



ENVIRONMENTAL MANAGEMENT DEPARTMENT

April 2016

ENVIRONMENTAL JUSTICE TOUR

Sacramento continues to pursue a more just, healthy and equitable region: to that end Marie Woodin, Program Manager for the Environmental Compliance Division, participated in the Environmental Justice Tour this April sponsored by the Environmental Justice (EJ) Council on Water. Many community organizations, public agencies, businesses and other sectors, were represented on this tour.

The tour agenda for the day consisted of neighborhoods and sites within economically disadvantaged area which often have challenges receiving funding and experience potentially hazardous land use patterns.

This EJ tour had a packed agenda for the day, touring: Old Florin Mall area, Avondale Elder Glen Community, George Simms Community Center, Lemon Hill and Hmong community gardens, Army Depot, Oak Park, Stockton Blvd, Mid Town, Del Paso Heights, Fire House



Del Paso Heights is "High Priority" on CalEnviroScreen 2.0 mapping.

Community Center in Del Paso Heights, and the Mutual Housing project at Spring Lake, which is a multifamily, farmworker housing community in Woodland. Spring Lake is one of the first 100% Net Zero Energy certified multifamily rental buildings in the nation.

The tour was a means to highlight issues

that are chronic and unresolved in these communities. Issues include street lighting, affordable housing, adequate access to public transit, access to fresh/healthy food, groundwater and drinking water threats, harmful air quality, violence and lack of project improvements.

As a Certified Unified Program Agency, the Environmental Management Department is responsible for protecting the public from the accidental release of hazardous materials, both into the air and into water. Marie Woodin paid particular attention to areas of the tour including drainage ditches and storm drain issues. County and City representatives also participated in a discussion with the Environmental Justice Council on Water encouraging use of the 311 and 211 complaint systems already used by community residents in order to avoid duplicity of effort. The EJ Commission currently uses an Identifying Violations that Affect Neighborhoods (IVAN) database intake portal where residents of disadvantaged communities can upload complaints, so that data can be used for mapping.

Control + click on the picture below to see California communities that are disproportionately burdened by multiple sources of pollution.



County Board of Supervisors

- Phil Serna, 1st District
- Patrick Kennedy, 2nd District
- Susan Peters, 3rd District
- Roberta MacGlashan, 4th District
- Don Nottoli, 5th District
- Nav Gill, Interim Chief Executive Officer
- Paul G. Lake, Chief Deputy County Executive, Countywide Services
- Val F. Siebal, Director, Environmental Management Department

FLOOD..OIL SPILL..WAREHOUSE FIRE.....EARTHQUAKE.....HAZARDOUS MATERIALS RELEASE

The Environmental Management Department (EMD) is an emergency responder for all of these events. EMD recently hosted a training called **Environmental Health Training in Emergency Response** (EHTER) to engage in hands on operational practice in the unlikely event of a disaster, with specific focus on a flood event. In such an event, many of EMD's divisions have a part to play in emergency response. In addition to practicing current emergency response protocols, it's an enormous challenge dispensing correct information to the public about issues such as how to sanitize a drinking water well after it's been contaminated with wastewater, the need to inspect shelters to prevent the spread of foodborne illness, and controlling disease causing vectors.



Joseph Terefe Presents at Food Cart Class for Small Business Startups

Environmental Specialist Joseph Terefe recently met with a group interested in learning more about food carts as a small business start up at the California Capital Women's Business Center. This was an informational class sponsored by the Business Environmental Resource Center to assist entrepreneurs who have an interest in a small business start up but need more information in order to make business decisions regarding purchasing carts and planning suitable menus.

Joseph is a great resource to be presenting at such a class as his approach to working at a regulatory agency makes consumers feel at ease. He stresses that it's not hard to start a food cart business and be successful when you're knowledgeable about the requirements. Consumers will often send a picture of the food cart they are considering purchasing to Joseph to check that it meets code before they make the purchase. Joseph is happy to assist with these types of questions.

"When they see us (Inspectors), I don't want them to

see us as just regulators. We are part of the community. Their success is our success. We are here to help them and improve their success rate and business reputation. These types of classes ease our relationship with the regulated community."

Joseph addressed the requirements for a food cart that sells prepackaged food. As the conversation begins to flow, there is always a question that comes up regarding food cart menus..."What about just selling shaved ice, brewing coffee and serving hotdogs?" People are usually surprised to hear the answer... Ice and coffee are food. Selling those items and/or hotdogs, involves more requirements on the food cart, such as hand washing stations and ware washing sinks.

When explaining the need for food cart safety regulations, Joseph puts this question to the attendees. "Don't you prefer to eat at a food facility that you know has been inspected or would you prefer to eat at a food facility where no one has ever seen the inside of the kitchen?"



Celebrate International Migratory Bird Day.

Visit wetlands and riparian restoration projects and see a rare rookery with more than 120 active nests of great blue herons, great egrets and double crested cormorants.

Hiking

Wetlands

Heron and Egret

Rookery

Free

Children's Hands-on activities

Animal Shows

Walk on the Wildside

May 14, 2016

Regionalsan Bufferlands



Photo Credit: Roger Jones



Sue Erickson retired March, 2016 after a long and rewarding career as an Environmental Specialist which began November 5th, 1990. Sue provided expertise in the Site Mitigation and Remediation programs, led the way in applying for and receiving a grant to remove underground storage tanks and determine contamination results of leaking underground storage tanks at 208 2nd Street, Isleton, and was a knowledgeable hydrogeologist. Sue served Sacramento with excellence in cleaning up contaminated sites and protecting our groundwater. EMD may remember Sue best as the in house fishing expert who coordinated yearly ocean fishing trips for anyone interested, and who spent her weekends doing diamond runs at local ski slopes. Thanks for your amazing service, Sue, and happy travels.

EMD at Earth Day,
Sacramento State University,
April 14, 2016



Environmental Compliance Technician Lisa Robbins and Environmental Specialist Doug Osborn

APRIL SAFETY: POISONS IN THE HOME (Move those enticing dishwasher pods up high)



Most of us live with dangerous poisons lurking in kitchen cabinets, hallway closets, basements or garages. When warning labels are ignored or chemicals fall into the wrong hands, disaster can occur. More than 300 children are treated in the U.S. every day and **two die as a result of poisoning**, according to the Centers for Disease Control and Prevention.

The CDC recommends keeping toxic products such as cleaning solutions in their original packaging, out of sight and out of reach of curious children. The Environmental Protection Agency defines a toxic substance as **any chemical or mixture that may be harmful** to the environment and to human health if inhaled, swallowed or absorbed through the skin.

Children are more vulnerable than adults to the adverse effects of chemical pollutants. Their bodies are developing rapidly and their hand-to-mouth activities make them more susceptible to toxic exposure, according to the Children's Environmental Health Network, which studies primarily toxins in household products, home furnishings and building materials.

Household Products

Experts recommend scrutinizing all household products, including:

Laundry packets**Floor and furniture polish**Cosmetics**Paints**Markers**Glue**Drain and toilet cleaners**Oven cleaners**
**Glass, wood and metal cleaners

These products may contain chemicals such as ammonia, sulfuric and phosphoric acids, lye, chlorine, lead, formaldehyde and phenol cleaners can burn skin, irritate eyes and cause respiratory harm, and formaldehyde, found in some air fresheners, is a highly toxic cancer-causing agent. Phenol, used to kill bacteria and fungi, is found in disinfectant and antiseptic products, mouthwashes and throat lozenges. Exposure to high amounts of phenol can cause burns, liver damage, irregular heart beat and death.

<http://www.nsc.org/learn/safety-knowledge/Pages/Poisonous-Household-Products.aspx>

By the Numbers March 2016	
	Mar-16
Food Facility Placards Issued	
A. Green – Pass	1409
C. Red – Closed	14
B. Yellow – Conditional Pass	77
Inspections	
Abandoned Wells	1
Above Ground Storage Tank	3
Body Art	36
Food Protection (includes reinspections and food events)	1755
Farm Labor Camps	7
Public Swimming Pools/Spas	1
Solid Waste Facilities (landfills/transfer stations)	24
Liquid Waste	20
Medical Waste	7
Small Water Systems	5
Wells and Monitoring Wells	33
Businesses/Facilities Generating Hazardous Waste	75
Businesses/Facilities Storing Hazardous Materials	103
Underground Storage Tank Facilities	59
Underground Storage Tank Removal, Installations, Upgrades, Repairs	7
Storm Water Non Food Facility	51
Waste Tire	76
Tobacco Retailer	50
Commercial/Multi-Family Recycling	225
Refuse Vehicle Inspections/	1
Septic Tank Pumper Trucks	0
Total	2539
Investigations	
Body Art	4
Consumer Complaints	93
Food Borne Illness	95
Incident Response	45
Solid Waste	0
Storm Water	1
Waste Tire	1
Childhood Lead	
Total	239
Class Attendance	
Food Safety Education (Food School)	143
Hazardous Materials Business Plan (HMP) Workshop	13
“How To Get A Green Placard For Food Inspection” Workshop Online Video	online
Underground Storage Forms Workshop	5
Total	161
Plans, Permits, and Reviews	
Abandoned Wells	32
Hazardous Materials Business Plans	209
Body Art	3
Monitoring Wells/ Water Wells	98
Food Facilities	140
Public Swimming Pools/Spas	50
Underground Storage Tanks Plans and Permit Reviews	11
Land Use	9
Local Oversight Program	3
Cross Connection Permits (Blue Tags)	1708
Total	2263
Imaging	
Document Pages Imaged	13188

Hazardous Material Plan Workshops



The Environmental Management Department offered 2 Hazardous Material Plan Workshops for 13 attendees during March, 2016. 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.

EC Division offered 1 **Underground Storage Tank Workshop** in March. During the workshop, EMD staff assisted 5 people in submitting their Underground Storage Tank forms electronically through the California Environmental Reporting System.



Food Safety Education Classes March 2016

Attendees **143**

Facilities Represented **38**

Onsite **8**
Offsite **5**

Languages Represented

English **5**
Spanish **3**
Cantonese **3**
Vietnamese **1**