



ENVIRONMENTAL MANAGEMENT DEPARTMENT

May 2015

UNPERMITTED FOOD VENDORS ARE NOT HARMLESS

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The Environmental Management Department's (EMD) Unpermitted Food Vendor (UFV) team has already had a very busy season. The warm, dry winter sent unpermitted food vendors selling cut fruit, cooked corn and tamales, and other items out to the streets for a quick sale to unsuspecting customers, often elementary school children wanting a snack after school. What seems harmless, grabbing a snack from a food cart, can have serious health implications if the food has not been stored at proper temperatures, is served from unsanitized surfaces or has been cross contaminated by other hazardous foods. Bacteria grows rapidly in uncontrolled, unsanitary conditions.

selling adjacent to elementary schools. Not only is this a food safety concern but also a traffic safety concern for the children crossing the street to buy from the vendors. The team also worked with the City of Sacramento Park Rangers to remove unpermitted food vendors from Southside Park during their Cinco De Mayo event.

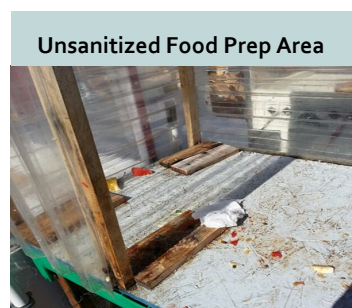
Unpermitted vendors typically sell cut fruit and temperature-controlled foods from food carts. Public health and safety is at risk when vendors:

- Cannot wash their hands or utensils and cross-contaminate food
- Lack basic food safety knowledge
- Do not have hot or cold food temperature control
- Receive food from unapproved sources
- Store or prepare food in their home, garage, back yard or other unsanitary locations
- Fail to protect food from contamination from birds, insects, sneezing, coughing or other environmental hazards

EMD has seen more unpermitted food vendors this year than in past years, selling potentially hazardous foods. Seven sweeps have been conducted since January 2015 and approximately 15 push carts were impounded and the food discarded. More sweeps are planned throughout the year.

"Recently, the UFV team worked with Code Enforcement and the Twin Rivers School District resource officers to confiscate food

carts from unpermitted vendors

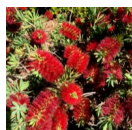


Our goal is food safety. The good news is that we appear to be making a difference. We are seeing fewer unpermitted vendors now than during earlier sweeps," stated Steve Moua, Environmental Specialist II.

MOVE IT, MOVE IT

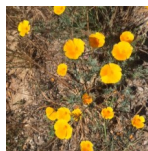
It's the modern office workers health hazard, sitting. Sitting is now being touted as the "new smoking", a major player in a long list of health issues that dormant workers see popping up in their lives; various aches, pains, fatigue, muscular weakness, heart disease and even premature death if the latest research is correct.

The County of Sacramento, including the Environmental Management Department, would like to see that tide stemmed and has proactively been encouraging healthier habits in the workplace. Riding bikes to work, standing while talking on the phone if possible, walking outside on breaks, and taking the stairs are easy changes



to incorporate. Some employees have even been known to take a moment and power out a few pushups, kudos to them! The County recently launched the Health Trails online challenge to up the excitement about moving more and eating more produce. For those of us lucky enough to work at EMD in an open landscape surrounded by walking trails, trees, nesting birds and abun-

dant plant life, the efforts to "move it, move it" more should be easier than in other County office locations. Director Siebal has begun counting his steps, or mileage if you use a GPS tracker, and encouraging other staff to also, in order to get an idea of the range of activity that most of us are fitting into our daily lives. A sampling of results from 5 EMD staff are as follows:



High Range: 8000-10,500 steps per day.

Low Range: 2800-3000 steps per day.

Mileage: 2.1-2.8 miles per day.

If you don't have a fit bit or GPS watch, John Moehring has made calculating easy by charting 3 routes that are exactly a half mile, 1 mile or 2.5 miles long, no thinking or electronic equipment needed. Just walk the 1 mile route a few times a week and by year's end you will have added an extra 150 miles of activity to your life and burned an extra 15,000 calories which is equiv-

alent to eating 51.72 Haagen-Dazs ice cream bars.

EMD will be receiving a dozen of the inexpensive pedometers soon and will report back on the group that wears those for a week. To all those that bike miles to work, Good Job!, you're an inspiration to us all. Keep up the good work and enjoy those commutes.

Half Mile Walking Route



One Mile Walking Route Around EMD



2.5 Mile Path



PUBLIC INFORMATION VIDEO: THINK BEFORE YOU INK

THINK BEFORE YOU INK

Public outreach is an essential piece of public health and safety and EMD works hard to get current information into the public's hands. Many educational videos are now online and can be viewed from cell phones and computers. Toua Yang is the latest EMD star in an educational video titled *Think Before You Ink*. He demonstrates the key points that

Body Art Facility inspectors would be looking at in terms of health and safety, such as sterile tools and hand washing stations, and reminds people that cheap tattoo they may receive from someone's cousin, versus a trained tattoo artist, can have serious long term health consequences. The message is to make sure your tattoo facility has been inspected and will provide you a safe tattooing environment.



Toua Yang inspecting a local body art facility.

Pictures can't ...from the Unpermitted Food Vendor article on page 1



EC Division offered two **Underground Storage Tank Workshops** in April. During the workshops, EMD staff assisted 6 people representing 6 businesses in submitting their Underground Storage Tank forms electronically through either the EMD web portal or the California Environmental Reporting System.

Food Safety Education Classes

There were 4 onsite and 1 off site Food Safety Education classes conducted in April 2015, with a total of 66 participants representing 17 facilities. Two classes were conducted in English, 1 in Spanish, and 1 in Cantonese.

Hazardous Material Plan Workshops

The Environmental Management Department offered 2 Hazardous Material Plan Portal Workshops during April, 2015. There were 7 individuals that attended these workshops, representing 7 businesses. During the workshops, EMD staff provided regulated businesses an overview of the electronic reporting process and also assisted each person with the process of submitting their Hazardous Waste Plans electronically. Hazardous Waste Plans are mandated by the California Environmental Protection Agency to be electronically submitted, effective January 1, 2013. EMD continues to assist consumers who need instruction filing their plans electronically.

Butte County Workshop Highlights California Water Resource Management Efforts

by Chris Hunley



Cheryl Hawkins, Supervising Environmental Specialist, and Chris Hunley, Eric Haupt, Terry Kociemba, and Renee Manwaring, Environmental Specialist 35, attended the "2015 California Water Management – A Strategic Overview" hosted by Butte County's Department of Public Health and Department of Water and Resource Conservation. The workshop provided an overview of the water resource management efforts state and local county agencies are taking now, and in the future, to sustainably manage California's water resources.

The workshop began with a presentation from the California Department of Water Resources (DWR) addressing current drought conditions and implementation of the California Water Action Plan (Plan) and the Sustainable Groundwater Management Act (SGMA). Select "Priority Actions" from the Plan were discussed including increasing regional self-reliance and integrated water management across all levels of government, management and preparation for dry periods, and expanding water storage capacity and improving groundwater management.

The second presentation was given by the California Water Foundation and detailed the requirements for SGMA implementation. One of SGMA's require-

ments includes formation of a Groundwater Sustainability Agency (GSA), which can be achieved by three different models. A centralized, or single GSA, covers an entire groundwater basin and assumes all authorities and responsibilities. A distributed, or a coordinated GSA, is when more than one GSA work together regionally, while retaining responsibility for each of their own service areas. A combination GSA is when more than one GSA works together regionally, but primary tasks are designated to a lead GSA with the other GSA

members sharing the remaining tasks. The presentation stressed the importance of developing local agency collaborations and stakeholder outreach.

Next, representatives from Stanislaus County, Napa County, Monterey County, Calaveras County, and Butte County addressed groundwater management efforts in their jurisdictions. Stanislaus County Environmental Health Director, Jami Aggers, discussed how the County helps homeowners with dry domestic supply wells by providing financial assistance to those persons that can't afford to drill deeper wells. Ms. Aggers also discussed challenges with enacting new groundwater legislation including a recent lawsuit alleging non-compliance with CEQA in permitting new supply wells.

The workshop provided an opportunity for local government agencies to learn about sustainable groundwater management implementation strategies, upcoming regulatory requirements, and to share perspectives.

By the Numbers April 2015**Apr-15*****Food Facility Placards Issued***

A. Green – Pass	1281
C. Red – Closed	13
B. Yellow – Conditional Pass	71

Inspections

Above Ground Storage Tank	1
Body Art	37
Food Protection (includes reinspections and food events)	1613
Farm Labor Camps	14
Public Swimming Pools/Spas	6
Solid Waste Facilities (landfills/transfer stations)	24
Liquid Waste	38
Medical Waste	14
Small Water Systems	14
Wells	130
Businesses/Facilities Generating Hazardous Waste	91
Businesses/Facilities Storing Hazardous Materials	104
Underground Storage Tank Facilities	58
Underground Storage Tank Removal, Installations, Upgrades, Repairs	5
Storm Water Non Food Facility	41
Waste Tire	125
Tobacco Retailer	60
Commercial/Multi-Family Recycling	46
Refuse Vehicle Inspections/	0
Septic Tank Pumper Trucks	0

Total **2479*****Investigations***

Body Art	4
Consumer Complaints	107
Food Borne Illness	32
Incident Response	47
Solid Waste	2
Storm Water	4
Waste Tire	
Childhood Lead	1

Total **197*****Class Attendance***

Food Safety Education (Food School)	66
Hazardous Materials Business Plan (HMP) Workshop	11
“How To Get A Green Placard For Food Inspection” Workshop	
Underground Storage Forms Workshop	5

Total **82*****Plans, Permits, and Reviews***

Hazardous Materials Business Plans	305
Body Art	4
Monitoring Wells/ Water Wells	160
Food Facilities	115
Public Swimming Pools/Spas	46
Underground Storage Tanks Plans and Permit Reviews	3
Land Use	13
Local Oversight Program	4
Cross Connection Permits (Blue Tags)	1498

Total **2192*****Imaging***

Document Pages Imaged	27149
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