



# Retail and Commercial Business Programs

The Retail and Commercial Business Program is applicable to all businesses within the City of Santa Cruz. The purpose of the program is to prevent pollutants from business related activities from entering the storm drain and sanitary sewer systems, and ultimately the Monterey Bay National Marine Sanctuary. Additional requirements exist for certain types of businesses such as dry cleaners, food service facilities, and vehicle service facilities. Please contact the Environmental Compliance Division, at 831-420-6050, if you have any questions.

## **Best Management Practices**

In order to reduce the amount of pollutants reaching the San Lorenzo River, various creeks, and storm drains, and pollutants that pass through the wastewater treatment plant and progress on to Monterey Bay, the City has developed Best Management Practices (BMPs) for Retail and Commercial Businesses. The [Municipal Code 16.19.100](#) requires that businesses comply with mandatory BMPs. Also, included with the mandatory BMPs, are recommended BMPs that are suggested as additional practices to prevent pollution.

### **Click the link below to view:**

[Retail and Commercial Best Management Practices \(PDF\)](#)

## **Other Pollution Prevention Programs**

In addition to the Retail and Commercial BMPs, some businesses have other BMPs or permitting requirements that are specific to those types of businesses. Following are links that will take you to information applicable to the specific types of businesses.

Dry cleaning businesses are required to have a Wastewater Discharge Permit. Contact the City's Environmental Compliance Inspector, at 831-420-6050, for information on dry cleaner permitting.

[Dry Cleaner Permit Application Form \(PDF\)](#)

Vehicle service businesses have BMPs specifically related to vehicle fluids and cleaning practices.

[Best Management Practices for Vehicle Service Facilities \(PDF\)](#)

[Establecimientos Para El Servicio de Vehículos \(PDF\)](#)

Restaurants and other food service businesses have BMPs specifically related to grease trap maintenance, kitchen mat washing and other clean up practices.

[Best Management Practices for Food Service Facilities in English \(PDF\)](#)

Best Management Practices for Food Service Facilities in Spanish [revision coming soon]