

## ENVIRONMENTAL MANAGEMENT DEPARTMENT JUNE 2017

### FOOD SUSTAINABILITY LESSONS FROM CATALINA SEA RANCH

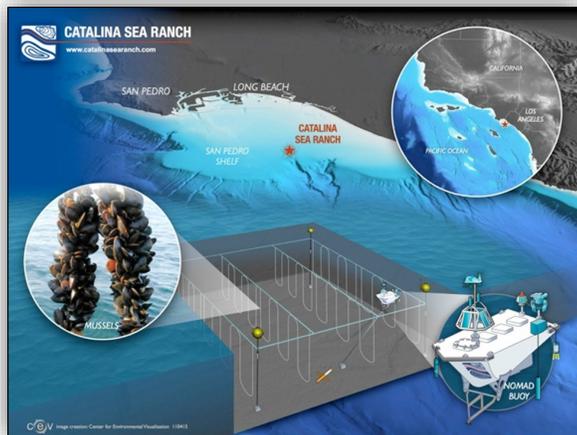
By Janine Talusik

The S3 Symposium on Food Systems and Public Health was held May 9-12 in Long Beach, CA. The conference is focused on food safety, security and sustainability. A tour of the Catalina Sea Ranch was one of the con-

ference highlights. The Catalina Sea Ranch is the first offshore shellfish ranch in 150 feet deep. Ropes are suspended from buoys and mussels are grown on these ropes...lots and lots of mussels!

On this tour, I was amazed to hear that the United States imports 91% of its seafood, which results in more than an \$11 billion dollar trade deficit. The fact that our seafood travels huge distances to reach us, al-

The ranch really wasn't much to look at, which is kind of good! When you drive by a cattle ranch, you can see (and smell) the impact that beef production has on our environment. The Catalina Sea Farm was really just a bunch of buoys out in the ocean. The buoys have ropes suspended from them that loop up and



Jannine Talusik, Joseph Terefe, Manuel Estrada, Shirley Fong, Ajay Sharma, Elena Drobnyuk, Jason Boetzer going out to the ranch.

ference highlights. The Catalina Sea Ranch is the first offshore shellfish ranch in

so made us think about the carbon footprint of our food. So it was great to see

#### Why Mussels?

*"Mussels are environmentally friendly. They are non-invasive, have no natural predators and produce zero environmental impact. They filter their nutrients from ocean water and don't need additional feed. Second, in warm Southern California waters, they grow to maturity and can be harvested in just 6-8 months. Third, they're in demand. Millions of pounds are being imported annually. Fourth, they are highly nutritious. One serving offers 75-85% of a person's daily protein requirement. Fifth, they are very profitable. CSR's farming method will produce 50-80% earnings margins", written by Herb Zimmer.*

#### Board of Supervisors

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U.S. Federal waters. The ranch is located 6 miles off the coast of Long Beach where the water is about

this new farming technology making use of our own resources.

down over a 100 acre area. The location of the ranch is near the edge of the San Pedro shelf where the wa-

ter level drops to over 3000 feet. This “drop-off” in depth produces upwelling which brings lots of food to the mussels. With this consistent food source, the mussels grow very quickly and can be

pand to 1000 acres and eventually produce over 20 million pounds of mussels per year. Overall, we were impressed with how this new farming venture

was environmentally sustainable, highly productive, and profitable.



Mussels growing on the rope

harvested more often than at other farm locations around the world. The ranch intends to ex-

“NOMAD buoy” monitors oceanic conditions and sends data back to people on land



Boat ride out to the Sea Ranch

### EMD AT THE PACIFIC ELEMENTARY SCHOOL WELLNESS FAIR



For the second year, Environmental Management Department REHSs **Tuan Nguyen** and **Steve Moua** reached out to the community of Pacific Elementary school during their Wellness Fair. Over 25 parents and children learned about the dangers of purchasing and consuming food from unpermitted food vendors, which target the area of the school, near 47<sup>th</sup> Ave and Highway 99. Unpermitted food vendors make the food in private homes that are not inspected, and lack hand-washing facilities and temperature controls for potentially hazardous food, which can all lead to foodborne illness.

Photos, conversation, and games kept the participants engaged in the activities while they learned safe food practices. Students won awards, donat-

ed by Steve and Tuan, when they answered questions correctly. Education and fun went hand in hand!



## Hazards at Marijuana Grows

Environmental Specialists Attended an Intensive Training at EMD in May.

**Beginning Jan 1, 2018, California will begin issuing commercial licenses for Cannabis selling, growing, transporting and testing. Government personnel will be tasked with overseeing, regulating and inspecting certain aspects of this industry and may potentially encounter the following hazards during an inspection:**

- **Chemical**
- **Physical**
- **Electrical**
- **Fungal**
- **Atmospheric**
- **Waste Disposal**

**Law Enforcement and Fire personnel have been encountering these hazards for several years as they have responded to call outs at illegal growing operations.**



Hazardous Waste



Elevated  
CO<sub>2</sub>  
Levels



Dangerous Electrical



Pesticides and Mold at Grow Sites

# RATTLE SNAKE BITES



## Six tips to prevent rattlesnake bites

1. Wear boots and long pants when hiking to help block rattlesnake venom.
2. Stay on trails when hiking, away from underbrush and tall weeds.
3. Do not touch or disturb a snake, even if it appears dead.  
Even freshly killed snakes may still be able to bite.
4. Always look for concealed snakes before picking up rocks, sticks or firewood.
5. Never hike alone in remote areas. Always have someone with you who can assist in an emergency.
6. Teach children to respect snakes and to leave them alone.

### **IF BITTEN:**

**Get immediate medical attention**, as severe or even life-threatening symptoms may occur within minutes after the bite, including localized pain and swelling, blurred vision, convulsions, nausea, tissue damage, and even paralysis.

**Remove** any jewelry and watches.

**Keep** the affected extremity below heart level.

**Do not apply ice, do not use a tourniquet or constricting band, do not try to suck out the venom, and do not use any device to cut or slice the bite site. Do not run.**

<http://www.ucdmc.ucdavis.edu/welcome/features/2015->



Arch Nexus Building and its "living wall", named Audrey.

Environmental Specialist **Megan Floyd** presented on the "Living Building Challenge in the Drinking Water Regulatory World" at May's LPA Workshop. This presentation highlighted the Arch Nexus Building on R Street and its future forward design plan that is net positive energy, has infrastructure to recycle all water on-site (currently not allowed by the SWRCB) and effects its environment and community in a positive way emotionally and physically.

Environmental Specialists **Sharon Zimmerman and Eric Sutton** represented the Solid Waste Authority and EMD at May's Small Business Symposium sponsored by BEREC.

**Organic Waste Diversion** and EMD was again represented by **Sharon Zimmerman** at SMUD's Food Waste Collection Stakeholder Workshop on May 31, 2017. This workshop is held to formulate strategies to divert organic wastes for



electricity generation and other products.

By the Numbers May 2017		
	May-17	YTD 16/17
<b>Food Facility Placards Issued</b>		
A. Green – Pass	1530	12937
C. Red – Closed	21	160
B. Yellow – Conditional Pass	71	656
<b>Inspections</b>		
Abandoned Wells	0	81
Above Ground Storage Tank	4	20
Body Art	37	266
Food Protection (includes reinspections and food events)	1979	16912
Farm Labor Camps	22	43
Public Swimming Pools/Spas	38	1666
Solid Waste Facilities (landfills/transfer stations)	28	267
Liquid Waste	31	219
Medical Waste	5	86
Small Water Systems	3	24
Wells and Monitoring Wells	125	869
Businesses/Facilities Generating Hazardous Waste	188	1118
Businesses/Facilities Storing Hazardous Materials	217	1354
Underground Storage Tank Facilities	44	438
Underground Storage Tank Removal, Installations, Upgrades, Repairs	11	127
Storm Water Non Food Facility	77	593
Waste Tire	13	631
Tobacco Retailer	48	398
Commercial/Multi-Family Recycling	49	812
Refuse Vehicle Inspections/	0	239
Septic Tank Pumper Trucks	2	95
<b>Total</b>	<b>2921</b>	<b>27626</b>
<b>Investigations</b>		
Body Art	3	28
Consumer Complaints	107	834
Food Borne Illness	27	146
Incident Response	60	592
Solid Waste	0	18
Storm Water	6	74
Waste Tire	0	0
Childhood Lead	12	77
<b>Total</b>	<b>215</b>	<b>1769</b>
<b>Class Attendance</b>		
Food Safety Education (Food School)	62	1098
Hazardous Materials Business Plan (HMP) Workshop	7	83
“How To Get A Green Placard For Food Inspection” Workshop <b>Online Video</b>	na	NA
Underground Storage Forms Workshop	3	61
<b>Total</b>	<b>72</b>	<b>1238</b>
<b>Plans, Permits, and Reviews</b>		
Abandoned Wells	27	234
Hazardous Materials Business Plans	560	5070
Body Art	10	58
Monitoring Wells/ Water Wells	130	1189
Food Facilities	170	1518
Public Swimming Pools/Spas	127	995
Underground Storage Tanks Plans and Permit Reviews	9	118
Land Use	27	236
Local Oversight Program	1	20
Cross Connection Permits (Blue Tags)	1865	18198
<b>Total</b>	<b>2926</b>	<b>27636</b>
<b>Imaging</b>		
Document Pages Imaged	10046	125444



### Hazardous Material Plan Workshops

The Environmental Management Department offered two Hazardous Material Plan Workshops for seven attendees during May 2017. 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 May 2017

**Attendees 82**

**Facilities Represented 16**

**Onsite 4**  
**Offsite 2**

#### Languages Represented

**English 2**  
**Spanish 2**  
**Cantonese 1**  
**Korean 0**  
**Punjabi 0**  
**Vietnamese 1**

EC Division offered two **Underground Storage Tank (UST) Workshops** in May 2017. During the workshops, EMD staff assisted three attendees with submitting UST forms electronically through the California Environmental Reporting System.

