento o en la calle. Mantén los recipientes de grasa cubiertos y guardados.

Keep dumpster area clean and lid closed. Don't fill it with liquid waste or hose it out.
 Mantén el área del basurero limpia y la tapa cerrada. No lo llenes con desechos líquidos ni utilices la manguera para lavarlo.

Clean floors, filters and garbage cans in a mop sink, wash rack or floor drain connected to the sewer through a grease trap. Don't wash them in a parking lot, alley, sidewalk or street.
 Limpia los tapetes de piso, los filtros y los bates de basura en el contenedor para trapeadores, lavabo, o en la coladera apropiado que llegue al drenaje. No los laves en el estacionamiento, los callejones, en la banquetta o en la calle.

Use dry methods for spill cleanup (sweeping, cat litter, etc.) Don't hose down spills.
 Usa métodos secos para limpiar los derrames: barreando, tierra para desechos de gato, etc. No uses la manguera para limpiar los derrames.

Pour washwater into a janitorial or mop sink. Don't pour it out onto a parking lot, alley, sidewalk or street.
 Arroja el agua de lavado al contenedor para trapeadores. No la arrojes en el estacionamiento, los callejones, en la banquetta o en la calle.

It is illegal to dump or spill. Para reportar actividades ilegales: (800) 974-9794

This sign is available for free download: www.lastormwater.org/take-action/practice-good-housekeeping/tips-for-restaurant-owners/



For persistent issues, we recommend placing signs in problem areas.

Food and Related Products Facilities BEST MANAGEMENT PRACTICES

How to Prevent Stormwater Pollution at Food and Related Products Facilities

Store materials and waste inside or in covered, bermed areas.
 Almacene materiales y desperdicios en interiores, o en áreas cubiertas o rodeadas de un arden.

Regularly inspect storage, processing, and loading/unloading areas and equipment.
 Inspeccione con regularidad las áreas de almacenamiento, procesamiento, carga y descarga, y el equipo.

Use sensors and alarms to prevent spills from overflowing tanks.
 Use sensores y alarmas para prevenir goteos como consecuencia de tanques rebosantes.

Immediately clean up spills using dry methods.
 Limpie cualquier reguero inmediatamente con materiales secos.

Apply pesticides during dry weather and according to label directions.
 Aplique pesticidas en clima seco y de acuerdo con las instrucciones de los rotulados.

BMPs

PROJECT Pollution PREVENTION

This sign is available for free download: www.lastormwater.org/wp-content/files_mf/foodrelatedproducts.pdf



*education & training

Additional environmental educational materials posted in visible area on-site for employees to read

Buenas Prácticas de Limpieza
Manejando MANTEGA, ACEITE y GRASA
 Mantenga Letrero en el Área de Limpieza/Trabajo

LA FORMA CORRECTA

- Limpie con una esponja los ollas, sartenes, y áreas de trabajo antes de que sean lavadas.
- Deséchelo en el contenedor de residuos en el bote de basura.
- Justo al salir, asegure y gire el bote para que sea reciclado.
- Limpie los platos de plato lavado, en un área de producción.

LA FORMA INCORRECTA

- No ponga residuos de cocina desechados en el desague.
- Evite utilizar el lavador de platos. Ponga los desechos en el bote de basura.
- No ponga aceite usado en el drenaje, estacionamiento o en la calle.
- No lave los platos de plato lavado de agua como hecho en el lavador. No coloque desechos en el bote de basura.

Para más información sobre (S) CLEAN LA d visite www.SSDCleanLA.com la calle.

County of Los Angeles Department of Public Works

This sign is available for free download in English, Spanish, and Mandarin www.lacsd.org/education/downloadable_brochures/default.asp

COMPOSTING ONLY
 food scraps, napkins, waxy cardboard boxes, coffee & tea filters, cut floral, compostable serveware

pre-consumer post-consumer food soiled paper

NO PLASTIC, METAL, WOOD OR RAW MEAT

RECYCLE CHARLESTON COUNTY

RECYCLING ONLY
 ALL PAPER & CONTAINERS
 cardboard, paperboard, magazines, newspaper, office paper
 plastics #1-7, glass, aluminium & steel cans

Please empty and rinse containers. Caps may remain on.

NO FOOD WASTE
 NO PLASTIC BAGS
 NO STYROFOAM

RECYCLE CHARLESTON COUNTY

GARBAGE ONLY
 Examples: chip bags, ziploc bags, saran wrap, foil packaging, plastic utensils, rubber bands, twist ties, sponges, rubber gloves

NO FOOD WASTE
 NO RECYCLABLES

RECYCLE CHARLESTON COUNTY



Additional environmental educational materials can include signs for proper waste management, energy or water conservation, and more.

*education & training

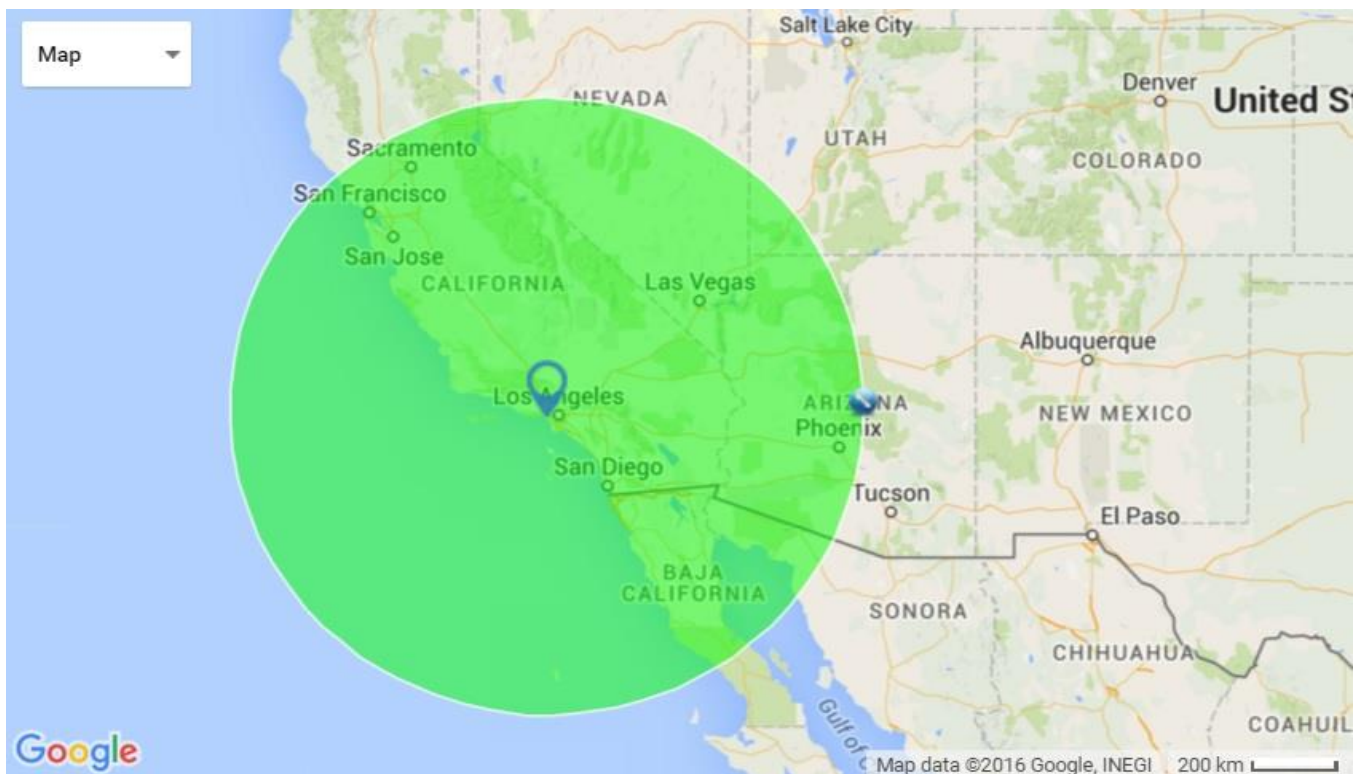
Management conducts regular training of employees regarding above criteria (i.e. BMPs)



Regular trainings ensure all staff follow proper procedures and give management an opportunity to discuss any issues.

*clean bay options (must choose 2)

Restaurant implements a local and/or certified organic food purchasing policy



The definition of “local”, adopted by the U.S. Congress in the 2008 Food, Conservation, and Energy Act, is the total distance that a product can be transported is less than 400 miles from its origin. This includes sourcing and processing. However, suggested alternatives include sourcing as close as possible.

*clean bay options (must choose 2)

Biodiesel vendor, specify:

Local companies that recycle grease include:

Company	Webpage	Phone	° Charge
Baker Commodities	www.bakercommodities.com	(800) 427 0696	Yes
Buster Biofuel	www.busterbiofuels.com	(310) 912-8344	Free oil pickup & free oil containers
Coastal Byproducts	www.coastalbyproducts.com	(805) 845-8086	No, free
Grand Natural Inc.	www.grandnaturalinc.com	(855) 519-5550	Depends on the amount of oil.
JR Grease Service	www.greaseservices.com	(888) 800-0118	30 gallons or more is free
One More Time		(800) 624-5504	Yes \$19
SMC Grease Specialist	www.smcgrease.com	(951) 788-6042	No, free
So Cal Biofuel	www.socalbiofuel.com	(888) 888-4121	Depends on the amount of oil. They may even pay you.
So Cal Grease	www.socalgrease.com	(310) 857-4944	No, free

° This information changes often and should be confirmed prior to requesting service. This is not an exhaustive list.



Used grease is hauled off site by a biodiesel vendor who reuses it. Please specify the vendor in the notes section of the inspection checklist.

*clean bay options (must choose 2)

Bike racks on property for patron or employee use



Bike racks encourage employees and customers to reduce their carbon footprint.

*clean bay options (must choose 2)

Purchase paper products made of recycled content, specify:



- Recycled content: something labeled as recycled content can contain either pre-or post-consumer waste, or a combination of both
- Pre-consumer: a product made from manufacturer waste that never actually made it to the consumer (i.e. trimmings, paper pulp)
- Post-consumer: a product made from waste that's been used by a consumer, recycled, and diverted from landfills (i.e. newspapers or printed paper → turned into a coffee slip instead of being landfilled)

Purchasing materials composed of recycled content is encouraged because it gives paper a second life, reducing energy use and overall resources. Purchasing materials that are recyclable does not mean it was made with recycled content, it means they can be made into new product if recycled by the consumer.

If applicable, specify the types of products made from recycled paper i.e. bath tissue, napkins, cups, hot sleeves, paper plates, printed materials (menus, financials), etc.

*clean bay options (must choose 2)

Purchase plastic products made of recycled content, specify:



- Recycled content: something labelled as recycled content can contain either pre-or post-consumer waste, or a combination of both
- Pre-consumer: a product made from manufacturer waste that never actually made it to the consumer (i.e. plastic trimmings, scraps)
- Post-consumer: a product made from waste that's been used by a consumer, recycled, and diverted from landfills (i.e. plastic water or soda bottles → turned into plastic utensils)

Purchasing materials composed of recycled content is encouraged because it gives plastic a second life, reducing energy use and overall resources. Purchasing materials that are recyclable does not mean it was made with recycled content, it means they can be made into new product if recycled by the consumer.

If applicable, specify the types of products made from recycled plastic i.e. utensils, cups, plates, lids, straws, take out containers, etc.

*clean bay options (must choose 2)

Participates in sustainable seafood program, specify certification:

Sustainable seafood resources:

Seafood Certification Program	
Monterey Bay Aquarium Seafood Watch	www.seafoodwatch.org
Marine Stewardship Council Note: all seafood menu items must be certified	www.msc.org
Where to Buy	
Fish Choice- check out the supplier directory	www.fishchoice.com
Local: www.doryfleet.com , www.westcaughtfishco.com , www.docktodish.com , www.sea2table.com ,	
More information	
FishWatch	www.fishwatch.gov
FDA Seafood List- acceptable market names for seafood	www.accessdata.fda.gov/scripts/fdcc/?set=seafoodlist
Seafood for the Future	www.seafoodforthefuture.org
Trace and Trust- let your customers know exactly where their food is from	www.traceandtrust.com
The Safina Center- learn more by taking the Green Chefs/ Blue Ocean online course	www.safinacenter.org/programs/sustainable-seafood-program



To qualify for this criteria, restaurants must participate in the Monterey Bay Aquarium SeafoodWatch program or all seafood menu items must be Marine Stewardship Council certified.

Not ready to get certified? Start slow, modify one menu item at a time to be more sustainable.

Retailers reported a 12% increase in sales because they provide information about sustainable seafood to their customers (Elsholz 2009).

*clean bay options (must choose 2)

Food scraps are composted / reused for other dishes / unused food is donated (specify)

Restaurant donations are accepted by:

Organization	Webpage	Contact phone/ email	Do they pick-up
Food Finders	www.foodfinders.org	(562) 283-1400x101 Diana Lara	Yes, except Malibu
Chefs to End Hunger	www.chefsendhunger.org	info@chefsendhunger.org	Not confirmed.
Westside Food Bank	www.westsidefoodbank.org	(310) 828-6016	Yes, depending on food quality, quantity and distance.
Los Angeles Regional Food Bank	www.lafoodbank.org	(323) 234-3030 ext154	Not confirmed.
Food Donation Connection (LLC)	www.foodtodonate.com	(800) 831-8161	Arranges donor with recipient, recipient will pick-up.

This is not an exhaustive list. Confirm prior to donating.



The objective of this item is to reduce the amount of waste put into landfills. Inspectors please specify in the notes section who the restaurant donates excess food to or how they are re-used for other dishes.

Food donations are tax-deductible IRS code section 170. Restaurant donors are protected against liability by the federal Bill Emerson Good Samaritan Food Donation Act, the only exception is in cases of gross negligence and/or intentional misconduct.

An example of food scraps being re-used for other dishes includes juice pulp from making a beverage used to make a vegetable cracker.

*clean bay options (must choose 2)

Staff regularly trained on waste management (i.e. recycling, composting, waste reduction)



To qualify for this criteria a restaurant should have waste management signs posted and discuss waste management during employee trainings.

Restaurant management can inquire with their waste hauler about proper signage. Waste hauler may be able to provide sign files for printing by restaurant.

*clean bay options (must choose 2)

Implements a take back program or bring your own policy, specify:



This can apply to consumers

- who bring a reusable mug for their beverage.
- who return a glass bottle to be sterilized and reused.
- who bring their own bag.

and restaurant vendors

- who take back bulk packaging, pallets, etc. for reuse.

*clean bay options (must choose 2)

Offers disposable products only upon request



Disposable products include straws, disposable utensils, and more. Disposable products should only be distributed upon request for both dine-in and take-out.

In 2015, a one day international cleanup effort of 561,895 volunteers removed over 16 million pounds of trash. Eight of the top ten items collected were food related .

Miami Beach has banned plastic straws from the beach!

"It is a huge burden on our ecological systems. So, people may say this is sort of silly, 'Big deal, you're banning straws.' But at the end of the day, we're taking a step in the right direction to leave a better world for our children. To make sure our environment, our ecology, is better off for it." Commissioner Jorge Exposito told the [Miami New Times](#).

*clean bay options (must choose 2)

Does not use poison bait boxes

Poison and Broken Bait Box



Poison bait boxes are a tool commonly used to deal with rodent problems, however, they are also killing ecologically important wildlife such as mountain lions and bobcats. Bait boxes contain a poison that rodents ingest. Rodents then leave the bait box and die, up to 10 days later. The poisoned rodents are consumed by predators such as large wild cats, coyotes, and raptors and the poison works its way up the food chain. These predators, which naturally control rodent populations are then exposed to this poison and often become ill and may die as a result.

Instead of poison bait boxes try a combination of the following pest control methods:

- Use mechanical traps such as capture, snap, or electric.
- Seal all cracks and crevices that may lead into restaurant, kitchen, or crawl space.
- Use ¼ inch metal mesh (not chicken wire) to seal off entry points and steel wool for smaller holes.
- Keep trash and recycling areas clean; do not overfill containers or leave litter on the ground and keep lids closed.
- Use alternative pest control products such as natural ingredients with high water ratios to reduce environmental risk. Natural ingredients include: citrus-based d-Limonene or boric acid.

Hire a rodent exclusion/proofing company:

Company	Webpage	Phone
Rodents Stop	www.rodentsstop.com	(818) 583-7287
Green Rat Control	www.greenratcontrol.com	(818) 495-8627
SOS Rodent Control	www.sosrodentcontrol.com	(888) 998-6588

This is not an exhaustive list.

*clean bay options (must choose 2)

Structural BMPs in place



Permeable pavement



Detention basin with native drought tolerant plants capture rain water and allows the rain water to seep into the ground.



Structural Best Management Practices (BMPs) reduce stormwater pollution. Some examples include: bioswales, infiltration systems, and trash screens on storm drains.

For more information on BMPs check out:

www.waterboards.ca.gov/water_issues/programs/stormwater/post_construction.shtml

*clean bay options (must choose 2)

Other, specify:

This is for additional exemplary measures the restaurant is taking to prevent pollution or reduce waste. This is up to the discretion of the inspector.

Some ideas include:

- Grass cycling (once grass is cut it is left in place, this helps reduce the need to fertilize and reduces waste)
- Products served are Fair Trade certified
- Alternative energy like solar or wind power is used
- Building is LEED certified (Leadership in Energy & Environmental Design)



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Clean Bay Certified Inspection Checklist

*appendix

gray highlight = indicates Municipal Separate Storm Sewer System (MS4) requirement

Restaurant Name:	Permit #:			
Site Address:				
Owner/Manager:	Staff On-Site:			
Mailing Address:				
Date:	Time:			
Phone Number:	Email:			
Inspection Results	Y	N	N/A	NOTES
General				
Storm drain inlets are labeled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Area free of visible discharges to the storm drain system	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Implements a recycling program:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Two water conservation measures in place, specify:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
1		2		
Use less toxic, biodegradable and phosphate-free cleaning products for outdoor cleaning	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
* Does not use plastic bags for take out (instead use paper, reusable, only upon request, etc.)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	* May vary by city
Does not use polystyrene take out containers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Dumpster Area				
Garbage container area free of trash (ground, walls, etc.)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Outside area is free of trash	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Outside trash bin free of leakage	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Dumpster free of any liquid waste	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Trash bin lids closed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Equipment and Outdoor Cleaning				
Areas around restaurant are dry swept and if needed spot cleaned with high pressure low volume	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Parking areas are kept clean & regularly swept (no evidence of food, litter, heavy staining, oils, grease)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
No evidence of floor mats being washed outside	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Liquid waste from equipment cleaning is drained into an approved sewage system	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
No evidence of cigarette butt litter	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Outdoor drains have no evidence of stains or non-stormwater discharge entering outdoor drains	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Loading/unloading areas are free of leftover trash, food waste, debris, etc.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Effective clean-out plugs on all exterior drain lines	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Outdoor storage area is free of litter	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Grease Handling and Spill Disposal				
Maintenance records that show when grease traps/interceptors were last cleaned are on-site for review	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Proper grease trap installed and maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Maintenance records that show when rendered grease was picked up are on-site for review	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Grease bins and/or outdoor containment area labeled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Grease disposal containers & surrounding areas are clean and free of overflow, liquid waste, and spills (ground, wall)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Spill prevention mechanisms or spill containment in place around grease disposal area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Spill absorbent kit available on-site (i.e. kitty litter, sand, etc.)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Grease disposal containers are kept closed with lids	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Education and Training				
There is information posted for employees informing them about the following areas:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Spill prevention & control, prohibiting discharge of wastewater outside, keeping dumpster areas clean				
Additional environmental educational materials posted in a visible area on-site for employees to read	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Management conducts regular training of employees regarding above criteria (i.e BMPs)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Clean Bay Options (must choose 2)				
Restaurant implements a local and/or certified Organic food purchasing policy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Biodiesel vendor, specify:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Bike racks on property for patron or employee use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Purchase paper products made of recycled content, specify:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Purchase plastic products made of recycled content, specify:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Participates in a sustainable seafood program, specify certification:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Food scraps are:				
unused food is donated <input type="checkbox"/> , to whom:	reused for other dishes <input type="checkbox"/>			
composted <input type="checkbox"/> , specify what:	hauler:			
Staff regularly trained on waste management (i.e. recycling, composting, waste reduction)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Implements a take back program or bring your own policy, specify:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Offer disposable products only upon request	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Does not use poison bait boxes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Structural BMPs in place, specify: (i.e. bioswales)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Other, specify:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Inspector Name

Signature

Thank you for keeping our Bay clean!

