

Tenant Summary Sheet

Tenant:

HMS Host

SIC Code: 4581

Primary Activity: Food Services

Drainage Area: 8, 12

Nearest MS4 inlet: < 200 feet

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Address: 3665 North Harbor Drive
San Diego, CA 92101

Tenant Description and Primary Industrial Activities:

1. Host has two 3,000- gallon grease receptacles at the airport. One at Terminal 2 between the West and East connector, and one at Terminal 1 behind Chilis. Two 2,000 gallon interceptors installed at the construction site at Terminal 2 West under the Terminal Development Program. Terminal 1 between gates 1 and 2 has a 320-gallon grease interceptor. The grease receptacles have 3 baffles in tandem. The wastewater from restaurants enters the receptacles and goes to the first baffle then the second, and then the third. Grease or milky sludge (from Starbucks for example) is caught by the baffle system and can build up to 1-foot-deep. A company called AGP (Affordable Grease Pumping) removes the grease quarterly from the receptacle behind Chili's and twice a year for the others. They rinse out the receptacles using hoses attached to the hose bibs at the airport. A 5,000-gallon vacuum truck is used to vacuum out the grease and wastewater, which is taken back to their facility. The mixture is processed, and the water is removed and discharged to the sanitary sewer under permit. The grease remaining is a solid cake and is disposed of at a regular landfill under permit. Beyond the baffle system of the receptacles, the units are linked to the sanitary sewer.
2. Host also has ten 25 to 50-gallon grease traps on the airside of the Terminals 1 and 2; some below ground and some above ground. There are also some inside the buildings, close to the restaurants. These also have the baffle system. Grease is vacuumed out of the small traps every 4 weeks, the rest between 2 to 3 months, as required by the City of San Diego, and then they are rinsed in a similar procedure to the grease receptacles, but on a smaller scale, using a 400-gallon tank. Beyond the baffle system, the units are linked to the sanitary sewer.
3. Additionally, Host has three 250-gallon grease containers with drip pans located at Terminal 2 East, between Terminal 2 West and East, and at Terminal 1, behind Chilis. Five-gallon cans with spouts are used to transfer the grease from deep fat fryers in the restaurants to the container. The container at Terminal 1 is emptied twice a month and the others are emptied when full or quarterly by Darling International. They filter and recycle the grease. Steam cleaning of these units is done offsite by Darling International or Host's outside cleaning company services contract.
4. Host contracts Floortek to clean the areas around the grease containers and steam clean as needed at Terminal 1 and between Terminal 2 West and East.
5. Host contract Ecolab Company to perform pesticide applications and none of these products are stored at the Food Service Facilities.
6. Vehicles are fueled by ASIG and cleaned offsite.
7. The City inspects all grease traps/containers every 3 months.
8. A trainable cart system for transporting trash is located at Terminal 2 managed by Flagship.
9. Host has a new shipping and receiving area on Airline Road in the cargo area. The area accepts deliveries every morning and serves as storage for some supplies and equipment.
10. Tenant uses the Airport Storm Water Management Plan, and has a Hazardous Materials Business Plan.

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HMS Host

Significant Materials Potentially Exposed to Storm Water:

Potential Pollutant Sources

Equipment maintenance
Materials loading/ unloading
Outdoor waste storage
Pesticide usage
Trash collection
Vehicle parking

Potential Pollutants

Cleaning Solutions, Solvents,
Pesticides/Herbicides/Fertilizers,
Oil and Grease, Trash, Dumpster wastes,
Dumpster Wastes, Food Waste,
Anti Freeze, Lubricants, Fuel,

Best Management Practices and Current Structural Controls:

The list below identifies the BMP categories and specific BMPs that are applicable to HMS Host. Appendix B provides a description of each BMP category.

Applicable BMP Categories

Non-Storm Water Management
Outdoor Equipment Ops and Maintenance Areas
Aircraft, Ground Vehicle and Equipment Maintenance

Aircraft, Ground Vehicle and Equipment Fueling
Aircraft, Ground Vehicle and Equipment Cleaning
Outdoor Loading/Unloading of Materials
Outdoor/Indoor Material Storage
Waste Handling and Disposal
Building and Grounds Maintenance
Employee Training
Outdoor Washdown/Sweeping (Apron Washing, Ramp Scrubbing)
Storm Drain Maintenance
Housekeeping
Safer/Alternative Products
Spill Prevention, Control, and Clean-up

BMP Number

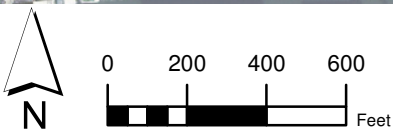
SC01 - 1, 2, 4
SC02A - 2, 1
SC02B - 3, 1, 10, 11, 12, 13, 2, 4, 5, 6, 7, 8, 9
SC03 - 1, 2, 4, 5, 6, 8
SC04 - 3, 1, 2, 4, 5, 6, 7, 8
SC06 - 1, 3, 7, 4, 6
SC07 - 12, 1, 11, 2, 3, 7
SC08 - 10, 12, 4, 5, 7, 9, 1, 11, 14, 2, 3,
SC09 - 3
SC10 - 2, 1, 3, 4
SC12 - 3, 5, 6, 7, 8

SC17 - 2, 4, 6, 7
SC18 - 1, 2, 6, 3, 4, 5, 7, 8, 9
SC19 - 1, 2
SR01 - 3, 8, 1, 10, 2, 4, 5, 6, 7, 9

Structural control measures used at HMS Host:

Large drip pans have been placed under some of the 250 gallon grease receptacles.

Portable booms are used during washing of area around grease receptacles to funnel water to collection point where it is removed before entering MS4.



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DRAWN BY:
RMH

CHECKED BY:
AA

 **MACTEC**
MACTEC Engineering and Consulting, Inc.

**HMS Host
Operating Areas**
San Diego International Airport

FIGURE

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