

Environmental Standard Operating Procedure			
Originating Office: MCAS Miramar Environmental Management Department	Revision: Original	Prepared By: Environmental Management Department	Approved By: William Moog
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Title: Dining Hall/Restaurant Operations

1.0 PURPOSE

The purpose of this Environmental Standard Operating Procedure (ESOP) is to provide environmental guidelines for performing dining hall (DNH)/restaurant operations.

2.0 APPLICATION

This guidance applies to those individuals who perform daily operations at the dining facility onboard Marine Corps Air Station (MCAS) Miramar.

3.0 REFERENCES

- 40 CFR 262 (Code of Federal Regulations)
- 29 CFR 1910
- MCO P4790.2C
- MCO P5090.2A (USMC Environmental Compliance and Protection Manual)

4.0 PROCEDURE

4.1 Discussion:

Daily operations aboard MCAS Miramar necessitate food preparation for two to three thousand personnel per day, including garbage disposal, dishwashing, daily cleaning, and monitoring grease traps. DNH operations require the use of hazardous materials such as dish soap and cleaning products. These materials must be handled and stored properly to avoid impacts to human health and the environment. All hazardous materials must be stored in approved containers. Units are equipped with approved containers and will contact the Environmental Management Department (EMD) for replacement of or to request additional containers.

DNH operations also generate used grease as a waste product. Although cooking grease is not considered a hazardous waste, it cannot be dumped into sewer or storm drains because it can clog drains and cause water treatment systems to malfunction. Waste grease must be collected in either 55 gallon drums or grease traps. A contractor is contacted for proper collection and disposal of grease. For proper operation of grease traps, see Marine Corps Grease Traps ESOP.

4.2 Operational Controls:

The following procedures apply:

1. Ensure that Material Safety Data Sheets (MSDS) for dish soap, cleaning products, and all materials associated with this practice are current and available for inspection.
2. Ensure that records of all required training and certifications are current and available for inspection.
3. Ensure turnover folder information is kept for this practice and available for inspection.
4. Wear appropriate protective personal equipment (PPE) such as goggles, face shields, heavy rubber gloves, non-skid shoes, hearing protection, half face respirators (for cleaning freezer with Cool Clean), etc. as needed.
5. Ensure eyewash station is readily accessible near potential hazardous areas and in good operational condition.
6. Conduct periodic maintenance as recommended by the manufacturer(s).
7. Document periodic inspections of storage areas for hazardous material.
8. Ensure that inspection records of annual cleaning of grease traps and internal health and safety inspections are maintained and available for examination for one year.
9. Ensure that eye wash station signs and warning signs for cleaning ovens or other equipment are clearly visible and legible from a distance of 25 feet in any direction.
10. If there are any specific situations or other concerns not addressed by this procedure, contact the Environmental Management Department.

4.3 Documentation and Record Keeping:

The following records must be maintained:

1. MSDSs for all materials associated with this practice.
2. Current training records and certifications for all personnel.
3. Operation manuals or posted instructions for individual equipment.
4. Accident logs.
5. Required permits (e.g., Food Establishment Waste Discharge, health, etc.).

4.4 Training:

All personnel must be trained in this ESOP, to include the following, as applicable:

1. Hazard Communication (HazCom) Training.
2. Technical cooking school.
3. Preventative Maintenance (MRC).
4. On-the-job training.

4.5 Emergency Preparedness and Response Procedures:

Refer to MCO P5090.2A, Subject: Oil/Hazardous Substance Spills (OHSS) and Spill Prevention Containment & Countermeasures (SPCC) for MCAS Miramar.

4.6 Inspection and Corrective Action:

The Environmental Compliance Coordinator (ECC) shall perform or designate personnel to perform inspections. The ECC shall ensure deficiencies noted during the inspections are corrected immediately. Actions taken to correct each deficiency shall be recorded on the inspection sheet.

Dining Hall – Inspection Checklist	
Date:	Time:
Installation:	Work Center:
Inspector’s Name:	Signature:

Inspection Items	Yes	No	Comments
1. Are MSDSs for all materials associated with this practice current and available for inspection? <i>(29 CFR 1910)</i>			
2. Are training records and certifications for all personnel current and available for inspection? <i>(MCO P5090.2A)</i>			
3. Is turnover folder information is kept for this practice? <i>(MCO P4790.2C)</i>			
4. Is eyewash station readily accessible, near potential hazardous areas, and in good operational condition? <i>(29 CFR 1910)</i>			
5. Is appropriate PPE worn as needed?			

<i>(29 CFR 1910)</i>			
6. Is periodic maintenance conducted as recommended by the manufacturer(s)? <i>(MCO P5090.2A)</i>			
7. Are periodic inspections of storage areas for hazardous materials documented? <i>(40 CFR 262)</i>			
8. Are inspection records of annual cleaning of grease traps and internal health and safety inspections maintained and available for examination for one year? <i>(40 CFR 262, MCO P5090.2A)</i>			
9. Are eye wash station signs and warning signs for cleaning ovens or other equipment clearly visible and legible from a distance of 25 feet in any direction? <i>(29 CFR 1910)</i>			

ADDITIONAL COMMENTS:

CORRECTIVE ACTION TAKEN:

Environmental Compliance Coordinator

Name: _____

Signature: _____

Date: _____