



ENVIRONMENTAL MANAGEMENT DEPARTMENT

August 2015

BACON, BACON, BACON...California State Fair

by Steve Le Page

The 2015 California State Fair was held on the Cal Expo fair grounds from July 10th – July 26th. Fifteen Environmental Management Department (EMD) Environmental Health Specialists arrived on opening day and completed 160 food safety inspections, posting the permit where it could be readily seen, to assure the public that the food vendors had passed inspection. Inspection elements in-



EMD Health Inspectors L to R: Steve LePage, Joseph Tereffe, Dave Wong, Jan Bradshaw, Steve Moua, Deputy Chief Kelly McCoy, Dennis Catanyag, Liz Olson, Shirley Fong, Jenny Choi



Hand Washing Station

clude final cooking temperatures, hand washing, safe ware washing, safe holding temperatures and the correct connection of potable and waste water lines. Over the course of the fair, an additional 25 inspections and re-inspections were conducted to ensure fair-goers remained safe from foodborne illness. In order to ensure the food vendors had the information they needed to maintain maximum food safety, food safety education in both English and Spanish was provided to all food vendors the day before the fair opened. Any major violations observed during inspections were required to be corrected immediately. Booths that received a major

violation on opening day were also required to attend an additional food safety education class to specifically address and resolve their challenges. Beyond opening day, EMD had a daily presence at the State Fair to follow up on issues observed during inspections, answer vendor questions, and to promote continued food safety compliance. Besides all the food safety talk, there was still plenty of room for fun and games this year at the State Fair.

Opening day showcased unseasonably cool weather, with a high of 79F. All of the expected cuisine was on full display:



Drink a Fruit Vendor at the Fair

chocolate covered bacon, bacon-wrapped hotdogs, bacon-wrapped turkey legs and bacon-wrapped corn-on-the-cob, to name a few. This year's fair did have some healthier options available as well. Most notably, you could get yourself a whole pineapple or watermelon, have it cored, blended and served up in its original packaging-the pineapple husk or the watermelon rind, for a refreshing drink as you walk around the fair grounds. Now that's healthy and fun!

- 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



Media Coverage of Inspectors with Supervising Environmental Specialist Zarha Ruiz

Supervising Environmental Specialist Zarha Ruiz participated in on-site local news segments of an actual health inspection at the fair, which is always a great way to share with the public what health inspectors look for and why

those things are critical to preventing food borne illness. EMD emphasizes education and communication between health inspectors and food vendors and for the public at large.

Kudos to all for another safe, fun and successful California State Fair!

SIGNS OF THE TIMES

by Heather Tanner



On July 20, 2015 EMD hosted the class "Butane Honey Oil (BHO) & Chemical Suicides" sponsored by the California Hazardous Materials Investigators Association (CHMIA).

This free class was offered to any first responder or government employee who may encounter this type of activity in the course of their job duties.

More states have begun legalizing marijuana sales, and while BHO may be legal to sell, it is illegal to manufacture. BHO extraction is a dangerous activity which involves using solvents to extract a concentrated form of THC from the marijuana plant. Instructions on how to make BHO are easily obtained from a simple Google search and access to the needed materials is unrestricted. However, most of the solvents used are flammable, making the extraction process extremely dangerous. Explosions and fire incidents related to BHO manufacturing attempts in homes are reported weekly and the number continues to grow.

In addition, the class discussed chemical suicides and how they can be life threatening to first responders if they are unaware of the signs and become exposed to toxic gas used by the victim.

Instructor Todd Burton works for the San Diego County CUPA and is a member of the Hazardous Incident Response Team (HIRT). He has responded to many honey oil labs and explosions and has seen firsthand the amount of damage and physical injury that can occur when these types of labs explode. Todd was able to provide examples (both real and props) and students appreciated the hands on experience with items they could potentially encounter in the field. Students also received handouts and a copy of the powerpoint to take back to their office and share with peers.



Swimming Pool Operator Workshops

May thru August

105 Attendees = Safe Swimming

Hazardous Material Plan Workshops

The Environmental Management Department offered 2 Hazardous Material Plan Portal Workshops during July, 2015. There were 5 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.

Food Safety Education Classes

There were 5 onsite and 1 off site Food Safety Education classes conducted in July 2015, with a total of 93 participants representing 26 facilities. Three classes were conducted in English, 2 in Spanish, 1 in Cantonese.

EC Division offered 2 **Underground Storage Tank Workshops** in July. During the workshops, EMD staff assisted 7 people in submitting their Underground Storage Tank forms electronically through either the EMD web portal or the California Environmental Reporting System.

ECO HIGHLIGHTS OF THE MONTH



EMD's Jim Guilliams experienced 2 unique eco highlights during his July vacation. He flew a glider for 30 minutes over the Hawaiian islands, no fuel, no GHG emissions, using the weather to keep the glider in flight. Pure and simple!

Snorkelling with the local Hawaiian green sea turtles was another great experience. The two types of sea turtles most frequently observed in near-shore waters are the green sea turtle which is listed as a threatened species; and hawksbill sea turtle, which is listed as endangered under the Endangered Species Act.



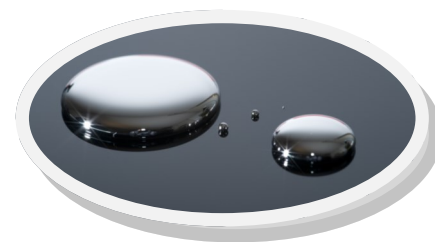
Cheryl Hawkins reported that on her latest vacation she walked to the base of Waimea Falls on the island of Oahu. It seemed wise not to swim in the pool though, because the water from the falls and creek is recycled so that the falls are continuous. There are no lakes, reservoir, or snow pack that feed the falls, which relies solely on rain events. A pump at the bottom of the falls recirculates the water back to the top in a continuous cycle.

Dangers of Mercury

The Dangers of Mercury

Mercury is naturally occurring and exists in several forms. Metallic mercury poses health risks from inhalation and skin exposure. High mercury exposure results in permanent nervous system and kidney damage.

Mercury is commonly found in thermometers, manometers, barometers, gauges, valves, switches, batteries, and high-intensity discharge (HID) lamps. It is also used in amalgams for dentistry, preservatives, heat transfer technology, pigments, catalysts, and lubricating oils. Tubular or compact fluorescent bulbs contain small amounts of the metal mercury sealed inside. If fluorescent bulbs are broken, small amounts of mercury will be released into the environment.



Signs of mercury poisoning include tremors; mood, memory or coordination changes; and skin irritation or allergy. Exposure to mercury can harm unborn children. Upon accidental injection or skin contact, consult emergency services immediately. If you have a mercury spill, use a commercial mercury spill kit if available and wash your hands thoroughly after cleanup. Follow EPA and state government regulations for disposal of mercury-contaminated waste.

Mercury hazards are addressed in specific standards for the general industry, shipyard employment, and the construction industry.

Source: <https://www.osha.gov/SLTC/mercury/index.html>

By the Numbers July 2015		
		Jul-15
Food Facility Placards Issued		
A. Green – Pass		220
C. Red – Closed		8
B. Yellow – Conditional Pass		10
Inspections		238
Abandoned Wells		107
Above Ground Storage Tank		2
Body Art		9
Food Protection (includes reinspections and food events)		495
Farm Labor Camps		0
Public Swimming Pools/Spas		1210
Solid Waste Facilities (landfills/transfer stations)		18
Liquid Waste		33
Medical Waste		5
Small Water Systems		12
Wells		193
Businesses/Facilities Generating Hazardous Waste		47
Businesses/Facilities Storing Hazardous Materials		66
Underground Storage Tank Facilities		34
Underground Storage Tank Removal, Installations, Upgrades, Repairs		9
Storm Water Non Food Facility		24
Waste Tire		101
Tobacco Retailer		5
Commercial/Multi-Family Recycling		16
Refuse Vehicle Inspections/		0
Septic Tank Pumper Trucks		0
Total		2386
Investigations		
Body Art		1
Consumer Complaints		94
Food Borne Illness		10
Incident Response		60
Solid Waste		6
Storm Water		3
Waste Tire		0
Childhood Lead		0
Total		174
Class Attendance		
Food Safety Education (Food School)		93
Hazardous Materials Business Plan (HMP) Workshop		5
“How To Get A Green Placard For Food Inspection” Workshop Online also.		
Underground Storage Forms Workshop		7
Total		105
Plans, Permits, and Reviews		
Abandoned Wells		83
Hazardous Materials Business Plans		359
Body Art		2
Monitoring Wells/ Water Wells		249
Food Facilities		112
Public Swimming Pools/Spas		129
Underground Storage Tanks Plans and Permit Reviews		10
Land Use		11
Local Oversight Program		1
Cross Connection Permits (Blue Tags)		2135
Total		3091
Imaging		
Document Pages Imaged		16977