



ENVIRONMENTAL MANAGEMENT DEPARTMENT

May 2017

SALMONELLA STRIKES A SPORTS FUNDRAISER EVENT

By Mark Barcellos

Just like sports teams do every school year all over the Sacramento area, a High School Boosters Sports Club held a fundraising event at a rental hall in Sacramento County on 2/25/2017. Over 300 guests attended, including players from the sports teams, coaches, family, and friends. The event was catered by a small catering business that had been hired before by the booster club to cater fundraising functions. Barbeque ribs, tri-tip and chicken, baked beans, mac and cheese, green salad and corn bread sounded delicious to everyone who bought tickets and attended the event.

EMD received its first food borne illness (FBI) complaint on 2/28/17. Two days later, EMD received two more FBI's related to the same fundraiser. With multiple cases and separate parties that ate at the same loca-

tion, same time and same food, EHD knew something was amiss. EMD notified the County Department of Health and Human Services- Disease Control and Epidemiology Unit of a possible FBI outbreak from a catered event. The public health nurses immediately started their interviews of the attendees and known ill attendees, some of whom had visited a physician due to symptoms of diarrhea, vomiting, cramps, headache and chills.

Once the caterer of the event was confirmed it was determined that they were not permitted as an approved caterer in Sacramento County. EMD interviewed the caterer who cooperated fully in answering questions, but the answers indicated red flags regarding proper food safety procedures including: hot and cold holding temperatures, proper thaw-

ing of frozen meats, cross contamination safety issues and the fact that it was all prepared at the home of the caterer.

Lab samples from the ill attendees started coming back with confirmed Salmonella bacteria. The suspected

Check that caterers are permitted before hiring them!



food was chicken but there was no meat left over from the event to test and confirm this suspicion. Undercooking of chicken or possible cross contamination from the raw chicken juices are two possible causes but the fact that the two caterers tested positive for

Board of Supervisors

Phil Serna, 1st District
Patrick Kennedy, 2nd District
Susan Peters, 3rd District
Sue Frost, 4th District
Don Nottoli, 5th District
Nav Gill, County Executive

Paul G. Lake, Chief Deputy
County Executive, Countywide Services

**Marie Woodin, Interim
Director
Environmental
Management
Department**

salmonella indicate the cause could have also been lack of employee hygiene and hand washing.

At the end of the investigation by Public Health and EMD, of the 110 attendees interviewed, 66 cases were identified as related to the outbreak. Of the 66 cases, 12 were confirmed to have Salmonel-

la through lab tests, 52 were probable due to symptoms but no lab testing and two were suspect after close contact with someone who attended the event.

When planning your next big event like a wedding, an anniversary or maybe a large catered party for your family, ask the food vendor if

they are a permitted food facility/caterer. You can even ask to see their inspection report, or view it online on your mobile phone or on the Environmental Management Department's website, just to be on the safe side and not in the emergency room.

LAKIN TIRE RECYCLING FACILITY LOOKING TOWARD A GREENER FUTURE

Eric Haupt



Lakin Recycling Facility

In April of 2017, EMD's Waste Tire Enforcement staff visited Lakin Tires, one of California's largest tire recycling facilities located near Long Beach. The Lakin family has been recycling tires

Lakin shreds approximately 80,000 tires a day

since as far back as 1918 and takes a holistic approach to create comprehensive tire reuse and recycling programs for a better, greener future. Of the 44 million used or waste tires CalRecycle estimates Califor-

nians generate each year, the Lakin Long Beach facility is able to divert many of these tires from landfills. Lakin shreds approximately 80,000 tires a day and the product is then sold to be used for such things as tire-derived fuel, roads, playgrounds, and landscape features, etc.



Offloading Used Tires



Tires moving up conveyor



Shredded Tire Pieces

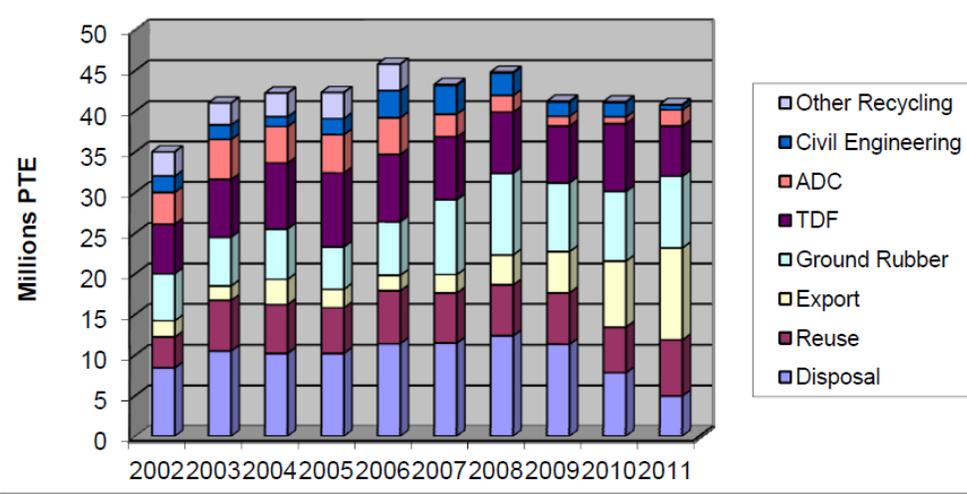
Civil Engineering Uses



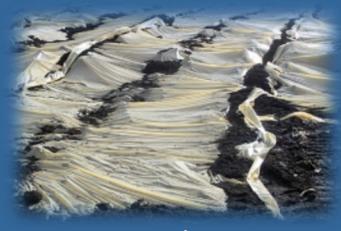
END USES FOR TIRES



Figure 2
Ten-Year Trend for California Waste Tire End-Uses⁶



Tires to Tire-Derived Fuel



Tires to Alternate Daily Cover

HOWLIN' ON THE PARKWAY -CYANOBACTERIA EDUCATIONAL OUTREACH

With the exception of some strong winds blowing over display items, EMD's outreach booth on **blue green algae** and its potential release of toxic **Cyanobacteria** in local waterways at the Howlin at the Parkway event on April 22 was a success. There were approximately 200 or so participants at the event, with 20-30 people stopping by the booth to ask questions or dis-



Environmental Specialists **Michael De Jesus** and **Eric Haupt** (taking photo) talk with residents about the toxinogenic properties of blue green algae.

cuss the toxicogenic properties of Blue Green Algae. The main goal was "public awareness" and to let individuals know to give EMD a call if they see anything that resembles blue green algae in our recreational waters-- as they are our eyes and ears out there. A couple of the participants identified a spot near Ancil Hoffman park that may warrant further investigation.

Lisa Robbins "Just Do It"



Jim Van Buren—
Chillin' Before the Ride



Thanks to **Kevin Smith** for organizing this year's May is Bike Month Event for EMD participants, fostering FUN and safe biking training! Approximately 40 EMD'ers rode bikes together on their lunch hour in celebration of May is Bike Month.



Derrick Ho
Meaghan Perrelli

EMD INSPECTS AT SACTOMOFO 10-FINAL ROUNDUP

On Saturday, April 29th two Environmental Specialists inspected mobile food trucks at Sac-toMofo 10. Sac-toMofo offered an exciting finale in its series of large-scale annual food truck gatherings in the Capitol City. Sac-toMofo 10 was the last, and the annual food truck festival will be discontinued.

2 INSPECTORS
37 GREEN PLACARDS
10,000 ATTENDEES



EMD at Southside Park, Earth Day



Environmental Specialists Dennis Karidis, Chue Vue and Jennea Monasterio (not pictured) provided information about EMD's emergency response, environmental health (consumer protection, pools, body art, mobile food vendors, and lead illness), hazardous materials and hazardous waste programs.

Kids played games that promoted hand washing and safe preparation/storage of food and many pamphlets and informational flyers about environmental health and environmental compliance programs were distributed.

By the Numbers April 2017		
	Apr-17	YTD 16/17
Food Facility Placards Issued		
A. Green – Pass	1154	11407
C. Red – Closed	9	139
B. Yellow – Conditional Pass	53	585
Inspections		
Abandoned Wells	4	81
Above Ground Storage Tank	0	16
Body Art	28	229
Food Protection (includes reinspections and food events)	1493	14933
Farm Labor Camps	8	21
Public Swimming Pools/Spas	4	1628
Solid Waste Facilities (landfills/transfer stations)	20	239
Liquid Waste	18	188
Medical Waste	8	81
Small Water Systems	3	21
Wells and Monitoring Wells	70	744
Businesses/Facilities Generating Hazardous Waste	106	930
Businesses/Facilities Storing Hazardous Materials	139	1137
Underground Storage Tank Facilities	41	394
Underground Storage Tank Removal, Installations, Upgrades, Repairs	16	116
Storm Water Non Food Facility	65	516
Waste Tire	46	618
Tobacco Retailer	46	350
Commercial/Multi-Family Recycling	65	763
Refuse Vehicle Inspections/	0	239
Septic Tank Pumper Trucks	1	93
Total	2181	24705
Investigations		
Body Art	3	25
Consumer Complaints	64	727
Food Borne Illness	8	119
Incident Response	55	532
Solid Waste	1	18
Storm Water	4	68
Waste Tire	0	0
Childhood Lead	7	65
Total	142	1554
Class Attendance		
Food Safety Education (Food School)	91	1036
Hazardous Materials Business Plan (HMP) Workshop	10	76
“How To Get A Green Placard For Food Inspection” Workshop Online Video	online	NA
Underground Storage Forms Workshop	5	58
Total	106	1166
Plans, Permits, and Reviews		
Abandoned Wells	31	207
Hazardous Materials Business Plans	673	4510
Body Art	15	48
Monitoring Wells/ Water Wells	77	1059
Food Facilities	168	1348
Public Swimming Pools/Spas	135	868
Underground Storage Tanks Plans and Permit Reviews	9	109
Land Use	22	209
Local Oversight Program	2	19
Cross Connection Permits (Blue Tags)	1486	16333
Total	2618	24710
Imaging		
Document Pages Imaged	12139	115398

DANGER
HAZARDOUS
MATERIAL

Hazardous Material Plan Workshops

The Environmental Management Department offered two Hazardous Material Plan Workshops for 10 attendees during April 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 April 2017

Attendees **91**

**Facilities
Represented** **34**

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

**Languages
Represented**

English **3**
Spanish **1**
Cantonese **1**
Korean **0**
Punjabi **1**

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

