

Environmental Management Department

EMD NEWS & NOTES

Fall 2009 Edition

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In This Issue

- *Awards of Excellence For Food Safety (pg 1)*
- *Recycling Comes To Multi-Family Housing (pg 1)*
- *Food Safety At State Fair (pg 3)*
- *Keeping Employees And Customers Safe (pg 3)*
- *No More Trans Fats (pg 3)*

FOOD SAFETY AWARDS OF EXCELLENCE

In recognition of National Food Safety Education Month, Sacramento County's Environmental Management Department (EMD) recognized eight restaurants for superb food safety practices on September 15th at a Sacramento County Board of Supervisors meeting. These recipients represented a group of approximately 700 food facilities, such as restaurants, markets, deli's, hospital cafeterias, and schools from throughout Sacramento County that earned a Food Safety Award of Excellence. Environmental Specialists conduct inspections at over 5,500 food facilities up to three times per year and issue green, yellow, or red placards following each inspection.

The following food facilities from throughout the County were recognized by the Board members:

524 Mexican Restaurant, 524 12th Street, Sacramento;
Guido's, 300 Reading Street, Folsom;
Heavenly Dog, 9160 Stockton Blvd., Elk Grove;
Jack's Urban Eats, 2756 E. Bidwell Street, #100, Folsom;
Mark and Monica's, 4751 Manzanita Ave., Carmichael;
Save Mart Supermarket #625, 2501 Fair Oaks Blvd, Sacramento;



Val F. Siebal, Director

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FOOD SAFETY AWARDS OF EXCELLENCE *Continued from previous column*

Taco Bell, 9727 Elk Grove-Florin #110, Elk Grove; and Vic's Ice Cream, 3799 Sacramento Blvd., Sacramento.

To qualify for the award, a food service operation must have had no major food-safety violations during its three



most recent health inspections.

The Award recipients have clearly demonstrated a continuous commitment to high standards of food safety in their establish-

ments. The Environmental Management Department recognizes the hard work and diligence of employees and management to earn this award.

Is your favorite food facility a 2008-2009 Award of Excellence for Food Safety recipient? You can view a listing of all Award recipients and learn more about the award criteria at www.emd.SacCounty.net/EH/EMDFoodSafetyAwards.htm

RECYCLING AT MULTI-FAMILY DWELLINGS IS NOW THE LAW



Sacramento Regional Solid Waste Authority (SWA) Ordinance No 20, Title IV, a new law that became effective on June 17, 2009, requires that apartments and other

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RECYCLING AT MULTI-FAMILY DWELLINGS IS NOW THE LAW, *Continued from previous page*

multi-family dwellings with five or more units have a recycling program. This Ordinance only applies to dwellings in the City of Sacramento and the unincorporated areas of Sacramento County. The Environmental Management Department (EMD), on behalf of the SWA, has started implementation of the new Ordinance and is working with the Rental Housing Association of Sacramento Valley (RHA) to educate rental unit owners and managers regarding their recycling responsibilities.

Those responsibilities include:

- Providing an effective on-site recycling service for tenants.
- Educating tenants as to which materials are suitable for recycling under this program.
- Instructing tenants to keep recyclable materials separate from their household garbage.

Tenants residing in multi-family dwellings are required to recycle:

- Fiber materials including cardboard, mixed papers, newspapers, junk mail and cereal boxes;
- Glass bottles, jars and beverage containers;
- Plastics #1-7, including toys and water bottles; and
- Metals including all types of aluminum, bi-metal, steel and tin items.

EMD has begun inspecting large apartment complexes and will, eventually, inspect all eligible facilities. The new law has provisions for enforcement and calls for a maximum fine of \$1,000 per day for violators. EMD will not initiate enforcement action unless a facility refuses to comply after suitable notice and opportunity.



FOOD SAFETY EDUCATION MONTH

Each September marks the celebration of National Food Safety Education Month sponsored by the National Restaurant Association Educational Foundations' International Food Safety Council. This time is set aside to raise awareness of the importance of food safety education within the foodservice industry. It is also intended to focus on educating consumers regarding safe food handling and preparation at home and in their workplace.

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FOOD SAFETY EDUCATION MONTH *Continued from previous column*

In honor of National Food Safety Education Month, the Sacramento County Board of Supervisors approved a Resolution on Tuesday, September 15 to emphasize that the health and well-being of its residents is its highest priority. The Environmental Management Department (EMD) utilized this time at the Board of Supervisors' meeting to recognize several food facility operators that have demonstrated excellent food safety practices during the past year. These food facility operators, and approximately 700 other facility operators, were awarded a Food Safety Award of Excellence for 2008-2009. This acknowledgement was one of several activities undertaken by EMD in celebration of National Food Safety Education Month.



EMD also hosted information booths at: (1) A Certified Farmers' Market at Cesar Chavez Park held on September 16; and (2) The Sustainable Business Conference held at the Sacramento Municipal Utility District on September 24 in order to share food safety information within the community. EMD also held a special food safety education seminar for employees of the Sacramento Employment and Training Agency (SETA).

This year's Food Safety Education Month theme was "Food Safety Thrives When You Focus on Five" which refers to food-borne illness prevention when the following top five major risk factors are acknowledged:

1. Avoid unsafe food sources;
2. Frequently clean and sanitize food preparation surfaces;
3. Avoid cross-contamination when preparing different foods;
4. Implement time and temperature controls for potentially hazardous foods (any food requiring temperature control; and
5. Practice good personal hygiene through frequent and proper handwashing.

EMD's Environmental Specialists are conducting inspections throughout the year at your favorite eateries. For inspection results, and additional information about EMD's Food Protection Program, visit www.emd.saccounty.net.

EMD STAFF PERFORMS 164 INSPECTIONS AT STATE FAIR

Environmental Specialist Jason Smalley did a tremendous job in organizing the inspection activities for the 2009 California State Fair at Cal Expo. This annual event requires inspections at over 160 food booths to ensure compliance with the health and safety codes. These temporary food facilities are subject to the same operational requirements as restaurants, such as hand washing and proper temperature controls. Ten Environmental Specialists and two Supervising Environmental Specialists took time from their regularly assigned duties to undertake the inspection activities during opening day of the "Weird, Wild, and Wacky" 2009 California State Fair. Staff actions directly affected the health and well being of over 600,000 fair attendees and resulted in the successful completion of 164 food facility inspections. Of the 164 inspections conducted—31% had no violations; 38% had minor violations; and 29% had major violations. EMD's Environmental Specialists took time to ensure that all major violations were corrected at time of inspection. Jason and the entire inspection team worked quickly and effectively to ensure that the food was safe for fair-goers.



BAN ON TRANS FAT

Beginning January 1, 2010 California embarks on another step towards more heart healthy Californians. Along with new menu labeling requirements, enacted in July 2009, that require disclosure of important nutritional information at chain food establishments with 20 or more outlets in California. All retail food establishments will be required to abide by a ban on trans fat. Retail food establishments (including restaurants, grocery stores, etc.) will no longer be able to lawfully prepare foods using ingredients containing artificial trans fat. Artificial trans fat is one of the nation's leading culprits of heart disease.

Trans fat is the common name for [unsaturated fat](#) with [trans-isomer fatty acid\(s\)](#). Trans fats may be [monounsaturated](#) or [polyunsaturated](#) but never [saturated](#). *(continued on next column)*

BAN ON TRANS FAT, *Continued from previous column*

Sacramento County's Environmental Management Department (EMD) will provide each of their retail food establishments with education prior to implementation, including a list of products that are no longer approved and possible alternatives. In an effort to promote the consistent implementation of the trans fat ban, EMD is currently spearheading a statewide working group of industry and local agencies to develop guidelines to assist in compliance. EMD eagerly embraces another measure designed to maintain the health and well being of its community. Early feedback indicates that most food facilities support the ban.

EMD TAKES STEPS TO KEEP YOU HEALTHY

EMD has posted this sign in our lobby to keep our staff and ratepayers abreast of steps to take to stay healthy.



EMD has also placed hand sanitizer stations throughout our building.

The keyboards and mice incorporate an inorganic silver-based biocide in the plastic that makes them anti-bacterial. The items can be wiped with a keyboard cleaner, sprayed with disinfectant or disconnected and run under hot water.



Washable anti-bacterial computer keyboards and mice have been purchased and are located in the lobby at the front counter and at the File Review station.

Janitors have been asked to disinfect all counters, meeting room tables, door handles and heavy traffic areas each night to avoid the spread of viruses.

EMD ACTIVITY SUMMARY

EMD Program Element	July 2009– Sept 2009
Food Placarding	Total: 1,486
Green (Pass)	1,387
Yellow (Conditional Pass)	83
Red (Closed)	16
Inspections	Total: 6,743
Food Protection	1,932
Farm Labor Camps	25
Public Swimming Pools/Spas	2,261
Solid Waste Facilities (landfills/transfer stations)	50
Liquid Waste	47
Medical Waste	22
Small Water Systems	12
Water & Monitoring Wells	281
Underground Storage Tank (UST) Facilities	126
UST Installations, Upgrade/Repair & Removal	93
Businesses/Facilities Generating Hazardous Waste	284
Businesses/Facilities Storing Hazardous Materials	385
Stormwater	355
Waste Tire	309
Tobacco Retailers	41
Commercial Recycling	520

EMD Program Element	July 2009– Sept 2009
Investigations	Total: 219
Food Borne Illness Complaint	46
Incident Response	124
Stormwater Complaint	35
Waste Tire	11
Childhood Lead	3
Workshop Attendance	Total: 175
Food Safety Education (Food School)	140
Hazardous Materials Business Plan	22
How To Get A Green Placard	13
Stormwater Compliance Workshop (General)	0
Permits, Plans & Reviews	Total: 7,525
Hazardous Materials Business Plans	
Monitoring Wells	118
Food Facilities	216
Public Swimming Pools/Spas	154
UST Installations, Upgrades/Repairs & Removals	53
Land Use	13
Cross Connection Permits (Blue Tags)	5,752
Information Management	Total: 36,713
Documents Imaged	36,663
Public Record Reviews	50



HELLOS, GOODBYES & SERVICE RECOGNITION

for May –October 2009

New Hires

Margaret Chatwood
Alicia Scott

Promotions

Elena Drobenyuk
Valerie Kristcher
Janet Martin

Service Awards

Anne Frey-Peters — 30 years
Jim Guilliams — 10 years
Colleen Maitoza — 25 years
Kelly McCoy — 15 years
John Moehring — 20 years
Dave Steele — 15 years

Retirements

None

SPECIAL THANKS...

EMD would like to extend special thanks and recognition to BERCC, the Business Environmental Resource Center, for its skill and assistance in designing and developing the format for **EMD NEWS & NOTES**.

BERCC is part of Sacramento County's Department of Economic Development & Intergovernmental Affairs. BERCC partners with EMD, and other local governmental entities, to enhance County service delivery.

**County of Sacramento
Board of Supervisors**

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Roberta MacGlashan, District 4
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Countywide Services Agency
Jim Hunt, Acting Administrator
Val Siebal, EMD Director

EMD NEWS & NOTES is EMD's periodic newsletter providing information on EMD activities and services that enhance our community.

EMD is a Department within the Countywide Services Agency of Sacramento County which serves the businesses and residents of the County. EMD is committed to protecting public health and the environment by ensuring compliance with environmental regulations.

For more information about EMD's News & Notes newsletter, or to offer your feedback, please contact Linda Jimenez by email at jimenezl@sacounty.net