TABLE U-12.—GENERAL STORM WATER BMPS FOR THE FOOD AND KINDRED PRODUCTS PROCESSING SECTOR i.ii.iii.iv-Continued

Activity	BMPs
E. Improper Connections to the Storm Sewer	 Time application for dry weather conditions. Store partially full containers indoors or undercover. Apply insecticides during breeding months. Protect rat bait houses from storm water. Perform smoke or dye testing to determine if interconnections exist between the sanitary and storm sewers. Plug all floor drains leading to storm sewers. Update facility schematics to accurately reflect all plumbing connections.
F. General	 Offer employee incentives so that employees will develop cost effective, worker efficient BMPs. Request outside firm to conduct a storm water inspection/audit. Inspect material transfer lines/connections for leaks or signs of wear and repair or replace as necessary.

ⁱ "Standard Handbook of Environmental Engineering," Corbitt, Robert A., McGraw-Hill, Inc., 1990. ⁱⁱ Air Pollution Engineering Manual, Air and Waste Management Association, Edited by Anthony J. Buonicore and Wayne T. Davis, Van Nostrand Reinhold, New York, 1992. ⁱⁱⁱ "Environmental Engineering and Sanitation," Fourth Edition, Salvato, Joseph A., John Wiley & Sons, Inc., 1992. ^{iv} Storm Water Management for Industrial Activities: Developing Pollution Prevention Plans and Best Management Practices (EPA 832–R–92– 006), EPA, Office of Water, September 1992.

TABLE U-13.—SPECIFIC STORM WATER BMPs FOR THE FOOD AND KINDRED PRODUCTS PROCESSING SECTOR^{1,11,111,11}

Activity	BMPs
 A. Meat Products: Animal Holding Pens (beef, chicken) 	 Inspect area around animal holding pens. Enclose/cover fowl hanging area. Enclose/cover the animal holding pens. Grade the areas around the animal holding pens to ensure storm water "runs off" and not "on" to the holding pen.
	 Train employees on proper material (i.e., hide, hair, feathers, animal parts) clean-up procedures around and within the animal holding pens. Store animal manure and other materials from clean-up activities in appropriate containers in an enclosed/covered area. Area for trailers holding empty bird cages should have storm water runon/runoff controls in
	place.Use mechanical sweepers around site to clean up fugitive feathers, dust, and manure.
B. Dairy Products:	
 Packaged Dairy Products (spoiled and broken product containers). 	 Inspect area around aged/spoiled dairy products. Store aged/spoiled dairy products in enclosed area. Train employees on proper disposal methods for all aged/spoiled dairy products. Ensure that all aged/spoiled product (e.g., bottles, cartons, plastic containers) are disposed of in a proper manner (bagged, covered).
C. Canned Frozen and Preserved Fruits, Vege- tables, and Frozen Specialties:	
Fruit and Vegetable Storage and Disposal.	 Inspect all fruit and vegetable storage areas. Store all fruits and vegetables in appropriate containers (e.g., bins, bushels, baskets, buckets) and in enclosed/covered areas. Store empty fruit and vegetable containers in an enclosed/covered area. Train employees on proper handling/disposal methods for fresh/rotten fruits and vegetables. Consider air emission control systems for all cooking processes to reduce particulate matter. Minimize fruit and vegetable storage time outdoors.
D. Grain Mills	
Grain Handling, Storage and Mixing	 Inspect the general area around the grain storage. Store all grain in appropriate containers (e.g., silos, hoppers) in an enclosed/covered area. Train employees on grain handling procedures. Consider a vacuum control system in all grain mixing areas.
E. Bakery Products:Ingredient Storage and Mixing	 Inspect ingredient storage areas. Store all ingredients (e.g., corn sweeteners, flour, shortening, syrup, vegetable oils) in appropriate containers (e.g., tanks, drums, bags) in an enclosed/covered area.
Baking Process	 Remove flour/oil dust accumulation around ventilation exhaust systems. Install an air emission control system for all baking processes to reduce particulate matter.
F. Sugar and Confectionery:Sugar HandlingG. Fats & Oils:	 • Install an all emission control system for all baking processes to reduce particulate matter. • Consider a vacuum control system in all granular and powdered processing areas.