



ENVIRONMENTAL MANAGEMENT DEPARTMENT
March 2016

CUPA Conference 2016
 (Read on to learn what CUPA's done for you lately)

Over two thousand attendees from regulatory agencies and the environmental industry attended the 18th Annual Certified Unified Program Agency (CUPA) Training Conference this February. The list of training sessions and classes covered a broad spectrum of regulatory issues in California.

The California Environmental Protection Agency (CalEPA) Unified Program consolidates certain administration, permitting, inspection, and enforcement activities of five state agencies related to hazardous materials and hazardous waste. CalEPA oversees the program as a whole and works with state agencies to set program standards. There are 83 CUPAs statewide who implement the program locally. In Sacramento County, the EMD Environmental Compliance Division is the CUPA for all of Sacramento County, including its incorporated cities.

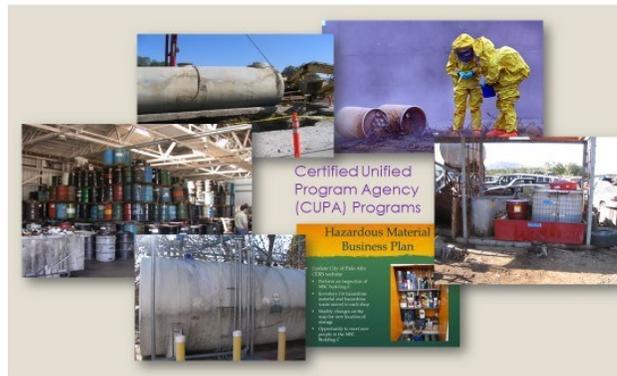
CUPAs protect public health and the environment in ways that affect everyone but which aren't often thought about until there is a crisis or emergency.

When accidents do happen and hazardous materials are spilled or released, EMD can enforce corrective action and clean up activities.

Several EMD staff from the Environmental Compliance Division attended the conference as both attendees and speakers. You can get a glimpse

of the scope of the training sessions offered at this year's conference from the list below:

- International Terrorism: Current Activity and Potential Impact to U.S.



- Metal Shredding-Recycling industry Perspective
- Ca's Regulation of Volatile Organic RCRA Hazardous Waste at LQGS
- CECH O ICC SB4 and Well Stimulation Technical Presentation
- Hazmat by Rail
- UST Enforcement Case Studies
- Mass Chlorine Exposures at Recreation Swimming Pools
- Disaster Area Response Team Mutual Aid.

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

EMD presenters (in alphabetical order) at this year's CUPA conference included:

Brion McGinness– Recycled USTs and ASTs

Dennis Karidis– Cal ARP Enforcement Case Study, Cal ARP Inspection panel

Heather Tanner– Enforcement for Industry, How to Avoid It and, Report Writing & Elements of a Violation

Jennea Monasterio– Vapor Pressure Hydrostatic Plan Check

Jim Van Buren– Universal Waste, Waste Streams and Case Study

John Elkins– Intermediate and Advanced UST Inspector Training , Vapor Pressure Hydrostatic Plan Check and Recycled USTs and ASTs

Justin Ross– Enforcement 101

Marie Woodin– Annual TAG Update and Questions for CUPAs and Answers For Industry

Robert Duncan– Administrative Enforcement Order Case Studies

Green-Yellow-Red Is Model Program

If you've gone out to eat at a restaurant anywhere in Sacramento County, then you've seen the color-coded signs posted near the entrance with information about



the establishment's latest health inspection. Since 2007 the color coded placards have become a "go to" resource for dining decisions. Operators proudly display their green placards. Violations that result in yellow or red placards are usually corrected quickly so that a "PASS" placard can be issued at the reinspection.

One of the most successful aspects of the GYR program is its simplicity. Placard color is determined by the number of major violations. Major violations can directly cause or contribute to a food-borne illness. If a facility has two or more Major Violations, it is issued a yellow placard and will have a re-inspection within 72 hours. Statistics have demonstrated that since the color coded placard program began, Campylobacter and Salmonellosis rates in Sacramento

County have declined, and are consistently below the state average.

"The program has been well-received by food facility owners and operators, and is popular with restaurant patrons. The color-coded placards give consumers an instant message about the establishment's food safety inspection record and compliance with State and local food safety laws," said EMD director Val Siebal.

In addition to having the color coded placard posted at the facility, patrons can also look up inspection results with ease. The EMD web-



site has current placards status and full inspection reports available for review. EMD also developed a mobile food app that gives patrons instant access to inspection results on their smartphones.

The Green-Yellow-Red retail food safety program is modeled after a similar successful program in Toronto, Canada, and was the first

program of its kind in the United States.

Since launching the color-coded placard program in 2007, many jurisdictions have adopted similar programs and many are using the same set of criteria that was developed in Sacramento County.

Alameda County – 2012

Butte County – 2014

State of Hawaii – 2014

Santa Clara County – 2014

Marin County – 2015

Sonoma County – 2016

San Mateo County – 2016

Contra Costa County – 2016

Placer County – 2016

Actively researching placard implementation:

City of Berkeley

Yolo County

Washoe County, NV

Restaurants, markets, bakeries, school cafeterias and other retail food establishments in Sacramento County are required to display a green, yellow, or red placard at or near the entrance of their facility. When traveling around California, keep an eye out for the variety of color-coded placards you will now see throughout the different counties.

River Otters Are Making A Comeback in Northern CA



Why did they disappear?

Habitat destruction, refineries and pesticide manufacturers pumping waste in waterways, fur trappers.

Why are they back?

Huge gains in restoring waterway cleanliness, waste discharge regulations, otter trapping/possession is illegal.

Environmental Specialist Rupinder

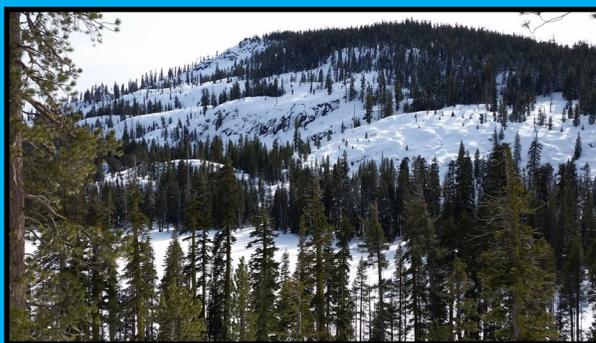
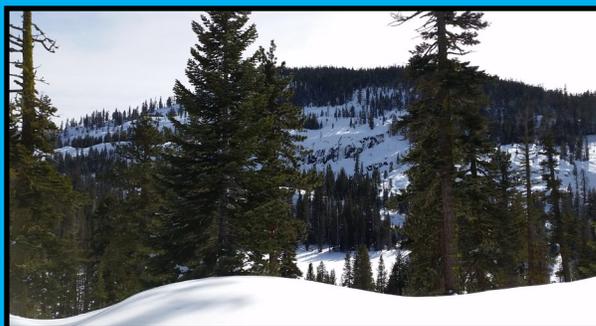
Singh was guest speaker at California State University Sacramento on March 8th for a



class titled Food, Beverage and Venue Planning. Rupinder taught on the process of obtaining a Temporary Food Permit

and why that permit is important to protecting public health. His presentation covered such details as:

- The application process for a temporary permit and documentation that must be included
- Responsibility of the event coordinator; restroom requirements, hand washing stations, ware washing sink
- Basic food safety procedure including hand washing, holding and cooking temperatures.



Tim McPherson's latest snow shoe excursion to Echo Summit on February 20th, confirms that there is ,indeed, a snow pack. According to the California Department of Water Resources, we still need far more precipitation to end the drought so keep those umbrellas out and keep it coming!

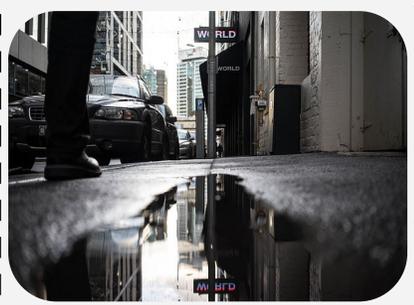
NEWS YOU CAN USE...

The Lower American River Conservancy Bill (AB 1716) is tentatively being heard April 4th, 2016, supporting the Lower American River Conservancy Act of 2016 to restore, enhance, and protect the American River Parkway. Sponsored by Assemblyman Kevin McCarty.



WINTER ISN'T OVER FOR THE HOMELESS IN SACRAMENTO...

EMD provides outreach at many public feeding events to ensure that organizations caring for the needs of the homeless in Sacramento know they have the opportunity to partner with already permitted organizations such as Loaves and Fishes. Sacramento County also partners with Sacramento Steps Forward to work on meeting the immediate needs of the homeless by connecting them with resources to assist



with immediate housing needs and medical concerns. Make sure you're aware of the many resources available to assist

those experiencing homelessness in the Sacramento region. You may, at some point, be in a position to connect a person experiencing homelessness to the resources they need.

RESOURCE GUIDE FOR PEOPLE EXPERIENCING HOMELESSNESS

Published by Sacramento Steps Forwards
Or
Call 2-1-1 for immediate assistance

Educational Outreach



EC Division offered 1 **Underground Storage Tank Workshop** in January. During the workshop, EMD staff assisted 3 people in submitting their Underground Storage Tank forms electronically through the California Environmental Reporting System.



Hazardous Material Plan Workshops

The Environmental Management Department offered 2 Hazardous Material Plan Workshops for 7 attendees during February, 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.



Food Safety Education Classes February 2016

Attendees	122
Facilities Represented	32
Onsite	5
Offsite	3
Languages Represented	
English	3
Spanish	3
Cantonese	2
Vietnamese	0

MARCH SAFETY TIP

Before a storm

Become familiar with your electrical service panel location and how to operate the main circuit breaker. Prepare a basic emergency kit that contains bottled water, extra batteries and a flashlight.

If the power goes out

Call your electricity provider

You will receive information about identified outages. If the outage in your area is not listed, you may be asked to supply your address and phone number. Turn off electrical appliances except one light to lower the demand for electricity; this will make it easier for utility crews to restore service. The light will signify when power has been restored. Resetting your main breaker in your service panel or circuit breaker box may restore power to your home.



Restoring power

During severe storms, public utility crews work hard to restore power outages based on these priorities:

1. Public safety hazards (*power lines/poles down*)
2. Hospitals, critical flood and sewage control pumps
3. Large area outages
4. Scattered, smaller outages.

If power lines are down - immediately call 911 or your electricity provider.

Stay away from power lines that have fallen. They can cause serious injury or even death to anyone close by. Assume the line is “energized”; warn others of the danger. Do not remove fallen tree limbs or other debris from a power line. Tree limbs and other objects can conduct electricity that can shock anyone coming in contact with them.

Generator safety

If you decide to use a back-up generator, you must connect it and use it in an approved manner. This reduces the danger to you, to public utility employees working on restoring your power, and protects your equipment and generator. Portable generators must stand alone and only be connected with the electrical device they are supplying.

What Not To Do: Do not connect generators directly to the internal wiring of your home unless a licensed electrician has installed an approved switch to prevent back feed of electricity into the electrical system. This reverse flow of electricity into the system poses a severe electrocution risk to public utility employees. The back feed is converted to high voltage electricity by transformers, and may energize a part of the system that should not have high voltage present. An employee could touch this equipment and be severely injured or killed.

Other generator safety tips:

- **Never run a generator indoors; the exhaust fumes can be deadly.**
- Be careful refueling your generator. Gasoline vapors are heavier than air and will quickly seek the nearest source of ignition resulting in an explosion and/or fire
- Use only grounded extension cords that are properly rated for your load requirements
- Use ground fault interrupters to reduce the risk of electrocution.

By the Numbers February 2016	
	Feb-16
Food Facility Placards Issued	
A. Green – Pass	1360
C. Red – Closed	23
B. Yellow – Conditional Pass	94
Inspections	
Abandoned Wells	18
Above Ground Storage Tank	0
Body Art	19
Food Protection (includes reinspections and food events)	1819
Farm Labor Camps	
Public Swimming Pools/Spas	
Solid Waste Facilities (landfills/transfer stations)	20
Liquid Waste	13
Medical Waste	11
Small Water Systems	5
Wells and Monitoring Wells	71
Businesses/Facilities Generating Hazardous Waste	52
Businesses/Facilities Storing Hazardous Materials	56
Underground Storage Tank Facilities	36
Underground Storage Tank Removal, Installations, Upgrades, Repairs	6
Storm Water Non Food Facility	40
Waste Tire	68
Tobacco Retailer	44
Commercial/Multi-Family Recycling	251
Refuse Vehicle Inspections/	0
Septic Tank Pumper Trucks	28
Total	2557
Investigations	
Body Art	4
Consumer Complaints	58
Food Borne Illness	25
Incident Response	49
Solid Waste	3
Storm Water	2
Waste Tire	0
Childhood Lead	1
Total	142
Class Attendance	
Food Safety Education (Food School)	122
Hazardous Materials Business Plan (HMP) Workshop	5
“How To Get A Green Placard For Food Inspection” Workshop Online Video	online
Underground Storage Forms Workshop	3
Total	130
Plans, Permits, and Reviews	
Abandoned Wells	25
Hazardous Materials Business Plans	138
Body Art	1
Monitoring Wells/ Water Wells	80
Food Facilities	99
Public Swimming Pools/Spas	59
Underground Storage Tanks Plans and Permit Reviews	9
Land Use	18
Local Oversight Program	2
Cross Connection Permits (Blue Tags)	1573
Total	2004
Imaging	
Document Pages Imaged	20818