



Clean Bay Certified Restaurant Program

City of Malibu Criteria Checklist



General

1. Storm drain inlets are labeled
2. Area is free of visible discharges to the storm drain system
3. Implements a recycling program
4. Two water conservation measures in place, specify:
5. Use less toxic, biodegradable and phosphate-free cleaning products for outdoor cleaning
6. Does not use plastic bags for take-out (instead use paper, reusable, only upon request, etc.)
7. Does not use polystyrene take out containers

Dumpster Area

8. Garbage container area is free of trash (ground, walls, etc.)
9. Outside area is free of trash
10. Outside trash bin is free of leakage
11. Dumpster is free of any liquid waste
12. Trash bin lids are closed

Equipment and Outdoor Cleaning

13. Areas around restaurant are dry swept and if needed spot cleaned with high pressure low volume
14. Sidewalks/parking lots are spot cleaned with high pressure low volume as needed
15. Parking areas are kept clean and regularly swept (no evidence of food, litter, heavy staining, oils, grease)
16. No evidence of floor mats being washed outside
17. Liquid waste from equipment cleaning is drained into an approved wastewater treatment system
18. No evidence of cigarette butt litter
19. Outdoor drains have no evidence of stains or non-stormwater discharge entering outdoor drains
20. Loading/unloading areas are free of leftover trash, food waste, debris, etc.
21. Outdoor storage area is free of litter

Grease Handling and Spill Disposal

22. Maintenance records that show when grease traps/interceptors were last cleaned are on-site for review
23. Proper grease trap installed and maintained
24. Maintenance records that show when rendered grease was picked up are on-site for review
25. Grease bins and/or outdoor containment area are labeled
26. Grease disposal containers & surrounding areas are clean and free of overflow, liquid waste, and spills (ground, wall)
27. Spill prevention mechanisms & secondary containment in place around grease disposal area
28. Spill absorbent kit available on-site (i.e. kitty litter, sand, etc.)
29. Grease disposal containers are kept closed with lids

Education and Training

30. There is information posted for employees informing them about the following areas: spill prevention and control, prohibiting discharge of wastewater outside, and keeping the dumpster areas clean
31. Additional educational materials posted in a visible area on-site for employees to read
32. Management conducts regular training of employees regarding above criteria (i.e. BMPs)



Clean Bay Options (must choose 2)

- 33. Restaurant implements a local and/or certified Organic food purchasing policy
- 34. Biodiesel vendor, specify:
- 35. Bike racks on property for patron or employee use
- 36. Purchase paper products made of recycled content, specify:
- 37. Purchase plastic products made of recycled content, specify:
- 38. Participates in a sustainable seafood program, specify certification:
- 39. Food scraps are: unused food is donated, to whom / reused for other dishes / composted
- 40. Staff regularly trained on waste management (i.e. recycling, composting, waste reduction)
- 41. Implements a take back program or bring your own policy, specify:
- 42. Offer disposable products only upon request
- 43. Does not use poison bait boxes
- 44. Structural BMPs in place, specify (i.e. bioswales):
- 45. Other, specify:

Malibu Specific

- 46. Compliance with Ordinance 337- No Smoking in Outdoor Dining Areas

*Blue text indicates new criteria for the 2016-2017 inspection year.