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**Welcome to the June 2012 Environmental Management Department (EMD) Update. This issue contains activities and accomplishments during May 2012. Please forward comments, questions or suggestions to Linda Jimenez at (916) 875-8582 or [JimenezL@SacCounty.net](mailto:JimenezL@SacCounty.net)**

### **Highlights**

- *Media Interview Regarding Mobile Food Facilities (Trucks)*
- *EMD Receives NACo Achievement Award*
- *Pool Team Receives National Award*

### **COUNTY BOARD OF SUPERVISORS**

Phil Serna, 1<sup>st</sup> District  
Jimmie Yee, 2<sup>nd</sup> District  
Susan Peters, 3<sup>rd</sup> District  
Roberta MacGlashan, 4<sup>th</sup> District  
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Bradley J. Hudson  
County Executive

Ann Edwards  
Chief Deputy County Executive  
Countywide Services

Val F. Siebal, Director  
Environmental Management  
Department

### **NEWS MEDIA INTERACTION**

#### Recreational Water Illness And Prevention

EMD issued a media release during Recreational Water Illness and Prevention Week (May 21-27, 2012) to raise awareness regarding health and safe swimming behaviors and to prevent illnesses when swimming.

#### Mobile Food Facilities (Trucks)

Supervising ES Zarha Ruiz was interviewed by KCRA Channel 3 regarding the inspection frequency of mobile food trucks and how they compare to inspections at "brick and mortar" type restaurant facilities. Zarha noted that EMD will begin conducting routine in-field mobile food facility inspections.

### **NOTEWORTHY ACCOMPLISHMENTS**

#### NACo Achievement Award

EMD was awarded the 2012 National Association of Counties (NACo) Achievement Award for our new Mobile Food Inspection Application which allows the public to view restaurant inspection reports on their mobile device. The Achievement Award recognizes innovative programs that modernize and streamline county government and increase services to its citizens. The free applications are available via the Android Market and iTunes app store by searching for "Sac Food." Any smart phone that can accurately display Google Maps can utilize the mobile website ([m.ffi.saccounty.net](http://m.ffi.saccounty.net)).

### Pool Team Receives National Award

EMD's Pool Team (Supervising ES Colleen Maitoza, Chair; Supervising ESs Mark Barcellos and Jeff Czapla; ESs Judinae Ablang, Janet Martin, Rashmi Nair, Manroop Shergill, Jannine Talusik, and Toua Yang; and Environmental Compliance Technician Lisa Robbins) received the 2012 Dr. Neil Lowry Memorial Award. The national award is presented by the Association of Pool and Spa Professionals (APSP) in recognition of outstanding contributions by public health officials toward advancing safer and healthier use of recreational water that include public pools, commercial and multi-family residence pools and spas in Sacramento County.

The Team and EMD's Environmental Health Division (EHD) were recognized for the development of a "Swimming Pool/Spa Workshop" training class for pool operators and service companies in Sacramento County. The workshop curriculum focuses on compliance with the Virginia Graeme Baker Act/AB 1020 (anti-entrapment device requirements).

The goal of providing the training classes is to educate operators/service companies and to reduce the occurrence of major violations related to recreational water illnesses and accidents. EMD recorded a 52% reduction in major violations by attendee facilities in 2010 and a 38% reduction in 2011.

Thanks to ES Kari Wagner and Senior Office Assistant Terah Newland for preparing the Awards Nomination Packet for submittal to APSP.

## **EMPLOYEE RECOGNITION**

### Employee Recognition Event

Environmental Compliance Division (ECD) Managers and Supervisors hosted an event to recognize staff for accomplishments achieved during the 2011-12 fiscal year. The event included a unique team building exercise.

## **COMPLIANCE ASSISTANCE, WORKSHOPS AND OUTREACH**

### Hazardous Materials Business Plan (HMP) Workshops

One HMP workshop was held with one business in attendance.

### Food Safety Education (FSE)

Four FSE classes were conducted in May with a total of 45 participants representing 9 facilities. Two classes were conducted in Spanish, one class was conducted in English and one class was conducted in Korean.

### California Environmental Reporting System (CERS)

EMD hosted a CERS Regulator Training Workshop presented by Dan Firth, Electronic Reporting Project Manager, California Environmental Protection Agency (CalEPA). The CERS database was established in response to the passage of Assembly Bill 2286, a law which requires that all regulated business and local governmental agencies (Unified Program Agencies) utilize the internet to file required program information. Workshop attendees (including representatives from Amador, Contra Costa, El Dorado, Sacramento, San Joaquin, and Stanislaus counties) received instructions regarding the usage of the CERS database.

### Pool Training Class

EHD Supervising ES Colleen Maitoza conducted a pool training class for public pool operators, owners and pool service companies. The training covered the importance of proper pool maintenance and pool safety and provided information on public pool and spa inspections conducted by EHD. Twenty-one attendees participated in the training class.

Health And Safety Fair

ESs Cody Lee and Manuel Estrada hosted an information booth at the Pacific Elementary School Health and Safety Fair. Attendees received printed handouts and verbal information regarding unpermitted food vendors, recreational health, and other environmental health issues. The Fair was a great community outreach event!

**PROCESS IMPROVEMENT AND COLLABORATION**Low Threat Closure Policy

The State Water Resources Control Board (SWRCB) adopted the Low-Threat Petroleum Case Closure Policy on May 1. The policy identifies environmental conditions (low-threat criteria) associated with petroleum releases from underground fuel storage tanks that, if met, pose a low threat to human health and groundwater resources. Sites meeting the low-threat criteria may be closed. The purpose of the policy is to direct limited funds to those petroleum release sites that pose the greatest threat to human health and resources.

Supervising ES Barry Marcus was a member of the nine-person task force that developed the policy. At the request of the SWRCB, Mr. Marcus made presentations at stakeholder workshops throughout the state to explain/clarify the proposed policy and to obtain feedback from regulators, consultants, and other interested parties. Mr. Marcus was presented with a Certificate of Appreciation by SWRCB for his participation in the policy development group.

Food Safety Program Working Group

EMD hosted a meeting of the Food Safety Program Working Group which featured a presentation by Supervising ES Jeff Czaplak on "The Sacramento Mobile Food (MoFo) Movement and EMD". Jeff shared information regarding how the gourmet truck movement has increased the demand and awareness of the mobile food trucks within our county.

Sacramento Regional Fire Prevention Officers Association

Supervising ES Ryan Bailey attended a meeting of the Sacramento Regional Fire Prevention Officers Association. The purpose of the meeting was to discuss collaborative efforts during California Accidental Release Program (CAL-ARP) inspections at regulated facilities. Representatives from various fire departments within Sacramento County participated in the meeting.

**EMPLOYEE TRAINING**Laboratory Training

Environmental Compliance Division staff participated in a Laboratory Training Seminar presented by Kiff Analytical, LLC. Kiff Analytical is a member of the National Environmental Laboratory Accreditation Program and specializes in the testing of water, soil, and air samples for volatile organics, semi-volatile organics, anions, metals, and Chromium VI. The training seminar focused on test sample processing, usage of lab equipment, and methods used to analyze soil and water samples.

**STAFF PRESENTATIONS**Sustainability And Pollution Prevention

Supervising ES Ryan Bailey and ES Ryan Artz presented information on EMD's model Commercial/Industrial Stormwater Compliance Program and Certified Unified Program Agency Inspection Case Studies for Household Hazardous Waste Collection Facilities at the 2012 Western Sustainability and Pollution Prevention Network Conference. The conference brings together federal, state and local agencies; nonprofit organizations; and businesses to share information concerning pollution prevention, resource conservation and appropriate management of used oil, household hazardous water and other toxins.

**PERSONNEL**New Employee

Ana Farias was hired as a Student Intern in the Environmental Health Division.

**MAY 2012 BY THE NUMBERS**

		<b>May 2012</b>	<b>To Date FY 2011-12</b>
	<u>Food Facility Placards Issued</u>		
	A. Green – Pass	1,353	11,544
	B. Yellow – Conditional Pass	59	532
	C. Red – Closed	3	82
	<u>Inspections</u>		
1.	Above Ground Storage Tank	3	49
2.	Food Protection (includes reinspections and food events)	1,637	14,372
3.	Farm Labor Camps	6	44
4.	Public Swimming Pools/Spas	12	1,829
5.	Solid Waste Facilities (landfills/transfer stations)	21	248
6.	Liquid Waste	20	181
7.	Medical Waste	3	128
8.	Small Water Systems	7	40
9.	Wells	44	634
10.	Businesses/Facilities Generating Hazardous Waste	86	1,021
11.	Businesses/Facilities Storing Hazardous Materials	144	1,550
12.	Underground Storage Tank Facilities	51	465
13.	Storm Water	128	2,013
14.	Waste Tire	121	596
15.	Tobacco Retailer	30	395
16.	Commercial Recycling	82	547
17.	Multi-Family Recycling	19	600
18.	Refuse Vehicle Inspections	<u>0</u>	<u>249</u>
	Total	2,414	24,961
	<u>Investigations</u>		
1.	Abandoned Well Program	8	45
2.	Consumer Complaints	82	711
3.	Food Borne Illness	16	133
4.	Incident Response	9	189
5.	Solid Waste	8	52
6.	Storm Water	9	81
7.	Waste Tire	1	67
8.	Childhood Lead	<u>1</u>	<u>8</u>
	Total	134	1,286
	<u>Class Attendance</u>		
1.	Food Safety Education (Food School)	45	824
2.	Hazardous Materials Business Plan (HMP) Workshop	1	26
3.	“How To Get A Green” Workshop	<u>0</u>	<u>123</u>
	Total	46	973
	<u>Plans, Permits, and Reviews</u>		
1.	Hazardous Materials Business Plans	440	4,411
2.	Monitoring Wells	86	893
3.	Food Facilities	104	1,007
4.	Public Swimming Pools/Spas	30	485
5.	Underground Storage Tanks - Includes Removals, Installations, Upgrades and Repairs	11	142
6.	Land Use	8	77
7.	Local Oversight Program	3	29
8.	Cross Connection Permits (Blue Tags)	<u>2,085</u>	<u>17,769</u>
	Total	2,767	24,813
	<u>Information Management</u>		
1.	Documents Imaged	8,089	121,973
2.	Public Record Reviews	<u>19</u>	<u>228</u>
	Total	8,108	122,201