

Environmental Management Department

SPRING EDITION 2014

FROM THE DIRECTOR

This quarter, the Environmental Management Department's staff received some prestigious awards. The awards recognize the continued effort staff and managers put into their County programs to help ensure sustainability of the businesses regulated by EMD. We are doing our job to create a level playing field and to protect citizen's health, and our environment.

include education, becoming experts at what we do and practicing that expertise daily, and on occasion, employing enforcement remedies to bring about compliance.

EMD is fortunate to have motivated and well trained staff. The recognition given to the people who perform this work is well deserved. I am proud of the positive recognition this Department receives and the great work everyone accomplishes.



Val Siebal, Director

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With over 30 programs at EMD, our staff is very busy and spread thin. But as the stories depict, our mandates

EMD'S CUPA PROGRAM RECEIVES OUTSTANDING INNOVATION AWARD FOR COMPLIANCE VIDEOS

The Environmental Compliance Division's (ECD) Certified Unified Program Agency (CUPA) Program received the 2013 Outstanding Innovation Award from the California CUPA Forum for its Compliance Video Series. The award is presented in recognition of ECD's leadership in environmental protection. ECD's CUPA Program was selected for its use of online videos to communicate environmental compliance topics and information to the regulated community. The award was presented at the 2014 Annual CUPA Confer-

ence, for achievements undertaken or completed in 2013.

The team members for the Compliance Video Series are Justin Ross, Ryan Artz, Mike Simpson, Daniel Abellon and Julian Mason. The team members for the Underground Storage Tank Compliance Video Series are Chris Pace, Brion McGinness, Doug Osborn, Dave Steele and Jonathan Pollock. The videos have approximately 1,000 views in the last 8 months.

The compliance video series is made available to the regulated community through links on

EMD's website www.emd.saccounty.net and directly through EMD's YouTube channel at www.youtube.com.



Chris Pace, Marie Woodin, Doug Osborn, Brion McGinness, Daniel Abellon, Mike Simpson, David Steele, Ryan Artz, Justin Ross

AB 224 COMMUNITY SUPPORTED AGRICULTURE

For over 25 years, Community Supported Agriculture (CSA) has become a popular way for consumers to buy local, seasonal food directly from a farmer and for farmers to directly market their produce to consumers.

A farmer offers "shares" to the public. Typically the share consists of a box of vegetables, but other farm products may be included such as shell eggs or processed foods. Interested consumers pur-



Typical small scale farm

chase a share (aka a "membership" or a "subscription") and in return receive a box or basket of seasonal produce each week. According to a

report done by the California Institute for Rural Studies, this arrangement creates several rewards for both the farmer and the consumer. This arrangement guarantees farmers financial support and enables small to moderate family farms to remain in business. Members receive a wide variety of foods, usually in the form of veggie boxes, that is harvested at its peak of ripeness, flavor and vitamin and mineral content, and, members become part of the farm and often can visit or volunteer.



Local farmers have several options to market their produce directly to consumers: certified farmers markets, field retail stands, farm stands, and now CSA's. With the passage of AB224, as of January 1, 2014, a CSA must register with the California Department of Food

and Agriculture (CDFA) as a direct marketing producer in order to sell their veggie boxes. The new law imposes specific requirements for a CSA: proper labeling, clean consumer boxes, maintaining records of the contents and origin of all of the items included in each box. The CSA must also declare that they will follow good agricultural practices as published by the CDFA. This bill also allows the local enforcement agency to enter into and inspect a CSA in response to a public food safety complaint.



Depiction of a farmers market

DEDICATED WEBPAGE FOR FOOD INDUSTRY WORKING GROUP

Kudos to the Environmental Management Department Tech staff for the creation of a dedicated Food Industry Working Group webpage on EMD's website. The Sacramento County Retail Food Industry Group has been active since 2002 and takes seriously its role in providing an interface between industry, various stakeholders, and regulators. This is one more way the County reaches out to the consumer to enhance compliance through education. The group meets monthly and has been an integral part of the various program en-

hancements that the County's retail food program has undergone over the past 12 years, including the color-coded placard system.

In an effort to raise awareness about the Food Industry group among the regulated community, there is now a dedicated webpage on the Sacramento County Environmental Management Department (EMD) website: <http://www.emd.saccounty.net/EnvHealth/FoodProtect/FoodWorkingGroup.html>. The website provides past meeting minutes and presentations, as well

as upcoming meeting dates and agendas. EMD hopes that the website will provide valuable information to its members, establish an archive of issues, and act as a resource for members of the regulated community that are unable to attend the meetings. The working group looks forward to enhancing the website and sharing the tremendous work and contributions that the group provides to the Department.

AB 1224: NO BARE HAND CONTACT

On January 1, 2014 Assembly Bill 1252 became law in the State of California. The bill included several changes to the California Retail Food Code, ranging from changes to mobile food facility requirements to a new definition of “hot dog”. However, the most notable part of AB 1252 is the introduction of “no bare hand contact”. This section of the bill prohibits bare hand contact of “ready to eat” foods in retail food establishments.

The bill provides food workers and operators various options for avoiding bare hand contact, including the use of tongs, gloves, wax paper and other similar food grade utensils. This particular addition to the California Retail Food Code completes a three pronged ap-

proach to the prevention of food



borne illness: exclusion of ill food workers, proper hand washing, and now the elimination of bare hand contact of ready to eat foods.

Sacramento County’s Environmental Management Department (EMD) is charged with enforcing the no bare hand contact law as it applies to the 5500 retail food establishments within its jurisdiction. EMD has embarked on a “soft rollout” of the new legislation. The first six months of 2014 will be dedicated to educational efforts.

Inspectors are meeting with each of their assigned operators to explain the new law, evaluate the operation, and explore options for compliance. Despite the clear public health advantages to the new law, certain sectors of the food industry may have greater challenges achieving compliance. Bartenders, for example, have expressed their concern, as their operations involve small garnishes and high levels of manual dexterity that may be hindered by instruments like gloves and spears. The legislature may be considering changes to the new law to address industry’s concerns.

Thus far, EMD’s educational efforts have been successful. The Department looks forward to continuing to promote no bare hand contact and protecting the public health of the community through the prevention of food-borne illness.

LISA JAMESON RECEIVES RALPH HUNTER AWARD

Lisa Jameson, supervisor of the Local Enforcement Agency (LEA) Program at EMD, was presented with the 2013 Ralph Hunter Award. This award is given in recognition of an individual who has made a major impact to the LEA/solid waste field in California by development of: a special or new program, involvement with educational activities, committees and/or workgroups, permitting and/or enforcement, or special achievement that enhances the protection of public and environmental health. Through her extensive experience with difficult

enforcement and site remediation cases in Solano and Sacramento counties, Lisa has become a resource for other LEA’s navigating the enforcement process. Lisa’s effective leadership has been displayed by providing technical trainings to LEAs in California, contributing significantly to solid waste enforcement, and participating on state and local workgroups and committees, which include: Acting as Chair of the North Central LEA Round Table (includes 14 counties), acting as Vice Chair of the Enforcement Advisory Council

in September 2012, participating on the steering committees for the LEA/CalRecycle Technical Trainings from 2008-2013, and serving on the board of the California Environmental Health Association from 2004-2005.



Lisa Jameson receiving the 2013 Ralph Hunter Award

EMD STAFF PLAY MAJOR ROLE IN THE CALIFORNIA ENVIRONMENTAL HEALTH ASSOCIATION SUPERIOR CHAPTER

The California Environmental Health Association (CEHA) is a regional organization composed of professionals in environmental health across California. The backgrounds of its members span the spectrum of biochemistry, law, food service management, nutrition, dietetics and finance and is a compilation of diverse cultures and languages. Many staff at EMD have assumed lead roles in the Superior Chapter of CEHA, which is comprised of 24 neighboring counties. CEHA provides relevant educational trainings that count toward yearly continuing education requirements that Registered Environmental Health Specialists are required to have. CEHA also plays

a valuable role in networking with other counties and health professionals who are tasked with public safety. EMD would like to recognize two staff members as past presidents, Judinae Ablang, and Shirley Fong, and congratulate the current Superior Chapter Board Members:

President: Elizabeth Olson
President Elect: Tuan Nguyen
Secretary: Mandip Singh
Treasurer: Debbie Katz
Member at Large: Tayjes Patel

Tom Gohring,
 Executive Director
 of the Water
 Forum, gives a
 presentation at
 the annual dinner



Tayjes Patel, Manuel Estrada, Steve Moua, Elizabeth Olson, Judy Ablang, Debbie Katz, Shirley Fong, Tammy Derby



Superior Chapter's annual dinner at the Fox and Hound, Downtown Sacramento

POWER INN ALLIANCE GIVES EMD AWARD FOR BEST ENVIRONMENTAL PRACTICES

EMD received an award for Best Environmental Practices at the Power Inn Alliance's annual Awards Luncheon on March 13th.



Elise Rothschild, Val Siebal

EMD was recognized for its excellent work in removing 1,100 tons of carpet debris from Carpet Collectors recycling collection center that was posing an environmental

risk as well as a fire hazard. Division Chief, Environmental Compliance, Elise Rothschild, was at the luncheon to receive the award along with Director Siebal.

*HELLOS,
 GOODBYES
 AND SERVICE RECOGNITION*

RETIREMENTS:

*LINDA JIMENEZ
 GERI BROWN*

*PROMOTIONS:
 SOTHIA CHHANG*

*NEW HIRES:
 CHRISTINE KIM
 STEVE LEPAGE*

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County Board of Supervisors
 Phil Serna, 1st District
 Jimmie Yee, 2nd District
 Susan Peters, 3rd District
 Roberta MacGlashan, 4th District
 Don Nottoli, 5th District
 Bradley Hudson, County Executive
 Val Siebal, Director,
 Environment Management Department

EMD Activity Summary December 1, 2013 thru February 28, 2014

Food Facility Placards Issued	
A. Green – Pass	2583
B. Yellow – Conditional Pass	139
C. Red – Closed	19
Total	2741
Inspections	
Food Protection (includes re inspections and food events)	3517
Farm Labor Camps	4
Public Swimming Pools/Spas	1
Solid Waste Facilities (landfills/transfer stations)	80
Liquid Waste	95
Medical Waste	66
Small Water Systems	18
Wells	174
Businesses/Facilities Generating Hazardous Waste	233
Businesses/Facilities Storing Hazardous Materials	337
Underground Storage Tank Facilities	107
Storm Water Non Food Facility and Food Facility	471
Waste Tire	161
Tobacco Retailer	150
Commercial/Multi-Family Recycling	252
Investigations	
Food Borne Illness	54
Incident Response	635
Storm Water	17
Waste Tire	1
Childhood Lead	2
Class Attendance	
Food Safety Education (Food School)	124
Hazardous Materials Business Plan (HMP) Workshop	45
“How To Get A Green Placard For Food Inspection” Workshop	0
Plans, Permits, and Reviews	
Hazardous Materials Business Plans	1338
Monitoring Wells/ Water Wells	317
Food Facilities	272
Public Swimming Pools/Spas	65
Underground Storage Tanks - Includes Removals, Installations, Upgrades and Repairs	27
Land Use	37
Cross Connection Permits (Blue Tags)	4,838
Information Management	
Documents Imaged	31,029
Public Record Reviews	12