



ENVIRONMENTAL MANAGEMENT DEPARTMENT

June 2016

LOCAL LISTERIA CASE INVESTIGATED

Environmental Health conducted a joint inspection on May 23rd, 2016 with the California Department of Public Health (CDPH)- Food and Drug Branch Emergency Response Team in response to a Listeria case in Sacramento County. Listeria is the third largest cause of death due to food poisoning. The bacteria can even grow while foods are refrigerated and infect other foods in

the refrigerator, and is often linked to deli meats and prepared deli food items. The Sacramento case matches a CDC cluster of 25 cases they have been monitoring in Illinois, Pennsylvania and New York. Food and environmental samples were taken by CDPH at the MNM Market and European Delicatessen.



Listeria
monocytogenes

CREATIVE STARTUPS POSE FOODBORNE ILLNESS RISKS

NPR Capital Public Radio recently reported on the “on-demand food revolution.” Startup company Josephine.com is inspiring chefs to use their own kitchens to cook for others and sell extensive menu items to the general public from their home, including hot dinner entrees. Middle-schoolers in Berkeley are joining in and preparing food for the Oakland based food company Josephine.com. While this may initially sound like a great community engagement strategy and start up, it is actually fraught with a long list of health risks ranging from Norovirus to Listeria to Salmonella. This practice of home prepared hot food sales is currently illegal under State law and is being discussed by the Directors of Environmental

Health throughout CA. Currently the law allows for baked goods to be prepared and sold from private homes. The extensive food preparation by middle-schoolers in approved school kitchens and the schools raising money through this avenue adds a new dimension to the dilemma for environmental health departments. Schools may be opening themselves up to potential lawsuits if their prepared meals are found to be connected to foodborne illness cases. The City of Berkeley has issued an order to cease all home prepared meals, including those that are sold under Josephine.com. Josephine.com is not currently operating in Sacramento.

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**Stay up to date with the latest news on the Man-
gan Gun Range Cleanup. Click on the Newspaper
icon for EMD's Community Update .**



EMD IS ALL ABOUT OUTREACH AND EDUCATION

EMD AT STATE SCIENTIST DAY



Environmental Specialist Debbie Katz and Environmental Compliance Technician Lisa Robbins at State Scientist Day, May 18th, 2016.

Ajay Sharma Presents on Opening a Cottage Food Business

On May 18th, the Business Environmental Resource Center hosted a free class to the public on "Opening a Homebased Food Business" at the California Capital/Women's Center. The class was instructed by Sacramento County EMD's Environmental Specialist Ajay Sharma and June Livingston, BERC Supervisor.

The class was designed to help individuals understand and comply with California Cottage Food Legislative requirements thus allowing them to legally make and sell certain food products from home.

Topics discussed included approved food products, differences between registration and permit requirements, private well water testing requirements, food distribution requirements, labeling requirements, and frequently asked questions. The audience of 13 attendees was composed of potential first time business operators, existing restaurant owners, and other consultants representing their clients.



Annual Health Fair, Pacific Elementary School

Environmental Specialists Steve Moua and Tuan Nguyen spent an afternoon with the kids and families of Pacific Elementary School during the Annual Health Fair on May 25th, providing outreach as to the public health hazards of eating food from illegal push cart vendors that frequent the streets around the school. It was a fun, energetic, lively and educational event. Steve and Tuan drew a crowd of kids with the fight bacteria bean bag toss game and made the most of the opportunity by educating the students in Spanish and Hmong about food safety before they could play the bean bag toss game. Kids had to recite to Tuan 3 reasons why they should not eat food from the illegal push carts and then they could play the game and win prizes. There was a line at the booth for the entire event. It was an effective and successful method for getting the food safety message out to approximately 60 students and family members.



SactoMOFO Event

Environmental Specialist Sothea Chhang inspecting a food truck at the SactoMOFO event May 21st, 2016.



Environmental Specialist John Lewis

along with Ken Kwong of the City of Sacramento Fire Department, presented a Fire Prevention Training class for Solid Waste Operators. Across the US there are approximately 8300 landfill fires annually, releasing toxic waste into the air and endangering firefighter personnel and civilians.



LANDFILL FIRES



SUCCESSFULLY TACKLING SUPER BOWL 50- LESSONS LEARNED

Super Bowl 50, February 2016, was tackled head on in the Bay area, meaning that Santa Clara County had to be on their A game when it came to inspecting all of the parking lot concessions, carts, food trucks, temporary food facilities inside Levi Stadium and the restaurants immediately surrounding the area. Supervising Environmental Health Specialists Aleli Crutchfield and Beatrice Santiago of Santa Clara County, presented on the lessons learned and processes that were utilized to ensure a food safe Super Bowl Sunday, at the Environmental Management Department on June 9th.

Sacramento has yet to host a Super Bowl but what was learned in Santa Clara during that event translates to any other massive event where retail food vendors play a part. A team of health inspectors dedicated solely to the Super Bowl was created, spending over 6 months carefully addressing the concerns of communication, outreach, training, additional staffing and frequent inspections that ensure success on

game day. A key planning element was the implementation of a chain of command that incorporated the use of Standardized Emergency Management System (SEMS), with a Department Operations Center (DOC) as a communication hub during game day. The first of two teams inspected all parking lot concessions, carts, trucks and temporary food facilities inside Levi Stadium. The second team inspected all nearby hotels and ongoing events within a 5 mile radius outside of Levi Stadium. In addition to receiving feedback and monitoring staff, the DOC was also used as an information center for live traffic camera feeds, road closures and related news updates that may have implications for inspection staff during the Super Bowl. At the end of a 12 hour day, staff had inspected 120 fixed food facilities and 71 temporary food facilities! The food safety success of such a massive event boiled down to months of careful planning, use of DOC operation methods that Environmental Health staff are trained in, and dedicated hard work.

SUMMER RODENT CONTROL AND SAFETY

Rats and mice have been living with humans for centuries, and humans have been working for just as long to keep them at bay.

Using rodenticides for control is frequently the cause of unintended consequences, from the stench of rodents decomposing in the walls to poisonings of non-target organisms. Primary poisoning can result from wild birds, pets, or even children eating baited rodenticides, while secondary poisoning of birds and mammals (including dogs and cats) can accompany the ingestion of poisoned rodents.

The first line of defense against rodents should be exclusion and trapping. These methods do not pose a poisoning risk to children, pets and wildlife. If you plan to use rodenticides, be sure to follow all label directions.

Remember, removing rodents with traps or poisons will not keep rodents out of your property in the future. To permanently keep rats and mice out of your home or business, you will need to prevent access by sealing all possible entry points. It is equally as important to eliminate rodent attractions such as food and water by keeping food in tightly sealed glass or plastic containers and repairing leaky pipes. For more information on rodent control, visit the National Pesticide Information Center.

<http://saferodentcontrol.org/site/problems-with-rodenticides/>



Endangered California Kit Fox Besides habitat loss, the San Joaquin kit fox is threatened by secondary poisoning accompanying the ingestion of poisoned birds and mammals.

MANGAN GUN RANGE CLEAN UP UPDATE

In May, the City of Sacramento took samples from: the building's entrance and around the building; sidewalks by the building and across the street; and to the south and west of the facility. EMD received these sampling results and reviewed the two work plans submitted by the City's consultant, PARC.

On June 3, the City's consultant, PARC Specialty, cleaned the front door of the pistol range building, entry sidewalk, and bullet trap door. On June 5, the City's contractor, Entek, cleaned lead dust from the roof vents and removed loose lead-contaminated debris from the roof top. Materials collected were disposed of in accordance with plan specifications. The roof vents were sealed with shrink wrap, and two coats of fiber adhesive for lead paint encapsulation were applied to the entire roof. The exterior of the building was also assessed by collecting additional wipe samples from the building walls, rear sidewalk, and landscape curbing.

Full Coverage of the Cleanup at <http://www.emd.saccounty.net/Pages/ManganParkInfo.aspx>

By the Numbers May 2016	
	May-16
Food Facility Placards Issued	
A. Green – Pass	1342
C. Red – Closed	18
B. Yellow – Conditional Pass	87
Inspections	
Abandoned Wells	10
Above Ground Storage Tank	3
Body Art	33
Food Protection (includes reinspections and food events)	1822
Farm Labor Camps	4
Public Swimming Pools/Spas	15
Solid Waste Facilities (landfills/transfer stations)	26
Liquid Waste	19
Medical Waste	7
Small Water Systems	4
Wells and Monitoring Wells	99
Businesses/Facilities Generating Hazardous Waste	73
Businesses/Facilities Storing Hazardous Materials	116
Underground Storage Tank Facilities	43
Underground Storage Tank Removal, Installations, Upgrades, Repairs	10
Storm Water Non Food Facility	29
Waste Tire	68
Tobacco Retailer	40
Commercial/Multi-Family Recycling	281
Refuse Vehicle Inspections/	0
Septic Tank Pumper Trucks	1
Total	2703
Investigations	
Body Art	4
Consumer Complaints	94
Food Borne Illness	18
Incident Response	71
Solid Waste	0
Storm Water	0
Waste Tire	0
Childhood Lead	
Total	187
Class Attendance	
Food Safety Education (Food School)	65
Hazardous Materials Business Plan (HMP) Workshop	3
“How To Get A Green Placard For Food Inspection” Workshop Online Video	online
Underground Storage Forms Workshop	4
Total	72
Plans, Permits, and Reviews	
Abandoned Wells	17
Hazardous Materials Business Plans	454
Body Art	8
Monitoring Wells/ Water Wells	110
Food Facilities	121
Public Swimming Pools/Spas	62
Underground Storage Tanks Plans and Permit Reviews	10
Land Use	22
Local Oversight Program	2
Cross Connection Permits (Blue Tags)	2338
Total	3144
Imaging	
Document Pages Imaged	14938

Hazardous Material Plan Workshops



The Environmental Management Department

offered 1 Hazardous Material Plan Workshop for 3 attendees during May, 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 2 **Underground Storage Tank Workshops** in May. During the workshop, EMD staff assisted 4 people in submitting their Underground Storage Tank



forms electronically through the California Environmental Reporting System.



Food Safety Education Classes May 2016

Attendees 65

Facilities Represented 27

Onsite 7
Offsite 0

Languages Represented

English 2
Spanish 3
Cantonese 1
Korean 1