

Environmental Management Department

Special points of interest:

- Tubbs Fire Mutual Aid
- Mobile Food Facility Inspections
- Hmong Festival 2017 Food Inspections
- Renee Manwaring Retires from EMD

Tubbs Fire Mutual Aid Request

The Environmental Management Department's Environmental Compliance Division has sent five Certified Unified Program Agency (CUPA) inspectors to the fire ravaged areas of Sonoma in response to a request for Mutual Aid. The Environmental Specialists will be assisting Sonoma County with oversight of clean up, assessment of damage, hazardous



materials mapping and public assistance. The fires that started on the night of October 8th, 2017 burned an estimated 50,000 acres and 8,889 structures (CA Dept. of Fire Protection) across the counties of Sonoma and Napa. In the aftermath of the fires, Sonoma County has partnered with various CUPAs and health departments to assist

the local community in rebuilding efforts. Staff deployed from EMD are spe-



cially trained in hazardous materials and hazardous waste. More to come on the fire recovery and clean up efforts from the Tubbs Fire, 2017.

EMD's Mobile Food Facility Team Protects Consumers

The Environmental Health Division's Mobile Food Facility (MFF) Team has been hard at work protecting the public from food borne illnesses. In 2016, we expanded our Green-Yellow-Red placarding program to include MFFs to provide a clear and easily recognizable means of determining the operational health and sanitary condition of the food truck. The placards give the public a snapshot of food safety practices so they can make informed decisions

about where they choose to eat. Additionally, it aids the public in distinguishing between permitted (placard present) and non-permitted (no placard) MFFs.

Environmental Health has approximately 220 MFF Cat D trucks in our inspection inventory. Cat D trucks are the trucks that conduct full food preparation and cooking operations. Other categories include ice cream trucks (Cat A), hot dog carts, churro carts (Cat B), and stationary coffee carts

at fixed locations (Cat C). For our Cat D MFFs, inspectors conduct two routine inspections per year, with additional re-inspections as needed. The initial inspection is the permit inspection. The food truck is evaluated for structural and equipment functionality requirements, as well as required document review and approvals. These inspections are usually conducted at the EMD offices. Additionally, as a courtesy, EMD sched-

- 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

ules a team of inspectors to visit the two largest commercial commissaries in town, to conduct inspections where the trucks are



Coffee Cart

inspected 25% of

parked when not in service. On January 17 and 18,

the food trucks at their commissary location. A second inspection is conducted during food truck operations, in the field. MFF inspectors evaluate the food truck for cleanliness, sanitation and food safety practices during food service. Additionally, they encourage the operator's success in training their em-

ployees and keeping a close eye on any malfunctions in their equipment that could compromise the safety of the food served.

EMD's MFF team includes Rupinder Singh, Jan Bradshaw, Chue Vue, Sothea Chhang, Manny Estrada, Steve Moua, Tuan Nguyen and Noy Keovongsa . Additional MFF-dedicated in-

spectors include Kelli Fry, Michael De Jesus, and Joseph Terefe. Tammy Derby and Mark Barcellos are assigned to supervise the team and MFF program.



Ice Cream Truck

Annual Hmong New Year Festival 2017

Forty five food booths were inspected at this year's 13th



annual Hmong Festival, November, 2017. Environmental

Specialists noted consistent improvements over the years in operators obtaining food from approved sources and in food handling practices overall. EMD performs educational outreach to operators so that on opening day, violations that can effect

food retail sales are avoided. Common major violations at this year's event included handwashing, ware washing and improper cold food storage temperatures prior to prep.



Renee Manwaring Retires After 27 Years in Environmental Health

Environmental Specialist, Renee Manwaring, graduated from Brigham Young University in 1975 and began her environmental health career in L.A, inspecting chicken ranches and cattle feed lots, later, working in Riverside County. Challenges there included overloaded septic systems in older, under maintained buildings housing agricultural workers during harvest time, and sampling water near a superfund site that had overflowed into local waterways.

Renee passed the REHS exam not once, but twice during her environmental health career. She had a 14 year break in her career to raise a family during which environmental laws had evolved in response to the complexity of public health and environmental hazards so the second REHS exam was more stringent than the first.

Renee's first day of work for Sacramento County EMD was New Year's Day in 2001. Plan review was

located downtown with only a handful of inspectors and much of the current CA Health code didn't exist yet.

Renee experienced the shift of adding an educational component to regulating businesses to better achieve compliance including compliance conferences and food school education, and EMD initiated the Green-Yellow-Red placarding system.

Renee has traveled abroad to numerous countries: United Arab Emirates,



Egypt, Israel, Oman, Turkey, Greece, France, Spain, England, and Morocco. Her future plans include visits to her grandkids all over the US and pursuing numerous hobbies. Warm wishes to Renee in this new chapter of her life!

By the Numbers December 2017		
	Dec-17	FY to Date
Food Facility Placards Issued		
A. Green – Pass	931	5961
C. Red – Closed	8	109
B. Yellow – Conditional Pass	58	359
Inspections		
Abandoned Wells	6	28
Above Ground Storage Tank	9	61
Body Art	18	111
Food Protection (includes reinspections and food events)	1186	7940
Farm Labor Camps	0	4
Public Swimming Pools/Spas	0	1530
Solid Waste Facilities (landfills/transfer stations)	26	142
Liquid Waste	30	192
Medical Waste	10	50
Small Water Systems	1	14
Wells and Monitoring Wells	57	423
Businesses/Facilities Generating Hazardous Waste	90	769
Businesses/Facilities Storing Hazardous Materials	135	922
Underground Storage Tank Facilities	22	214
Underground Storage Tank Removal, Installations, Upgrades, Repairs	14	82
Recycled Water	0	0
Storm Water Non Food Facility	54	318
Waste Tire	52	370
Tobacco Retailer	12	109
Commercial/Multi-Family Recycling	50	355
Organics Recycling	25	147
Refuse Vehicle Inspections/	117	265
Septic Tank Pumper Trucks	40	50
Total	1954	14096
Investigations		
Body Art	2	49
Consumer Complaints	87	536
Food Borne Illness	9	56
Incident Response	40	313
Solid Waste	na	1
Storm Water	10	38
Childhood Lead	9	37
Total	157	1030
Class Attendance		
Food Safety Education (Food School)	36	515
Hazardous Materials Business Plan (HMP) Workshop	8	45
Underground Storage Forms Workshop	4	33
Total	48	593
Plans, Permits, and Reviews		
Abandoned Wells	11	113
Hazardous Materials Business Plans	409	2041
Body Art	18	74
Monitoring Wells/ Water Wells	63	631
Liquid Waste	35	260
Food Facilities	186	1007
Public Swimming Pools/Spas	40	776
Underground Storage Tanks Plans and Permit Reviews	10	41
Land Use	23	122
Local Oversight Program	1	6
Cross Connection Permits (Blue Tags)	777	10365
Total	1573	15436
Imaging		
Document Pages Imaged	9546	64443

Hazardous Material Plan Workshops

EMD offered two Hazardous Material Plan Workshops for **eight** attendees during December, 2017. EMD staff assisted each person with the process of submitting their Hazardous Waste Plans electronically, as mandated by the California Environmental Protection Agency, effective January 1, 2013.

Food Safety Education Classes December 2017

Attendees 36

Facilities Represented 18

Onsite 2
Offsite 1

Languages Represented

English 2
Spanish 1
Cantonese 0
Korean 0
Punjabi 0



EC Division offered two Underground Storage Tank (UST) Workshops in



December, 2017. EMD staff assisted attendees with submitting UST forms electronically through the California Environmental Reporting System.