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

### **Highlights**

- *EMD Conducts Workshops To Assist Farmers With Electronic Submittal Of Hazardous Materials Business Plans*
- *EMD Staff Presents Seminars At CalRecycle 14<sup>th</sup> Annual Training Series*
  - *Enforcement Case Regarding Dixon Pit Landfill*
  - *Challenges of Regulating A Closed Disposal Site*
  - *Regulatory Oversight Case Studies and Challenges*
  - *Roles And Responsibilities Of Responsible Agencies Regarding The California Environmental Quality Act*

### **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  
Don Nottoli, 5<sup>th</sup> District

Bradley J. Hudson  
County Executive

Ann Edwards  
Chief Deputy County Executive  
Countywide Services

Val F. Siebal, Director  
Environmental Management Department

### **NEWS MEDIA INTERACTION**

#### Holiday Food Safety

Supervising Environmental Specialist (ES) Zarha Ruiz was interviewed by Sacramento Bee Reporter Sarah Herrera regarding holiday food safety. Zarha provided information on food safety practices to be used during preparation of the Thanksgiving meal; i.e. proper food temperatures, cross-contamination prevention, hand washing and sanitation of cooking utensils, guidance regarding when not to eat leftovers, and what to do when food poisoning is suspected.

## **BOARD OF SUPERVISORS**

### **Cottage Foods**

On November 6, 2012, EMD Director Val Siebal addressed the Board of Supervisors and introduced an ordinance to comply with California Assembly Bill 1616 (AB 1616), which requires the regulation of Cottage Food Operations effective January 1, 2013. EMD is required to develop and implement a program for cottage food operations to meet sanitation standards, receive food processor training, and become registered or obtain annual permits. Director Siebal explained that this new law will allow residents to produce limited non-potentially hazardous foods (e.g. cookies, jellies, and granola) in their home kitchens and sell them directly to the public or indirectly to retail markets and restaurants. Director Siebal also requested approval of a revised fee schedule to recover costs associated with this new program. This item was continued to December 4, 2012 for adoption.

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

### **Hazardous Materials Business Plan (HMP) Workshops**

Sixty-one people representing fifty-one businesses attended one of the five HMP workshops provided by the Department. HMP Workshops now feature information on electronic submittal of hazardous materials business plans via EMD's web portal. Regulated businesses are mandated by law to enter business plan information into the statewide California Environmental Reporting System database of the California Environmental Protection Agency beginning January 2013.

### **California Environmental Reporting System (CERS)**

Supervising ES John Elkins and ESs Daniel Abellon, Amanda Hakim, Lisa Perez, and Mike Simpson conducted workshops in Walnut Grove and Wilton to assist farmers with electronic reporting of Hazardous Materials Business Plans as mandated by the California Environmental Protection Agency. Thirty people participated in the workshops, including representatives from the Sacramento County Agricultural Commission.

### **Food Safety Education (FSE)**

Eight FSE classes were conducted in November with a total of 147 participants representing nineteen facilities. Three classes were conducted in English, three classes were conducted in Spanish, one class was conducted in Cantonese, and one class was conducted in Vietnamese.

### **Body Art Industry Workshop**

EMD hosted a meeting of the Body Art Stakeholder Working Group which included a discussion regarding permitted body art facilities, practitioners and inspections. Attendees received a progress report regarding EMD's body art webpage that will include a list of permitted artists, permitted facilities, and body art inspection reports.

### **State Office of Environmental Health Hazard Assessment (OEHHA)**

EMD Director Val Siebal met with the Chief Deputy and Director of OEHHA to review items that could impact EMD programs. Items discussed included Proposition 65 listings, water public health goals, and cumulative risk determinations used to identify at risk communities. Director Siebal was advised that the water public health goal for perchlorate (oxidizer used in missile fuel and fireworks) has been lowered from 6ppb to 1ppb.

## **PROCESS IMPROVEMENT AND COLLABORATION**

### **Sacramento Environmental Commission (SEC)**

EMD Director Val Siebal and Executive Secretary Vicki Kloock provided staff support at the November 19, 2012 meeting of the SEC. Dr. Olivia Kasirye, Sacramento County Health Officer, presented a flu update. Sacramento County Sheriff's Deputy Marc Warren shared information regarding the Abandoned Watercraft Program. Dave Defanti, a Senior Planner in the Sustainability Division of the Sacramento County Community Development Department, provided information regarding the County's new PACE (Property Assessed Clean Energy) Program that will offer low-cost financing to businesses and residents who wish to make their property more energy efficient.

## **STAFF PRESENTATIONS**

### **University of California (UC) Cooperative Extension**

Supervising ES Mark Barcellos presented information on "Navigating the Permitting and Regulation Process for an Agribusiness" during an agri-tourism extension course hosted by UC Cooperative Extension. Items covered during the presentation included regulations for farm and produce stands, wineries, and cottage food operations.

## **EMPLOYEE TRAINING**

### **CalRecycle 14<sup>th</sup> Annual Training Series**

Supervising ESs Jeff Czaplak and Lisa Todd, and ESs Sean Daneluk, Manual Estrada, Lea Gibson, Victoria Krohn, and John Lewis attended the 14<sup>th</sup> Annual CalRecycle Training Series presented by the California Department of Resources Recycling and Recovery.

Supervising ES Lisa Todd and ES Lea Gibson presented a seminar regarding an enforcement case study of the Dixon Pitt Landfill. The seminar highlighted ongoing interaction leading to an improved enforcement process. Attendees were provided with techniques for conducting/overseeing gas monitoring to support a positive outcome during the appeal process.

ES John Lewis provided information on the challenges of regulating a closed landfill site with multiple owners during a panel presentation on Frequently Asked Questions for Local Enforcement Agencies. Attendees also received information regarding the site inspection process.

ES Victoria Krohn presented a seminar on "Excluded Activities/Operations: Regulatory Oversight Case Studies and Challenges". The seminar focused on two case studies and the need for regulatory agency collaboration when creating effective oversight and enforcement tools.

ES Lea Gibson presented a seminar titled, "CEQA (California Environmental Quality Act): Roles and Responsibilities of the Lead and Responsible Agencies". ES Gibson shared a case study regarding the Sierra Waste Recycling and Transfer Station and emphasized the importance of communication among regulatory agencies to avoid time and money pitfalls.

## **PERSONNEL**

### **New Hires**

Elena Drobenyuk and Liz Olson have been placed into permanent positions as Environmental Specialists II's in the Environmental Health Division.

**NOVEMBER 2012 BY THE NUMBERS**

		<b>November 2012</b>	<b>To Date FY 2012-13</b>
	<u>Food Facility Placards Issued</u>		
	A. Green – Pass	1,022	4,469
	B. Yellow – Conditional Pass	61	263
	C. Red – Closed	7	47
	<u>Inspections</u>		
1.	Above Ground Storage Tank	5	17
2.	Body Art	21	246
3.	Food Protection (includes reinspections and food events)	1,266	5,844
4.	Farm Labor Camps	0	4
5.	Public Swimming Pools/Spas	1	2,006
6.	Solid Waste Facilities (landfills/transfer stations)	27	112
7.	Liquid Waste	15	112
8.	Medical Waste	23	47
9.	Small Water Systems	1	11
10.	Wells	65	313
11.	Businesses/Facilities Generating Hazardous Waste	40	315
12.	Businesses/Facilities Storing Hazardous Materials	54	457
13.	Underground Storage Tank Facilities	38	185
14.	Storm Water	173	573
15.	Waste Tire	41	356
16.	Tobacco Retailer	34	138
17.	Commercial/Multi-Family Recycling	53	292
18.	Refuse Vehicle Inspections	<u>160</u>	<u>184</u>
	Total	2,027	11,212
	<u>Investigations</u>		
1.	Abandoned Well Program	2	42
2.	Consumer Complaints	62	380
3.	Food Borne Illness	15	70
4.	Incident Response	12	62
5.	Solid Waste	11	48
6.	Storm Water	1	39
7.	Waste Tire	0	2
8.	Childhood Lead	<u>2</u>	<u>8</u>
	Total	105	651
	<u>Class Attendance</u>		
1.	Food Safety Education (Food School)	147	305
2.	Hazardous Materials Business Plan (HMP) Workshop	22	37
3.	“How To Get A Green Placard For Food Inspection” Workshop	<u>0</u>	<u>0</u>
	Total	169	342
	<u>Plans, Permits, and Reviews</u>		
1.	Hazardous Materials Business Plans	284	1,845
2.	Monitoring Wells	68	570
3.	Food Facilities	50	375
4.	Public Swimming Pools/Spas	5	103
5.	Underground Storage Tanks - Includes Removals, Installations, Upgrades and Repairs	5	38
6.	Land Use	7	22
7.	Local Oversight Program	1	11
8.	Cross Connection Permits (Blue Tags)	<u>1,053</u>	<u>7,161</u>
	Total	1,473	10,125
	<u>Information Management</u>		
1.	Documents Imaged	10,487	55,914
2.	Public Record Reviews	<u>0</u>	<u>66</u>
	Total	10,487	55,980