Bad Batch?

Do you have a batch you need to discharge? The following steps will help you safely dispose of your waste!

STEP 1: Call the Wastewater Pretreatment Coordinator

Let the City know if you need to discharge any potentially high strength waste into the wastewater system, like trub, spent yeast or bad batches of beer, wine, or liquor.

City of Santa Barbara Pretreatment Coordinator
El Estero Water Resource Center
Phone: (805) 568-1093 (during business hours)
(805) 722-0128 (after business hours)

When you call, provide your name, call back number, address, quantity, and type of waste you need to discharge. Within 24 hours, we will return your call to gather information on the amount and composition of your batch.

STEP 2: Coordinate Discharge

The City will coordinate with you on when you are able to discharge and the flow rate at which it can be released. We will also provide a preliminary estimate of charges based on volume and concentrations of BOD (biochemical oxygen demand), TSS (total suspended solids) and ammonia.

STEP 3: Calculate Concentrations

For alcohol beverage discharges, we will use a baseline standard for concentrations of BOD, TSS and ammonia. If you would like a sample of your discharge taken instead, you may contract with a certified lab to take a sample for you before you discharge. The Pretreatment Coordinator can provide a list of labs, or you’re welcome to work directly with the City’s Water Resources Laboratory for a nominal fee.

### Baseline Standard Concentrations

<table>
<thead>
<tr>
<th>BOD</th>
<th>TSS</th>
<th>Ammonia</th>
</tr>
</thead>
<tbody>
<tr>
<td>100,000 mg/L</td>
<td>50,000 mg/L</td>
<td>&lt;90 mg/L*</td>
</tr>
</tbody>
</table>

*The assumed ammonia concentration is below the surcharge limit.

STEP 4: Finalize Invoice

Once discharging is complete, we will calculate total applicable charges and send you an invoice.

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**Breweries and Wineries Best Management Practices**

**Wastewater Considerations**

A. Provide an easily accessible discharge sampling location that is representative of brewing or wine making operations, separate from sanitary or restaurant drains.

B. Store chemical solutions in low traffic areas within secondary containment.

C. Treat batches to meet pH limits; wastewater that is too acidic or too alkaline can corrode the sewer system.

D. Consider Side Streaming: don’t put trub, spent grain or yeast down the drain. These waste streams can be reused as animal feed or fertilizer.

E. Comply with local limitations on wastewater strength (known as Local Limits), listed in the Santa Barbara Municipal Code.

**Prevent Solids from Entering the Wastewater System**

A. Train employees on solids management practices: don’t let solids go down the drain, sweep up and collect all solids spills, dewater collected solids, and dispose solids offsite.

B. Install screens, baskets and filters on all floor drains and trenches, and install end-of-process solids separation.

C. Use appropriate gauge screens and make sure screens are easy to access and service.

D. Consider beneficial reuse: seek opportunities to reuse solids, or turn them into compost, fertilizer, animal feed, or energy.

E. Consider reusing yeast for multiple generations.

Thank you for partnering with us to keep our wastewater system healthy and safe!