Council Meeting of
August 8, 2006

Honorable Mayor and Members
of the City Council
City Hall
Torrance, California

Members of the Council:

SUBJECT: City Manager – Request for participation in Clean Bay Certification Program. Expenditure: $200.00

RECOMMENDATION

Recommendation of the City Manager that the City Council approve the City's participation, in partnership with the Santa Monica Bay Restoration Commission (SMBRC), in the Clean Bay Certification Program recognizing restaurants that are 100% compliant with requirements to prevent storm water pollution.

Funding

Bulk of initiating the program will be paid for by the Santa Monica Bay Restoration Commission, incidental expenses will be paid for from the Economic Development general funds

BACKGROUND/ANALYSIS

Storm water pollution is a major concern in our area. Because of the large amounts of waste that restaurants handle, they are required to pass inspections ensuring that they comply with proper disposal, cleaning and maintenance practices.

The Santa Monica Bay Restoration Commission is piloting a program for restaurants from El Segundo through the Palos Verdes Peninsula to recognize those who score 100% in their storm water inspection. Those restaurants that have achieved the 100% compliance will receive the following benefits:

- Membership in the program
- Window display of certification
- Recognition by the City
- Recognition in the Daily Breeze
- Recognition by the Chamber of Commerce
- Recognition by SMBRC
- Recognition through California Restaurants Association's national newsletter and monthly meetings

Staff from the Public Works and Community Development Departments, Fire Prevention, and the Economic Development Team are working together on this project and are requesting approval for the City's participation in the program.

Respectfully submitted,

LeROY J. JACKSON
CITY MANAGER

By _____
Fran Fulton
City Manager's Office

CONCUR:

Mary Giordano
LeRoy J. Jackson
and City Manager

Attachments:

A. Letter to Torrance Restaurants
B. Checklist Criteria for Storm Water Inspections

Attachment A

July 14, 2006

John Doe
Torrance Business
Main St
Torrance, CA 9050X

Dear Mr. Doe,

Storm water pollution poses a serious problem to our rivers and ocean. Runoff carries improperly disposed waste into the storm drain system, ultimately contaminating the ocean. Storm water inspectors consider restaurants to be high priority sites because of the large amount of waste that they handle. While some restaurants remain out of compliance, many others have consistently passed these inspections each year. The City of Torrance and the Santa Monica Bay Restoration Commission (SMBRC) would like to take this opportunity to recognize those restaurants that have taken the extra effort to be environmentally friendly and safe.

The City of Torrance and the SMBRC are pleased to announce the launch of the *Clean Bay Certification Program*. This program aims to recognize restaurants that are doing their part to prevent pollution from entering the storm drain system and in turn protecting the water quality at our beaches.

Restaurants that pass the storm water inspection with a 100% score each year, per the attached checklist, are immediately eligible for participation. The program includes the following benefits:

- Free membership
- Window display recognizing establishment's certification
- Recognition of restaurant by the City
- Recognition of restaurant in the Daily Breeze
- Recognition of restaurant by the Chamber of Commerce
- Recognition from the SMBRC
- Recognition of restaurant through the California Restaurants Association's national newsletter and monthly meetings

For more information about getting certified, please call (XXX) XXX-XXXX

Attachment B

	Checklist Criteria for Storm Water Inspections:			
	Restaurant Name:			
	Site Address:			
	Owner/Operator:			
	Mailing Address:			
	Contact Phone Number:			
	Inspection Results	**Y**	**N**	**N/A**
	General			
	Storm drain inlet are labeled			
	Area free of visible discharges to the storm drain observed			
	There is a recycling program being implemented			
	Maintenance records that show when rendered grease was picked up are onsite for review			
	Maintenance records that show when grease traps/interceptors were last cleaned are onsite for review			
	Dumpster Area			
	Garbage container area free of trash (ground, walls, etc.)			
	Outside area is free of trash			
	Outside trash bin free of leakage			
	Dumpster free of any liquid waste			
	Trash bin lids closed			
	Equipment and Outdoor Cleaning			
	Areas around restaurant are dry swept (sidewalks, outdoor dining and other areas)			
	No evidence of floor mats being washed outside			
	No evidence of sidewalks/parking lots being hosed down			
	Liquid waste from equipment cleaning is drained into an approved sewage system			
	Ashtrays for outdoor smoking areas (no evidence of cigerrette butts)			
	Outdoor drains have no evidence of stains or non-stormwater discharge entering outdoor drains			
	Loading/unloading areas are free of leftover trash, food waste, debris, etc.			
	Effective clean-out plugs on all exterior drain lines			
	Outdoor storage area is free of litter			
	Grease Handling and Spill Disposal			
	Proper grease trap installed and maintained			
	Grease disposal area is clean and free of spills			
	Grease disposal containers and surrounding areas are free of overflow or liquid waste (ground, wall, etc.)			
	Spill prevention mechanisms and secondary containment in place around grease disposal area			
	Grease disposal containers are kept closed with lids			
	Landscaping and Grounds Maintenance			
	Parking areas are kept clean and regularly swept (no evidence of food particles, litter, staining, oils and grease)			
	Education and Training			

	There is information posted for employees informing them about the following areas: * Spill prevention and control * Prohibiting discharge of wastewater outside * Keeping dumpster areas clean			
	Educational materials posted in a visible area onsite for employees to read			
	Restaurant owner/manager conducts regular training of employees regarding above criteria (i.e., BMPs)			

Inspector Signature	**Date**