

## Cleaning Outdoor Areas

You're polluting if you clean outdoor areas or equipment in ways that wash soapy water, oil, grease and other pollutants to the ground or storm drain system. Never leave cleaning agents or chemicals on outdoor surfaces because they can be carried into the storm drain system when it rains.

The District requires all businesses in Vallejo to ensure that outdoor cleaning practices include appropriate safeguards to prevent pollutants from entering the storm drain. Businesses are required to train employees about proper cleaning practices.

Cleaning of dumpsters, floor mats, exhaust baffles, etc. must be performed indoors or in a dedicated wash area that drains to the sanitary sewer system.

Clean up spills quickly to prevent potentially serious problems. Assemble an emergency spill kit (absorbents, broom, mop, etc.) and have it ready in case of a spill.

## For more information about water pollution prevention call:

Vallejo Sanitation and Flood Control District  
Pollution Control Department  
(707) 644-8949 ext. 1600

Solano County Resource Management  
(707) 421-6765

State Water Resources Control Board  
San Francisco Bay Region  
(510) 622-2300



450 Ryder Street  
Vallejo, California 94590  
Phone: 707-644-8949  
[www.VallejoWastewater.org](http://www.VallejoWastewater.org)

*Vallejo Flood &  
Wastewater District*

## Food Trucks



*Clean Water Requirements  
for Food Trucks and other  
Mobile Food Service  
Facilities*



If you wish to operate your own food truck, cart, or other mobile food facility, there are many things to know.

Mobile food facilities are vehicles (motorized or not) from which food or drink is sold or served to the general public. They are licensed businesses subject to city, county and state regulations.

Additionally, food service vehicles operating in the Vallejo area must comply with Vallejo Sanitation & Flood Control District (VSFCD) ordinances. Treating the wastewater that comes through our plant and preventing pollution from flowing through Vallejo's storm drains to the Bay is a challenging job, and we are proud to partner with all Vallejo businesses to protect public health and the environment.

## Commissaries

All mobile food facilities are required to operate in conjunction with a commissary, which is a food facility or kitchen with a valid health permit. They must have tanks that can store dirty water until returning to the commissary at the end of the day.

Wastewater must always be discharged to an oil/water separator or grease vault.

Leftover water from the ice holding areas doesn't need to go to a grease trap, but does need to go to the sanitary sewer. All kitchen sink wastewater needs to go to a grease trap.

## Training Your Employees

Ongoing employee training is essential to preventing pollution.

Managers should train employees regularly about pollution prevention and good housekeeping practices.

For more information call the District's Pollution Control Department at 707-644-8949 ext. 260.

## Things to Remember

- Never pour used cooking oil down the drain
- Wipe pots, pans and work areas prior to washing
- Dispose of food waste in the compost or trash bin
- Collect used cooking oil and store for recycling
- Make sure oil is not contaminated.
- Make sure that trash is contained in a bin and disposed of properly at the end of each day.
- When washing vehicles, you must use a facility with an oil-water separator such as a commercial carwash. Food service vehicles are not allowed to wash in a parking lot or driveway where the wash water can run into a storm drain.

