



ENVIRONMENTAL MANAGEMENT DEPARTMENT December 2016

EMD OFFERS SAMPLING AND ANALYSIS INCENTIVE PROGRAM FOR UNDERGROUND STORAGE TANK REMOVAL/CLOSURE



An underground storage tank (UST) is a tank and any underground piping connected to the tank that has at least 10 percent of its combined volume underground. Approximately 561,000 (<https://www.epa.gov/ust>) active storage tanks nationwide store petroleum or hazardous substances. When the UST regulation program began, there were 2.1 million regulated UST systems in the United States but most have since been closed or removed.

Until the mid 1980's, most UST's were made of bare steel which corrodes over time and allows the release of toxic substances in the groundwater, contaminating the source of drinking water for 50% of Americans. Leaking USTs also include the potential for fire and explosion. In 2014, Governor Brown signed SB 445 into law, requiring all single walled UST systems to be permanently closed by December 31, 2025. The cost of removing a UST system is very high. In order to alleviate some of that cost, the Environmental Management Department

has voluntarily created the Sampling and Analysis Incentive Program that will provide up to \$12,000 for soil sampling and analysis during the UST closure process, after the UST system has been removed. For eligible facilities that are approved, the program is available on a first come first served basis until the funds are exhausted. This program is being funded by a Special Environmental Project Agreement with four oil companies as part of an enforcement settlement for UST violations and contamination issues.

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HMONG NEW YEARS CELEBRATION NOV 24-26TH, 2016

Cultural food is a major draw for the approximately 37,000 attendees of the Hmong New Years Celebration that took place at Cal Expo from November 24-27th, 2016. Favorites include Hmong sausage dipped in pepper sauce, tapioca style desserts and Khao Pon, a traditional curry based soup including rice



noodles.

EMD Environmental Specialists who have been inspecting food booths at the Hmong festival for many years note a positive trend in safer food handling practices among the food vendors, which makes the event “almost routine” in terms of food safety violations they can expect to find. Approxi-

mately 19 food vendors and their staff came to EMD's pre event education class which paves the way for smooth food booth inspections on opening day of the event.

Most notable improvements in food safety practices over the years includes vendor compliance with proper food preparation and storage, and proper holding temperatures. One cultural food item that has required some outreach regarding cooling process temperatures is the rice noodles which are cooked and then cooled for

use in Khao Pon. The booths have been very compliant with structural set up in accordance with EMD and fire department requirements.

The most common violation that inspectors found at this year's booths was the lack of a hand washing station being set up before food was being cut and prepped. That violation requires immediate correction by the food vendor.

One other notable item is that some operators do not know to

refrigerate foods with a dairy base before they are cooked, such as



Environmental Specialists: Steve LePage, Sothea Chhang, Joseph Terefe, Rupinder Singh, Chue Vue, Manny Estrada, Toua Yang

churros, so that was an opportunity for education .

EMD Presents to

Family and Consumer Science Majors at Cal State Sacramento

Ana Daniels, Registered Environmental Health Specialist (REHS), delivered lectures to California State University, Sacramento (CSUS) students pursuing a Family & Consumer Science (FACS) degree. Once



per semester FACS Department Chair Seunghee Wie, Ph.D., requests that Sacramento County

EMD speak to CSUS students. Many students who have chosen the path of Dietetics or Nutrition will work with a REHS at some point during their career. This outreach is provided to give an idea of what is expected from them and what they can expect from a REHS. The class also reinforces the material learned during the semester and brings awareness about the profession of Environmental Health. EMD has benefitted greatly by its partnership with Sacramento State. In the last five years, eight FACS students have taken positions with EMD as interns or full time Environmental Specialists.

DID YOU KNOW...



EMD inspects refuse trucks once per year pursuant to Title 14 of the California Code of Regulations. Vehicle safety equipment such as back up alarm, horn, tires, brake lights, and turn signals are checked for operability. Inspectors verify that a fire extinguisher, first aid kit, and reflective triangles are onboard the trucks in the event of an accident. Gaskets on refuse trucks with lift up tailgates are also inspected for watertight integrity of the waste compartment. Approximately 500 refuse trucks throughout the county are inspected each year.

Congratulations



Deputy Chief Ryan Bailey and Environmental Specialist Wendy Yen passed the Registered Environmental Specialist Exam this month after months of arduous study and preparation. Congratulations to them both.

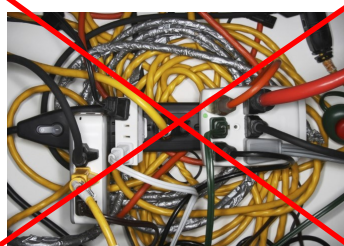
DR. KASIRYE UPDATES THE SACRAMENTO ENVIRONMENTAL COMMISSION WITH ANNUAL HEALTH OF THE COUNTY REPORT

Sacramento County's Public Health Officer, Dr. Kasirye, updated the Sacramento Environmental Commission on Sacramento County's Public Health Priority Health Issues including: Disparities in Infant Death, Sexually Transmitted Diseases, Opioid Poisoning, Emerging Infectious Diseases, Heart Disease, Adverse Childhood Experiences, and Oral Health. Two distressing statistics that have remained constant in Sacramento County are that black infant death rates are 3 times higher than other ethnicities and heart disease (much of which is a lifestyle disease) is one of the leading causes of death. The powerpoint presentation can be

viewed at the following link.



DECEMBER SAFETY TIP



Be extra careful during the holiday season in making sure your trees, lights and decorations are plugged into safe surge protection power strips and wall outlets.

Workplace electrical hazards

When thinking about where electrical hazards are commonly found, your first thought likely isn't your office. However, the Georgia Institute of Technology states that electrical equipment used in offices can be hazardous and result in serious injuries if not properly maintained. GIT recommends following these tips to help prevent exposure to workplace electrical hazards:

- Ensure all appliances are turned off before leaving work at the end of the day.
- Use only grounded appliances that can be plugged into grounded three-prong outlets.
- Is an appliance giving off a strange smell? Unplug it immediately.
- Do not use appliances with cracked, frayed or broken cords.
- Keep walkways and doorways clear of clutter and extension cords.
- Never hang or suspend extension cords with staples, nails or wires.
- Check plugs to ensure they fit securely into outlets; however, never attempt to force a plug into an outlet.
- Be aware that loose-fitting plugs can potentially cause equipment to overheat and catch fire.
- Check that all appliances in your office have been approved by an independent testing laboratory.

Keep a minimum of 3 feet of clearance in front of electrical panels.

<http://www.safetyandhealthmagazine.com/articles/13345-workplace-electrical-hazards>

By the Numbers November 2016		
	Nov-16	YTD 16/17
Food Facility Placards Issued		
A. Green – Pass	1297	5155
C. Red – Closed	16	74
B. Yellow – Conditional Pass	55	278
Inspections		
Abandoned Wells	2	40
Above Ground Storage Tank	4	8
Body Art	15	77
Food Protection (includes reinspections and food events)	1612	6858
Farm Labor Camps	0	2
Public Swimming Pools/Spas	0	1620
Solid Waste Facilities (landfills/transfer stations)	24	107
Liquid Waste	14	114
Medical Waste	5	36
Small Water Systems	2	10
Wells and Monitoring Wells	67	393
Businesses/Facilities Generating Hazardous Waste	90	460
Businesses/Facilities Storing Hazardous Materials	90	531
Underground Storage Tank Facilities	41	201
Underground Storage Tank Removal, Installations, Upgrades, Repairs	11	50
Storm Water Non Food Facility	43	219
Waste Tire	55	315
Tobacco Retailer	40	169
Commercial/Multi-Family Recycling	96	478
Refuse Vehicle Inspections/	142	145
Septic Tank Pumper Trucks	6	11
Total	3727	13212
Investigations		
Body Art	1	14
Consumer Complaints	79	446
Food Borne Illness	13	82
Incident Response	38	210
Solid Waste	1	13
Storm Water	7	28
Waste Tire	0	0
Childhood Lead	6	28
Total	145	821
Class Attendance		
Food Safety Education (Food School)	119	461
Hazardous Materials Business Plan (HMP) Workshop	7	39
“How To Get A Green Placard For Food Inspection” Workshop Online Video	NA	NA
Underground Storage Forms Workshop	11	26
Total	137	522
Plans, Permits, and Reviews		
Abandoned Wells	10	94
Hazardous Materials Business Plans	305	1749
Body Art	3	18
Monitoring Wells/ Water Wells	90	613
Food Facilities	126	642
Public Swimming Pools/Spas	42	399
Underground Storage Tanks Plans and Permit Reviews	15	53
Land Use	18	98
Local Oversight Program	0	6
Cross Connection Permits (Blue Tags)	1060	8476
Total	1669	12148
Imaging		
Document Pages Imaged	11771	63114



Hazardous Material Plan Workshops

The Environmental Management Department offered two Hazardous Material Plan Workshops for seven attendees during November, 2016. EMD staff assisted each person with the process of submitting their Hazardous Waste Plans electronically, as mandated by the California Environmental Protection Agency, effective January 1, 2013.



Food Safety Education Classes November 2016

Attendees 119

Facilities Represented 28

Onsite 6
Offsite 1

Languages Represented

English 3
Spanish 2
Cantonese 1
Vietnamese 0
Korean 1

EC Division offered two **Underground Storage Tank (UST) Workshops** in November. During the workshops, EMD staff assisted 11 attendees with submitting UST forms electronically through the California Environmental Reporting System.

