



WGR Southwest, Inc. Storm Water Pollution Prevention Evaluation



Business Name: _____
 Site Address: _____
 Mailing Address: _____

 Contact Person: _____

Telephone No.: _____
 Date of Visit: _____
 WGR Representative: _____
 On-site contact: _____
 Re-inspection needed: Yes _____ No _____

Restaurants & Food Service Facilities - Inspection Checklist

Y	N	N/A	
			Does the outside area of the facility show evidence of good housekeeping?
			Are dry sweeping methods used on outside area surfaces?
			Are outside areas pressure washed and is the wash water prevented from flowing to the storm system?
			Are outside drains and surfaces free of debris and trash?
			Are parking lots paved?
			Are parking spaces free of excessive oil, grease and other automotive fluids?
			Are trash receptacles covered and leak resistant? Are lids kept closed at all times?
			Have unauthorized or illicit discharges to storm water sources been eliminated?
			Have appropriate measures been taken to prevent spills?
			Is spill cleanup equipment on hand in case of a spill?
			Are spills of chemicals or other pollutants immediately cleaned?
			Are storm drains properly labeled?
			Have employees been trained about pollution prevention and good housekeeping measures?
			Is over-irrigation of the landscaping prevented?
			Are landscape chemicals and pesticide use kept to a minimum?
			Are there visible signs of stains?
			Are janitorial liquids and wash water disposed of in the sanitary sewer?

Y	N	N/A	
			Are floor mats rinsate and other wash water directed away from the storm water system?
			Does the facility prevent the onsite washing of the trash bins?
			Are trash bags used to prevent liquids from leaking out of the trash bins?
			Are containers of oil, grease, soaps and cleansers, and other fluids stored under cover, and if so, are they secure from vandalism or unauthorized use?
			If the facility allows groups to perform fundraising car washes in its parking areas, is the carwash water kept from entering storm drains?
			FOG compliance – Fats, Oils, Grease
			Are proper equipment, spouts and buckets used to transfer oils to prevent spills?
			Is a tallow recycling company used to dispose of tallow waste?
			Does the tallow bin have a secure top that is kept closed, and is it kept away from water bodies and storm drains?
			Is there a grease trap? More than one? How many?
			Are the grease traps clean?
			Is there a grease interceptor? Where is it located?
			Is the grease interceptor surface clean?
			Is a dishwasher used?
			Is there a garbage disposal used on site?
			Is the City's Green Waste/Food Waste Cart in use?

Recommendations:

1. _____
2. _____
3. _____
4. _____
5. _____

6. _____
7. _____
8. _____
9. _____
10. _____