

ENVIRONMENTAL MANAGEMENT DEPARTMENT

July 2016

Opening Day of the California State Fair

began for the Environmental Management Department (EMD) several days before the gates opened to the public. A team of Environmental Specialists (ES) spent the weeks before the fair opened strategizing and coordinating the

inspections of 163 food booths on opening day.

EMD provides free Food Safety Education classes at the fairgrounds the day prior to opening, for employees working the food booths, in both Spanish and English so that they are utilizing safe food practices right off the bat.

Many of the operators/owners recognize the inspectors from prior years and are familiar with the opening day inspection.

The food booths are constructed and plumbed for hot water, refrigeration units are brought in, and trailers store supplies behind the temporary structures. Operators have been prepped with the information they need for their booths to pass in-

spection. Food booth inspections include hand washing sink accessibility with hot water, soap and towels present, taking temperatures of refrigerated and cooked food, inspecting for rodents and insects and making sure food cooling procedures are correct.

Booths with high risk foods take longer to inspect. Reminders are given to staff at the barbeque booths

to make sure meat being held on the grill stays in the hot zone as turkey legs and tri tip stacked on top of each other to entice hungry fair goers, can cool down to an unsafe temperature. Frying certain foods creates an opportunity for bacteria to grow so they are temp tested also.

The inspectors enjoy the charged atmosphere of opening day but as the sun gets higher in the sky and throngs of people fill the grounds, they are reminded of the mission...a food safe event where success is measured by the fact that foodborne illness was prevented and public health was safeguarded.

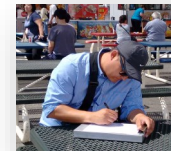


Team of Inspectors, 2016 CA State Fair
Dennis Catanyag, Toua Yang, Sothea Chhang, Manny Estrada, Steve Moua, Judinae Ablang, Sonia Andrusiak, Chue Vue, Ana Daniels, Sara Cardozo, Kari Wagner, Wendy Yen, Mandip Singh

Supervising ES Zarha Ruiz and ES Steve LePage



ES Kari Wagner and Sara Cardozo



ES Steve Moua inspects a booth and issues the passing inspection placard.



Handwashing stations at petting zoo and food areas



Chocolate Covered Bacon-REALLY?

ES Sonia Andrusiak and Judinae Ablang take a lunch break



Board of Supervisors

- Phil Serna, 1st District
- Patrick Kennedy, 2nd District
- Susan Peters, 3rd District
- Roberta MacGlashan, 4th District
- Don Nottoli, 5th District
- Nav Gill, Chief Executive Officer
- Paul G. Lake, Chief Deputy County Executive, Countywide Services

Val F. Siebal, Director,
Environmental Management Department

Process Safety Management Training- Essential for California Accidental Release Program Inspectors by Jeni Van Dusen

Environmental Specialists Jeni VanDusen and Dennis Karidis attended the second in a series of three OSHA Process Safety Management (PSM) training classes in Oakland presented by the Federal Occupational Safety and Health Administration (OSHA). Many CUPA inspectors were in attendance as well as Cal OSHA, Fed OSHA, and Fed EPA inspectors. The PSM program mirrors the Federal Accidental Release Prevention (ARP) program and the California Accidental Release Prevention (Cal ARP) Program which is implemented by the CUPAs. This second training class focused on two Cal ARP program elements, the Process Hazard Analysis (PHA) and Mechanical Integrity, which most facilities in the Cal ARP program are required to do. As regulators for the Cal ARP program, Jeni and Dennis are required to evaluate a facility owner's PHA and mechanical integrity programs. The PHA is a hazard evaluation which addresses the hazards of the process, identifies any previous incidents which had a likely potential for catastrophic consequences, evaluates engineering and administrative controls and consequences of failures of those controls, facility siting, human factors, and consideration of external events, such as earthquakes. The PHA must be performed by a team with expertise in engineering and process operations and must include at least one employee who has experience

and knowledge specific to the process being evaluated. Jeni and Dennis review the PHA to ensure accuracy and that the complexity is adequate for the facility.

The mechanical integrity program is the process of ensuring that process equipment is fabricated from the proper materials of construction and is properly installed, maintained, and replaced to prevent failures and accidental releases. Many facility owners use procedures developed by manufacturers and/or vendors of process equipment. The facility owner is required to follow recognized and generally accepted good engineering practices (RAGAGEP) for inspections and tests of process equipment which may or may not match those recommended by manufacturers and/or vendors. A significant portion of the class focused on RAGAGEP for various industries including refineries and chlorine manufacturing. The class also included a very good discussion on corrosion and metallurgy, non-destructive testing of process equipment, and design and modification of piping and relief systems.

Fed OSHA contracts with industry professionals to teach portions of the class. Two of the instructors were from a consulting firm in Texas whose clients are mostly refineries throughout the country. They were very knowledgeable and had a lot of good

photos and examples to share. The other instructor worked for several government agencies throughout his career and covered the corrosion and metallurgy discussion. He worked on a team that was tasked with analyzing the metal from the Twin Towers to determine why the towers fell. His group determined that many factors contributed to the failure, but ultimately it was the intense heat from the fire that caused the towers to fall.

Each class in the OSHA PSM series includes a field trip and this year the class went to the Gallo Winery in Livingston which has 16 anhydrous ammonia refrigeration systems (anhydrous ammonia is a regulated substance). According to Gallo personnel, this winery is the largest in the world. The winery occupies about 75 acres on 350 acres owned by Gallo. The ammonia systems are all different ages, the oldest installed in the 1980s and the newest installed this year.



Gallo Winery Site,

Did You Know... the low pH of processed mayonnaise (less than 4.0), due to the preservative acetic acid, means that *C. Botulinum* and *S. aureus* do not survive in the product, even when it gets to room



temperature. In other words, our fear of mayonnaise making us seriously sick as it loses its chill is misguided. But, this does not apply to homemade mayonnaise.

<http://www.fda.gov/Food/FoodScienceResearch/SafePracticesforFoodProcesses/ucm094147.htm>

EMD Workwear-Order Yours Today
ES Jannine Talusik shows off one of the new EMD workwear shirts, perfect for pool inspection season. Remember, you can order online 24/7.



★ **Congratulations** to Sandy Leahy for completing and receiving credentialing from the California State Association of Counties credentialing program. She received her certificate on May 18th, 2016 for:
CA Credentialed County Senior Executive

JULY SAFETY TIP

5 Ways to Beat Back Pain

Follow the Hierarchy of Controls:

The hierarchy of controls should be your first step in minimizing back strain. This includes steps like minimizing lifting where possible, eliminating any twisting required when lifting, and reducing the frequency and distance you have to bend over or lift above your head.

Practice Safe Lifting Techniques:

It's important to remember safe lifting procedures when rushing, frustrated or tired.

Build Better Habits:

The Society for Personality and Social Psychology notes that 40% of our daily behavior is habitual, echoing a long-standing belief that a great deal of our behavior is a result of routines. Many people have established lifting habits long before they enter the workforce, and these habits play a huge role in determining the long-term status of an individual's back health. Back injuries can result from a single incident, but they can also be caused by a history of poor lifting techniques that compound over time. Improper body position can be a contributor, and overreaching or excessive torque can make lifting even small weights have a big impact on your back.

Identify the Workplace Risks:

Knowledge is power and there's no better way to avoid unsafe lifting techniques than to make sure you know your safe lifting thresholds and which oddly shaped objects are most likely to cause you to alter your approach to lifting. Recognize awkward or dangerously large loads and ask for help.

Appeal to Your Agenda:

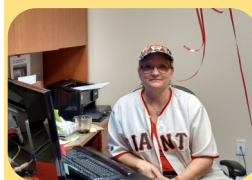
You have a personal stake in the issue—you want to stay healthy.

<https://safestart.app.box.com/v/5-ways-back-pain>

Weekend Warrior Hike



Log those steps on your fitbit by hiking to Lake Winnemucca, located near Kirkwood. 4.2 miles round trip, elevation 8,000-9,200 ft.



Cheryl Hawkins Retires After Illustrious 38 Year Career

Environmental Specialist Cheryl Hawkins began her long career in Environmental Health learning from the ground up as a summer pool inspector. She completed her degree in Environmental Health and started as a Sanitarian (now called Environmental Specialist) at Contra Costa County. Cheryl transferred to Trinity County, a rural county, and was introduced to the field of meth lab clean ups before there were standard protocols for this toxic clean up. Hazardous materials clean up and disposal were just coming to the forefront as environmental issues. Cheryl remembers that avoiding marijuana grows and growers, was quite a challenge out in the field. Congratulations Cheryl, for writing the first well ordinance in Trinity County! Cheryl enjoyed the fact that in small counties, environmental specialists had to cover a wide range of inspections and issues. Her knowledge base expanded immensely and would serve her well in later years as she worked in Mono County, Inyo County, Vacaville and Sacramento County. Cheryl even put in some time as a Sanitarian (Environmental Specialist) with the Forest Service part time.

One of Cheryl's favorite memories was her field work on abandoned mine sites as well as managing the contracts for assessing hazards of mine waste, which include mercury and arsenic run off. She did extensive work at the Mae Lundy Mine in Lundy Canyon in the Eastern Sierras, which at one time was operating as a micro city with 10,000 people living in the canyon. Cheryl's parting thoughts were how the field of Environmental Health has expanded exponentially and Specialists must now have technical expertise to do the job excellently.

Cheryl started her travels soon after her last day at the office and will be greatly missed by all. Congratulations and thanks for your years of service!

By the Numbers June 2016	
	Jun-16
Food Facility Placards Issued	
A. Green – Pass	640
C. Red – Closed	18
B. Yellow – Conditional Pass	49
Inspections	
Abandoned Wells	9
Above Ground Storage Tank	2
Body Art	100
Food Protection (includes reinspections and food events)	956
Farm Labor Camps	0
Public Swimming Pools/Spas	842
Solid Waste Facilities (landfills/transfer stations)	36
Liquid Waste	23
Medical Waste	9
Small Water Systems	8
Wells and Monitoring Wells	143
Businesses/Facilities Generating Hazardous Waste	97
Businesses/Facilities Storing Hazardous Materials	123
Underground Storage Tank Facilities	36
Underground Storage Tank Removal, Installations, Upgrades, Repairs	17
Storm Water Non Food Facility	47
Waste Tire	20
Tobacco Retailer	8
Commercial/Multi-Family Recycling	365
Refuse Vehicle Inspections/	3
Septic Tank Pumper Trucks	3
Total	2847
Investigations	
Body Art	1
Consumer Complaints	112
Food Borne Illness	13
Incident Response	49
Solid Waste	0
Storm Water	0
Waste Tire	0
Childhood Lead	1
Total	176
Class Attendance	
Food Safety Education (Food School)	140
Hazardous Materials Business Plan (HMP) Workshop	11
“How To Get A Green Placard For Food Inspection” Workshop Online Video	online
Underground Storage Forms Workshop	1
Total	152
Plans, Permits, and Reviews	
Abandoned Wells	8
Hazardous Materials Business Plans	536
Body Art	2
Monitoring Wells/ Water Wells	82
Food Facilities	110
Public Swimming Pools/Spas	88
Underground Storage Tanks Plans and Permit Reviews	8
Land Use	15
Local Oversight Program	1
Cross Connection Permits (Blue Tags)	1585
Total	2435
Imaging	
Document Pages Imaged	19272

Hazardous Material Plan Workshops



The Environmental Management Department

offered 2 Hazardous Material Plan Workshop for 11 attendees during June, 2016. EMD staff assisted each person with the process of submitting their Hazardous Waste Plans electronically, as mandated by the California Environmental Protection

EC Division offered an **Underground Storage Tank (UST) Workshop** in June. During the workshop, EMD staff assisted with submitting UST

forms electronically through the California Environmental Reporting System.



Food Safety Education Classes June 2016

Attendees 140

Facilities Represented 29

Onsite 9
Offsite 3

Languages Represented

English 7
Spanish 2
Cantonese 1
Vietnamese 1
Punjabi 1