

Environmental Management Department

Special points of interest:

- * Detention Facility Inspections
- * Foodborne Illness
- * Above Ground Storage Tanks
- * Did You Know

EMD INSPECTS DETENTION FACILITIES IN SACRAMENTO COUNTY

One of EMD's lesser known programs resides in the Environmental Health Division. Local detention facility inspections fall under the purview of EMD as delegated in the CA Health and Safety Code. These inspections include a full retail food facility inspection as well as a housing inspection component, serving the inmate population in the Sacramento region with the goal of protecting public health and safety.

There are six facilities EMD staff inspect: Sacramento County Main Jail, Rio Cosumnes Correctional Center, two court holding facilities, juvenile hall and the City of Galt jail.

EMD schedules detention facility inspections months in advance and can take a full day to complete an inspection of both the

kitchen/dining area and cell/common areas. A main jail inspection requires a team of two to three environmental specialists to visit the facility. EMD inspectors are met outside the jail by officers which pair up in a one to one ratio with EMD staff. Inspectors are prohibited from wearing jeans, hooded sweatshirts and red or blue clothing which can be affiliated with gang member colors. Personal belongings including keys and cell phones are left in the officers' main control room. There are 8 floors to the County jail, each with pods of shared rooms, common areas and shower areas. The checklist of inspection items contains both sanitation items and health and safety items.

An inspector enters randomly chosen cells and

begins the inspection by looking at the overall cleanliness: are the walls clean, is mold absent, is the toilet flushing properly? The inspector checks that hot and cold water is flowing from the faucet and views that the plumbing



Regular change out of clothing and bedding are confirmed

ing pipe chases running 8 stories downward are free of

leaks and backed up waste. They make note of any mattresses in disrepair and report any jagged, metal edges exposed on the splash guards on the sinks in the cells. Metal edges on the sinks are smoothed down to eliminate opportunity for self-harm and weapon potential. Water fountains are inspected in

- Phil Serna, District 1
- Patrick Kennedy, District 2
- Susan Peters, District 3
- Sue Frost, District 4
- Don Nottoli, District 5
- Marie Woodin, Interim Director, EMD



Mattresses are inspected

the common areas to make sure inmates have access to drinking water at all times.

Inspectors confirm with inmates that they are receiving regular clothing and blanket change outs. Male inmates have access to

electric razors so these are inspected to ensure cleanliness and sanitation procedures.

The common shower areas are inspected for the presence of mold and inmate pod workers who have earned privileges at the jail

will often make themselves available to assist with turning on showers while inspectors check the water temperature.



Stainless steel toilet and sink

AN UNLIKELY CULPRIT

Seventy people experienced illness with symptoms of diarrhea, vomiting, cramps and chills within 24 hours after attending an event where dinner and dessert items were provided by volunteers cooking in their homes.



The illness onset timeframe was an indicator enabling EMD staff and Public Health staff to narrow down the list of possible pathogens causing the illness. Many pathogens responsible for food borne illness have an incubation period of 2 to 10 days but this outbreak began in less than a 24 hour window.



One toxin that has a relatively short incubation period until symptom onset is *Staphylococcus aureus* enterotoxin. Enterotoxins directly affect intestinal epithelial lining which trig-

gers the nerves causing the mild to severe symptoms.

Sacramento County Public Health opened the investigation after receiving notifications of the illnesses, ultimately gathering information from 174 respondents. EMD obtained the menu and began interviewing volunteers, inquiring about food preparation, delivery to the site, and serving methods. In this case, there was leftover food that EMD took to the lab, as well as one stick that was used to spear the cake-pops served for dessert. Patient specimens tested negative for Norovirus, and the leftover food samples that were gathered tested negative for Norovirus, Shiga toxin-producing *E.coli* and *Salmonella*. The lone cake pop stick that remained from the dinner tested positive for *Staphylococcus*

aureus and *Staphylococcus aureus* enterotoxin. These results strongly suggest that the cake pops were the most likely vehicle of transmission. Cake pops haven't been considered a potentially hazardous food but in this case a few elements combined to contribute to the multiplication of the Staph toxin. The toxin was most likely introduced after baking the cake. The baking temperature would have killed Staph found in the cake batter. The cake pops were left at room temperature. This particular strain of Staph thrives in an environment that contains sugar so it multiplied rapidly.

The fact that this food item acted as a potentially hazardous food was not something many environmental specialists have come across in their work.

ABOVEGROUND STORAGE TANK PROGRAM



Backup generators

The Aboveground Petroleum Storage Act regulates facilities with aggregate aboveground petroleum storage capacities of 1,320 gallons or more, which include aboveground storage containers or tanks with petroleum storage capacities of 55 gallons or greater.

These facilities are typically large petroleum tank facilities, aboveground fuel tank stations, vehicle repair shops with aboveground petroleum storage tanks and hospitals and medical clinics which have generators onsite. Farms and agricultural facilities with aboveground storage tanks are also inspected. The Act does not regulate non-petroleum products.

What is petroleum?

Petroleum means crude oil and any fraction which is liquid at 60 degrees at normal atmospheric pressure.

Examples of petroleum:

Crude oil, sludge, mineral oil, oil refuse, diesel, gasoline, lubrication oils, heating oils, biodiesel.

On-site fuel storage carries

a risk potential that can be reduced by following a set of safety, security, environmental, and regulatory guidelines. The risk is manageable by choosing an optimal location for aboveground storage tanks, incorporation of good engineering practices, and observance of industry standards. Spills and other consequences of poor tank management can contaminate groundwater and soil involving years of cleanup efforts and long term environmental consequences. Issues of concern include the following:

- Soil and water contamination
- Decreased property value due to spills and releases
- Cleanup costs
- Potential release of toxic gases
- Local, state, and federal regulations, inspections, and enforcement actions
- Adverse environmental audit (may prevent sale of the property) (<https://www.extension.purdue.edu/extmedia/PPP/PPP-73.pdf>)

In some cases, a property may have old, 55 gallon drums on site containing petroleum products and rainwater, left from prior owners, and they are unaware of the environmental hazards and how to dispose of it properly. EMD would advise the owner on disposal process and then require manifests and receipts from the hauler removing the waste, with evidence of the weight of the item that was disposed. That ensures that the toxic wastewater wasn't dumped into the soil before the drum was disposed of.

In the event of an accidental release or spill of 42 gallons or more of petroleum immediate notification to the California Emergency Management Office and Sacramento County EMD is required.



Compromised 55 Gallon Drums



Petroleum Tanks

DID YOU KNOW?

Why did the EPA regulate milk in the first place?



All kinds of oils, including animal fats and vegetable oils, have been considered oils under the Spill Prevention, Control, and Countermeasure (SPCC) rule based on the legislative definition of "oil" in the Clean Water Act. Milk is considered an oil due to its butter fat content and its storage and handling have been subject to the SPCC rule, which is intended to prevent damage to the inland waters and

shorelines of the United States. Although seemingly harmless, if large quantities of spilled milk entered a waterway microbes in the water work on decomposing the milk, which takes the oxygen out of the water causing the fish to die.

On April 18, 2011, EPA published a final rule amending the Spill Prevention, Control, and Countermeasure (SPCC) Regulations to exempt milk and milk product

containers, associated piping and appurtenances. EPA believes that certain specific construction and sanitation standards and requirements address the prevention of oil discharges in quantities that may be harmful.

(<https://www.epa.gov/oil-spills-prevention-and-preparedness-regulations/milk-exemption-under-spcc-rule>)

Public Engagement Is Key! Monthly Outreach and Education Classes

**Food Safety Education Classes
May and June 2018**

190 Attendees
representing 39 Facilities
Onsite 8 ...6 Offsite

- English 7**
- Spanish 2**
- Cantonese 4**
- Korean 0**
- Russian 0**
- Vietnamese 1**

**Underground Storage Tank Workshops
May/June 2018**

**Attendees 3
Workshops 4**

**2 Hazardous Material Plan Workshops
May/June 2018**

**29 Attendees
2 Workshops**

By the Numbers May/June 2018			
Food Facility Placards Issued	May-18	Jun-18	FY to Date
A. Green – Pass	1473	249	12472
C. Red – Closed	26	4	213
B. Yellow – Conditional Pass	81	14	774
Inspections			
Abandoned Wells	18	4	68
Above Ground Storage Tank	7	4	83
Body Art	47	122	378
Food Protection (includes reinspections and food events)	1909	423	16756
Farm Labor Camps	17	4	40
Public Swimming Pools/Spas	64	1290	2885
Solid Waste Facilities (landfills/transfer stations)	25	29	283
Liquid Waste	31	34	363
Medical Waste	4	11	94
Small Water Systems	4	5	38
Wells and Monitoring Wells	89	33	784
Businesses/Facilities Generating Hazardous Waste	87	111	1298
Businesses/Facilities Storing Hazardous Materials	119	132	1529
Underground Storage Tank Facilities	43	40	471
Underground Storage Tank Removal, Installations, Upgrades, Repairs	17	19	159
Recycled Water	0	0	2
Storm Water Non Food Facility	38	52	744
Waste Tire	71	8	699
Tobacco Retailer	76	110	441
Commercial/Multi-Family Recycling	84	36	787
Organics Recycling	5	1	211
Refuse Vehicle Inspections/	0	1	266
Septic Tank Pumper Trucks	4	2	108
Total	2759	2471	28487
Investigations			
Body Art	1	0	61
Consumer Complaints	130	96	1075
Food Borne Illness	12	10	129
Incident Response	68	68	657
Solid Waste	0	2	3
Storm Water	8	5	84
Waste Tire	4	0	4
Childhood Lead	10	1	86
Small Water Systems	0	0	3
Total	233	182	2102
Class Attendance			
Food Safety Education (Food School)	61	129	1086
Hazardous Materials Business Plan (HMP) Workshop	16	13	105
Underground Storage Forms Workshop	2	9	54
Total	79	151	1245
Plans, Permits, and Reviews			
Abandoned Wells	9	0	246
Hazardous Materials Business Plans	287	145	4102
Body Art	17	8	133
Monitoring Wells/ Water Wells	141	65	1319
Liquid Waste	42	37	477
Food Facilities	220	208	2161
Public Swimming Pools/Spas	125	195	1346
Underground Storage Tanks Plans and Permit Reviews	8	8	98
Land Use	1	2	189
Local Oversight Program	3	NA	12
Cross Connection Permits (Blue Tags)	2082	NA	19855
Total	2935	668	29938
Imaging			
Document Pages Imaged	11198	11006	135477