

## Cleaning or Washing of Cooking Equipment

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This activity applies to you if you clean cooking equipment such as vent filters and grills outside of buildings. Uncontrolled outdoor washing can contribute oils and greases, nutrients, and suspended solids to stormwater runoff. Ideally, this type of cleaning activity should take place indoors.

### **MINIMUM REQUIREMENTS**

**The following BMPs, or equivalent measures, methods, or practices, are required if you are engaged in cleaning or washing of cooking equipment:**

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Cooking equipment wash water is considered process water, and must discharge to the sanitary sewer, a holding tank, or a process treatment system, regardless of the washing method used.



See BMP Info Sheet 2 in Chapter 5 for information on disposal options.

Washing must be done in an inside sink or wash basin. If washing is done outside, it must be done in a designated area and the wash water must discharge to one of the above systems. Provisions must be made to prevent stormwater from becoming contaminated from contact with the washing area.



See BMP Info Sheet 5 in Chapter 5 for information on containment and run-on prevention.

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For more information or assistance in implementing these best management practices, contact the King County Department of Natural Resources and Parks Water and Land Resources Division at 206-296-1900.

Reader Note: The above requirements are the minimum required BMPs. If these BMPs fail to prevent discharges to the storm drainage system, you will be asked to take additional measures to correct the continued pollution discharges.