



ENVIRONMENTAL MANAGEMENT DEPARTMENT July 2015

FOOD PROTECTION AT THE SENIOR GOLF OPEN 2015



Climate Controlled Concession Booth At the Senior Open

Sacramento County welcomed over 125,000 people to the United States Golf Association's 2015 Senior Open Golf Tournament at

Del Paso Country club. It was estimated that this week-long event, from June 22 to June 28, 2015 would inject approximately \$17 million into the region's economy, and some of this would take place at the concession stand that was temporarily erected on site at the Del Paso Country Club.

An event this size requires a lot of planning and a lot of food! The Environmental Management Department's (EMD) Environmental Health division staff was very proactive in ensuring that the event went off as food safe as possible. Pre-planning meetings were held with Prom Catering, a



Offsite Refrigerated Food Storage at Mira Loma High School

Minnesota-based food vendor, a month before opening day, and then again a few days before the tournament began.

A team of five, including Deputy Chief Kelly McCoy, Supervising Environmental Specialist Jeff Czapl, Environmental Specialists III's Ajay Sharma and Rupinder Singh and Environmental Compliance Technician II Lisa Robbins, ensured that the permits were complete

and food preparation for the event was safely executed.



Off site food preparation was needed for an event this size, so Mira Loma High School provided a location to prepare, cook, store, and warewash, using large climate-controlled tents and five refrigerated trucks. The temperature made it into triple digits two of the days so keeping food cold was critical. Barbeque sandwiches and other food was prepared on-site in 30' x 30' tented booths at the country club.

"These were not typical food booths," said Ajay Sharma, "Some were on platforms above the ground and climate controlled. Warewashing had its own large, separate booth, while the cook and prep area had five ovens, four hot holding cabinets, and 40 insulated hot food transport containers to deliver food to the event from the Mira Loma offsite prep area. All these factors were instrumental in keeping the food safe over the seven day period."

It takes teamwork and cooperation to protect public health during such a large event, but the week was successful and food safe for golfers, organizers and attendees. Great job, everyone!



- County Board of Supervisors**
- Phil Serna, 1st District
 - Patrick Kennedy, 2nd District
 - Susan Peters, 3rd District
 - Roberta MacGlashan, 4th District
 - Don Nottoli, 5th District
 - Bradley Hudson, County Executive
 - Paul G. Lake, Chief Deputy County Executive, Countywide Services
 - Val F. Siebal, Director, Environmental Management Department

PROCESS SAFETY MANAGEMENT TRAINING

(DON'T LET THE TITLE FOOL YOU...AN INFORMATIVE READ)

Environmental Specialists **Jeni Van Dusen** and **Dennis Karidis** attended an intensive training in June sponsored by Federal OSHA Process Safety Management. This training was a result of an executive order from President Obama directing better federal coordination with state and local governments and focused on process safety at facilities storing highly hazardous chemicals. The Environmental Management Department is a Certified Unified Program Agency that regulates and inspects facilities in Sacramento County which use and store hazardous materials.

Real world examples of anhydrous ammonia refrigeration systems that were poorly maintained gave insight as to what we might encounter during an inspection. Jeni Van Dusen

ES Specialist Jeni Van Dusen explained that a large portion of the training focused on anhydrous ammonia refrigeration facilities and their safety systems. Approximately half of the California Accidental Release Prevention Program facilities in Sacramento County are regulated by EMD for anhydrous ammonia refrigeration systems while the other half are regulated for other hazardous materials such as hydrogen, chlorine,

or aqua ammonia. Anhydrous ammonia is widely used as refrigerant in industrial facilities such as; meat and dairy processing plants, wineries and breweries, soft drink and fruit juice processing facilities, petrochemical facilities and seafood processing facilities aboard ships. The training instructors had many real world examples of anhydrous ammonia refrigeration systems that were poorly maintained which gave some insight as to what might be encountered during an environmental compliance field inspection or a hazardous materials incident response.

Ammonia is considered a high health hazard because it is corrosive to the skin, eyes, and lungs. Exposure to 300 parts per million (ppm) is immediately dangerous to life and health and the material is extremely flammable.

Facilities and regulators rely on recognized and generally accepted good engineering practices

(RAGAGEP) in order to safely handle, store and transport anhydrous ammonia. Inspecting facilities can be a challenge when it involves storage tanks, hoses, piping, transportation of the material in large volume and ensuring that ignition sources are not present. This training highlighted what inspectors should focus on during these complex facility inspections.



ABOVE GROUND STORAGE TANK CERTIFICATE TRAINING

for Environmental Specialist Christine Abad

Environmental Specialist **Christine Abad** attended the Steel Tank Institute's (STI) SPO01 Aboveground Tank Inspector's Training Course in Concord from June 15-19, 2015. The Steel Tank Institute developed an inspection and integrity testing standard for aboveground storage tank inspections, which is in use across the United States. Revisions to the USEPA's Spill Prevention Countermeasure Control (SPCC) rule require that aboveground tanks storing petroleum based materials are periodically inspected and integrity tested in accordance with the SPO01 industry standard. EMD conducts Aboveground Petroleum Storage Act (APSA) inspections. To ensure compliance with the SPCC rule and APSA, EMD requires regulated facilities to meet industry standards such as SPO01. The SPO01 standard requires aboveground storage tank owners to conduct inspections and integrity testing for their aboveground tanks, and this is verified during the APSA inspection by EMD inspectors.

The SPO01 Aboveground Tank System Inspector Training provided Environmental Specialist Christine Abad with a 5 year certification for inspecting shop-

fabricated aboveground tanks, portable containers and small field-erected tanks. The topics covered in the training included tank fabrication standards, corrosion identification, inspection techniques, non-destructive testing to determine if the tank needs repair, tank installation to meet fire code requirements, valves and piping for venting, fire safety, and isolation, level monitoring devices, and electrical issues.

The STI SPO01 Above-ground Tank Inspection Certification is a valuable tool for EMD inspectors to have when conducting APSA inspections. This in depth, technical training provides EMD inspectors with an improved understanding of what aboveground tank owners must do to comply with industry standards.



Aboveground tanks pose potential hazards to drinking water, groundwater, waterways, wildlife habitats and human lives if toxic materials are released.

NEW TO EMD:

Rochelle Veloso– Environmental Specialist, EC Division

John Williams– Environmental Specialist, EC Division

Richard Sagely– IT Analyst

Teresa Doan–Senior Accountant

Janet Yip– Student Intern, Senior

Haley Robinson– Student Intern, EC Division

Hazardous Material Plan Workshops

The Environmental Management Department offered 2 Hazardous Material Plan Portal Workshops during June, 2015. There were 9 individuals that attended these workshops. During the workshops, EMD staff provided regulated businesses an overview of the electronic reporting process and also assisted each person with the process of submitting their Hazardous Waste Plans electronically. Hazardous Waste Plans are mandated by the California Environmental Protection Agency to be electronically submitted, effective January 1, 2013. EMD continues to assist consumers who need instruction filing their plans electronically.

Food Safety Education Classes

There were 5 onsite and 2 off site Food Safety Education classes conducted in June 2015, with a total of 166 participants representing 28 facilities. Three classes were conducted in English, 3 in Spanish, 1 in Cantonese.

EC Division offered 2 **Underground Storage Tank Workshops** in June. During the workshops, EMD staff assisted 8 people in submitting their Underground Storage Tank forms electronically through either the EMD web portal or the California Environmental Reporting System .

UV RADIATION

Overview

Ultraviolet (UV) rays are a part of sunlight that is an invisible form of radiation. UV rays can penetrate and change the structure of skin cells. There are three types of UV rays: ultraviolet A (UVA), ultraviolet B (UVB), and ultraviolet C (UVC). UVA is the most abundant source of solar radiation at the earth's surface and penetrates beyond the top layer of human skin. Scientists believe that UVA radiation can cause damage to connective tissue and increase a person's risk for developing skin cancer. UVB rays penetrate less deeply into skin, but can still cause some forms of skin cancer. Natural UVC rays do not pose a risk to workers because they are absorbed by the Earth's atmosphere.



Sunlight exposure is highest during the summer and between 10:00 a.m. and 4:00 p.m. Working outdoors during these times increases the chances of getting sunburned. Snow and light-colored sand reflect UV light and increase the risk of sunburn. At work sites with these conditions, UV rays may reach workers' exposed skin from both above and below. Workers are at risk of UV radiation even on cloudy days. Many drugs increase sensitivity to sunlight and the risk of getting sunburn. Some common ones include thiazides, diuretics, tetracycline, doxycycline, sulfa antibiotics, and nonsteroidal anti-inflammatory drugs, such as ibuprofen.

Workers at increased risk of UV damage include lifeguards, construction workers, agricultural workers, landscapers, gardeners, and other outdoor workers.

Recommendations for Workers

Workers should follow these recommendations to protect themselves from UV damage:

- Wear sunscreen with a minimum of SPF 15.
- SPF refers to the amount of time that persons will be protected from a burn. An SPF of 15 will allow a person to stay out in the sun 15 times longer than they normally would be able to stay without burning. The SPF rating applies to skin reddening and protection against UVB exposure.
- SPF does not refer to protection against UVA. Products containing Mexoryl, Parsol 1789, titanium dioxide, zinc oxide, or avobenzone block UVA rays.
- Sunscreen performance is affected by wind, humidity, perspiration, and proper application.
- Old sunscreens should be thrown away because they lose their potency after 1-2 years.
- Sunscreens should be liberally applied (a minimum of 1 ounce) at least 20 minutes before sun exposure.
- Special attention should be given to covering the ears, scalp, lips, neck, tops of feet, and backs of hands.
- Sunscreens should be reapplied at least every 2 hours and each time a person gets out of the water or perspires heavily.
- Some sunscreens may also lose efficacy when applied with insect repellents, necessitating more frequent application when the two products are used together.



Another effective way to prevent sunburn is by wearing appropriate clothing.

- Dark clothing with a tight weave is more protective than light-colored, loosely woven clothing.
- High-SPF clothing has been developed to provide more protection for those with photosensitive skin or a history of skin cancer.
- Workers should also wear wide-brimmed hats and sunglasses with almost 100% UV protection and with side panels to prevent excessive sun exposure to the eyes.

Think sunscreen, hat and sunglasses!!!



By the Numbers June 2015	
	Jun-15
Food Facility Placards Issued	
A. Green – Pass	408
C. Red – Closed	12
B. Yellow – Conditional Pass	32
Inspections	452
Abandoned Wells	74
Above Ground Storage Tank	3
Body Art	51
Food Protection (includes reinspections and food events)	633
Farm Labor Camps	2
Public Swimming Pools/Spas	925
Solid Waste Facilities (landfills/transfer stations)	26
Liquid Waste	19
Medical Waste	9
Small Water Systems	14
Wells	112
Businesses/Facilities Generating Hazardous Waste	99
Businesses/Facilities Storing Hazardous Materials	138
Underground Storage Tank Facilities	38
Underground Storage Tank Removal, Installations, Upgrades, Repairs	13
Storm Water Non Food Facility	52
Waste Tire	150
Tobacco Retailer	15
Commercial/Multi-Family Recycling	2
Refuse Vehicle Inspections/	0
Septic Tank Pumper Trucks	0
Total	2375
Investigations	
Body Art	7
Consumer Complaints	102
Food Borne Illness	9
Incident Response	61
Solid Waste	4
Storm Water	7
Waste Tire	
Childhood Lead	1
Total	191
Class Attendance	
Food Safety Education (Food School)	166
Hazardous Materials Business Plan (HMP) Workshop	9
“How To Get A Green Placard For Food Inspection” Workshop Online also.	
Underground Storage Forms Workshop	8
Total	183
Plans, Permits, and Reviews	
Abandoned Wells	
Hazardous Materials Business Plans	480
Body Art	4
Monitoring Wells/ Water Wells	241
Food Facilities	185
Public Swimming Pools/Spas	124
Underground Storage Tanks Plans and Permit Reviews	6
Land Use	28
Local Oversight Program	5
Cross Connection Permits (Blue Tags)	1574
Total	2647
Imaging	
Document Pages Imaged	21625