



ENVIRONMENTAL MANAGEMENT DEPARTMENT September 2017

THE ANNUAL AWARDS OF EXCELLENCE

CELEBRATING SACRAMENTO'S OUTSTANDING FOOD OPERATORS

By Brenda Bongiorno, PIO

It's a labor of love to own and operate a restaurant, and along with the typical venture costs, there must also be an investment, every day, to ensure food safety is maintained. For National Food Safety Month, Sacramento County Environmental Management Department (EMD) celebrates these efforts every September by recognizing all Sacramento County food facility operators who have achieved three consecutive health inspections without major violations. From June 30 to July 1, there were 676 food establishments countywide – including restaurants, retail markets, school cafeterias, bakeries, cafés and bars – whose deserving efforts earned them an Environmental Management 2016/17 Food Safety Award of Excellence.

The Centers for Disease Control (CDC) estimates that 48 million get sick and 3,000 die from foodborne diseases in the U.S. each year. With help from EMD's free food safety classes, Sacramento County food facility operators are trained that most foodborne illnesses are preventable, by teaching the principles of food safety and focusing on food contamination and facility

sanitation, time/temperature control, and personal hygiene. Also offered online are EMD food safety training videos. Food facility inspections are conducted unannounced by EMD up to three times a year to enforce health code compliance and to prevent foodborne illness.

Environmental Health Division Chief Jason Boetzer said, "Maintaining high standards of food safety in food facilities is important to recognize. We want restaurants and other food facilities in our County to be successful, that's why EMD offers these awards and food safety education classes in multiple languages to continually encourage safe food handling practices to reduce the potential for foodborne illness."

Of those 676 honored, one establishment from each of the five Sacramento County supervisorial districts were chosen to receive their certificate at the September 12 Board of Supervisors meeting.

View a list of all 676 Food Safety Award of Excellence recipients online at bit.ly/EMDFoodSafety.



Anna's Vegan Cafe
3500 Stockton Blvd,
Sacramento
Sacramento County District 1
Supervisor Phil Serna



Caffé Latté
7600 Greenhaven Drive,
Sacramento
Sacramento County District 2
Supervisor Patrick Kennedy



Sol Cubano
5734 Watt Avenue,
North Highlands
Sacramento County District 3
Supervisor Susan Peters



Panda Express #789
4141 Elverta Road
Antelope
Sacramento County District 4
Supervisor Sue Frost



Famous Burgers
3101 Zinfandel Drive,
Rancho Cordova
Sacramento County District 5
Supervisor Don Nattoli



SAFE SURPLUS FOOD DONATION

Because Food Insecurity Is Close To Home

The issue of food insecurity for thousands of people is a daily struggle. Access to fresh food, and wholesome food is as high a priority on their daily task list as getting the kids to school and finding transport to work, while many of us have never experienced food insecurity as a concern.

The Environmental Management Department sponsored a training in September on Safe Surplus Food Donation Best Practices which

“The food insecurity rate in Sacramento County is 16.7 %”

www.feedingAmerica.org

offers guidance for Environmental Health Departments across California that are committed to implementing strategies to educate food facilities about food donation. This goal coincides with stringent legislation regarding organic waste reduction and waste diversion from landfills so it has the potential to fulfill a variety of goals benefitting both human need with environ-

mental need.

Highlights of the workshop addressed the potential challenges associated with donating food. Donors are concerned about liability, lack the ability to transport the fresh items to a non profit point of distribution, are not connected with non profit distribution partners and, even if they are willing to donate, need a blueprint that will make it easy on their business to do so. Safeguards already in place to reduce barriers for fresh food donors include the Good Samaritan law and sections of the California Civil Code and the California Health and Safety Code.



Getting the message out is a core problem in addressing most social issues but in this case, there already exists an effective and successful blueprint for linking food donators to food distributors and runners. Waste Not OC, based out of Los Angeles, has a surplus food donation model in place that can be imitated in

other cities and counties across California.

The Sacramento County Food Bank has already taken on some of the role of spearheading the

40% of food produced for consumption in the US ends up in the trash.

www.refed.org

connection of fresh food to those in need. The Environmental Management Department Inspectors could be instrumental in educating food facilities about the opportunity to donate surplus fresh food and answering concerns that may reduce barriers to donating. Health Inspectors are out in the field everyday and could pass out printed information to permitted food facilities such as restaurants, hotels, grocers, food processing facilities, food distributors, and caterers. This would be a positive step forward in addressing immediate needs in the Sacramento region.

In 2015, the EPA and USDA announced goals to reduce food loss and waste by 50% by 2030. The EPA created a Food Recovery Hierarchy prioritizing actions that can be taken. The actions represent a systematic approach to far more than the reduction of organic waste. It’s an approach to a sustainable way of reducing food insecurity, waste reduction, waste diversion, and responsible stewardship of resources. The tier levels include:

- Source Reduction
- Feeding Hungry People
- Feeding animals
- Industrial Uses and
- Composting.



STORMWATER Trash Amendment Implementation Dates

Implementation dates for the Trash Amendment to the State's Water Quality Control Plan for Inland Surface Waters, Enclosed Bays, and Estuaries have arrived. With trash being a significant pollutant of our surface waters, large and medium sized municipalities are required to implement measures to ensure anything 5 mm or greater is removed from stormwater prior to its discharge to surface waters. The project objective for the Trash Amendment was to provide statewide consistency for the Water Boards' regulatory approach to protect aquatic life



and public health beneficial uses, and reduce environmental issues associated with trash in state waters, while focusing limited resources on high trash generating areas. Common items carried by stormwater during a rain event include cigarette butts, used diapers, cans and bottles, paper, plastic bags, and fast food containers. To comply with the new amendment, municipalities can either choose to install, operate, and maintain full trash capture devices such as screens, filters, stormwater

detention basins, etc. within the storm drain system or they may choose a more flexible approach that allows for the use of other measures to prevent trash deposition such as increased street sweeping, inspection and educational programs, and trash capture devices as needed. Either way, municipalities have 10 years to eliminate all trash from entering Waters of the State. EMD currently regulates and inspects over 5000 commercial and industrial business throughout the County for stormwater pollution violations. The inspection program is conducted on behalf of the seven municipalities within the County to comply with a similar stormwater pollution directive by the Water Board back in 2004.



Canal Collection Devices

Nets/Socks Over Discharge Pipes



HISTORIC RAILYARD BUILDING CALLS FOR UNIQUE REMEDIATION DRILLING

By D. Von Aspern

EMD recently permitted and inspected a unique soil vapor extraction (SVE) well creatively designed and drilled to preserve the integrity of one of the historic buildings at The Railyards. Environmental Specialist David Von Aspern inspected (grouted) the well drilled at the downtown Railyard which was needed to remove solvent vapors from soil pore spaces beneath one of the historic brick buildings that will be rehabilitated for future public-retail occupancy. The vast majority of SVE is accomplished using the



traditional vertically-drilled wells. But because the historic locomotive shops building is to be preserved and has a wide footprint, the project team opted for long horizontal wells placed 16 feet below the existing concrete floor. Drill rig height restrictions within the building and disturbance to the concrete floor were reasons to opt for the rarely-used horizontal wells. The beginning of the horizontal bore hole occurs far from the target building because in horizontal drilling the slope of the borehole must be very slight, achieving the desired depth of 16 feet below the building's

floor. Instruments are placed along the length of the horizontal bore to both "steer" the drill head and to measure depth below grade. The extracted solvent vapors will be discharged to the existing treatment system that is already processing contaminants from numerous vertical SVE wells at The Railyards.



Soil Vapor Extraction pipe approach begins far from the affected building to achieve the necessary gradual descent angle.

By the Numbers August 2017		
	Aug-17	TYD
Food Facility Placards Issued		
A. Green – Pass	1137	1377
C. Red – Closed	31	40
B. Yellow – Conditional Pass	73	86
Inspections		
Abandoned Wells	6	8
Above Ground Storage Tank	7	10
Body Art	35	42
Food Protection (includes reinspections and food events)	1504	2030
Farm Labor Camps	1	3
Public Swimming Pools/Spas	239	1501
Solid Waste Facilities (landfills/transfer stations)	23	44
Liquid Waste	48	66
Medical Waste	5	10
Small Water Systems	2	2
Wells and Monitoring Wells	82	137
Businesses/Facilities Generating Hazardous Waste	152	319
Businesses/Facilities Storing Hazardous Materials	211	403
Underground Storage Tank Facilities	50	76
Underground Storage Tank Removal, Installations, Upgrades, Repairs	10	27
Recycled Water	0	0
Storm Water Non Food Facility	65	134
Waste Tire	79	118
Tobacco Retailer	16	16
Commercial/Multi-Family Recycling	78	110
Organics Recycling	33	34
Refuse Vehicle Inspections/	2	2
Septic Tank Pumper Trucks	1	2
Total	2649	5094
Investigations		
Body Art	2	9
Consumer Complaints	106	196
Food Borne Illness	4	11
Incident Response	58	116
Solid Waste	0	1
Storm Water	9	9
Waste Tire	0	0
Childhood Lead	13	13
Total	192	355
Class Attendance		
Food Safety Education (Food School)	96	211
Hazardous Materials Business Plan (HMP) Workshop	10	17
Underground Storage Forms Workshop	5	8
Total	111	236
Plans, Permits, and Reviews		
Abandoned Wells	16	47
Hazardous Materials Business Plans	407	740
Body Art	24	33
Monitoring Wells/ Water Wells	146	269
Liquid Waste	49	83
Food Facilities	171	324
Public Swimming Pools/Spas	186	514
Underground Storage Tanks Plans and Permit Reviews	5	10
Land Use	1	29
Local Oversight Program	2	3
Cross Connection Permits (Blue Tags)	2024	4535
Total	3031	6587
Imaging		
Document Pages Imaged	10853	21766

Hazardous Material Plan Workshops

EMD offered one Hazardous Material Plan Workshop for **ten** attendees during August 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 August 2017

Attendees 96

Facilities Represented 13

Onsite 3
Offsite 2

Languages Represented

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

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



Board of Supervisors

Phil Sema, 1st District

Patrick Kennedy, 2nd District

Susan Peters, 3rd District

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Navdeep S. Gill, County Executive

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