

ENVIRONMENTAL MANAGEMENT DEPARTMENT Monthly News...May 2014

Zarha Ruiz Inspects Marianne McClary's Kitchen Live on Good Day Sacramento

County Board of Supervisors
 Phil Serna, 1st District
 Jimmie Yee, 2nd District
 Susan Peters, 3rd District
 Roberta MacGlashan, 4th District
 Don Nottoli, 5th District
 Bradley Hudson, County Executive
 Val Siebal, Director,
 Environment Management Department

Supervising ES IV Zarha Ruiz was interviewed live while performing a kitchen inspection for Good Day Sacramento's Marianne McClary in Marianne's home kitchen. The segment was aired to illustrate what a food inspector would look at and for, during a normal retail food inspection.

Zarha covered some key food safety points for home kitchens that would help prevent food borne illness such as having hand soap at the sink for hand washing, (antibacterial soap isn't necessary) keeping food in the refrigerator at a temperature

of 41 degrees or below, good, general sanitizing principles of food prep surfaces and proper cooling practices. Zarha did an excellent job of making

the food inspection process appear non threatening to the regulated community. The videos of the live inspection can be seen at:

<http://gooddaysacramento.cbslocal.com/video/10088004-mariannes-kitchen-inspection-part-2/> or, search under "Kitchen Inspection" on the video page of website for others.



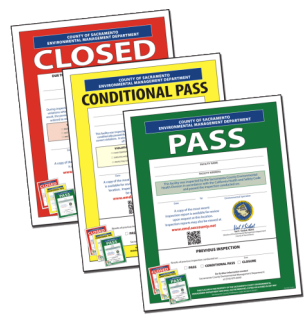
Zarha Ruiz on Good Day Sacramento

Butte County Looks To Model Sacramento County's Food Inspection Placarding System

Chief of Environmental Health, John Rogers, was invited to speak to the Butte County Board of Supervisors in support of the proposed Green-Yellow-Red placarding system that is being proposed by Butte County's Public Health Department. The placarding system now used by Sacramento County was a first in the nation and won

Sacramento County the Crumline award. The beauty of the placarding system is that the majority of the public recognizes green means go, yellow means slow down, and red means Stop! Don't enter.

Since using the placarding system, food safety violations have been considerably reduced.



EMD PARTICIPATES IN EARTH DAY AT SOUTHPARK



EMD Incident Response Truck at Earth Day

Once again, EMD sponsored a booth at this year's Earth Day celebration. On Saturday, April 19th, Environmental Specialist III Tuan Nguyen and ES III Robert Duncan, took the Incident Response Vehicle and a host of educational materials to Southside Park and participated in the Environmental Council of Sacramento's Earth Day event.

Tuan expressed that several people were interested in lead poisoning information for situations such as a child being exposed to lead paint because their residence was built in 1906, and another woman was worried about potential lead paint in her

home as well as possible lead pipes. Tuan and Robert handed out information on lead paint and remodeling and gave out test kits to test for lead.

Robert reported that there was a high degree of interest in the proper way to dispose of household hazardous waste such as waste paint, used oil, cleaning chemicals and electronics. One consumer told a story about finding a large drum full of unknown liquid in their backyard after they moved into a house they just purchased. The homeowner was instructed to work with the fire department to identify the contents of the drum and given a handout on

ES III Tuan Nguyen and ES III Robert Duncan man the EMD booth and reach out to consumers.



licensed hazardous waste contractors who could dispose of the waste. EMD passed out lists of household hazardous waste collection facilities, which is a large part of the public education process regarding proper disposal.

MONTHLY FOOD GROUP GETS A CLOSE UP OF COCKROACH SPECIMENS



German Cockroach

EMD held it's monthly Food Industry Group meeting and attendees got close up and personal with Environmental Health's Environmental Specialist III, Cody Lee's cockroach collection. Most of us have seen Cody walk the halls with his vials full of roaches but these vials contained cockroaches in all their life cycle stages so that during his presentation he could discuss the life cycle of the cockroach and how to prevent them from infesting a food facil-

ity. Some of Cody's key points regarding infestation prevention were: inspection, keeping an eye out for them; sanitation, which is removing all food debris and standing water; exclusion, which requires sealing any openings into the facility; and lastly, pest control.



Cody Lee and friends

EC Division Chief Elise Rothschild, Supervising ES Ryan Bailey, and ES Jeni VanDusen conducted two Fee Workshops for farms to explain new fees that will be charged

beginning July 1, 2014. The first workshop was held April 21st at the Wilton Fire Station and the second was held at the Walnut Grove Library. The out-

reach was to explain fees that will be charged July 1, 2014. There were approximately 28-30 in attendance at each workshop.

STAFF PRESENTATIONS by Marie Woodin

California Association of Hazardous Materials Investigator Annual Training Conference

Outgoing California Hazardous Materials Investigators Association (CHMIA) President and Environmental Specialist, Heather Tanner, participated in a panel presentation about Administrative Enforcement Orders at the 29th Annual

California Hazardous Materials Investigators Association (CHMIA) Training Conference located in San Luis Obispo. The conference was attended by Certified Unified Program Agencies (CUPAs), state and local

regulatory agencies, deputy district attorneys, and district attorney investigators from around the state. Heather was president of CHMIA from April 2012 thru April 2014.



Honey Oil Training for Local Emergency Responders

On April 23, 2014, Sacramento County EMD provided a training for local emergency responders focusing on the process of honey oil processing and what types of hazards that poses. Honey oil production laboratories are being uncovered at an increasing rate in California and across the United States. Most honey oil labs are dis-

covered due to explosion, fire, or probationary checks by law enforcement. The honey oil production process is highly volatile and presents significant danger to responders. The training was attended by more than fifty emergency responders from law enforcement, fire, environmental health personnel.



Typical honey oil lab explosion scene

CONFERENCES.....BY Marie Woodin

Supervising Specialist Cheryl Hawkins, and Environmental Specialist Sophia Johnston attended the California Department of Public Health (CDPH) , Local Primacy Agency (LPA) Conference April 21-April 24, 2014 in Sacramento. The confer-

ence provides training, updates, guidance, and discussion of issues pertaining to the regulation of small water systems in California. The conference was attended by approximately 100 staff representing LPA and CDPH throughout California.

Food Safety Education

There were four onsite and one off site, Food Safety Education classes conducted in April 2014, with a total of 60 participants representing 17 facilities. Two classes were conducted in English, two in Cantonese, and one in Vietnamese.

Hazardous Material Plan Workshops

The Environmental Management Department offered two Hazardous Material Plan Portal Workshops during April 2014. There were twelve individuals that attended these workshops, representing eleven businesses. During the workshops, EMD staff provided regulated businesses an overview of the

process and also assisted each person with the process of submitting their Hazardous Waste Plans electronically. Hazardous waste plans are mandate by the California Environmental Protection Agency to be electronically submitted, effective January 1, 2013.

POOL SAFETY NEWS TO START THE SUMMER OFF RIGHT

The following articles were taken from EMD's Pool Newsletter, written by Colleen Maitoza. They are timely reminders now that pool season has arrived.

Drought, Water Conservation, and Pool Covers

Thinking of covering your pool to prevent water evaporation? Pool covers are being marketed as a solution to pool water evaporation, but only specific types are allowed on public pools.

Floating pool covers, referred to as "Solar Covers" "Bubble Covers" or "Blankets", that lay on top of the water can be hazardous and are not recommended. Floating covers can appear as a solid surface to children or animals that may walk on top of them and become trapped in the collapsed cover. There have also been drowning incidents where bathers swim under a partially removed cover, become disoriented, and cannot come up for air under the cover.

A variety of safety covers are available for pools. There are very specific requirements for the installation, design and maintenance of a cover on a public pool. If you are interested in installing a cover, please contact EMD for information at (916) 874-6010.

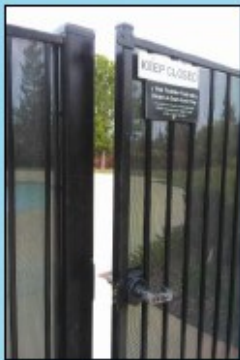


Floating Pool Covers (pictured above) may create a drowning hazard



An anchored cover is a safer option

Be Prepared - Avoid the Top 2 Major Pool Violations



1. Gate does not self-close or self-latch

Each year, hundreds of families confront tragedy when a young child gains access to an unsupervised pool. In California, all public pools are required to have self-closing, self-latching gates. The gate latch must be located between 42"-44" above deck or walkway. All gates must also allow exit (not padlocked or missing hardware). Due to the risk posed by non-functioning gates, violations may result in pool closure.

Check your pool gates routinely to ensure that they fully close and latch after passing through the gate. Also, remove any nearby items that might be used to prop the gate open such as rocks or bricks.

2. Chlorine level that is too low or too high

A low chlorine/bromine level can result in illnesses from bacteria and viruses such as Cryptosporidium, Giardia, Shigella, E.Coli and norovirus. High chlorine/bromine levels can lead to irritation of the skin, redness, itching and eye irritation. If chlorine/bromine levels are too low or too high during an inspection, the pool or spa will be closed unless corrected while the inspection is in progress.

Minimum Required Free Chlorine/Bromine: 1.5ppm (1.0ppm minimum if no stabilizer is used)
Ideal range for Free Chlorine: 1.5-3 ppm; Recommended maximum level for chlorine/bromine: 10 ppm

April 2014 by the Numbers			Year to date prior month	
	Apr-14	FY 2013-14 To Date		
Food Facility Placards Issued				
A. Green – Pass	1,172	6,866		5,694
C. Red – Closed	21	72		51
B. Yellow – Conditional Pass	69	379		310
Inspections				
1. Above Ground Storage Tank	2	24		22
2. Body Art	59	183		124
3. Food Protection (includes reinspections and food events)	1,522	9,116		7,594
4. Farm Labor Camps	8	14		6
5. Public Swimming Pools/Spas	3	2,079		2,076
6. Solid Waste Facilities (landfills/transfer stations)	30	217		187
7. Liquid Waste	7	198		191
8. Medical Waste	12	109		97
9. Small Water Systems	1	21		20
10. Wells	99	596		497
11. Businesses/Facilities Generating Hazardous Waste	86	547		461
12. Businesses/Facilities Storing Hazardous Materials	136	756		620
13. Underground Storage Tank Facilities	52	310		258
14. Storm Water Non Food Facility	42	828		786
15. Waste Tire	87	542		455
16. Tobacco Retailer	23	311		288
17. Commercial/Multi-Family Recycling	185	636		451
18. Refuse Vehicle Inspections	1	298		297
Total	2,355	16,785		14,430
Investigations				
1. Abandoned Well Program	-	6		6
2. Body Art	2	2		
3. Consumer Complaints	90	620		530
4. Food Borne Illness	16	136		120
5. Incident Response	9	101		92
6. Solid Waste	5	85		80
7. Storm Water	18	45		27
8. Waste Tire	-	1		1
9. Childhood Lead	-	9		9
Total	140	1,009		869
Class Attendance				
1. Food Safety Education (Food School)	60	582		522
2. Hazardous Materials Business Plan (HMP) Workshop	12	132		120
3. "How To Get A Green Placard For Food Inspection" Workshop	-	-		-
Total		642		642
Plans, Permits, and Reviews				
1. Hazardous Materials Business Plans	496	2,937		2,441
2. Body Art	2			
3. Monitoring Wells/ Water Wells	98	881		783
4. Food Facilities	57	654		597
5. Public Swimming Pools/Spas	14	156		142
6. Underground Storage Tanks - Includes Removals, Installations, Upgrades and Repairs	16	87		71
7. Land Use	6	73		67
8. Local Oversight Program	3	16		13
9. Cross Connection Permits (Blue Tags)	1,920	12,312		10,392
Total		14,511		14,511
Information Management				
1. Document Pages Imaged	15,188	113,899		98,711
Public records are accessed online				
Total		98,736		98,736