

Environmental Management Department

EMD NEWS & NOTES

Fall 2011 Edition

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In This Issue

- *Food Safety Awards of Excellence*
- *Summer Food Service Program*
- *Multiple Language Food Safety Video*
- *New Conversion Technologies*
- *EMD To Receive Grant To Implement CERS*

FROM THE DIRECTOR

A lot of news in this edition, but I would like to bring to the forefront a Sacramento Food Inspection Mobile web site that is now available. The idea originated from Kari Wagner, Environmental Specialist, and was implemented by Geoff Marsh, Information Technology Manager, with the assistance of the County Department of Technology. When accessed by a smart phone the site m.fyi.saccounty.net shows the user's current location with nearby retail food facilities marked on the map. The color of the marker indicates the most recent food inspection result (Green, Yellow or Red) and provides the user with the phone number, the address and access to the last Inspection Report. Features include the ability to search by facility name with the nearest facility at the top of the list.

This is also available now as an application for Droid phones, soon to be available on iPhones, and eventually to be available in Windows phone platform. Search for "Sacramento Food" in the Android market to find the application.



Val F. Siebal, Director

This was a great idea that moved through the county process to reach completion! It will provide the consumer with the necessary information to make an informed decision as to where to eat or shop for groceries. The app will also allow Sacramento County businesses immediate access to hungry consumers. EMD is working on the wave of new technologies!

FOOD SAFETY AWARDS OF EXCELLENCE

The Sacramento County Environmental Management Department's Environmental Health Division issued 802 Food Safety Awards of Excellence for 2011. This award was designed to recognize operators of

food establishments in Sacramento County who have demonstrated excellent food safety and sanitation standards during their recent routine inspections.



Food establishments eligible for this award include restaurants, schools, coffee shops, delis, licensed health care facilities, retail markets, bars and bakeries. To qualify facilities must have had no major violations documented during the last three routine inspections conducted prior to July 1, 2011 and only a limited number of minor violations (number of minor violations allowed depends on facility category).

Each September, National Food Safety Education Month is celebrated—especially here at EMD. We take this opportunity to issue award certificates and recognition letters to the qualified food operators. Facilities earning the Award of Excellence are also recognized during a presentation at a Board of Supervisors meeting in September. In addition to general recognition of the 802 qualified facilities, one facility from each Board member's district is invited to receive their award in person. This is a fun and enjoyable way to highlight the hard work of operators that make food safety a priority and also the work that EMD employees are engaged in on a daily basis.

This is the 7th year that EMD has issued Awards of Excellence for Food Safety.

SUMMER FOOD SERVICE PROGRAM



The Nutrition Services Division of the California Department of Education (CDE) administers the United States Department of Agriculture's Summer Food Service Program (SFSP). Grant funding is provided to both organizations that distribute the meals and to regulatory agencies that oversee the program. The Environmental Management Department has participated in this program since 2001.

Organizations such as the City of Sacramento Parks and Recreation Department and the Sacramento Unified School District often participate by preparing and/or serving meals to children between the ages of 1 and 18 during the summer months. Meals and snacks are generally low risk products such as peanut butter and jelly sandwiches, whole fruit, juice and individual-sized milk cartons. The meals are prepared and served on the same day.

EMD's Environmental Specialists conduct inspections of the feeding and food preparation sites to ensure safe food preparation and delivery. Feeding sites are generally located at schools, parks, churches, community centers and apartment complexes. This year, over 50 site inspections were conducted throughout Sacramento County. The SFSP is a public service and provides the opportunity for children near the feeding sites to have access to meals during summer months. Remaining sites are tailored to meet the needs of children from lower income families. This program supplements the National School Lunch Program.

MULTI-LANGUAGE FOOD SAFETY VIDEO RELEASED

EMD's well-recognized Green/Yellow/Red food safety rating and placard system has been in place since January 2007. Environmental Specialists have been offering "How-to-Get-a-Green" training classes since the launch of the placard system and we are pleased to report that classes are currently being offered in 8 languages. In early 2008, an instructional video was produced and distributed to food operators on DVD and it is also posted on our website



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MULTI-LANGUAGE FOOD SAFETY VIDEO RELEASED

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at www.emd.saccounty.net. This video was originally produced in English and provides an overview of our food safety placard system and how to avoid major violations during an inspection.

In recent months, EMD's staff has worked with a video production company to produce an updated instructional food safety video. The exciting part of this announcement is that we have recently released our "How-to-Get-a-Green" video in four languages—English, Spanish, Cantonese and Vietnamese! This video is available on DVD and is also posted on our website. We are very proud of our Environmental Specialists that contributed to the production of this very special and unique educational video. In the interest of seeking creative and cost-saving ways to complete this project, our talented staff contributed by writing the script in each of the four languages, providing narration in each of the languages, reviewing the technical content, acting, and providing input to the production company. Industry representatives have been requesting video instruction in additional languages for several years. With the forward-thinking professionals at EMD, volunteers/business owners from several food facilities in Sacramento and assistance from Haven Falls Production Company, we are now able to provide this educational tool for foodservice employees working in Sacramento County. Let us know what you think! Please contact EMD's Environmental Health Division at (916) 875-8440 for a copy of the DVD or go to our website at www.emd.saccounty.net to view the video.

Thanks to the following EMD staff for their contributions to the video!

Sonia Andrusiak, Actor
 Jane Auyeung, Writer, Translator, Narrator
 Alicia Enriquez, Executive Producer
 Shirley Fong, Writer, Translator, Narrator
 Judy Guevara, Translator, Narrator
 Kelly McCoy, Technical Consultant
 Tuan Nguyen, Translator, Narrator
 Chris Terry, CEO, Haven Falls Production Company
 Jesus Trujillo, Translator
 Dave Wong, Food Safety Course Instructor
 Zarha Ruiz, Translator, Narrator

NEW CONVERSION TECHNOLOGIES FOR FOOD AND GREEN WASTE



Environmental Specialist (ES) Lea Gibson and Supervising ES Lisa Todd continue to meet with various project proponents who plan to construct Anaerobic Digestion facilities in Sacramento County. Anaerobic Digestion (AD) is the biological decomposition of organic matter with little or no oxygen. The AD process occurs naturally in marshes and wetlands. There are a variety of controlled systems where anaerobic technology is currently utilized in the United States, including wastewater treatment facilities (also Public Operated Treatment Works or POTWs), and dairy manure digesters. In other countries (primarily Europe), anaerobic technology is utilized in municipal solid waste digesters to produce energy and reduce the volume or solid waste that must be landfilled.

The California Department of Resources, Recycling and Recovery (CalRecycle) is encouraging the development of technologies that divert organic waste from landfills and comply with the Global Warming Solutions Act of 2006 (AB 32). AB 32 calls for the reduction of greenhouse gases and the use of low carbon fuels. Solid waste landfills are a significant source of greenhouse gases due to decomposition of organic material into methane. Anaerobic digestion is being considered for many projects to divert organic materials from landfills and produce low carbon fuels.

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The Final Program Environmental Impact Report (FEIR) for Anaerobic Digestion Facilities was certified by CalRecycle on June 22, 2011. The FEIR assesses the potential environmental effects that may result from the adoption of the Anaerobic Digestion (AD) Initiative, a comprehensive program to foster the development of AD facilities throughout the State of California.

While still in the early planning stages, the proposed AD facilities in Sacramento County intend to target food and green waste, currently comprising over 25% of the land-filled waste stream. Food waste and green waste will be used as feed stocks to produce biogas which is captured and contains a high percentage of methane. Typically, the methane gas produced by the anaerobic digestion process is converted to liquefied natural gas (LNG), compressed natural gas (CNG), or electricity (using internal combustion engines or fuel cells) for on-site energy needs and export to the energy grid.

By January 1, 2012, CalRecycle will be establishing programs to implement the AD initiative including: (1) providing research grants and loans to develop AD facilities; (2) developing guidance publications to assist operators who seek to establish AD facilities; (3) drafting new regulations specific to AD; and (4) developing guidance publications to assist EMD and other certified Local Enforcement Agencies (LEA's) that regulate AD facilities.

EMD TO RECEIVE GRANT MONEY TO IMPLEMENT CERS

Existing law requires that businesses that store or handle a certain quantity of hazardous materials or extremely hazardous substances, generate hazardous waste, operate underground storage tanks, or operate above-ground petroleum tanks must submit certain regulatory information to the environmental regulatory agency, known as the Certified Unified Program Agency (CUPA). This information serves several useful purposes; i.e., it provides information to emergency responders regarding the kind of chemical hazards they may encounter at a certain facility and provides the public access to information about chemicals that may be in storage in their surrounding area.

In Sacramento County, the Environmental Management Department (EMD) is the CUPA and serves as the repository for this regulatory information. Each year EMD receives and reviews a large volume of hazardous materials information submitted by businesses. Currently, this information is submitted and reviewed through a paper-driven process which requires a large amount of manpower and a substantial amount of storage space.

To improve public access, as well to more efficiently manage data, the California Legislature enacted a law in 2009 which requires that businesses submit their hazardous materials regulatory information electronically to a statewide data management system, known as the California Environmental Reporting System (CERS). CERS is expected to become operational by 2013 and will allow businesses to utilize technology to file hazardous materials regulatory information and will provide the public with easier and faster access to the information.

The transition from a paper-driven information system to an electronic data system is an enormous undertaking. First and foremost, it involves developing the CERS at a statewide level. Once developed and established, the statewide CUPAs will communicate with the regulated community regarding the change in process. Businesses will receive training on how to use CERS. The California Environmental Protection Agency will provide CUPAs with initial grant money to fund this transition effort. EMD is allocated to receive approximately \$176,000.00 to establish electronic links to CERS and for all transition-related activities. With 2013 approaching, a team of technology and environmental specialists are hard at work on this project. Once complete, CERS will transform the way environmental information is collected, analyzed, and consumed.

EMD ACTIVITY SUMMARY

EMD Program Element	July 2011– Sept 2011
Food Placarding	Total: 14,770
Green (Pass)	13,854
Yellow (Conditional Pass)	799
Red (Closed)	117
Inspections	Total: 31,810
Food Protection	17,524
Farm Labor Camps	73
Public Swimming Pools/Spas	4,668
Solid Waste Facilities (landfills/transfer stations)	308
Liquid Waste	201
Medical Waste	159
Small Water Systems	75
Water & Monitoring Wells	959
Underground Storage Tank (UST) Facilities	588
UST Installations, Upgrade/Repair & Removal	234
Businesses/Facilities Generating Hazardous Waste	1,224
Businesses/Facilities Storing Hazardous Materials	1,808
Stormwater	1,813
Waste Tire	683
Tobacco Retailers	561
Commercial Recycling	932

EMD Program Element	July 2011– Sept 2011
Investigations	Total: 1,117
Food Borne Illness Complaint	201
Incident Response	294
Stormwater Complaint	551
Waste Tire	63
Childhood Lead	8
Workshop Attendance	Total: 1,389
Food Safety Education (Food School)	1,259
Hazardous Materials Business Plan	41
How To Get A Green Placard	89
Stormwater Compliance Workshop (General)	0
Permits, Plans & Reviews	Total: 33,033
Hazardous Materials Business Plans	5,768
Monitoring Wells	1,290
Food Facilities	1,237
Public Swimming Pools/Spas	705
UST Installations, Upgrades/Repairs & Removals	140
Land Use	171
Cross Connection Permits (Blue Tags)	23,722
Information Management	Total: 143,307
Documents Imaged	142,992
Public Record Reviews	315

County of Sacramento Board of Supervisors

Phil Serna, District 1
 Jimmie Yee, District 2
 Susan Peters, District 3
 Roberta MacGlashan, District 4
 Don Nottoli, District 5

Bradley J. Hudson
 County Executive



HELLOS, GOODBYES & SERVICE RECOGNITION

For July—September 2011

New Hires

John Elkins

Promotions

None

Service Awards

None

Retirements

Jim Sherman

Countywide Services Agency

Bruce Wagstaff
 Administrator

Val Siebal
 EMD Director

EMD NEWS & NOTES is EMD's periodic newsletter providing information on EMD activities and services that enhance our community.

EMD is a Department within the Countywide Services Agency of Sacramento County which serves the businesses and residents of the County. EMD is committed to protecting public health and the environment by ensuring compliance with environmental regulations.

For more information about EMD's News & Notes newsletter, or to offer your feedback, please contact Linda Jimenez by email at jimenezl@saccounty.net