



# Enforcement Program Update Market Inspection Update

Partners Meeting  
February 26, 2009

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U.S. EPA Region 9



# Presentation Outline

- Revised Inspection Forms
- Market Inspector Training
- Updated Market Posters
- Health Department Updates
  - City of Long Beach
  - Orange County
  - Los Angeles County



# Revised Inspection Forms

## Commercial Fish Vendor's Survey

DBA/Name:		Inspection Date:	
Address:		Program Element:	
Owner/Operator:		Site #	
Inspector:		Permit #	
		District: SPA	
		Subdistrict:	

1. Is market/processor owner aware of "Fish Contamination Issue" off the coasts of Los Angeles and Orange counties?

Yes     No (If No, go to question #3)     N/A (If N/A, go to question #3)

2. If Yes, where did market/processor owner hear about locally contaminated fish (check all that apply)?

Warnings     Mass media     Signs     Community Outreach Worker  
 Internet     FCEC Educational Materials     Friend/Family member  
 Inspector     Other (specify) \_\_\_\_\_

3. Determine the presence of white croaker. Indicate Fresh or Frozen.

<input checked="" type="checkbox"/>		#Lbs. Fresh	#Lbs. Frozen	Amount Collected
	White Croaker:			
	N/A			

4. Invoice Information: (attach copy of invoice(s) if applicable)

Invoice	Date of Purchase	Price Paid	Lbs. of fish	Frequency of Shipment	Supplier's name and address	Supplier's phone number
<input type="checkbox"/> On site <input type="checkbox"/> Not on site <input type="checkbox"/> Presented at O/E <input type="checkbox"/> Not presented at O/E <input type="checkbox"/> Presented within 24 hrs (LB only) <input type="checkbox"/> Not presented within 24 hours (LB only) <input type="checkbox"/> N/A						

5. Invoice presented matches white croaker (from question #3):     Yes     No     N/A

6. If "No" from question #5, what were the actions taken? \_\_\_\_\_

7. All fish in the premises labeled with "Country of Origin," "Farmed" or "Wild":     Yes     No

8. Market/processor sells (check all that apply):     Shark     Swordfish     Tuna     N/A

9. Packet of information given:     Yes     No     Previously issued

10. Indicate topics covered during visit:

Reminder to buy from reputable sources     Reminder to keep and file all invoices  
 ID of white croaker & reasons for concern     Health effects & populations at-risk  
 Catch ban & contaminated zones     Other: \_\_\_\_\_

11. Violations Noted:

Unapproved Sources     Labels-consumer foods     Misrepresentation  
 Hearing Issued     Referral made to other agencies     N/A

12. Hearing Results:

Attached     N/A



# Revised Inspection Forms

## Commercial Fish Vendor's Survey And Routine Environmental Health Inspection Protocol

### Question #1

- Prior to beginning inspection inquire of the operator if they have been informed about possible contamination of locally caught fish. Check Yes, No or N/A

### Question #2

- If yes, where did market/processor owner hear about contaminated fish? Check all boxes that apply.
- Advise the operator that you are conducting a survey of fish products on site and it will be necessary to review current invoices.

### Question #3

- Survey fish display. Areas of market to survey in order of priority:
  1. fresh fish display area
  2. fresh fish bins
  3. frozen fish bins
  4. freezer section
- Ask if White Croaker (Kingfish or Tomcod) is on site. If present, indicate the quantity (by the number of white croaker present or by pounds) and if it is fresh or frozen. After inspection, indicate the quantity of white croaker collected for contaminant level analysis in the column marked "Amount Collected".
- If no White Croaker is present, select N/A and proceed to question #7.

### Question #4

- If white croaker is present, request invoice for white croaker. If invoice is available check "On Site". Then document: Date of Purchase, Price Paid, Pounds of Fish, Frequency of Shipment, Name, Address and Phone Number of Supplier. If possible attach copy of invoice to survey form.
- If invoice is not available/incorrect invoice, check "Not on site". Issue Office Hearing for the next business day, mark #34 on FOIR, inform operator of possible violation on FOIR #26 - Unapproved Source, if invoices are Not provided at the OH. Red tag all products to be held for disposition.
- If invoice is available at OH, check "Presented at OH". The inspector immediately revisits the premises, removes the red tags.
- If invoice is not available/incorrect invoice at OH, check "Not presented at OH". The inspector marks violation #26 on FOIR, possible change of grade and dispose of the red-tagged products.



# Revised Inspection Forms

## Draft Protocol for White Croaker Embargo

### Health Inspector and CDFG Warden Collaboration

During Market Inspections, health inspectors and CDFG wardens should aim to conduct inspections in tandem. If the warden is unable to accompany health inspectors on a market inspection, the health inspector should proceed in one of two ways:

1. The health inspector should independently investigate the market to ascertain the name of any offending fish suppliers. The inspector would then provide this information to the warden who would further investigate the supplier in question at a later date.
2. The health inspector should independently investigate the market and take photographic evidence of any contraband white croaker and questionable invoices. The inspector would then provide this evidence to CDFG, who would then proceed legally.

### Actions to be undertaken in the Presence of White Croaker

As soon as a white croaker is identified during a market inspection by either a CDFG warden or a health inspector, the following steps must be taken:

1. Confirm identification using the White Croaker Identification Key.
2. Provide market manager with outreach information and the Fish Market Sampling letter prepared by the EPA.
3. Discuss the program and survey with the store manager.
4. Request a review of the invoices for the fish as part of the survey you are conducting.
5. Assess the quantity (number or pounds) of white croaker available for sale (fresh and frozen).
6. If a valid invoice cannot be produced, carry out one of the following actions:
  - (a) Embargo/tag fish as unavailable for sale and have the market manager store fish until EPA or its contractor (ITSI) can purchase the fish.
  - (b) Collect five white croakers for testing and destroy the remainder.
  - (c) Hold, pending results of the office hearing.

Note: As much as possible, white croaker samples should be collected by ITSI. When white croaker is identified, ITSI should be provided with the market name and location where the white croaker was identified. Also, provide the name of the store manager during the inspection.

7. If a valid invoice is produced, notify EPA's contractor ITSI of white croaker availability. ITSI will collect five white croakers for testing. Inspectors/wardens should provide ITSI with the market name and location where the white croaker was identified. Also, provide the name of the store manager during the inspection.

EPA and ITSI Information:

<p><b>Sharon Liu</b> Project Manager LSEPA 75 Hawthorne Street (SFD-7-1) San Francisco, CA 94105 Office: 415-972-3446</p>	<p><b>Tatony Tran</b> Project Manager Innovative Technical Solutions, Inc. (ITSI) 1891 N. Gaffey Street, Suite 211 San Pedro, CA 90731 Office: (310) 682-2600 x 3407 Cell 714-201-9936</p>	<p><b>John Pullan</b> Lieutenant Specialist CA Dept. of Fish and Game 4665 La Jolla Village Drive, Ste. C Los Alamitos, CA 90720 Cell 714-446-4217</p>
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# Market Inspector Training

- Date: February 3, 2009
- Location: Miller Family Health Education Center in Long Beach
- Purpose: To provide inspectors with instructions on carrying out the Market Inspections for the ICs program





# Market Inspector Training

- Overview of ICs Program





# Market Inspector Training

- Health Risks
- White Croaker ID Training







# Market Inspector Training

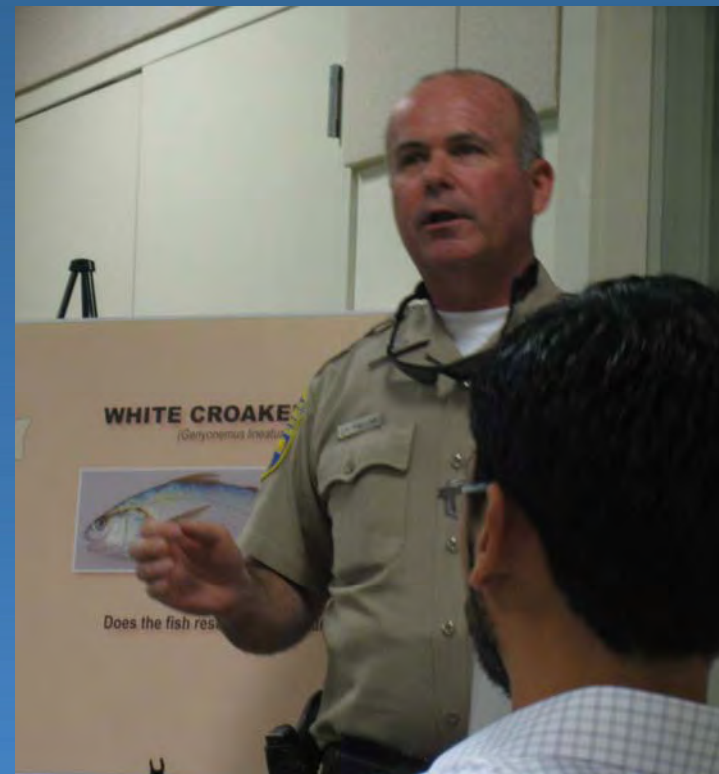
- Role of the Inspectors





# Training Strengths

- “Good atmosphere for learning. I felt comfortable asking questions.”
- “Effective speakers.”
- “Presenters were very knowledgeable. The professor was very good.”
- “Having speakers from different agencies share their knowledge.”





# Areas of Improvement

- “It would be helpful to see a specimen. But overall a very helpful presentation.”
- “Needs more tools in inspection e.g. fresh fish/actual fish to be identified.”
- “Need a lab to ID white croaker. Need more interaction.”





# Existing Market Posters

## FISH IS **GOOD** FOR YOU WHEN FISH IS **SAFE** TO EAT!

White croaker, also known as kingfish or tomcod, caught from certain areas off the coast of Los Angeles County may contain higher levels of the chemicals DDTs and PCBs. White Croaker with high levels of these chemicals were found in markets.

Here's What you can do

**White Croaker**



To protect your health

**Market Owners**

To reduce the risk of selling contaminated fish in your market:

- ➔ Buy fish only from approved sources: licensed fish wholesalers, etc. distributors or commercial fishermen
- ➔ Know where your suppliers are catching their fish
- ➔ Keep and file all invoices when fish is purchased

**Consumers**

Ask where the fish comes from and be sure that your market owner is aware of local fish contamination issues.

➔ Buy fish from market owners who get fish from approved sources

➔ Your fish is likely to be safe to eat, if your market owner is buying from approved sources

For more information contact your Local Health Department

Los Angeles County  
(213) 240-7785

Orange County  
(714) 433-6000

City of Long Beach  
(562) 570-4134



## CÁ LÀ THỨC ĂN **BỔ DƯỠNG** KHI CÁ **AN TOÀN**

Cá Lù Đù Trắng, cũng còn gọi là Kingfish hay Tomcod, được đánh bắt tại một số khu vực thuộc ngoài khơi bờ biển Quận Los Angeles và Quận Orange, có thể chứa một hàm lượng cao của các hoá chất độc DDT và PCB. Trong nhiều chợ vẫn còn bán Cá Lù Đù trắng bị nhiễm độc các hoá chất nêu trên với mức độ cao.

Đây là những việc có thể làm

**Cá Lù Đù Trắng**



Để bảo vệ sức khoẻ của quý vị

**Quý vị chủ chợ**

Để giảm bớt nguy cơ có Cá nhiễm độc bán trong chợ của quý vị:

- ➔ Chỉ mua cá ở những nguồn cung cấp được luật chấp thuận: Những người bán sẽ có giấy phép, nhà phân phối hay những người đi đánh cá chính thức để mua bán.
- ➔ Biết địa điểm nhà cung cấp đánh bắt cá
- ➔ Lưu giữ tất cả các hoá đơn khi mua cá

**Người Tiêu Thụ**

Nên hỏi nguồn gốc của cá và chắc chắn rằng người chủ chợ nơi quý vị mua cá đã được thông báo về vấn đề cá bị nhiễm độc tại địa phương.

➔ Mua cá từ những chợ mua cá từ những nơi cung cấp được luật pháp chấp thuận.

➔ Cá gần như an toàn để ăn nếu người chủ chợ mua cá từ những nguồn cung cấp được luật pháp chấp thuận

Muốn biết thêm chi tiết, xin liên lạc:

Quận  
Los Angeles  
(213) 240 - 7785

Quận  
Orange  
(714) 433- 6000

Thành Phố  
Long Beach  
(562) 667 - 4134





# Updated Market Posters

## PROTECT YOUR CUSTOMERS

Locally caught white croaker may contain high levels of DDTs and PCBs. Also known as kingfish or tomcod, this type of fish is unsafe for consumption and can lead to serious health problems.



White Croaker

Here's what you can do to reduce the risk of selling contaminated fish:



1

Buy fish from approved sources, including licensed wholesalers, distributors and commercial fishermen



2

File all invoices when fish are purchased

Visit [www.pvsfish.org](http://www.pvsfish.org) or contact your local health department:



Los Angeles County  
(213) 738-3220

Orange County  
(714) 433-6000

City of Long Beach  
(562) 570-4494

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## HÃY BẢO VỆ KHÁCH HÀNG CỦA BẠN

Cá Lù Đù Trắng (White Croaker) đánh bắt trong vùng có thể chứa nhiều chất DDT và PCB. Cũng được biết đến với những tên gọi khác như cá vua (kingfish) hay cá tuyết (tomcod), loại cá này không an toàn để tiêu thụ và có thể dẫn tới những vấn đề nghiêm trọng về sức khỏe.



Cá Lù Đù Trắng

Dưới đây là những việc bạn có thể làm để giảm nguy cơ bán ra thị trường các loại cá có chứa độc tố:



1

Mua cá từ các nguồn được chứng nhận, bao gồm các đại lý bán buôn được cấp phép, các nhà phân phối và ngư dân thương mại



2

Lưu giữ tất cả các hóa đơn mua cá.

Đến thăm trang web [www.pvsfish.org](http://www.pvsfish.org) hoặc liên hệ với phòng y tế địa phương:



Quận Los Angeles  
(213) 738-3220

Quận Cam  
(714) 433-6000

Thành phố Long Beach  
(562) 570-4494

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# Updated Market Posters

## 为您的顾客着想

本地捕捉的白黄花鱼 (white croaker) 可能含有高含量的DDT和PCBs。白黄花鱼还被称为石首鱼 (kingfish) 和小鳕鱼 (tomcod)，食用此类鱼非常危险并且可能导致非常严重的健康问题。



白黄花鱼  
(White Croaker)

以下是降低出售被污染鱼危险的方法



一.

购买检验合格的鱼类，包括有执照的批发商、分销商和商业渔民。



二.

保存购买鱼类的发票。

请浏览网站：[www.pvsfish.org](http://www.pvsfish.org)或联系你当地的健康部门。



洛杉矶  
(Los Angeles County)  
(213) 738-3220

橘郡  
(Orange County)  
(714) 433-6000

长堤市  
(Long Beach)  
(562) 570-4494

使用无毒油墨和再生纸印刷

## PROTEJA A SUS CLIENTES

La corvina blanca pescada localmente puede contener altos niveles de DDTs y PCBs. También se conoce como jefe o bacalao, el consumo de este pescado es inseguro y puede ocasionar serios problemas de salud.



Corvina Blanca

Esto es lo que puede hacer para disminuir el riesgo de vender pescado contaminado:



1

Compre pescado de fuentes aprobadas, incluyendo mayoristas, distribuidores y pescadores comerciales con licencia



2

Archive todas las facturas cuando compre pescado

Visite [www.pvsfish.org](http://www.pvsfish.org) o póngase en contacto con su departamento de salud local:



Condado de Los Angeles  
(213) 738-3220

Condado Orange  
(714) 433-6000

Ciudad de Long Beach  
(562) 570-4494

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# Health Department Updates

- City of Long Beach
- Orange County
- Los Angeles County