



## ENVIRONMENTAL MANAGEMENT DEPARTMENT

### April 2017

### SPOTLIGHT ON... EMPLOYEE HOUSING INSPECTIONS

It's a little known fact that one of the programs within the Environmental Management Department's jurisdiction is the once a year inspection of employee housing. The majority of these units include agricultural housing for seasonal farm workers and poultry workers but may also include manufactured housing that long term employees have lived in for years.



The Environmental Health specialist starts their inspection with an overall look at the basic structure. Is hand-rail present, are the walls solid without huge gaps that rodents can enter through, are exposed wires hanging about, is the plumbing working and sewage isn't backed up? For older bunk houses, pre 1972, the ratio for toilets and shower stalls, to occupants, is 1/15. For post 1972 housing the ratio is 1/10. Kitchens used for cooking meals for employees

are also inspected and the cooks that are contracted to prepare the meals are required to have the same food handling certificate as

cooks in a retail food establishment. Refrigeration units and running water have the same temperature requirements as restaurants. Tap water samples are taken to Regional Sanitation's lab by the inspector to be analyzed for any presence of E.coli and Coliform.

Employee housing units are required to have one functional outlet and one working light in each room. A common safety hazard violation is the excessive use of extension cords to compensate for having limited outlets, creating a very high fire risk.

The rhythm of seasonal housing follows the agricul-

tural seasons and is a nomadic lifestyle. Bunk houses are full during pear and cherry season, usually with younger workers who move



from farm to farm,

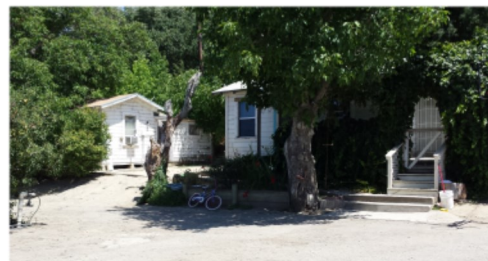


following the work. Beds in the bunk houses are only

allowed to be stacked two high, and must be 30 inches apart from the neigh-

boring bed.

On the other end of the spectrum there are employ-



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ee housing units that provide long term homes for year round workers who have made agricultural work and management their career. These can include mobile homes and manufactured homes, which are required to have heating units. These families enjoy the pastoral lifestyle, and are often given the use of land to raise their own livestock and grow their own gardens. They stay long term for the tranquility of the lifestyle.

### California Hazardous Material Investigator Association (CHMIA) Training

The Environmental Compliance Division sent six staff to the annual CHMIA Conference that

packed a compelling agenda with presentations such as:

Hazardous waste transporters... illegal marijuana grows... felony case studies of multiple metal finishing companies

the enforcement of environmental laws and an overview of the CA Department of Fish and Wildlife Marijuana Enforcement Program's effectiveness against environmental crime concerns stemming from illegal grow sites.



## CELEBRATING 10 YEARS GREEN YELLOW RED PLACARDING

**With the ten-year anniversary of the Green, Yellow, Red Placard program,** the Sacramento County Environmental Management Department (EMD) is celebrating putting food safety first in the minds of the dining public and food operators.

Although the color-coded food safety placard program has been successfully running for ten years, the journey began long before 2007. In 2002 operators were required to post their health inspection reports in public view which was a good first step in disclosing inspection results. Inspection reports can be complex, and disclosure of inspection results was simplified and improved when the Board of Supervisors approved a local ordinance requiring the posting of a green, yellow or red (GYR) placard at the front entrance of food establishments following each inspection.

“One of the most successful aspects of the placard program is its simplicity. The inspector issues a green, yellow or red placard based on the number of major violations that can cause or contribute to food-borne illness. This system provides an instant message to consumers about the establishment's food safety inspection results and compliance with

state and local food safety laws,” said Val Siebal, EMD Director. In addition to the GYR placard program, several other enhancements contributed to the success of the EMD food inspection program. Mandatory Food Safety Education or “Food School” is an important part of EMD's educational outreach efforts and is taught in seven languages as well as being available in four languages on the “How to Get a Green” DVD. EMD also hosts the annual Food Safety Awards of Excellence which recognizes food operators that consistently demonstrate high levels of food safety during their routine inspections. Additionally, EMD has made inspection results available on the EMD website and through its *Sac Food* mobile device app – available through Apple and Android – that offers access to complete inspection reports anytime and anywhere. Most recently, the crowd-sourced review website, Yelp, began posting the GYR placard inspection results next to food facility reviews.

Over the last ten years, the County's color-coded GYR placard system has become nationally recognized. Jurisdictions

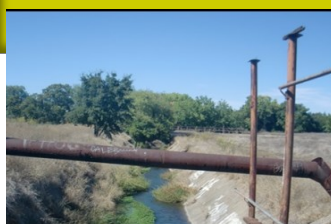


throughout California and the U.S. have been adopting similar color-coded placard systems after observing the positive results of the Sacramento County GYR program.

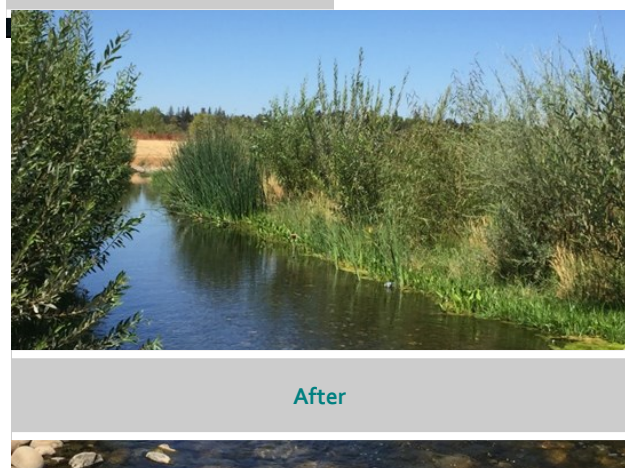
*“GYR Placards Improve Food Safety”*

Statistics from 2007 compared with 2016 indicates that EMD’s GYR Placard program has had a positive impact on the retail food industry and its consumers. Over the last ten years there has been a decline in observed major violations.

## Cordova Creek Naturalization Project, Managed by Sac County DWR, Is Looking Good



Before



After



**Debbie Woodhull** retired March 30th after 27 years of service with the County of Sacramento and the Environmental Management Department. She began her career on January 10th, 1991, as part of

Air Quality’s administrative staff, when the main office was still on Jackson Road. She continued her career as an Office Assistant with the Environmental Management Department until deciding to retire and spend more time with her 4 grandchildren. She also plans on reading all the books, doing some serious spring cleaning and sleeping late once in a while.

Debbie’s final thoughts on her years with EMD were about the enjoyment she derived from working with various colleagues over the years and the knowledge she gained about the many programs she supported administratively.

EMD wishes Debbie many years ahead full of health and new pursuits.

## Swainson Hawk Spring Migration



Photo by Robert Sewall, Local Naturalist

Swainson Hawks continue to migrate back to the banks of the American River Parkway and nest, close to **Sutter Landing Park**. Opt outside this spring to see a nesting hawk for yourself and remember why we’re passionate about environmental protection.

<b>By the Numbers March 2017</b>		
	<b>Mar-17</b>	<b>YTD 16/17</b>
<b>Food Facility Placards Issued</b>		
A. Green – Pass	1389	10253
C. Red – Closed	13	130
B. Yellow – Conditional Pass	67	532
<b>Inspections</b>		
Abandoned Wells	9	77
Above Ground Storage Tank	5	16
Body Art	50	201
Food Protection (includes reinspections and food events)	1768	13440
Farm Labor Camps	9	13
Public Swimming Pools/Spas	0	1624
Solid Waste Facilities (landfills/transfer stations)	29	219
Liquid Waste	18	170
Medical Waste	6	73
Small Water Systems	3	18
Wells and Monitoring Wells	145	674
Businesses/Facilities Generating Hazardous Waste	115	824
Businesses/Facilities Storing Hazardous Materials	160	998
Underground Storage Tank Facilities	58	353
Underground Storage Tank Removal, Installations, Upgrades, Repairs	15	100
Storm Water Non Food Facility	59	451
Waste Tire	82	572
Tobacco Retailer	62	304
Commercial/Multi-Family Recycling	37	698
Refuse Vehicle Inspections/	1	239
Septic Tank Pumper Trucks	4	92
<b>Total</b>	<b>2635</b>	<b>22524</b>
<b>Investigations</b>		
Body Art	1	22
Consumer Complaints	66	663
Food Borne Illness	11	111
Incident Response	56	477
Solid Waste	2	17
Storm Water	14	64
Waste Tire	0	0
Childhood Lead	9	58
<b>Total</b>	<b>159</b>	<b>1412</b>
<b>Class Attendance</b>		
Food Safety Education (Food School)	73	945
Hazardous Materials Business Plan (HMP) Workshop	11	66
“How To Get A Green Placard For Food Inspection” Workshop <b>Online Video</b>	online	NA
Underground Storage Forms Workshop	4	53
<b>Total</b>	<b>88</b>	<b>1060</b>
<b>Plans, Permits, and Reviews</b>		
Abandoned Wells	44	176
Hazardous Materials Business Plans	605	3837
Body Art	5	33
Monitoring Wells/ Water Wells	159	982
Food Facilities	157	1180
Public Swimming Pools/Spas	161	733
Underground Storage Tanks Plans and Permit Reviews	15	100
Land Use	29	187
Local Oversight Program	3	17
Cross Connection Permits (Blue Tags)	1673	14847
<b>Total</b>	<b>2851</b>	<b>22092</b>
<b>Imaging</b>		
Document Pages Imaged	9912	103259

**DANGER**  
**HAZARDOUS MATERIAL**

### Hazardous Material Plan Workshops

The Environmental Management Department offered four Hazardous Material Plan Workshops for 11 attendees during March 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 March 2017

**Attendees**      **73**

**Facilities Represented**      **24**

**Onsite**      **4**  
**Offsite**      **0**

**Languages Represented**

**English**      **2**  
**Spanish**      **1**  
**Cantonese**      **1**  
**Korean**      **0**  
**Punjabi**      **0**

EC Division offered two **Underground Storage Tank (UST) Workshops** in March 2017. During the workshops, EMD staff assisted four attendees with submitting UST forms electronically through the California Environmental Reporting System.

