

Environmental Management Department

EMD NEWS & NOTES

SPRING 2011 EDITION



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FROM THE DIRECTOR

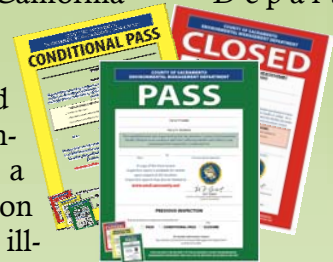
Food-related illnesses are lower in Sacramento County. This is an important story tied to the successful Green/Yellow/Red placard program used for rating food facilities within the county. Four years ago the county adopted this simple, yet effective, method to convey the message to consumers about how food facility efforts measured against state law. The method does not utilize points like the grading system used in some other counties, but covers the most important causes of food borne illness identified by the Centers for Disease Control.



Val F. Siebal, Director

Our inspectors diligently train to be consistent in their interpretations of the law and include onsite

training as a component of their food facility inspections. The placard program also requires food facility owners to improve their practices to meet the criteria of the inspection. EMD provides the training necessary for a facility to earn a green placard. The data, compiled by the State of California Department of Public Health, confirms that risk based frequency of inspections has a positive impact on combating food borne illness. A great job by EMD employees and food facility owners in lowering the risk of food-related illnesses in Sacramento County.



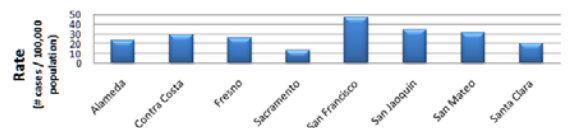
FOOD-RELATED ILLNESSES LOWER IN SACRAMENTO COUNTY

The rates of two common food-related illnesses were lower in Sacramento County in 2010 as compared to other northern California counties of comparable size. The number of cases reported to the California Department of Public Health (CDPH) was 35% lower for campylobac-

teriosis and 40% lower for salmonellosis compared to the next fewest reported for the other comparable northern California counties (see table). The number of cases is presented as a proportion of the population (per 100,000 people) to allow for proper comparisons.

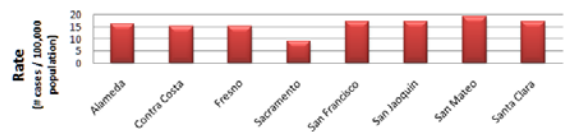
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Campylobacteriosis - 2010



Comparison of counties who reported cases of Campylobacteriosis and Salmonellosis to the California Department of Public Health in 2010.

Salmonellosis - 2010



FOOD-RELATED ILLNESSES LOWER IN SACRAMENTO COUNTY

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Campylobacteriosis and salmonellosis are among several diseases that are required to be reported to CDPH so they can identify disease outbreaks and track disease trends. The diseases are two of the more common diseases that cause food-related illnesses.

Campylobacteriosis is caused by *Campylobacter* bacteria. Most cases are associated with eating raw or undercooked poultry meat or from cross-contamination of other foods by these items. Outbreaks of *Campylobacter* are also associated with unpasteurized milk or contaminated water.

Salmonellosis is caused by *Salmonella* bacteria. Most cases are associated with eating raw or undercooked poultry, beef or eggs. Several recent outbreaks of salmonellosis have been linked to fruits and vegetables that were contaminated with *Salmonella*.

The lower illness rates in Sacramento County may reflect the improved food safety inspection program of EMD. Beginning January 1, 2007, EMD initiated its Green/Yellow/Red Color-Coded placarding system for restaurants, grocery stores, delis, schools and other retail food businesses. At about the same time, EMD increased the number of inspections to three times per year for restaurants and two times per year for grocery stores. The inspection frequency meets the national U.S. Food and Drug Administration's recommendation for retail food inspections.

EMD has documented a reduction in major food safety violations since 2007 as a result of improved food handling practices and general sanitation at restaurants and grocery stores in Sacramento County. Restaurant and grocery store owners and managers have responded to the changes in the food safety inspection program by reinforcing safe food handling practices with their employees, encouraging employees to take advantage of EMD training courses and by participating in regular industry meetings with EMD to discuss food safety issues.

HAZARDOUS MATERIALS STORAGE COMPLAINT



The Environmental Compliance Division (ECD) of the Environmental Management Department (EMD) received an anonymous complaint via Sacramento

County Consolidated Utilities Billing and Service (CUBS) regarding hazardous material storage at a Fair Oaks residence. The complainant stated that they were concerned that the chemicals observed in the residence could cause an explosion.

Environmental Specialist (ES) Robert Duncan spoke with complainant by telephone to assess the complaint and to gather more information. The complainant stated there were chemicals (hydrochloric acid, sulfuric acid, muriatic acid, etc.) throughout the residence being stored in old plastic bottles (e.g., cola bottles, water bottles, etc.) and mason jars. The complainant also stated that the suspect was cooking chemicals in the residence and removing the phosphorus from matches. The information described by the complainant indicated that the residence could be a methamphetamine clandestine lab.

ES Duncan notified the Sacramento County Sheriff's Department (SSD) Narcotics Unit of the complaint and the possibility of a drug lab.

On December 28, 2010, SSD Narcotics Unit detectives notified EMD that they had entered the residence, surveyed the area, and spoke with the suspect. It was determined that the suspect was making explosives and not methamphetamines. The Narcotics Unit contacted EMD and the SSD Explosive Ordinance Detail (EOD) to request assistance in characterization and disposal of the chemicals.

ES Kevin Smith, an EMD Hazardous Materials Incident Response (IR) On-Call Specialist, arrived at

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HAZARDOUS MATERIALS STORAGE COMPLAINT

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the residence and met with SSD Narcotics Unit and EOD deputies. EOD deputies agreed with the Narcotics Unit assessment that the residence was not a drug lab, but rather a resident making homemade explosive devices. According to the suspect, he made small explosive charges out of Thermitite (a mixture of metal powder and metal oxide) and detonated them in his backyard with a BB gun.

The residence contained hundreds of receptacles containing dozens of chemical precursors for making explosives. Receptacles containing hazardous chemicals were in the refrigerator, freezer, kitchen, garage, on the back porch and scattered throughout the living area of the residence. The suspect was cooperative and identified most of the chemicals; a Level 2 Hazardous Materials Incident was declared because the suspect could not identify all of the chemicals in his residence. A Level 2 Hazardous Materials Incident is defined as an incident that requires the use of a Hazardous Materials Response Team (HMRT) with specialized equipment and qualified Hazardous Materials Technicians and/or Specialists. Sacramento Metro Fire Department (Metro) HMRT 109 arrived on-scene, identified the chemicals and grouped them into hazardous classes.

Due to the complexity of the incident and involvement of numerous agencies (Metro Fire, SSD, Sacramento County Code Enforcement, FBI and DTSC), ECD Chief Elise Rothschild was on-scene to provide support to ES Smith. EMD notified Cal-EMA (State of California Emergency Management Agency) and DTSC (State of California Department of Toxic Substance Control). DTSC authorized the use of state funds for the removal/disposal of the hazardous waste and contracted with a local environmental clean-up company. The contractor arrived on-scene at 11:00 p.m. on December 28 and cleanup was completed by 7:00 a.m. on December 29. The suspect was arrested by SSD and booked into Sacramento County Jail.

UNDERGROUND STORAGE TANK LOW-THREAT CLOSURE POLICY



Supervising ES Barry Marcus is participating in a Statewide Task Force that is developing a “Draft Underground Storage Tank Low-Threat Site Closure

Policy.” The nine-member task force was organized at the request of the State Water Resources Control Board (SWRCB). The members represent multiple stakeholders in the leaking underground storage community—state and local regulators, environmental consultants, major oil companies/independent oil marketers and non-governmental organizations (environmental groups/Brownfield development proponents). The SWRCB is concerned about the continuing viability of the Underground Storage Tank Cleanup Fund and the expenditure of funds on sites that pose a low threat to human health and the environment. The SWRCB requested that a panel of experts draft a policy that would direct immediate closure of low-threat sites and focus efforts on sites that pose a greater risk of human health and/or existing or potential beneficial uses of groundwater. The panel has been meeting twice a month since January 2011 and expects to complete the draft policy by the end of April 2011. Before the policy can be considered for adoption by the SWRCB it must undergo peer (scientific) review, CEQA (California Environmental Quality Act) review, a public comment period, and review by the State Office of Administrative Law. This process is projected to be completed by September 2011 at which time the Board may consider the policy for adoption. The Task Force estimates that, if adopted, the Policy will apply to 30-40% of existing leaking underground storage tank sites.

STORMWATER INSPECTIONS

The recent series of rain storms that swept through our region have gone a long way in replenishing our reservoirs with a much needed resource—water! While Mother Nature has cooperated in supplying us the quantity needed in the Sacramento region we, at EMD, continue to play a major role in keeping the quality of this precious resource first-rate.



EMD provides storm water inspection service in the county ensuring that commercial and industrial activities do not become a source of water pollution and that water runoff that goes into our storm water drainage systems is free of pollutants.

EMD accomplishes this important function by educating businesses to keep pollutants out of contact with storm water, inspecting businesses to ensure that good practices are put in place to keep pollutants away, and enforcing the law when violations are observed that endanger our water quality.

Over the past five years, EMD has partnered with the incorporated cities and the unincorporated areas to provide uniform inspection service through Sacramento County. This uniform approach has resulted in the effective and efficient identification and remediation of pollution sources. EMD has recently signed another five-year Memorandum of Understanding to continue the county-wide storm water compliance program.

COLLEEN MAITOZA RECOGNIZED AS LEADER IN POOL SAFETY



Colleen Maitoza, Supervising Environmental Specialist, Environmental Health Division, was recognized in the *Aquatics International Journal* (February 2011, Vol. 23, No. 2) as one of

the nation's top 25 Model Aquatic Health (MAHC) "power players" or leaders in pool safety. The article featured professionals involved in the development of a single uniform set of aquatic standards to

COLLEEN MAITOZA RECOGNIZED AS LEADER IN POOL SAFETY

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be used as a blueprint for states and localities to update or establish pool codes. Colleen has been a Registered Environmental Health Specialist (REHS) for over 27 years and is a highly respected leader in the field of environmental health.

Colleen was recently awarded the Stuart E. Richardson, Sr. Award by the California Environmental Health Association (CEHA). This award is available on an annual basis to recognize an outstanding person (or group of persons) who has (have) made a significant educational contribution to the field of environmental health and environmental health professionals by providing instruction or by involvement in the training process.

Colleen has a passion for recreational health and pool safety and has chaired the Northern California Recreational Health Technical Advisory Committee of the California Conference of Directors Environmental Health since 2009.

ON-SITE WASTEWATER TREATMENT (SEPTIC ORDINANCE)

A new On-Site Wastewater Treatment (Septic) Ordinance was passed by the Board of Supervisors on August 10, 2010. This was the first update to the ordinance in over 24 years. Input from extensive community outreach became the basis of the new ordinance. Components of the ordinance include administrative enforcement, a tiered permit option for septic tanks, new holding tank requirements, new portable toilet rental and storage requirements, vehicle hauler requirements, soil testing and variance authority, as well as other environmental and public health protective measures.

The fees for the new On-Site Wastewater Treatment (Septic) Ordinance were passed by the Board of Supervisors on December 14, 2010. These fees were established to support the requirements of the new On-Site Wastewater Treatment Ordinance that was approved on August 10, 2010.

EMD ACTIVITY SUMMARY

EMD Program Element	July 2010– February 2011
Food Placarding	Total: 7,833
Green (Pass)	7,353
Yellow (Conditional Pass)	411
Red (Closed)	69
Inspections	Total: 16,479
Food Protection	9,251
Farm Labor Camps	38
Public Swimming Pools/Spas	2,321
Solid Waste Facilities (landfills/transfer stations)	168
Liquid Waste	117
Medical Waste	120
Small Water Systems	26
Water & Monitoring Wells	574
Underground Storage Tank (UST) Facilities	303
UST Installations, Upgrade/Repair & Removal	180
Businesses/Facilities Generating Hazardous Waste	538
Businesses/Facilities Storing Hazardous Materials	793
Stormwater	971
Waste Tire	359
Tobacco Retailers	325
Commercial Recycling	395

EMD Program Element	July 2010– February 2011
Investigations	Total: 873
Food Borne Illness Complaint	114
Incident Response	187
Stormwater Complaint	506
Waste Tire	60
Childhood Lead	6
Workshop Attendance	Total: 486
Food Safety Education (Food School)	441
Hazardous Materials Business Plan	23
How To Get A Green Placard	22
Stormwater Compliance Workshop (General)	0
Permits, Plans & Reviews	Total: 17,109
Hazardous Materials Business Plans	2,976
Monitoring Wells	677
Food Facilities	641
Public Swimming Pools/Spas	315
UST Installations, Upgrades/Repairs & Removals	89
Land Use	101
Cross Connection Permits (Blue Tags)	12,310
Information Management	Total: 78,369
Documents Imaged	78,189
Public Record Reviews	180

**County of Sacramento
Board of Supervisors**

Phil Serna, District 1
 Jimmie Yee, District 2
 Susan Peters, District 3
 Roberta MacGlashan, District 4
 Don Nottoli, District 5

Steven C. Szalay
 Interim County Executive



**HELLOS, GOODBYES &
SERVICE RECOGNITION**

for October 2010—February 2011

New Hires

None

Promotions

Elise Rothschild
 Marie Woodin

Service Awards

Sue Erikson—20 years
 Debbie Katz—25 years
 Charley Langer—10 years
 Geoff Marsh—15 years
 Mary Ellen Oetzel—10 years
 Aida Rubio—15 years
 Manroop Shergill—10 years
 Jannine Talusik—10 years
 Deborah Woodhull—20 years

Retirements

None

**Countywide Services
Agency**

Bruce Wagstaff
 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@saccounty.net