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Welcome to the August 2011 EMD Update. This issue contains activities and accomplishments that occurred in the Department during the month of July 2011. Please feel free to forward comments questions and/or suggestions to Linda Jimenez at (916) 875-8582 or JimenezL@SacCounty.net

Highlights

- *EMD Shares Information On Draft Low Threat Closure Policy*
- *EMD Meets With Director of State Department Of Toxic Substances Control*
- *EMD Conducts Unpermitted Food Vendor Sweeps*

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Environmental Management
Department

COMPLIANCE ASSISTANCE, WORKSHOPS AND OUTREACH

Food Safety Education (FSE)

Seven FSE classes were conducted in July with 163 participants representing eight facilities. Three classes were conducted in English, two classes were conducted in Spanish and two classes were conducted in Cantonese.

Pool Training

Supervising Environmental Specialist (ES) Mark Barcellos conducted two training classes for public pool operators, owners and pool service companies. The training covered the importance of proper pool maintenance and safety. Attendees also received information regarding public pool and spa inspections conducted by Environmental Health Division (EHD) staff. A total of 29 people attended the two training sessions.

Draft Low Threat Closure Policy

Supervising ES Barry Marcus shared information on the newly drafted Low Threat Closure Policy with members of the State Water Resources Control Board (SWRCB). Members were advised that the closure policy was developed in order to provide guidelines and criteria in closing petroleum contaminated sites that are considered low risk. The policy was drafted by a statewide committee of industry representatives and regulators. Sacramento County played a key role on the committee.

Hazardous Materials Business Plan (HMP) Workshops

Two HMP workshops were held with two businesses in attendance.

PROCESS IMPROVEMENT AND COLLABORATION

Department of Toxic Substances Control (DTSC)

EMD Director Val Siebal and Environmental Compliance Division (EHD) Chief Elise Rothschild met with Debbie Raphael, the newly appointed Director of the DTSC (a department within the California Environmental Protection Agency). Items discussed included Certified Unified Program Agency (CUPA) activities and other issues of mutual interest.

California State Fair

ES Jason Smalley coordinated food vendor inspections at this year's California State Fair. With the assistance of one Supervising ES and 9 ESs, a total of one hundred and fifty-eight (158) food inspections were conducted. A majority of the inspections occurred on the opening day of the fair. ES Smalley confirmed that foods such as raccoon, python and insects were secured from an approved source.

Medical Marijuana In Food

EMD Director Val Siebal and Environmental Health Division (EHD) Chief John Rogers met with Dr. Glennah Trochet, Public Health Officer and Tammy Derby, Code Enforcement Manager, to discuss issues involving medical marijuana in food. Items discussed included investigatory medicines, regulatory authority and adulterated food.

Unpermitted Food Vendor Sweeps

Supervising ES Kelly McCoy; ESs Jan Bradshaw, Steve Moua, Ajay Sharma and Kari Wagner; ES Intern Manny Estrada; and Sacramento County Code Enforcement officers conducted six unpermitted food vendor sweeps. Several hundred pounds of unapproved produce/food and several food carts were confiscated and discarded during the sweeps.

Sacramento Environmental Commission (SEC)

EMD Director Val Siebal and Executive Secretary Vicki Kloock provided staff support to the July 18th meeting of the SEC. Eric Alvarez, Public Information Officer, Delta Stewardship Council, provided an overview of the fourth draft of the Delta Plan. Senior Engineers Eric Nichol and Kevan Samsam responded to questions regarding the draft. Supervisor Don Nottoli, Chair of the Delta Protection Commission, provided additional comments on the draft. Dr. Judith A. Alsop, Director of the Sacramento Division of the State Poison Control System, shared information regarding the work of the System. Supervising ES Colleen Maitoza presented an overview of EMD's Recreational Water Program.

EMD Building

EMD Director Val Siebal, Administrative Services Officer III/Budget Officer Sandra Leahy and Administrative Services Officer II John Moehring met with the EMD building contractor to discuss installation of an evaporative cooler for the rooftop air conditioning system. A cost/benefit analysis is currently being performed.

Energy Assistance Grants

EMD Director Val Siebal and EHD Chief John Rogers met with a representative from the Sacramento Municipal Utility District to explore a partnership to identify restaurants that might benefit from an energy assistance grant. EMD inspection staff will receive training on identification of restaurants which may be eligible for an energy assistance grant.

EMPLOYEE TRAINING

Strategic National Stockpile (SNS) Push Partner

EHD Chief John Rogers; EHD Deputy Chief Alicia Enriquez; Supervising ESs Mark Barcellos and John Elkins; and ESs Dennis Catanyag and Robert Duncan received training from the County Department of Health and Human Services regarding the responsibilities of a SNS Push Partner. SNS Push Partners will provide needed antibiotics or medical supplies to EMD staff and their families within 24-48 hours of a large scale bioterrorism event so as to aid in the mass distribution of needed medicine or supplies.

Bloodborne Pathogens

ESs Lea Gibson, Chris Hunley, Victoria Krohn and John Lewis attended training on Bloodborne Pathogens presented by the County Business Environmental Resource Center (BERC).

JULY 2011 BY THE NUMBERS

		JULY 2011	To Date FY 2010-11
	<u>Food Facility Placards Issued</u>		
	A. Green – Pass	150	12,907
	B. Yellow – Conditional Pass	5	752
	C. Red – Closed	1	104
	<u>Inspections</u>		
1.	Above Ground Storage Tank	0	28
2.	Food Protection (includes reinspections and food events)	310	16,377
3.	Farm Labor Camps	5	53
4.	Public Swimming Pools/Spas	1,218	4,114
5.	Solid Waste Facilities (landfills/transfer stations)	22	287
6.	Liquid Waste	22	182
7.	Medical Waste	6	151
8.	Small Water Systems	1	72
9.	Wells	67	887
10.	Underground Storage Tank (UST) Installations, Upgrade/Repair, and Removal	11	224
11.	Businesses/Facilities Generating Hazardous Waste	77	1,097
12.	Businesses/Facilities Storing Hazardous Materials	156	1,600
13.	Underground Storage Tank Facilities	44	546
14.	Storm Water	54	1,665
15.	Waste Tire	54	621
16.	Tobacco Retailer	38	488
17.	Commercial Recycling	0	927
18.	Multi-Family Recycling	4	405
19.	Refuse Vehicle Inspections	0	309
	Total	2,089	30,033
	<u>Investigations</u>		
1.	Abandoned Well Program	7	213
2.	Consumer Complaints	70	829
3.	Food Borne Illness	15	190
4.	Incident Response	29	281
5.	Solid Waste	7	109
6.	Storm Water	6	546
7.	Waste Tire	1	62
8.	Childhood Lead	0	7
	Total	135	2,237
	<u>Class Attendance</u>		
1.	Food Safety Education (Food School)	163	1,136
2.	Hazardous Materials Business Plan (HMP) Workshop	2	37
3.	“How To Get A Green” Workshop	0	60
	Total	165	1,233
	<u>Plans, Permits, and Reviews</u>		
1.	Hazardous Materials Business Plans	331	5,345
2.	Monitoring Wells	58	1,168
3.	Food Facilities	103	1,128
4.	Public Swimming Pools/Spas	141	598
5.	Underground Storage Tanks - Includes Removals, Installations, Upgrades and Repairs	10	129
6.	Land Use	10	162
7.	Local Oversight Program	2	59
8.	Cross Connection Permits (Blue Tags)	1,394	21,698
	Total	2,049	30,287
	<u>Information Management</u>		
1.	Documents Imaged	10,962	128,513
2.	Public Record Reviews	22	287
	Total	10,984	128,800