



# ENVIRONMENTAL MANAGEMENT DEPARTMENT

## February 2017

### SACRAMENTO'S CANNABIS SUMMIT

### A PATHWAY TO PERMITTING

Over 335 representatives from the cannabis industry and regulatory agencies met together FOR a two day period at Sacramento's first Cannabis Summit, sponsored by the California Association of Environmental Health Administrators, as the legalization of recreational marijuana was passed in November of 2016.



Cannabis Farm

During the summit on January 18th and 19th, cannabis growers, dispensary owners and medical marijuana proponents explained aspects of the industry from planting to growing, to harvesting and extraction. Regulating agencies processed the information that will eventually shape a pathway to permitting what is now a legal industry in California. The Environmental Management

Department may have a role in retail facilities that sell edibles and regulating the handling and disposal of toxic solvents that are discarded after processing and cannabis extraction, if it were to be permitted. The City of Sacramento already is permitting marijuana growers and sales.

Cannabis growers discussed permitting methodology based on square footage versus plant count, as high tech farming methods can produce plants with a 5-6 ft. diameter and up to 16 pounds of product. They explained the hazards of mold and beetles to their crop and the painstaking

methods they use to prevent the introduction of these things to their grows.



THC Extraction Machine

There was lengthy discussion about extraction methods, waste streams and the potential presence of pesticides in the extracted cannabis if pesticides were used during the growing season. The CO2 extraction method, the gold standard of cannabis extraction, doesn't distinguish between the cannabis and pesticide compounds when extracting, therefore increasing the risk for adulterated products if pesticides are used. Regulations are currently under development by the State to address product quality and safety.



Medical Marijuana

#### Board of Supervisors

- Phil Serna, 1st District
- Patrick Kennedy, 2nd District
- Susan Peters, 3rd District
- Sue Frost, 4th District
- Don Nottoli, 5th District
- Nav Gill, County Executive
- Paul G. Lake, Chief Deputy County Executive, Countywide Services

**Val F. Siebal, Director, Environmental Management Department**

One representative on the cannabis industry panel discussed how families with children who experience seizures are using concentrated cannabis from dispensaries. The liquid cannabis is measured and dispensed using droppers. The second day of the summit examined the issues of public health, water pollution and use, pesticide regulation, and lessons learned from counties that have legal grows and dispensaries in operation such as Yolo County. Regulatory considerations at the local level include zoning, code enforcement, fire safety, and environmental health. In this rapidly changing regulatory climate of cannabis, communication is a foundation for moving forward successfully. It was a productive conversation between industry and government agencies as the pathway to permitting is explored.

## Thanksgiving Dinner at Contra Costa Legion Post



The outbreak stemmed from a Thanksgiving Day dinner put on at the Antioch American Legion Hall by the Golden Hills Community Church. Several of the

On January 17, Dr. Marilyn Underwood, Director of Environmental Health for Contra Costa County, attended the EMD Retail Food Industry Meeting to share her involvement in the investigation of the tragic events surrounding a deadly food-borne illness outbreak in Antioch, CA.

menu items served were prepared in volunteers' private homes, including the 21 turkeys that are believed to be the vehicles of transmission for *Clostridium Perfringens*. 21 people were poisoned, resulting in 3 deaths. The dinner was produced without the proper health permits, which would have forbidden food preparation in private homes.

All 3 victims that succumbed to the poisoning were residents of a nearby assisted living facility, and may have been taking medication that may have exacerbated the effects of the poisoning.

The event is still under investigation and Contra Costa Environmental Health is working alongside several non-profit groups in their jurisdiction to get similar charity meals under health permit and inspection.

## DEPARTMENT OPERATIONS CENTER (DOC)

### ACTIVITIES DURING FLOOD RECOVERY

The Environmental Management Department opened as a Department Operations Center (DOC) on January 13th and 14th, activated in response to flooding. Activities included planning, coordinating media message with the Joint Information Center, situational responses and field activities. Media messages for impacted residents included guidelines for food contamination, power outages, mold, septic tank flooding and water well/small water systems contami-

nation. EMD identified that there was an area of Point Pleasant where the flood had impacted residential wells. EMD's staff visited the residences and delivered bottled water to the homeowners. The bottled water was requested during the activation of the Emergency Operations Center and delivered to Pt. Pleasant Methodist Church. Staff spent time with the residents surveying the wells to determine if they needed bacterial testing. Four homes were tested

and two came back positive for elevated *E. coli*. The owners will sanitize their wells with chlorine bleach after which, EMD will retest the wells. EMD also issued boiled water notices for flooded areas around Sacramento to protect public health.

EMD staff also responded to the Rio Linda area to identify flooded roads and monitor Dry Creek, at the same time keeping an eye out for any issues with hazardous materials impacted by flood waters.

## On A Personal Note:

### Jim Van Buren's Experience During the Yuba City Flood Evacuation

EMD's Supervising Environmental Specialist Jim Van Buren experienced first hand the fear and uncertainty of being on the receiving end of an evacuation notice that ended with "This is not a drill. This is not a drill. This is not a drill." On Sunday afternoon, February 12th, Jim was outside in his yard in Yuba City when a neighbor came over to show him the emergency notice received on his cell phone at approximately 4:30 pm, stating that the emergency spillway of the Oroville Dam was expected to fail within the hour and to evacuate to higher ground immediately. 65,000 residents were told to leave the city at once. Grabbing a suitcase and the dogs, and caravanning with two vehicles, Jim headed out of town, the streets clogged for miles by residents try-

ing to buy gas and water and other last minute necessities.

Thousand of residents rushed to sit for hours at a complete stand still on roads exiting the city, all the while looking north toward the dam wondering if a wall of water was moments away from hitting them. Hours of parked traffic. No new information was forthcoming.



People ran out of gas, cars broke down and were abandoned on the road while the mass exodus took place. By eleven o'clock that night, Jim had made it to

Colusa, only 25.5 miles from Yuba City, where hundreds of people were parked wherever there was a spot, sleeping in their cars and campers. Jim was lucky enough to have family further north to stay

with for 2 nights and learned the evacuation notice had been lifted by a text alert from KCRA. There were a few takeaways from this experience that left an indelible mark on him.

Pay attention and monitor local geographical hazards yourself. Don't believe all is well when there seems to be a problem and information is not being clearly communicated. You're on your own. Ultimately, your safety and decisions will be your sole responsibility. Don't think there will be emergency responders strategically positioned to orchestrate and aid you during such an emergency event. As much as possible, be prepared and have a go bag handy and one box of critical documents that you can grab. It won't be enough, but it will get you on your way in an emergency.

## 3 COMMISSARIES, 82 FOOD TRUCK INSPECTION, 3 DAYS

In January of each year, a significant number of Sacramento County's 200 food trucks get inspected at the three major commissaries in town. This year, the unceasing rains and 20 mph winds increased the challenge for EMD's team of inspectors to complete this annual project. Additionally, the inspectors utilized electronic inspections rather than paper inspections. The hardy group of 14 inspectors inspected 82 food trucks over the course of three afternoons, ensuring that the food trucks are well prepared to serve safe food to the public.

These initial permit inspections that



take place at the commissaries focus on sanitation, structural and equipment functionality, menu analysis and required oper-

ating documents, such as identified route sheets, restroom location for fixed sites, and food handling certifications.

A second inspection will be conducted in the field later in the year, to evaluate the operational aspects of the food truck including food preparation, handling and storage practices and sanitation and equipment functionality. Unlike a restaurant, a food truck operator has to think about fill-

ing up the water tank, emptying waste water properly, finding power sources, and working within a limited time frame and space to sell their product.

The inspectors took advantage of the annual inspections to outreach and provide information and guidance for upcoming Green-Yellow-Red placarding that will start this year for mobile food facilities. Many of the food truck operators are pleased about the placarding program and were appreciative of the information and laminated Daily Operations checklist provided to them by EMD inspectors.

| <b>By the Numbers January 2017</b>  |               |                  |
|---|---------------|------------------|
|   | <b>Jan-17</b> | <b>YTD 16/17</b> |
| <b>Food Facility Placards Issued</b>  |               |                  |
| A. Green – Pass   | 1170          | 7543             |
| C. Red – Closed   | 14            | 106              |
| B. Yellow – Conditional Pass  | 56            | 392              |
| <b>Inspections</b>  |               |                  |
| Abandoned Wells   | 23            | 66               |
| Above Ground Storage Tank   | 1             | 11               |
| Body Art  | 8             | 116              |
| Food Protection (includes reinspections and food events)                      | 1577          | 9959             |
| Farm Labor Camps  | 0             | 4                |
| Public Swimming Pools/Spas  | 0             | 1624             |
| Solid Waste Facilities (landfills/transfer stations)                          | 25            | 172              |
| Liquid Waste  | 23            | 149              |
| Medical Waste   | 9             | 56               |
| Small Water Systems   | 0             | 12               |
| Wells and Monitoring Wells  | 26            | 496              |
| Businesses/Facilities Generating Hazardous Waste                              | 78            | 654              |
| Businesses/Facilities Storing Hazardous Materials                             | 85            | 757              |
| Underground Storage Tank Facilities   | 40            | 263              |
| Underground Storage Tank Removal, Installations, Upgrades, Repairs            | 6             | 70               |
| Storm Water Non Food Facility   | 39            | 352              |
| Waste Tire  | 55            | 429              |
| Tobacco Retailer  | 15            | 228              |
| Commercial/Multi-Family Recycling   | 55            | 632              |
| Refuse Vehicle Inspections/   | 0             | 238              |
| Septic Tank Pumper Trucks   | 20            | 87               |
| <b>Total</b>  | <b>2085</b>   | <b>17743</b>     |
| <b>Investigations</b>   |               |                  |
| Body Art  | 0             | 17               |
| Consumer Complaints   | 39            | 550              |
| Food Borne Illness  | 8             | 96               |
| Incident Response   | 84            | 344              |
| Solid Waste   | 0             | 13               |
| Storm Water   | 8             | 41               |
| Waste Tire  | 0             | 0                |
| Childhood Lead  | 8             | 41               |
| <b>Total</b>  | <b>147</b>    | <b>1102</b>      |
| <b>Class Attendance</b>   |               |                  |
| Food Safety Education (Food School)   | 218           | 770              |
| Hazardous Materials Business Plan (HMP) Workshop                              | 6             | 51               |
| “How To Get A Green Placard For Food Inspection” Workshop <b>Online Video</b> | NA            | NA               |
| Underground Storage Forms Workshop  | 7             | 42               |
| <b>Total</b>  | <b>231</b>    | <b>859</b>       |
| <b>Plans, Permits, and Reviews</b>  |               |                  |
| Abandoned Wells   | 2             | 113              |
| Hazardous Materials Business Plans  | 618           | 2781             |
| Body Art  | 4             | 28               |
| Monitoring Wells/ Water Wells   | 90            | 781              |
| Food Facilities   | 158           | 923              |
| Public Swimming Pools/Spas  | 58            | 511              |
| Underground Storage Tanks Plans and Permit Reviews                            | 10            | 74               |
| Land Use  | 24            | 139              |
| Local Oversight Program   | 3             | 12               |
| Cross Connection Permits (Blue Tags)  | 1210          | 11604            |
| <b>Total</b>  | <b>2177</b>   | <b>16966</b>     |
| <b>Imaging</b>  |               |                  |
| Document Pages Imaged   | 10078         | 82708            |



### Hazardous Material Plan Workshops

The Environmental Management Department offered two Hazardous Material Plan Workshops for six attendees during January 2017. 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 January 2017

**Attendees 218**

**Facilities Represented 31**

**Onsite 4**  
**Offsite 7**

#### Languages Represented

**English 6**  
**Spanish 2**  
**Cantonese 1**  
**Korean 1**  
**Punjabi 1**

EC Division offered two **Underground Storage Tank (UST) Workshops** in January 2017. During the workshops, EMD staff assisted seven attendees with submitting UST forms electronically through the California Environmental Reporting System.

