

Environmental Management Department

EMD NEWS & NOTES

Winter 2012 Edition

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FROM THE DIRECTOR

This edition continues to touch on just a few of the many important program areas in which the Environmental Management Department is involved. While all of the areas are important, the 5 year anniversary of our Green/Yellow/Red food placarding program is of particular interest. Not only has this program been accepted by the industry as proven to prevent food-borne illness, it has also provided assurances to the citizens of Sacramento County.

EMD has also developed a new phone app to help consumers find nearby food facilities. Over 400 people have downloaded our new iPhone/Droid application which is free at the phone app stores (look for Sacfood). We have gained national attention as the first county to have developed a food phone application which provides much needed information. Not



Val F. Siebal, Director

only will the app provide the current inspection placard color, but it will display a list of food facilities closest to your current location. Telephone information is also available so you can call your favorite restaurant to make a reservation. EMD will continue to provide consumers with new tools to promote healthy choices.

SAFE BODY ART ACT (AB 300)



On October 9, 2011, Governor Jerry Brown approved Assembly Bill 300 (the Safe Body Art Act) which enacted a state law for all body art, body piercing, and permanent cosmetic practitioners. The law provides the Environmental Management Department (EMD) with the authority to conduct inspections and require permits for artists and facilities commencing July 1, 2012. The new law also requires that EMD staff monitor body art activities at temporary events and mobile facilities. EMD's Environmental Health Division has held industry workshops to review the requirements and discuss the timelines for implementation.

The purpose of the new law is to establish safe and sanitary practices for all body artists and body art facilities and to reduce the risk of infection from improper practices. The law will also create a baseline for legal operators, and enforcement tools for addressing illegal operations. The law is designed to protect the client and the practitioner from infectious diseases such as Hepatitis, HIV, and MRSA. The law proposes standards for equipment sterilization, and bloodborne pathogen training specific to body art to ensure that health and safety codes are met.

EMD will offer training workshops to educate staff, practitioners, and artists on the actions necessary to attain compliance with the law. Workshop speakers will be: seasoned artists and regulators from the Division of Occupational Safety and Health (better known as Cal/OSHA), the Association of Professional Piercers, the Association of Professional Tattooing, and Registered Environmental Health Specialists. The workshops will provide basic information regarding: the prevention of allergic reactions and infectious diseases, the body art inspection process and a guide for developing an Exposure Control and Infection Prevention Plan. EMD will host a statewide workshop on February 15, 2012. Contact John Rogers at (916) 875-8409 for additional information.

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SAFE BODY ART ACT (AB 300)

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The new law will provide an opportunity to enhance the safety of body art clients and practitioners. EMD looks forward to establishing a relationship with the industry to educate and protect the citizens of Sacramento County and others throughout California.

CERTIFIED UNIFIED PROGRAM AGENCY (CUPA) AUDIT

The triennial audit of EMD's CUPA Program was performed by evaluators from the California Environmental Protection Agency, the California Emergency Management Association and the California Department of Forestry and Fire Protection. The evaluators reviewed EMD policies, procedures, business files, inspection reports, return to compliance documents, complaint reports, and other documents. A few minor deficiencies identified during the audit are currently being corrected. CUPA is comprised of the following regulatory programs—California accidental release, hazardous materials, hazardous materials plans, hazardous waste, underground and aboveground storage tanks. EMD was recognized for "Outstanding Program Implementation" in the areas of enforcement and enforcement revenue credit. EMD was also recognized for participation in organizations, workgroups, technical advisory groups and committees, and implementation of a Facebook page.

ENERGY CONSERVATION

Mario Moreno, SMUD (Sacramento Municipal Utility District) Energy Advisor, spoke to members of the Environmental Health Division's (EHD) Consumer Protection team on September 8, 2011 regarding programs and services that might be beneficial to our customers. Mr. Moreno outlined areas where restaurants use the most energy--29.2% cooling, 21.3% refrigeration and 18.5% cooking. Mr. Moreno also reviewed some maintenance items, such as cleaning refrigeration coils, that can have a significant impact on energy consumption. Maintaining rooftop equipment is also important for efficient air conditioning--routine checks to confirm that the cooling pad is adequately saturated, insulating rooftop pipes and

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ENERGY CONSERVATION

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ensuring that the air intake is clean. The cost savings of using fluorescent lighting was also highlighted during the presentation.

Mr. Moreno encouraged EMD staff to inform operators that many newer energy efficient appliances qualify for SMUD rebates, which can greatly offset the cost of the equipment. Free energy audits are available to SMUD commercial customers by calling 1-877-622-SMUD (7683).

ANTI-ENTRAPMENT COVERS REQUIRED FOR COMMERCIAL POOLS AND SPAS

In October 2009, Governor Brown signed Assembly Bill (AB) 1020 into law and it became effective on January 1, 2010. The purpose of the new legislation is to ensure that California conforms with the Virginia Graeme Baker Federal Pool and Spa Safety Act (VGB). The VGB is designed to prevent entrapment hazards associated with public swimming pools and spas. AB 1020 is now part of California's Health and Safety Code and requires that all commercial pools and spas replace drain covers over suction hazards with new anti-entrapment covers.

During the summer of 2011, EMD Environmental Specialists inspected over 2,200 commercial pools and spas within Sacramento County. When pool season began in May 2011, EMD identified approximately 35% of its pool and spa inventory which were not in compliance with the new requirements. Pool owners and operators are required to install the anti-entrapment covers and must also submit documentation certifying that the equipment has been installed. EMD notified noncompliant pool owners and operators during inspections and through written correspondence. EMD was able to reduce the noncompliance rate during the recent pool season to 12%. Pools and/or spas that are not in compliance are currently closed and will not be permitted to re-open until the anti-entrapment devices are installed. Certification documentation must also be submitted and approved prior to re-opening any facility. EMD staff will continue to monitor noncompliant facilities to prevent risk to public health.

Celebrating Five Years EMD's Green, Yellow, Red Placard Program



EMD celebrated the five year anniversary of the Green, Yellow, Red (GYR) Placard program in January. Although the placard program has been operating successfully for five years, the journey began

long before 2007.

In 2002, enhancements to the food program began with requiring operators to post their inspection reports for public review. Even though the posting provided full disclosure, many constituents were unsatisfied; the language was difficult to understand, the reports were too long and often “missing”. The public and the Board of Supervisors requested a simplified system to convey inspection results to the public. In May 2006 the Board of Supervisors approved a local ordinance requiring the posting of green, yellow, or red placards at retail food establishments.

Over the last five years the color coded placards have become a “go to” resource for dining decisions. Operators proudly display their green placards. One of the most successful aspects of the GYR program is its simplicity. Placard color is determined by the number of major violations. Major violations can directly cause or contribute to a foodborne illness. If a facility has two or more major violations, it is issued a yellow placard and will have a re-inspection within 72 hours.

In addition to the placard system, several other enhancements contributed to the success we see today. Mandatory Food Safety Education or “Food School” is an important part our educational outreach efforts as well as an effective part of our enforcement process. This year food safety education became even more accessible with the release of the “How to Get a Green” DVD in four languages. The annual Food Safety Awards of Excellence has made it possible to recognize those operators who embrace food safety and incorporate safe practices into their everyday operation. EMD has made inspection results available at a glance; the department website and cell phone app offer access to complete inspection reports anytime and anywhere.

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Celebrating Five Years *continued from previous column*

Statistics have shown that EMD's GYR Placard program has had a positive impact on the retail food industry and its consumers. Since implementation of the GYR Placard program, major violations have continued to decline, with a corresponding reduction in related reportable foodborne illness. We look forward to fine-tuning a good system and continuing making improvements that will enhance the health and well-being of Sacramento County residents and visitors.

BIOLOGY AND CONTROL OF VECTORS

EMD Director Val Siebal welcomed instructors from the Centers for Disease Control and Prevention who provided a two-day training course on the Biology and Control of Vectors. Attendees received information on various characteristics and habitats of many common vectors encountered during environmental health inspections, including rodents and bed bugs.



Basic principles of Integrated Pest Management were reviewed during the training, providing attendees with valuable insight into effective and maintainable pest control measures. In light of the large number of food inspectors in attendance, specific strategies for the control of rodents in a food facility were highlighted. Instructors provided excellent information that attendees can pass on to operators who must constantly strive to achieve a pest free environment in their food facility.

Ample time was dedicated to the new and rapidly emerging topic of bedbugs. Instructors discussed bed bug behavior and demonstrated how to inspect a bed for infestation. The information provided was extremely valuable for those hoping to avoid a bedbug infestation. Environmental Health staff from several other California counties attended the training.

EMD ACTIVITY SUMMARY

EMD Program Element	July 2011– Dec 2011
Food Placarding	Total: 6,078
Green (Pass)	5,755
Yellow (Conditional Pass)	272
Red (Closed)	51
Inspections	Total: 13,391
Food Protection	7,078
Farm Labor Camps	26
Public Swimming Pools/Spas	1,801
Solid Waste Facilities (landfills/transfer stations)	144
Liquid Waste	108
Medical Waste	68
Small Water Systems	19
Water & Monitoring Wells	393
Underground Storage Tank (UST) Facilities	223
Businesses/Facilities Generating Hazardous Waste	664
Businesses/Facilities Storing Hazardous Materials	1,024
Stormwater	1,115
Waste Tire	317
Tobacco Retailers	237
Commercial Recycling	174

EMD Program Element	July 2011– Dec 2011
Investigations	Total: 578
Food Borne Illness Complaint	408
Incident Response	129
Stormwater Complaint	33
Waste Tire	4
Childhood Lead	4
Workshop Attendance	Total: 627
Food Safety Education (Food School)	485
Hazardous Materials Business Plan	19
How To Get A Green Placard	123
Stormwater Compliance Workshop (General)	0
Permits, Plans & Reviews	Total: 13,012
Hazardous Materials Business Plans	2,140
Monitoring Wells	545
Food Facilities	551
Public Swimming Pools/Spas	398
UST Installations, Upgrades/Repairs & Removals	96
Land Use	51
Cross Connection Permits (Blue Tags)	9,231
Information Management	Total: 75,655
Documents Imaged	75,534
Public Record Reviews	121

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

Bradley J. Hudson
 County Executive



HELLOS, GOODBYES & SERVICE RECOGNITION

For October—December 2011

New Hires

Ryan Bailey

Promotions

Justin Ross

Service Awards

Jeff Gardner—30 years
 Chris Hunley—10 years
 Renee Manwaring—10 years
 Elizabeth Valtierra—10 years

Retirements

Jeff Gardner
 Mary Taylor

Countywide Services Agency

Bruce Wagstaff
 Chief Deputy County
 Executive

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@sacounty.net