



**MEDIA ALERT**

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## **The Bay Foundation's 'Clean Bay Certified' Program Includes Over 400 Restaurants in Santa Monica Bay Cities for Dining**

### **New Cities include Culver City, Inglewood, Palos Verdes Estates, and Rolling Hills Estates**

LOS ANGELES (September 15, 2016) [The Bay Foundation's](#) (TBF) [Clean Bay Certified](#) Restaurant Program announces the participation of four new cities: Culver City, Inglewood, Palos Verdes Estates, and Rolling Hills Estates joining Malibu, Santa Monica, Manhattan Beach, Hermosa Beach, Redondo Beach, Torrance, and Rancho Palos Verdes in addressing stormwater pollution runoff generated by restaurants.

Stormwater runoff pollution carries improperly disposed waste into the storm drain system and enters the ocean untreated. This pollution poses a serious problem for Santa Monica Bay, affecting humans, public health, marine life, and the water's chemistry. Each year, 30 billion gallons of runoff flow into the Bay without treatment, making it critical for the 30,000 restaurants in the Santa Monica Bay Watershed to practice pollution prevention so that waste from their daily restaurant activities don't wash away with this runoff.

Grace Lee, TBF's Director of Outreach Programs, states, "The average food service facility, according to the Green Restaurant Association, uses 300,000 gallons of water and generates 100,000 pounds of trash annually. When not handled properly, trash and other pollutants can get transported by runoff that ends up in the ocean. The Clean Bay Certified program's goal is to help cities and restaurants properly manage these wastes, which directly improves the health of Santa Monica Bay."

The restaurant industry is one of four commercial facilities regulated under the Municipal Storm Water Permitting Program. To identify restaurants that go above and beyond permit requirements for stormwater management, participating cities utilize Clean Bay Certified, which requires annual restaurant inspections. TBF recently hosted two workshops with partner cities and consultant groups to refine inspection requirements, making the program more stringent and almost doubling voluntary measures.

Clean Bay Certified restaurants must achieve 100% compliance with program criteria including: proper diversion of polluted runoff from daily maintenance practice through regular dry sweeping (not using water), a full-scale recycling program, non-use of polystyrene takeout

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containers, water conservation measures, and non-use of toxic cleaning products outdoors. Additionally, Clean Bay Certified restaurants must fulfill two out of twelve optional criteria such as participation in a sustainable seafood program, have a local food purchasing policy, compost food scraps, offer bike racks for employees, or provide oil and grease for biodiesel.



Roughly 415 restaurants are currently certified in the participating 11 cities – that’s over 50% of the cities located in the Santa Monica Bay Watershed. TBF hopes that with the surge of consumer interest in positive impact businesses and a letter of support from the Los Angeles Regional Water Quality Control Board, the local agency that enforces the Clean Water Act, the remaining watershed cities will jump on board.

“Making progress on an individual level on environmental issues can be challenging at times. The Clean Bay Certified program makes it easy,” notes [TBF](#) Executive Director Tom Ford. “Millions of Angelenos can use this program to frequent businesses that honor LA. These businesses have taken extra steps to ensure that your dining experience doesn’t harm the local environment. By visiting these establishments we as Angelenos can prevent millions of pounds of trash from winding up in our streets, neighborhoods, and water ways. So honor those that are honoring LA by frequenting Clean Bay Certified restaurants.”

One can identify a certified restaurant by the logo above. A list of each city’s restaurants can be found on the [Program’s web page](#), along with an interactive map.

For more information, please contact Georgia Tunioli at [gtunioli@santamonicabay.org](mailto:gtunioli@santamonicabay.org) or 213-576-6648.

### **About The Bay Foundation (TBF)**

The Bay Foundation is a 501(c) 3 non-profit environmental group founded in 1990 to restore and enhance the Santa Monica Bay (from the LA-Ventura county line to the Palos Verdes Peninsula) and local coastal waters. The Foundation is the non-profit partner of the Santa Monica Bay Restoration Commission, raising and expending funds for research, education, planning, cleanup efforts and other priorities identified in the Commission’s Santa Monica Bay Restoration Plan. As advocates for the Bay, TBF works collaboratively with a broad group of stakeholders, including government agencies, industry, environmental groups, and scientists, to implement innovative policies and projects that clean up the waterways, create green spaces and natural habitats in the Los Angeles region. The TBF conducts research and mentors student intern and volunteers through its Center for Santa Monica Bay Studies at Loyola Marymount University. <http://www.santamonicabay.org/>

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