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Welcome to the September 2013 Environmental Management Department (EMD) Update. This issue contains activities and accomplishments that occurred during August 2013. Please forward comments, questions or suggestions to Linda Jimenez at (916) 875-8582 or [JimenezL@SacCounty.net](mailto:JimenezL@SacCounty.net)

### Highlights

- *State Low Threat Closure Policy For Underground Tanks*
- *NACCHO Mentorship Program*
- *New County Complaint Intake System*

#### 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

Vacant  
 Chief Deputy County  
 Executive  
 Countywide Services

Val F. Siebal, Director  
 Environmental Management  
 Department

### NEWS MEDIA INTERACTION

#### Proper Food Safety

Environmental Specialist (ES) Tuan Nguyen utilized his Spanish speaking skills during an on-camera interview at Univision Channel 19 wherein he discussed proper food safety practices to be used during the Labor Day holiday.

### COMPLIANCE ASSISTANCE, WORKSHOPS AND OUTREACH

#### Food Safety Education (FSE)

Seven FSE classes were conducted in August with a total of 87 participants representing twenty-four facilities. Four classes were conducted in English, one class was conducted in Cantonese, one class was conducted in Korean, and one class was conducted in Vietnamese.

#### California Environmental Reporting System/Hazardous Materials Business Plan Workshops

Four workshops were provided to business owners and operators to assist with online electronic reporting of hazardous materials business plans. Twenty-four people representing twenty separate businesses participated in the workshops.

### Pool Training

Supervising ES Colleen Maitoza and ES Liz Olson conducted two training classes for public pool operators, owners, and pool service companies. Forty-two participants received information on pool code requirements and what to expect during a pool inspection.

## **PROCESS IMPROVEMENT AND COLLABORATION**

### Unpermitted Food Vendor Sweeps

Kelly McCoy, Deputy Chief, Environmental Health Division (EHD) and ESs Jan Bradshaw, Manny Estrada, Steve Moua, Tuan Nguyen, and Kari Wagner joined representatives from Sacramento City and Sacramento County Code Enforcement in conducting two unpermitted food vendor sweeps. Vendor carts were impounded and unapproved food was discarded during the sweeps.

### Sacramento Environmental Commission (SEC)

On August 19, 2013 Director Val Siebal and Executive Secretary Vicki Kloock provided staff support at the monthly SEC meeting. Tom Gohring, Executive Director, Sacramento Water Forum, shared information on the drought and available water resources in Sacramento County. The Water Forum has successfully joined together water purveyors, environmentalists, agriculturalists, business leaders, with city and county governments in Sacramento, El Dorado, and Placer counties in a monumental agreement to secure the future of the Sacramento region water supply to the year 2030. Kori Titus, Chief Executive Officer, Breathe California of Sacramento-Emigrant Trails, provided information regarding their programs. Breathe California of Sacramento-Emigrant Trails is a nonprofit organization dedicated to healthy air and preventing lung and other air-pollution related diseases by partnering with youth, advocating public policy, supporting air pollution research, and educating the public. Breathe California of Sacramento-Emigrant Trails serves 28 counties in Northern California and is locally focused but nationally recognized for breaking new ground in and seeking original solutions to cleaning the air and improving lung health.

### Low Threat Closure Policy

In August 2012 the State Water Resources Control Board (SWRCB) adopted a Low Threat Closure Policy (LTCP). A checklist was created to determine if a site that is contaminated with petroleum from a leaking underground storage tank is eligible for closure under the LTCP. The SWRCB directed that the checklist be utilized to evaluate all sites within the state and that completed checklists be submitted to the SWRCB before August 16, 2013. EMD's Site Assessment and Mitigation staff has submitted a completed LTCP checklist for each active cleanup site to the SWRCB.

## **TRAINING**

### California Accidental Release Prevention (CalARP)

EMD's CalARP Team, ESs Dennis Karidis and Jeni VanDusen, attended Garden City Ammonia Program Training. Training topics included ammonia refrigeration systems, processes, hazards, and safety. Ammonia is considered to be an extremely hazardous material; therefore, in-depth training is essential for inspectors who oversee facilities that utilize the substance in order to prevent environmental contamination and ensure public safety.

National Association of County and City Health Officials (NACCHO)

ES Kari Wagner was accepted into the NACCHO Voluntary National Retail Food Regulatory Program Standards Mentorship Program earlier this year. Participants in the mentorship program meet with peers from other local health departments (LHDs) to share experiences, learn, and provide tools and resources related to the nine Voluntary National Retail Food Regulatory Program Standards (Retail Program Standards).

The objective of the mentorship program is to match LHD practitioners experienced in the application of Retail Program Standards with LHDs currently enrolled in the Program Standards who are seeking guidance, tools and resources, and recommendations for achieving a standard or standards. The program helps to strengthen relationships between LHDs and Food and Drug Administration Regional Offices.

Kari met with Andre Pierce, Director, Wake County (North Carolina) Environmental Health Department earlier this year to receive information and guidance toward completion of Standard 5 – Foodborne and Food Defense Preparedness and Response.

Seventeen mentorship program participants met in Washington D.C. last month to share experiences. Kari provided information on EMD's placarding program and shared EMD food safety education materials during the recent mentorship meeting. Kari also met with Congressman Ami Bera's staff to promote LHD efforts in the area of food safety and to stress the continuance of grants and technical assistance provided by the U.S. Food and Drug Administration.

EMD will receive \$9,952.00 from NACCHO due to participation in the mentorship program.

Complaint Intake System Training

Supervising ES Chris Pace and Senior Office Specialists Geri Brown and Kristin Ledbetter attended a virtual office training class which provided information on basic functions and navigation tools for the County's new 311 Compliant Intake System. The new 311 System will replace the existing CUBS System effective October 1.

**AUGUST 2013 BY THE NUMBERS**

		<b>August 2013</b>	<b>To Date FY 2013-14</b>
	<u>Food Facility Placards Issued</u>		
	A. Green – Pass	790	1,049
	B. Yellow – Conditional Pass	45	50
	C. Red – Closed	8	12
	<u>Inspections</u>		
1.	Above Ground Storage Tank	2	8
2.	Body Art	5	7
3.	Food Protection (includes reinspections and food events)	1,027	1,506
4.	Farm Labor Camps	0	5
5.	Public Swimming Pools/Spas	669	2,065
6.	Solid Waste Facilities (landfills/transfer stations)	26	55
7.	Liquid Waste	22	44
8.	Medical Waste	6	11
9.	Small Water Systems	0	1
10.	Wells	71	135
11.	Businesses/Facilities Generating Hazardous Waste	77	123
12.	Businesses/Facilities Storing Hazardous Materials	56	122
13.	Underground Storage Tank Facilities	37	68
14.	Storm Water	72	116
15.	Waste Tire	84	165
16.	Tobacco Retailer	33	43
17.	Commercial/Multi-Family Recycling	29	72
18.	Refuse Vehicle Inspections	<u>0</u>	<u>0</u>
	Total	2,216	4,546
	<u>Investigations</u>		
1.	Abandoned Well Program	1	2
2.	Consumer Complaints	107	215
3.	Food Borne Illness	18	38
4.	Incident Response	26	37
5.	Solid Waste	13	18
6.	Storm Water	2	4
7.	Waste Tire	0	0
8.	Childhood Lead	<u>0</u>	<u>2</u>
	Total	167	316
	<u>Class Attendance</u>		
1.	Food Safety Education (Food School)	87	243
2.	Hazardous Materials Business Plan (HMP) Workshop	24	47
3.	“How To Get A Green Placard For Food Inspection” Workshop	<u>0</u>	<u>0</u>
	Total	111	290
	<u>Plans, Permits, and Reviews</u>		
1.	Hazardous Materials Business Plans	332	636
2.	Monitoring Wells	121	251
3.	Food Facilities	101	184
4.	Public Swimming Pools/Spas	31	74
5.	Underground Storage Tanks - Includes Removals, Installations, Upgrades and Repairs	12	29
6.	Land Use	10	18
7.	Local Oversight Program	2	2
8.	Cross Connection Permits (Blue Tags)	<u>2,825</u>	<u>4,398</u>
	Total	3,434	5,582
	<u>Information Management</u>		
1.	Documents Imaged	17,466	39,847
2.	Public Record Reviews	<u>3</u>	<u>6</u>
	Total	17,469	39,853