STORMWATER BEST MANAGEMENT PRACTICES PLAN FOR

MT Dining

IN

MURFREESBORO, TENNEESSEE

I. PURPOSE

The purpose of this best management practices plan is to comply with the requirements of the MTSU Storm Water Permit and to prevent or reduce the discharge of pollutants to the storm drainage system from the operations of MT Dining.

II. BEST MANAGEMENT PRACTICES A. DUMPSTERS

(1) Methods used to minimize the amount of liquid placed in dumpsters or compactors.

At MT Dining, it is policy that all liquids, other than grease or oil, be poured down the drain inside the building so that the liquid goes to the sanitary sewer system. Greases and oils are poured into the grease vat located outside the building or are pumped directly into an outside holding tank. Additional information on the grease tanks/vats is included in the next section of this plan.

(2) Methods used to keep rain water out of dumpsters

MT Dining’s policy is to keep all of the dumpster lids and sides closed at all times, except when the dumpster is actually being filled or it is a cardboard only dumpster which do not have side doors. MT Dining inspects the dumpsters every day to assure that the lids and doors are functioning properly.

(3) Methods used to keep leaks and other wastewaters from dumpsters and compactors from entering the storm sewer system.

By not placing liquid in the dumpster and keeping lids closed at all times, it is unlikely that wastewater will leak from the dumpster. However, MT Dining keeps a supply of "kitty litter" type absorbent on hand for cleaning up wastewater or grease spills that could potentially get into the storm water system. The absorbent material is promptly swept up and placed into a durable bag and then placed into the dumpster.

(4) Procedure used to make sure all waste is contained in dumpsters and compactors.

MT Dining performs a daily inspection of the waste storage area and the facility grounds. Waste picked up around the facility is placed into a trash bag and put into the dumpster. MT Dining does not place loose waste into the dumpster. All waste is placed into garbage bags or appropriate containers before being placed in the dumpster. This reduces the likelihood of any waste material finding its way back out of a dumpster, either during unloading or by other means. An inspection of the waste storage area will take place each day and will be conducted by the manager or supervisor on duty. The manager or supervisor performing the inspection is required to place a check in a log book showing that the inspection was performed each day.

(5) Schedule for inspection of dumpsters and compactors for leaks or stains and inspection of dumpster and compactor area for litter.

See Item #s 2 and 4 above.

(6) Provisions for the immediate replacement of leaking dumpsters and compactors.

MT Dining uses a dumpster that is provided by the MTSU Grounds Department. If an inspection reveals a defect that could potentially cause a discharge that could reach the storm water system, then the Manager of MT Dining will contact the MTSU Grounds Department and request a replacement.

(7) Methods used to keep all wash waters from equipment cleaning areas from entering the storm sewer system.

As a rule, MT Dining only washes equipment inside the facility in a large mop sink that drains to the sanitary sewer system. However, on occasions, it is necessary for MT Dining to wash a large tub that will not fit into the mop sink. The tub does not contain greases or other harmful materials. When the tub needs to be cleaned, it is done with a hose on a grassy area directly behind the restaurant. Employees who perform the washing know that they must use only enough water to clean the tub and that it must be done in a manner that allows the wash water to soak into the ground rather than flowing to the storm drain.

B. GREASE VAT

As mentioned above, MT Dining uses a grease vat to store used oils and greases from the facility. The grease vat is owned and supplied by Griffin Industries. MT Dining inspects the grease vat during the daily inspections and makes sure that it is functioning properly. MT Dining and Griffin Industries have a contract that requires Griffin Industries to replace or repair the container if it is defective in any way, including being dirty enough to pose a threat to the storm water system during rain events. Griffin Industries is on a set schedule for picking up the used grease. It is also the responsibility of MT Dining to contact them and let them know if there is a need for additional emptying outside of the normal pick up schedule.

To minimize the potential impact from minor spills around the grease vat, MT Dining has placed the grease vat as far away from the storm drainage system as is practical. When minor spills do occur, they are cleaned up with the "kitty litter" type absorbent that is kept on hand. Major globs of grease that are scooped up are placed back into the grease vat. Minor amounts of grease that have soaked into the absorbent are placed into a durable plastic bag and placed into the dumpster.

C. EMPLOYEE TRAINING

Employees of MT Dining are trained on the correct methods of handling wastes from the daily operations conducted at the facility. After the initial development of this plan, all employees were trained about methods within the plan within the following month. New employees are trained in their first week on the job. Records are kept of all training events. Training records include the date of the training as well as the names of those that were trained. The training records are kept on file with this plan. Training will be repeated for all employees each August or any time significant changes are made to the plan.