



## ENVIRONMENTAL MANAGEMENT DEPARTMENT

### January 2017

#### ENVIRONMENTAL MANAGEMENT DEPARTMENT OPERATES AS A DEPARTMENT OPERATIONS CENTER (DOC) DURING EMERGENCY EVENTS

Stay tuned for next month's write up on the Environmental Management Department's (EMD) role as a Department Operations Center in the event of disasters. In

such an event, EMD would inspect evacuation centers and play a critical Incident Response role.



**Menu Labeling:** After some delay and two public comment periods, the FDA has published its Menu Labeling Final Rule. Per the Final Rule, any retail food establishment with 20 or more locations in the nation will now be required to clearly display calorie information on menu and menu boards, as well as providing nutritional information upon customer request. Menu Labeling is perhaps the most notable

evidence of shifting environmental health trends. Obesity has not historically been a charge of the local environmental health agency, however over the past three decades there has been a sig-

**calorie over-intake is now seen as an imminent public health risk.**

nificant increase in the number of meals eaten outside of the home and with an alarming increase in obesity in the United States (according to the Centers for Disease Control, two-thirds of adults and one third of children are over-

### What's New in Food?

by Zarha Rulz

#### Environmental Health Informs Consumers About a Host of New Regulations Rolling Out 2016/2017

weight or obese), calorie over-intake is now seen as an imminent public health risk.

The U.S. Center for Science in the Public Interest (CSPI) is behind the push for Menu Labeling. CSPI began working 20 years ago to get nutrition labeling on packaged products.

EMD's EH Division has been working closely with industry over the past year to prepare them for the new menu labeling requirements. For the first 6 months of 2017, EH will continue to work with each retail food facility that is affected by the new mandate. Enforcement will begin in the Fall of 2017.

Cal	Item	Price
560	Meatball Marinara	3.99
450	Italian B.M.T.	4.49
480	Spicy Italian	3.99
400	Steak & Cheese	4.99
380	Subway Melt	4.99
580	Chicken & Bacon Ranch	5.49

Hungrier? Make it a FOOTLONG! Only 1.75 More

#### 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**

## What's New in Food?.....continued

**Consumer Advisory:** California has had consumer advisory legislation in law for some time, requiring restaurants to, at minimum, inform their customers verbally if one of their menu items is served raw or under-cooked. As of January 1, 2017 restaurants are now required to clearly disclose, in writing, on their menus or brochures, which



Raw oysters

menu items are served under-cooked/raw, and clearly lead their customers to a statement that reads "consuming raw or under-cooked meats, poultry, seafood,

*shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."* Cooking raw animal products thoroughly



Tartar- raw beef and egg

is often the last line of defense for the prevention of food borne illness. This new requirement ensures accurate and complete information is provided to consumers before they make their menu selections.

**Allergens:** Each year millions of Americans suffer allergic reactions to food. Although most food allergies cause relatively mild symptoms, some food allergies can cause severe reactions, and may even be life-threatening. SB 1067 added a definition of "major food allergens" to the California Retail Food Code (CalCode), and now requires the person in charge and all food employees, of a food facility, to have adequate knowledge regarding food aller-



gens, including common symptoms.

Before initiating enforcement, and for the first quarter of 2017, EH will be providing education regarding allergens and consumer advisory, to its food facility operators.

## Organics Recycling

California Assembly Bill (AB) 1826 was approved by the Governor and went into effect on April 1, 2016. This law requires all businesses, public and private, and multi-family complexes to separate organic waste from their normal trash and have it recycled.

**What is organic waste?** Organic waste includes green waste (grass clippings, leaves, etc.), landscape and pruning waste (wood waste), but is most commonly **food waste**.

The law is being implemented in three phases:

As of April 1, 2016	Facilities that generate 8 or more cubic yards of organic waste per week are required to separate/recycle organic waste.
<b><u>As of January 1, 2017</u></b>	<b>Facilities that generate 4 or more cubic yards of organic waste per week are required to separate/recycle organic waste.</b>
As of January 1, 2019	Facilities that generate <b>4 cubic yards or more of solid waste (any trash)</b> are required to separate/recycle organic waste. Many facilities fall into this category.

Facilities can comply by separating their organic waste from their solid waste and subscribing to an organic waste recycling service. Organic recycling service companies in the Sacramento Regional Solid Waste Authority (SWA) area, which includes the City of Sacramento and the Sacramento County Unincorporated Area, can be found at <http://www.swa.saccounty.net/Pages/Franchisee-Listing.aspx>.

Since AB 1826 went into effect, EMD's Recycling Team is educating and inspecting facilities that generate organic waste since April of last year, and this year a team of Environmental Management staff will be helping with the education and inspection of facilities that **generate 4 cubic yards or more of organic waste/ per week.**

For more information on AB 1826 requirements: <http://www.swa.saccounty.net/Pages/FoodWasteToolbox.aspx>

### 4 Cubic Yard Dumpster



## Examples of Organic Waste

Also known as Green Waste, Yard Waste, Wet Waste, Food Waste

Fruits and vegetables



Meat, poultry, seafood (bones and shells)

Bakery items and ingredients

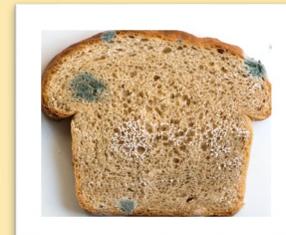
Eggs and paper egg cartons



Milk, juices and cartons

Plants and cut flowers

Coffee grounds, filters, tea bags



Paper products (napkins, paper towels)

Ice cream, yogurt, cottage cheese

## Recreational Marijuana Use Becomes Legal in CA

Proposition 64  
Passed November 2016

Counties, Cities, and Regulatory Agencies In California Begin to Unravel the Pathways to Licensing/ Permitting, Inspecting and Regulating the Cannabis Industry to Protect Public Health. News From the Cannabis Summit Held on January 18-19th in Sacramento Will Be Forthcoming in the February Issue.

<b>By the Numbers December 2016</b>		
	<b>Dec-16</b>	<b>YTD 16/17</b>
<b>Food Facility Placards Issued</b>		
A. Green – Pass	1218	6373
C. Red – Closed	18	92
B. Yellow – Conditional Pass	58	336
<b>Inspections</b>		
Abandoned Wells	3	43
Above Ground Storage Tank	2	10
Body Art	31	108
Food Protection (includes reinspections and food events)	1524	8382
Farm Labor Camps	2	4
Public Swimming Pools/Spas	4	1624
Solid Waste Facilities (landfills/transfer stations)	40	147
Liquid Waste	12	126
Medical Waste	11	47
Small Water Systems	2	12
Wells and Monitoring Wells	77	470
Businesses/Facilities Generating Hazardous Waste	116	576
Businesses/Facilities Storing Hazardous Materials	141	672
Underground Storage Tank Facilities	22	223
Underground Storage Tank Removal, Installations, Upgrades, Repairs	14	64
Storm Water Non Food Facility	94	313
Waste Tire	59	374
Tobacco Retailer	44	213
Commercial/Multi-Family Recycling	99	577
Refuse Vehicle Inspections/	93	238
Septic Tank Pumper Trucks	56	67
<b>Total</b>	<b>2446</b>	<b>15658</b>
<b>Investigations</b>		
Body Art	3	17
Consumer Complaints	65	511
Food Borne Illness	6	88
Incident Response	50	260
Solid Waste	0	13
Storm Water	5	33
Waste Tire	0	0
Childhood Lead	5	33
<b>Total</b>	<b>134</b>	<b>955</b>
<b>Class Attendance</b>		
Food Safety Education (Food School)	91	552
Hazardous Materials Business Plan (HMP) Workshop	6	45
“How To Get A Green Placard For Food Inspection” Workshop <b>Online Video</b>	online	NA
Underground Storage Forms Workshop	9	35
<b>Total</b>	<b>106</b>	<b>628</b>
<b>Plans, Permits, and Reviews</b>		
Abandoned Wells	17	111
Hazardous Materials Business Plans	414	2163
Body Art	6	24
Monitoring Wells/ Water Wells	78	691
Food Facilities	123	765
Public Swimming Pools/Spas	54	453
Underground Storage Tanks Plans and Permit Reviews	11	64
Land Use	17	115
Local Oversight Program	3	9
Cross Connection Permits (Blue Tags)	1918	10394
<b>Total</b>	<b>2641</b>	<b>14789</b>
<b>Imaging</b>		
Document Pages Imaged	9516	72630

**DANGER**  
**HAZARDOUS**  
**MATERIAL**

**Hazardous Material Plan Workshops**

The Environmental Management Department offered two Hazardous Material Plan Workshops for six attendees during December, 2016. EMD staff assisted each person with the process of submitting their Hazardous Waste Plans electronically, as mandated by the California Environmental Protection Agency, effective January 1, 2013.



**Food Safety  
Education Classes  
December 2016**

**Attendees 91**

**Facilities  
Represented 24**

**Onsite 4  
Offsite 1**

**Languages  
Represented**

**English 2  
Spanish 2  
Cantonese 0  
Vietnamese 0  
Hmong 1**

EC Division offered two **Underground Storage Tank (UST) Workshops** in December. During the workshops, EMD staff assisted nine attendees with submitting UST forms electronically through the California Environmental Reporting System.

