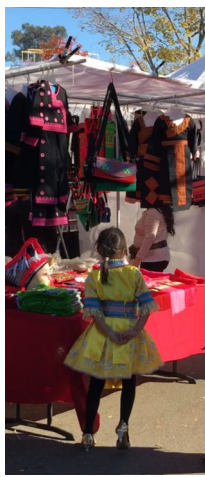




**ENVIRONMENTAL MANAGEMENT DEPARTMENT**  
**December 2015**

**Eleventh Annual Hmong New Year's Festival**  
**A Culinary Success** by Chue Vue

The 11<sup>th</sup> annual Hmong New Year Festival at Cal Expo drew approximately 32 thousand attendees throughout the four day event. From November 26<sup>th</sup> to November 29<sup>th</sup>, 2015 Cal Expo was filled with traditional, colorful, Hmong clothing, great music and delicious, authentic Southeast Asian food. Patrons included young and old, locals and visitors, who shared the common experience of enjoying the many delicious dishes showcased



at approximately 40 food vendor booths. When the annual festival began 11 years ago, it was one of the more challenging events for Sacramento Environmental Health Specialists to inspect for food safety compliance. This year's festival was a big success for the inspectors as the event concluded with no re-inspections. Environmental Specialist Toua Yang, a previous lead inspector stated, "The difficulties that inspectors typically face every year while planning for events such as these are cultural differences in

food preparation, language barriers and a large number of vendors." Many food operators don't understand why there is need for food safety requirements when they feel that in their native countries no consumers became ill as a result of consuming food prepared traditionally without sanitizing methods and holding temperatures for hot and cold food. To bridge these gaps, this year's lead inspector Chue Vue surveyed veteran Environmental Management Department inspectors about concerns from previous years. Both operators and inspectors concerns were addressed during the festival's pre-event meetings. "The most important points we wanted to get across to operators was to educate them on the risks and potential dangers of improper holding temperatures, food sources, cooling and other food safety requirements, and at the same time provide them with the



A traditional southeast Asian tapioca dessert called "Nam Va." It's served cold with coconut milk and simple syrup .



Food Vendor at the Hmong New Year's Festival

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- 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

knowledge to overcome these issues.” To ensure the event would run smoothly, Environmental



Compliance Technician II Lisa Robbins and lead inspector Chue Vue, worked closely with the event coordinator, Andrew Kue, to complete applications in a timely manner.

Inspecting an event of this magnitude consists of weeks of planning and precise execution. With the help of a team of 9 Environmental

Specialists and Supervising Environmental Specialist Jeff Czapla, attendees of the event can rest assured that food safety was accomplished. To sum up the event, Supervising Environmental Specialist Zarha Ruiz stated that it was “very impressive.”

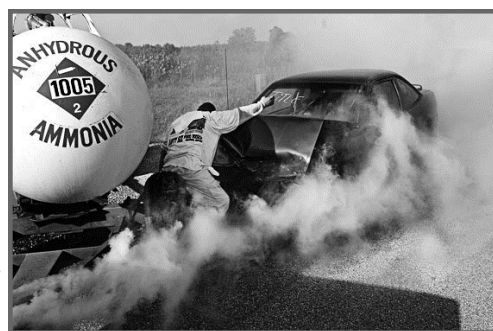
## ARE YOU FEELING LUCKY..... Or Are You Smart? By Robert Duncan

On November 12, 2015, Supervising Environmental Specialist Robert Duncan and Environmental Specialists Dennis Kariadis and Jeni VanDusen attended the 4th Annual Central Valley Chemical Safety Day titled “Are You Feeling Lucky – Or Are You Smart” in Turlock, CA. The Central Valley Chemical Safety Day has been developed to increase industry and public awareness about the importance of preparing for chemical emergencies and to encourage companies and their employees to take action. The Central Valley Chemical Safety Day’s mission is to provide educational opportunities for the awareness and safe use of hazardous chemicals. The Central Valley Chemical Safety Day is planned and organized by several companies and agencies, including Kern County Environmental Health, Modesto Regional Fire Authority, Stanislaus County Environmental Resources & Agricultural

Commissioner’s Office, and Tulare County Environmental Health.

The training this year included presentations on what happens when ammonia, chlorine and other common chemicals come into contact with the human body and how to prevent exposures. The FBI provided a very interesting presentation on explosive awareness, which detailed the type of chemicals that people are using to make explosives. The training also included a presentation that detailed the recent changes within the regulations for the CUPA CalARP Program. Other presentations included information on ammonia refrigeration systems, an overview and demonstration of personal protective equipment (PPE) for hazardous materials emergency response, and hazardous chemicals transported by the railroad. The training also included sev-

eral hands on displays and demonstrations. The highlight of the training was an emergency response drill by the Stanislaus County Hazardous Materials Team and the Turlock City Fire Department involving a demonstrated scenario of a vehicle accident. The vehicle accident included a passenger vehicle with a trapped victim and a pick-up truck towing a nurse



tank filled and releasing anhydrous ammonia. The demonstration was very realistic with theater smoke acting as the released anhydrous ammonia and the passenger vehicle needing to be opened by the Jaws of Life.



## EMD HOSTS ENVIRONMENTAL DELEGATION FROM CHINA

On November 19<sup>th</sup>, the Environmental Management Department (EMD) hosted a Chinese delegation comprised of researchers, engineers, program managers and directors from the Environmental Protection Department of Sichuan Province. The group was specifically interested in learning about toxic materials in soil and heavy metal waste as these are serious pollution issues in China.

## Interesting Incident Response Call

Picric Acid in crystalline form was recently dropped off at the Fruitridge Household Hazardous Waste Facility and recognized by one of the attendants as a volatile shock sensitive compound, prone to explode when bounced around. Picric acid was used in bombs and grenades in World War I. Hazmat was called to the facility but eventually the material was detonated by the City of Sacramento's Explosive Ordnance Detail. Great job to all involved with no injuries or accidents.



Photo of Live Explosion by Kevin Smith

### Food Safety Education Classes November

Attendees 95

Facilities  
Represented 29

Onsite 6  
Offsite 3

### Languages Represented

English 4  
Spanish 1  
Cantonese 2  
Korean 1  
Vietnamese 1

### Hazardous Material Plan Workshops

The Environmental Management Department offered 2 Hazardous Material Plan Portal Workshops during November 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.

EMD participated in a statewide Minute of Silence to honor the lives lost and the lives affected by the San Bernardino Shooting.



EC Division offered 2 **Underground Storage Tank Workshops** in November. During the workshops, EMD staff assisted 5 people in submitting their Underground Storage Tank forms electronically through either the EMD web portal or the California Environmental Reporting System.

<b>By the Numbers November 2015</b>	
	<b>Nov-15</b>
<b>Food Facility Placards Issued</b>	
A. Green – Pass	1024
C. Red – Closed	22
B. Yellow – Conditional Pass	50
<b>Inspections</b>	
Abandoned Wells	23
Above Ground Storage Tank	3
Body Art	27
Food Protection (includes reinspections and food events)	1322
Farm Labor Camps	0
Public Swimming Pools/Spas	0
Solid Waste Facilities (landfills/transfer stations)	32
Liquid Waste	17
Medical Waste	3
Small Water Systems	8
Wells and Monitoring Wells	89
Businesses/Facilities Generating Hazardous Waste	50
Businesses/Facilities Storing Hazardous Materials	124
Underground Storage Tank Facilities	33
Underground Storage Tank Removal, Installations, Upgrades, Repairs	13
Storm Water Non Food Facility	26
Waste Tire	97
Tobacco Retailer	30
Commercial/Multi-Family Recycling	22
Refuse Vehicle Inspections/	12
Septic Tank Pumper Trucks	0
<b>Total</b>	<b>1931</b>
<b>Investigations</b>	
Body Art	2
Consumer Complaints	62
Food Borne Illness	13
Incident Response	42
Solid Waste	0
Storm Water	5
Waste Tire	0
Childhood Lead	0
<b>Total</b>	<b>124</b>
<b>Class Attendance</b>	
Food Safety Education (Food School)	95
Hazardous Materials Business Plan (HMP) Workshop	9
“How To Get A Green Placard For Food Inspection” Workshop Online also.	0
Underground Storage Forms Workshop	5
<b>Total</b>	<b>109</b>
<b>Plans, Permits, and Reviews</b>	
Abandoned Wells	23
Hazardous Materials Business Plans	99
Body Art	5
Monitoring Wells/ Water Wells	160
Food Facilities	96
Public Swimming Pools/Spas	52
Underground Storage Tanks Plans and Permit Reviews	5
Land Use	13
Local Oversight Program	2
Cross Connection Permits (Blue Tags)	1343
<b>Total</b>	<b>1798</b>
<b>Imaging</b>	
Document Pages Imaged	9211