



OFFICE OF THE CITY MANAGER

June 26, 2014

To the Honorable City Council
Of the City of Pasadena

Mayor and Councilmembers:

WEEKLY NEWSLETTER

1. **Phos-Chek Spraying July 1, 2014: Zero Tolerance for Fireworks:**

Pasadena's Fire Chief Calvin E. Wells and Police Chief Phillip Sanchez ask everyone to make safety their top priority this year while responsibly celebrating our Great Nation's Birthday due to extreme drought conditions and the long holiday weekend. The Pasadena Fire Department will begin applying Phos-Chek, a Wild land fire retardant, at **8:30 a.m., Tuesday, July 1** in the brush areas surrounding the Rose Bowl in advance of the Fourth of July holiday. This clear retardant helps keep trees and grassland from burning. Its main ingredients are phosphates and fertilizers which helps revegetate areas after a fire is out. Fire retardant is one of the main tools firefighters use as a preventive measure and to contain growing fires in untreated areas.

The Pasadena Fire and Police Departments also wish to remind the public it is illegal to sell, use or possess fireworks in Pasadena. The City maintains a year-round Zero Tolerance Policy for fireworks. Violators are subject to arrest; impound of vehicles; up to one year in jail and fines up to \$50,000. If You See Something, Say Something! Call Pasadena Police at (626) 744-4241 to report illegal fireworks and other suspicious activities.

2. **Food Inspection Placard and Website Update:**

The Pasadena Public Health Department Environmental Health Division is excited to announce key enhancements that aim to assist consumers in making informed decisions when deciding where to eat and buy food.

Beginning July 1, Environmental Health Specialists will begin posting a new inspection summary report that employs a PASS/CONDITIONAL PASS/CLOSED Placard as a simple, visible indicator that the public can use to determine the current standing of food facility in conforming to the California Retail Food Code. The summary placard will be based on the score obtained at the conclusion of an inspection. I have attached a memorandum from Assistant City

Manager Steve Mermell which provides additional detailed information on the inspection summary for your review.

3. ARTS Route 10 Added Service Effective July 1, 2014:

Effective Tuesday, July 1st, the Pasadena Area Rapid Transit System (ARTS), is adding frequency on the Route 10. In an ongoing effort to improve and increase local transit services, this service change will include increased frequency on this very popular route that serves visitors, commuters, college and high school students, shoppers, employees, and others.

The popular ARTS Route 10 provides direct local service connections in the Central District commercial corridor and facilitates access between Old Pasadena, the Playhouse District, and the South Lake area. Route 10 also provides direct service to the Allen Gold Line Station, PCC, Caltech, Maranatha High School, and Norton Simon Museum, among numerous other destinations. The attached memorandum from Fred Dock, Director of Transportation provides additional information on the ARTS Route 10 schedule.

4. CDBG – Funded Sidewalk Replacement Project in High Pedestrian Corridors:

On September 16, 2013, the City Council approved \$40,000 in Community Development Block Grant (CDBG) funding for sidewalk replacement in two high pedestrian corridors in the Benefit Service Area (BSA). The target areas are Lake Avenue from Maple Street to Orange Grove Boulevard and Los Robles Avenue from Mountain Street to Woodbury Road. The Department of Public Works will complete as much work as possible with the allocated funding. The work on Lake Avenue will be the first priority and it is uncertain if the funding will be sufficient to complete all the work along Los Robles Avenue.

The Department of Public Works Concrete Crew and MASH Workers will begin concrete replacement work on Lake Avenue beginning on Tuesday, July 1, 2014. During the project, temporary “no parking” signs will be posted a minimum of 48-hours in advance where parking restrictions are needed. The attached memorandum from Siobhan Foster, Director of Public Works provides additional detailed information on the upcoming sidewalk replacement project.

5. Winning Workplace 2014 – Foothill Workforce Investment Board:

In April, 2014, the Los Angeles News Group (LANG) polled their readers and the workers of Southern California about their workplaces. After receiving several thousand votes, LANG announced the Foothill Workforce Investment Board (FWIB), a division of the Pasadena Housing and Career Services Department, has been selected as a Winning Workplace Winner “Best Overall Place to Work” and “Best Overall Leadership” (both based on employer size), in the San Gabriel Valley.

This is a real honor for all employers who have received this recognition. They can use the Winning Workplace logo over the next year as they promote their business. Southern

California is home to some of the worlds' top employers and this recognition is reflective of the many employees who are dedicated to making their workplace the best and most productive.

According to Bill Huang, Director of Housing and Career Services, the results of the Top Workplaces initiative will be unveiled in a special supplement publishing in each of LANG's community newspapers on Sunday, June 29, 2014.

6. **Senator Carol Liu Recognizes Anne Lansing and Julie McElrath of Pasadena's Housing and Career Services Department:**

On June 13, 2014, California State Senator Carol Liu recognized exceptional women in her 25th Senate District whose professional skills and commitment to their community have made them outstanding leaders and role models. Two of the 29 honorees included Anne Lansing and Julie McElrath. The attached memorandum from Bill Huang, Director of Housing and Career Services provided detail information on Anne and Julie's achievements.

7. **Pasadena Healthy Times Summer 2014 Newsletter:**

The Environmental Health Division of the Pasadena Public Health Department seeks to reduce exposures to environmental hazards and to educate the public on potential sources of disease and unsanitary conditions. Focus areas of our Environmental Health Specialist (also known in the community as "Health Inspectors") include food safety at restaurants, farmers' markets and community events, lead poisoning investigations, public pool water quality assessment and testing, vector control, lodging facilities and more.

In the attached Summer 2014 Edition of Pasadena Healthy Times, our Environmental Health Division has compiled a few articles to keep your summer a healthy one.

8. **Muir High School South Sports Field Improvements Project – Update:**

The proposed \$1.5 million Muir High School South Sports Field Improvements project would provide reconfiguration and enhancements to an existing south sports field at Muir High School by relocating an existing softball field and utilizing the increased space to accommodate a full-size soccer field. The attached memorandum from Siobhan Foster, Director of Public Works provides detailed information on the collaborative project between the City and Pasadena Unified School District.

Respectfully submitted,



JULIE A. GUTIERREZ
Assistant City Manager

June 26, 2014

TO: Michael J. Beck, City Manager

FROM: Steve Mermell, Assistant City Manager 

SUBJECT: FOOD INSPECTION PLACARD AND WEBSITE UPDATE

The Pasadena Public Health Department Environmental Health Division is excited to announce key enhancements that aim to assist consumers in making informed decisions when deciding where to eat and buy food.

NEW INSPECTION SUMMARY PLACARD

Beginning July 1, Environmental Health Specialists will begin posting a new inspection summary report that employs a **PASS/CONDITIONAL PASS/CLOSED Placard** as a simple, visible indicator that the public can use to determine the current standing of a food facility in conforming to the California Retail Food Code.

The summary placard will be based on the score obtained at the conclusion of an inspection.



Detailed information on the inspection summary is attached for your review. City inspectors will be educating the food facility operators on the new placard system during each routine inspection. In addition, this information is also available on the Department's website.

ENHANCED FOOD SAFETY INSPECTION WEBSITE

Also, beginning July 1, food inspection results for permanent food facilities will be easily accessible via the QR code on the summary report and by visiting the City's Website. The link to access inspection history will be located on the Visitors Page, the home page of the Public Health Department and within the Environmental Health Services page.

For inspections completed after January 1, 2014, visitors will be able to view new information, including a list of food facility closures that have occurred in the last 60 days. (Inspections conducted prior to 2014 will remain on the database system that was previously utilized). These enhancements have been implemented to further strengthen the City's food inspection program and increase the public awareness of health inspections.

If you have any questions, recommendations or need additional information, please feel free to contact me at x6166 or Liza Frias at x6062.

Attachments:

- Food Facility Inspection Database Screen Shots
- Health Inspection Placard Requirements

Food Facility Inspection Database Screen Shots

The following screen shots provide an overview of the inspection database and results.

FOOD FACILITY INSPECTION SEARCH

Enter the facility name and click the Search button to see a list of matching food facilities. You may also add the street name, city or zip code to further limit the search results.

Facility Name Sounds like

Street Name
(such as "Main" or "Euclid")

City

Zip Code

[All closures within the last 60 days.](#)

Note: All inquiries or complaints regarding food facilities located in unincorporated areas of the City of Pasadena can be directed to the County of Los Angeles, Environmental Health Department at (888) 700-9995.

The search page includes a link to those facilities that have had their permit suspended or been ordered closed.

RESTAURANT & FOOD FACILITY CLOSURES WITHIN THE LAST 60 DAYS

Results 1 - 4 of 4 matches. Search took 0.0000 seconds.

Facility Name	Facility Site Address	Reason for Closure	Date Closed	Date Reopened
JAVIER'S MEXICAN FOOD	1543 E COLORADO BLVD, PASADENA	RODENT INFESTATION	2014-05-22	2014-05-25
PASADENA FISH MARKET	181 E ORANGE GROVE BLVD, PASADENA	RODENT INFESTATION	2014-04-21	2014-04-24
CHAPALA BAKERY #2	265 E ORANGE GROVE BLVD, PASADENA	RODENT INFESTATION	2014-04-10	2014-04-11
PASADENA STREET VENDOR'S ASSOC.	2541 E FOOTHILL BLVD, PASADENA	COCKROACH INFESTATION	2014-04-03	2014-04-09

[New Search](#)

Last Updated: 06/02/2014

The facility name, address, last rating and last score will be displayed. The facility name will be hyperlinked to view additional information regarding the food facility.



FOOD FACILITY INSPECTION RESULTS

Results 1 - 1 of 1 matches. Search took 0.0080 seconds.

Facility Name	Facility Site Address	Last Rating	Last Score
SUMIKO SUSHI VIETNAMESE CUISINE	950 E COLORADO BLVD, PASADENA	Pass	100

[New Search](#)

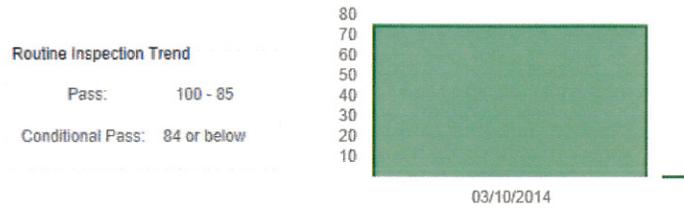
Last Updated: 05/20/2014

Details on the overall history of a food facility will be displayed. The bar graph will display the trends of routine inspections only.

FOOD FACILITY DETAILS

[New Search](#)

Facility
 SUMIKO SUSHI VIETNAMESE CUISINE
 950 E COLORADO BLVD
 PASADENA, CA 91106



Major Violations are critical risk factor violations that pose the highest risk of causing food poisoning (or foodborne illness). Major violations require immediate corrective action.

Minor Violations are critical risk factor violations that pose less risk of causing food poisoning (or foodborne illness). Minor violations do not warrant immediate verification of compliance.

Good Retail Practice violations are preventative measures that include practices and procedures that effectively control the introduction of hazards into food.

Service	Score	Date
+ BILLABLE RE-INSPECTION	100	04/01/2014
+ FOLLOW-UP INSPECTION	87	03/25/2014
+ ROUTINE INSPECTION	75	03/10/2014

[New Search](#)

HEALTH INSPECTION PLACARD REQUIREMENTS

The purpose of Pasadena Municipal Code Chapter 8.13, which requires food establishments to post the most recent health inspection summary report, is to provide patrons with relevant information regarding the sanitation and safety of such businesses in the city.

Beginning July 1, 2014 the Environmental Health Division will begin posting a new inspection summary report that employs a **PASS/CONDITIONAL PASS/CLOSED Placard** as a simple, visible indicator that the public can use to determine the current standing of a food facility in conforming to the California Retail Food Code.

The summary report will be based on the score obtained at the conclusion of a routine inspection or follow-up inspection. This score is determined by the number of violations observed during the inspection. Each food facility inspection begins with 100 points. The point value assigned to each violation is based on the level of food safety risk. Points are deducted from the initial 100 points. This score will be identified on the placard.

One of the following placards will be issued and posted at the conclusion of the inspection:



85 to 100 points

An acceptable level of compliance was achieved with any noted major* violations corrected at time of inspection.

**If a major violation cannot be corrected during the inspection, a closure of the facility may be necessary.*



75 to 84 points

Minimally acceptable compliance was achieved with any noted major violations corrected at time of inspection. A follow-up inspection will be conducted to ensure continued compliance.

Below 75 points

Poor food handling practices and overall food facility maintenance and sanitation is lacking. A Permit Suspension Hearing will be scheduled. A follow-up inspection will be conducted to verify compliance or the permit may be suspended.



**Permit Suspension/
Imminent Health Hazard***

The facility was ordered closed as a result of:

- Permit Suspension due to an imminent health hazard, including but not limited to:
 - Vermin
 - Sewage overflow
 - No water or hot water
 - Lack of power
 - No operable bathrooms
 - Fire or other disaster
- Permit Suspension due to non-compliance
- Operating without a Health Permit

Moving from a “Conditional Pass” to a “Pass” Placard

If a food facility is issued a CONDITIONAL PASS placard during a routine inspection, a follow-up will be scheduled within five (5) working days of the initial inspection, or as otherwise arranged with the facility operator, to assure that the violations have been corrected. A score of 95 or above must be obtained during the follow-up inspection to be issued a “PASS” placard.

For facilities that score below 75, a Permit Suspension Hearing will be scheduled to determine if the permit should be suspended or revoked pursuant to California Retail Food Code Section 114405.

Food facilities must score 95 or above with no major violations noted during a follow-up inspection to be issued a “PASS” placard.

If a food facility with a “CONDITIONAL PASS” at the follow-up inspection does not score a 95 or higher and/or has major violations identified, a Permit Suspension or Revocation Hearing shall be scheduled pursuant to California Retail Food Code Section 114405.

Permit Suspension Hearings

If a Permit Suspension Hearing is scheduled for any of the following reasons, a fee in the amount of \$150.00 will be assessed and must be paid at the time of the scheduled hearing:

- Facility scored below 75 or repeat violations were noted.
- Permit suspended due to an imminent health hazard.
- Operating without a health permit.

Posting of the Placard

The placard must be posted so that it is conspicuous to the general public from the time it is issued until the time it is replaced with another placard. The placard must be posted in one of the following places:

- On the front door or in the front window within five feet of the front door;
- In a display case mounted on the outside front wall within five feet of the front door;
- If no windows or display box exists, or if the windows are heavily tinted: place inside the facility, in a visible location, within five feet of the front door, or posted at the service counter; or
- Other location approved by the Environmental Health Specialist.

Proper Posting

The placard is not considered properly posted when:

- It is not in the location approved by the Environmental Health Specialist.
- The placard is missing and the operator has not called for a replacement.
- The placard is defaced, marred, camouflaged, hidden or removed.

Keeping the Placard Safe

The food facility owner is responsible for keeping the placard in the approved location. If the owner finds the placard is missing or altered, it is his/her responsibility to immediately call the Environmental Health Division at (626) 744-6004 and request a new placard.

Fines and Penalties

When an Environmental Health Specialist documents a failure to properly post a placard, an administrative citation may be issued. Fines are assessed pursuant to the Pasadena Municipal Code.

FREQUENTLY ASKED QUESTIONS

Q. The County of Los Angeles implemented a grading system (A, B, C) as part of its food inspection program. Why didn't the City of Pasadena adopt a similar system?

- A. The City of Pasadena opted for a system that utilizes a simple "PASS", "CONDITIONAL PASS" or "CLOSED" instead of an "A", "B" or "C" grade. This system is being adopted by a number of jurisdictions within the State of California. The City's system also provides electronic links to the most recent inspection report thus providing consumers with additional information.

Q. How is the new placard system different than A, B or C letter grades?

- A. The goal of the food inspection program is to protect the public from foodborne illness that can occur when a food facility does not comply with the California Retail Food Code. By utilizing a simple "PASS", "CONDITIONAL PASS" or "CLOSED" status, consumers are able to quickly assess a food facility's compliance with this code. Food facilities that are issued a "CONDITIONAL PASS" must address any noted violations within 5 days to avoid a permit suspension. This system requires that all food facilities operate with a "PASS" status.

Q. Which food facilities will be placarded?

- A. All permanent retail food facilities are required to post a placard. Permanent food facilities include restaurants, food market retail, retail food processing locations, licensed health care facilities, commissaries, and school cafeterias. Consumers can expect to see the new "PASS", "CONDITIONAL PASS" or "CLOSED" placards posted after any routine inspection completed after July 1st.

Q. How do you determine which placard is issued to a food facility?

- A. The inspection results are documented on an inspection report. The report has three classifications for violations (see below for definition and point deductions). These are:
- Critical Risk Factors can be identified as either a major or a minor violation
 - Good Retail Practices
 - Compliance & Enforcement

The placard issued to the facility is based on the number of points deducted, starting from 100pts.

Q. What is a major violation?

- A. A major violation as indicated in the California Retail Food Code Section 113725 (a)(2) is a risk factor violation that has been identified by the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. A major violation poses an imminent health hazard that warrants immediate correction and may require closure of the food facility. These include:
- Improper employee hygiene and handwashing
 - Contaminated food items
 - Improper sanitizing procedures
 - Improper food temperatures
 - Food from unapproved sources

The following violations may also be considered as major violations: adulterated food, prohibited food offered to highly susceptible populations, no water, lack of hot water, sewage, and/or vermin.

Q. What is a minor violation?

- A. A minor violation does not pose an imminent health hazard, but does warrant correction. Such as, the hot water measures below 120°F but above 110°F at the utensil washing sink.

Q. What are Good Retail Practice violations?

A. These are low risk violations that control basic operational and sanitation conditions within a food facility, and if not corrected could be contributing factors to foodborne illness by introducing hazards (biological, chemical, and physical), into the end product, either directly or indirectly.

Q. How is the score determined by an inspector?

A. The score is determined by the point values assigned to each violation which are deducted from the initial 100 points:

- Major Critical Risk Factor Violation= 4 pts
- Minor Critical Risk Factor Violation = 2 pts
- Good Retail Practice Violation = 1 pt
- Imminent Health Hazard = 26 pts

Q. I noticed that a food facility was closed due to an imminent health hazard, what does this mean?

A. A permit is suspended due to an imminent health hazard when a major violation has been documented and the food facility is unable to correct the violation at the time of inspection. Imminent health hazards include, but are not limited to:

- Vermin
- Sewage overflow
- No water or hot water
- Lack of power
- No operable bathrooms
- Fire or other disaster

Q. I see that my favorite restaurant was issued a "CONDITIONAL PASS". How can I determine what violations were noted by the inspector?

A. A consumer has several options to view the violations that resulted in the issuance of any posted placard. Below are some of the options:

- Scan the QR code located on the placard to search for the food facility and view not only the current score and also the prior history.
- Visit the City of Pasadena Restaurant Inspection database at the following website address: <http://decadeonline.com/main.phtml?agency=PAS>
- Ask the food facility operator to view a copy of the last routine food inspection report.

Q. Is this true that grading systems only provide a snapshot of the conditions during the inspection?

A. Yes, any grading system reflects the level of compliance at the time of the inspection. It is for this reason that we have updated the Food Facility Inspection database to include historical information in addition to the posting of all violations noted during each inspection.

Q. Is it true that a food facility owner is required to show the results of the last routine inspection if a customer requests to see it?

A. Yes, the California Retail Food Code Section 13725.1 states that a copy of the most recent routine inspection report shall be maintained at the food facility and made available for viewing.

MEMORANDUM - CITY OF PASADENA
DEPARTMENT OF TRANSPORTATION

DATE: June 26, 2014

TO: Michael J. Beck, City Manager

FROM: Frederick C. Dock, Director of Transportation *fc.Dok*

SUBJECT: City Manager's Weekly Newsletter Item – ARTS Route 10 Added Service Effective July 1, 2014

Effective Tuesday, July 1st, the Pasadena Area Rapid Transit System (ARTS), is adding frequency on the Route 10. In an ongoing effort to improve and increase local transit services, this service change will include increased frequency on this very popular route that serves visitors, commuters, college and high school students, shoppers, employees, and others.

The popular ARTS Route 10 provides direct local service connections in the Central District commercial corridor and facilitates access between Old Pasadena, the Playhouse District, and the South Lake area. Route 10 also provides direct service to the Allen Gold Line Station, PCC, Caltech, Maranatha High School, and Norton Simon Museum, among numerous other destinations.

This additional service brings this route back to the weekday and Saturday operating levels it had prior to the service reductions in 2010. This route will go from operating twice an hour to three times an hour (i.e., it will have an approximate 18-minute headway; currently it has a 25-minute headway).

ARTS Route 10 Schedule: Monday through Friday 6AM-8PM; Saturday 11AM-8PM



- This shuttle travels between Old Pasadena, Playhouse District, South Lake, Caltech, PCC, and the Allen Gold Line Station.
- Bus stops are located every block or two on both sides of Colorado Blvd. between Pasadena Ave. and Hudson Ave.

New schedules will be available on buses July 1st and online the last week of June. For more information, call 626-744-4055 or go to www.cityofpasadena.net/artsbus.

MEMORANDUM - CITY OF PASADENA
DEPARTMENT OF PUBLIC WORKS

DATE: June 25, 2014
TO: Michael J. Beck, City Manager
FROM: Siobhan Foster, Director of Public Works *SF*
RE: CDBG - Funded Sidewalk Replacement Project in High Pedestrian Corridors

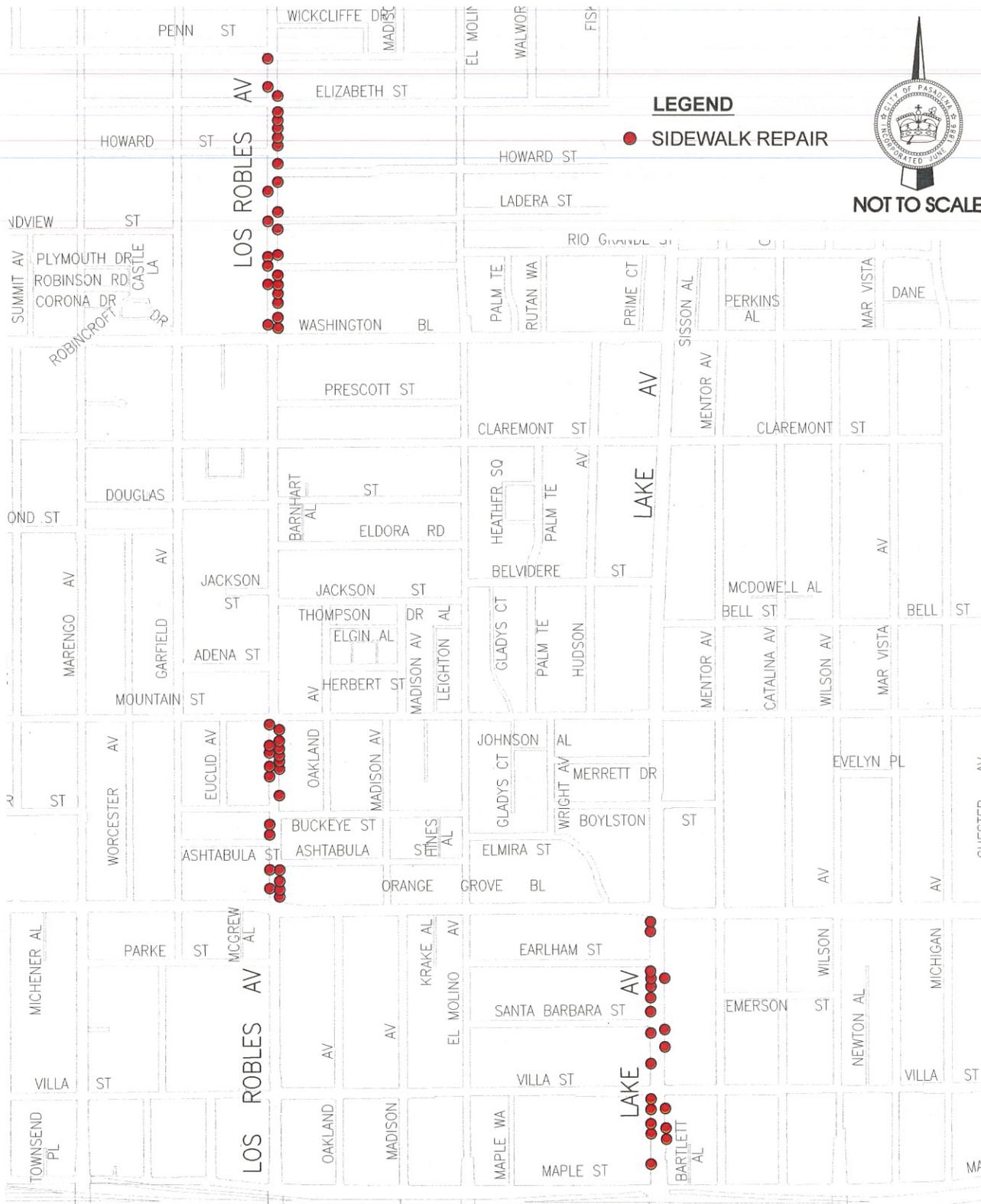
On September 16, 2013, the City Council approved \$40,000 in Community Development Block Grant (CDBG) funding for sidewalk replacement in two high pedestrian corridors in the Benefit Service Area (BSA). The target areas are Lake Avenue from Maple Street to Orange Grove Boulevard and Los Robles Avenue from Mountain Street to Woodbury Road. The Department of Public Works will complete as much work as possible with the allocated funding. The work on Lake Avenue will be the first priority and it is uncertain if the funding will be sufficient to complete all the work along Los Robles Avenue.

The Department of Public Works Concrete Crew and MASH Workers will begin concrete replacement work on Lake Avenue beginning on Tuesday, July 1, 2014. During the project, temporary "no parking" signs will be posted a minimum of 48-hours in advance where parking restrictions are needed. Businesses and residents will receive additional information if their sidewalk or driveway will be directly affected by this project. The Department will work with businesses and residents to ensure driveway access. Work hours are Monday through Friday, from 7:00 a.m. to 4:00 p.m. and may be adjusted to accommodate traffic and pedestrian demands.

The City of Pasadena will do its best to minimize disruption caused by concrete restoration work. A Crew Supervisor from the Department of Public Works, wearing a safety vest and City Identification, will be present on the job site to answer questions or provide assistance as needed.

For further questions, please contact the Department of Public Works at (626) 744-7311.

Attachment



CDBG-FUNDED SIDEWALK REPLACEMENT PROJECT IN HIGH PEDESTRIAN CORRIDORS

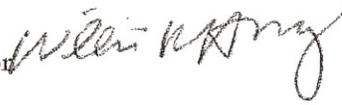


HOUSING & CAREER SERVICES DEPARTMENT

MEMORANDUM-CITY OF PASADENA

DATE: June 25, 2014

TO: Michael J. Beck, City Manager

FROM: William K. Huang, Housing Director 

SUBJECT: Sen. Carol Liu Recognizes Anne Lansing and Julie McElrath of Pasadena's Housing and Career Services Department



On June 13, 2014, California State Senator Carol Liu recognized exceptional women in her 25th Senate District whose professional skills and commitment to their community have made them outstanding leaders and role models. Two of the 29 honorees included Anne Lansing and Julie McElrath of Pasadena's Housing and Career Services Department.

Anne Lansing designs and administers a variety of programs that serve the homeless including Project HOUSED, which targets the most vulnerable, chronically homeless. As a result of this program, over 60 homeless persons are now permanently housed and more than 90% remain housed after one year. Under Anne's leadership, the City's homeless population has decreased 46% over the last three years from 1,216 to 666.

Julie McElrath is a Management Analyst in the Business Services Unit of the Foothill Workforce Investment Board, a part of Pasadena's Housing and Career Services Department. She has worked in workforce development for over 20 years and has

successfully implemented several initiatives in the areas of health care, automotive technology, green jobs, and small business development. She is actively engaged in working with recently separated veterans through a State-funded Veteran Re-Employment Assistance Program.

When Julie realized some of her unemployed veteran clients had housing situations so unstable they were in danger of becoming homeless she quickly connected with Anne who provided referrals to veteran housing and service agencies. As a result, Julie's veteran clients are getting their employment, training, housing and social services needs met through the collaboration of these two outstanding women.

PASADENA HEALTHY TIMES

City of Pasadena Public Health Department (PPHD)
 1845 N. Fair Oaks Avenue, Pasadena CA 91103

Greetings from our Environmental Health Division Manager!

The Environmental Health Division of the Pasadena Public Health Department seeks to reduce exposures to environmental hazards and to educate the public on potential sources of disease and unsanitary conditions. Focus areas of our Environmental Health Specialists (also known in the community as "Health Inspectors") include food safety at restaurants, farmers' markets and community events, lead poisoning investigations, public pool water quality assessment and testing, vector control, lodging facilities, and more.

In this Summer 2014 Edition of *Pasadena Healthy Times*, our Environmental Health Division has compiled a few articles to keep your summer a healthy one.

Sincerely,
 Liza Frias

INSIDE THIS ISSUE

Welcome Message	1
Pertussis Epidemic	
Mercury in Cosmetics	2
West Nile Virus Prevention	3
Summer Food Safety	
<i>Rethink Your Drink</i>	4
CHDP Reminder for Providers	5
PPHD Around Town	6
Illegal Food Vending	

Increased Pertussis Cases Throughout California

The California Department of Public Health (CDPH) has reported that the number of pertussis (also known as whooping cough) cases has reached epidemic proportions. As of June 10 of this year, 3,458 cases of pertussis were reported to CDPH which is greater than the number reported in all of 2013. Pertussis is cyclical and peaks every 3 to 5 years, with the most recent state-wide peak occurring in 2010. Locally, the City of Pasadena Public Health Department has seen similar cyclical trends in pertussis cases since 1991.

Pertussis is easily spread from one person to another when someone with pertussis coughs and is in close contact with others. Symptoms include a runny nose and a cough that can last up to two weeks. The disease can progress into rapid coughing fits that end with a "whooping" sound. The spread of pertussis can be prevented by vaccines, either DTaP (Diphtheria, Tetanus and Pertussis), or Tdap booster.

CDPH recommends that the following populations be vaccinated against pertussis:

- Children should receive 5 doses of the DTaP vaccine prior to entering kindergarten, and a Tdap booster prior to entering 7th grade (after age 11 years).
- During EVERY pregnancy, women should receive the Tdap vaccine in the third trimester of pregnancy to protect newborns.
- Childcare providers and anyone who will be around infants or children should be vaccinated with Tdap.
- Adults age 19-64 may also receive a Tdap booster.

For more information on pertussis and vaccines, visit <http://www.shotsforschool.org/> or speak to a healthcare provider.

This issue would not be possible without support from Dr. Ying-Ying Goh, Liza Frias, Kelly Kaufman, Erika Redke, and Leticia Saenz. For questions on this or previous editions of Pasadena Healthy Times, contact Adrienne Kung at (626) 744-6151.

Mercury Found in Skin Creams

The California Department of Public Health (CDPH) has issued a health alert to increase awareness of imported skin creams found to contain high levels of mercury. Recently, several skin-lightening or acne creams from Mexico have resulted in multiple cases of mercury poisoning. Although babies and children did not use the creams, they were also identified as cases of poisoning. The mercury found in the creams is easily spread from the users to clothing, bedding and other surfaces of the home, therefore causing poisoning in family members. Mercury can even get into the air and be breathed in.

Symptoms of mercury poisoning include difficulty concentrating or memory loss; nervousness, irritability, or anxiety; depression; insomnia; headaches; fatigue; and tremors or tingling in hands, feet or around the mouth. See a healthcare provider if you think you may have these symptoms.

The products linked to mercury poisoning were sold in plastic containers that either have no label or a hand-made label. Consumers indicated that the creams were sold on the streets of California communities referred by friends, or were purchased when visiting Mexico (either in Jalisco or Michoacan) and carried into California. Samples of creams identified to contain mercury are shown below.



Stop using unlabeled and hand-made products immediately. Any products suspected to contain mercury should be disposed of according to hazardous waste practices. Place the product in a sealed plastic bag labeled, "contains mercury," and take to a household hazardous waste collection facility. To find a local collection site, visit the California Department of Toxic Substances Control at <http://www.dtsc.ca.gov/HazardousWaste/UniversalWaste/HHW.cfm>.

In our Spring 2014 Edition of *Pasadena Healthy Times*, we also introduced other imported creams linked to cause mercury poisoning. It's important to keep the following in mind when purchasing creams:

- Products sold legally in the US must have all information in English
- All ingredients must be listed and a label must be present
- Products that list mercury, mercurio, mercurous chloride, cinnabar, or calomel in the ingredients should not be purchased or used

Visit CDPH at http://www.ehib.org/paper.jsp?paper_key=MSKC for more information on mercury poisoning due to cosmetic products.

To view images of recent skin care products that have also been found to be associated with mercury poisoning, download our Spring 2014 newsletter at http://cityofpasadena.net/publichealth/disease_prevention/. The products include Monsepa Bleaching Express Peeling Cream and Jiaoli Miraculous Cream.

Fight the West Nile Virus Bite!

West Nile Virus (WNV) is a disease carried by infected mosquitoes and spread to humans and other animals when the mosquitoes bite. Severe symptoms of WNV occur in less than 1% of infected individuals and include fever, headache, neck stiffness, disorientation, muscle weakness, and body numbness. Milder symptoms include fever, body aches, nausea and vomiting, and skin rashes. About 80% of infected people will not show any symptoms of WNV. There are no specific treatments for the disease, but there are many ways to prevent the breeding of mosquitoes and precautions you can take to avoid being bitten by mosquitoes.

To control the presence of mosquitoes, Environmental Health staff of the Pasadena Public Health Department (PPHD) travel throughout the City at least once a week to treat gutters, puddles, pools, and other free-standing water sources that serve as prime breeding grounds for mosquitoes. Additionally, for more than a decade, the PPHD has collaborated with the Pasadena Police Department to operate the bi-annual Green Pool Initiative, whereby police helicopters use aerial observations to look for stagnant pools and green standing water sources.

You can help eliminate breeding of all mosquito species, including those that carry WNV by:

- Removing or draining anything that has stagnant water
- Keeping roof gutters, ponds, swimming pools and spas clean
- Changing water in fountains, bird baths, and wading pools weekly
- Stocking ponds with mosquito-eating fish

You can also protect yourself by taking precautions to avoid being bitten by mosquitoes, including:

- Wearing repellants containing DEET
- Limiting outdoor activities from dusk until dawn
- Wearing long-sleeved shirts and long pants when outdoors
- Checking your window and door mesh screens for holes

WNV can also infect other animals. If you find a dead bird or squirrel on your property, please report it to the West Nile Virus and Dead Bird Hotline at (877) 968-2473 or online at <http://westnile.ca.gov>.

For more information on vector control, to receive free mosquito fish to prevent breeding, or to report a green pool or still water source, please call the Environmental Health Division at (626) 744-6004.



Summer Food Safety

As the temperatures heat up, it's perfect weather for camping, picnics, barbeques and other activities that can promote foodborne illnesses. Take these quick tips from <http://www.fightbac.org/> for food practices to stay safe this summer:

- Wash your hands with warm water and soap for at least 20 seconds before and after handling food (sing "Row, Row, Row Your Boat" two times)
- Marinate raw meats in the refrigerator and don't use left-over marinade on cooked meat
- If using charcoal to grill foods, preheat the coals for 20-30 minutes or until the coals are ashy
- Use a thermometer to ensure that internal temperatures of the foods are reached to kill bacteria that could make you sick (or <http://www.fightbac.org/safe-food-handling/safety-in-all-seasons/127-cook-heat-it-up-chart> for more on safe internal temperatures):
 - Hamburgers cooked to 160°F
 - Roasts and steaks cooked to 145°F for medium rare or 160°F for medium
 - Poultry cooked to 165°F
- Do not eat food that has been out of the refrigerator for more than one hour
- Use different coolers to separate foods from beverages; the beverage cooler is usually opened more frequently, therefore allowing the food to stay colder longer

rethink YOUR DRINK

this summer

A Sweet Message About Sugar

- The average American consumes over 100 pounds of added sugar each year.
- Calcium is important for building strong bones and teeth. Drinking sugary beverages instead of milk can decrease your calcium intake.
- Plaque (or bacteria) on your teeth and gums interacts with sugars in drinks, and can result in tooth decay.
- High-calorie sweeteners come in many forms; be cautious of sugar-sweetened drinks containing the following listed on the ingredients label—fructose, syrup, corn syrup, high-fructose corn syrup, sucrose, dextrose, and fruit juice concentrates.



Summer Hydration Tips

Staying hydrated is essential, especially in the summer when the temperatures are hot and we're spending more time outdoors. Water is essential to the healthy functioning of our bodies, including temperature and blood pressure regulation. The Nutrition and Physical Education Program of the Pasadena Public Health Department recommends drinking water rather than sugar-sweetened beverages, especially before, during and after periods of physical activity. Here are other tips from the *Rethink Your Drink* campaign:

- ◆ Be careful when consuming energy or sports drinks, soda, and caffeinated beverages, which are higher in calories and lower in nutritional value.
- ◆ Healthier beverage alternatives include low-fat milk, non-fat milk, 100% juice (in limited amounts) and unsweetened iced tea.
- ◆ Take water to go. Fill a clean, reusable water bottle and take it with you to quench your thirst throughout the day (this is also an eco-friendly way to go!).
- ◆ It's okay to indulge every now and then—choose smaller cans, cups, or glasses instead of large or supersized options.
- ◆ Read the Nutrition Facts label. Remember to check the serving size and the number of servings in the container to stay within calorie recommendations. To calculate the number of teaspoons of sugar in a serving, look for the *Sugars* category on the label and use this formula:

$$\text{Grams of Sugar} \div 4 = \text{Teaspoons of Sugar}^*$$

*This calculates the sugar amount per serving. To calculate the total amount of sugar in the container, multiply the number of teaspoons of sugar by the number of servings in the container.

- ◆ Flavor your water by adding fresh fruit and herbs. Try combining cucumber and mint, strawberry and kiwi, or our recipes on the next page—the possibilities are endless!

For more information regarding the Nutrition and Physical Activity Program, please contact Margarita Aguilar at maguilar@cityofpasadena.net or call (626) 744-6134. The Nutrition and Physical Activity Program is funded by the Nutrition Education Obesity Prevention Branch of the USDA.



Rethink Your Drink this summer by trying one of our recipes!

Basil Lemonade

Lemons are high in vitamin C and promote alkalinity and cleansing in the body. The basil adds a refreshing flavor to this naturally-sweetened lemonade.

- ½ cup of freshly squeezed lemon juice
 - 4 cups of cold water
 - 1 cup of fresh basil leaves
 - Agave syrup, honey, or stevia to taste
1. Place basil in the bottom of a pitcher and muddle it by slightly crushing the leaves.
 2. Combine lemon juice and water and pour over basil leaves.
 3. Add agave syrup, honey, or stevia to taste.
 4. Chill and serve over ice.



Agua Fresca

This popular Mexican drink infuses water with your favorite fresh fruit.

- 4 cups of cold water
 - 2 cups of your favorite fresh fruit (e.g. berries, watermelon, mango)
 - Agave syrup, honey or stevia to taste
 - 2 teaspoons of fresh squeezed lime juice
 - Lime wedges
1. Place fruit and water in a blender and puree.
 2. Place a small sieve over a pitcher and pour mixture into it, straining the liquid into the pitcher. Discard solids.
 3. Add lime juice and agave syrup, honey, or stevia.
 4. Garnish with lime wedges.

PPHD Soda

Our Nutrition & Physical Activity Program makes this refreshing drink for meetings and events. To make, just add 1 quart of sparkling water and 11.4-ounce frozen can of 100% juice concentrate in a large pitcher. Cover and chill, and serve over ice. It's that easy, tasty, and refreshing!

PM 160 Form Reminder for CHDP Providers

Yellow copies of the PM 160 form must be sent to the Pasadena Public Health Department Child Health & Disability Prevention (CHDP) Program within 30 days of the health assessment. This allows for timely follow-up on referrals for patients in the CHDP Gateway Program while they have full-scope Medi-Cal.

Remember, patients who receive temporary Medi-Cal through CHDP Gateway receive Medi-Cal benefits for up to 2 months only.

Pink copies must be given to the parent/legal guardian at the time of the examination with a complete explanation of the results of the assessment and discussion about referrals.

If you have any questions regarding PM 160 forms, please call Kelly Kaufman, CHDP Nurse Liaison at (626) 744-6168.

Save the Dates!

Find us throughout the city! We partner with community agencies to bring health education and services to the Greater Pasadena Area.

07/26 – Chris Holden Annual Block Party, 11:00 am to 3:00 pm at [Jackson St \(between El Molino and Los Robles\)](#)

08/05 – Foothill Unity Annual Back-to-School Distribution, 8:00 am to 5:00 pm at [Santa Anita Race Track, 285 W. Huntington Drive in Arcadia](#)

08/05 – National Night Out, 4:00 to 9:00 pm at [Kings Villages, 1141 N. Fair Oaks Ave](#)

08/16 – Levitt Pavillion Summer Music Concert, 6:30 pm at [Memorial Park, 85 E. Holly St](#)

09/13 – Fiestas Patrias, noon to 4:00 pm at [Villa Parke Community Center, 363 E. Villa St](#)

09/27 – Community Health and Resource Fair, 10:00 am to 2:00 pm, at [Jackie Robinson Community Center, 1020 N. Fair Oaks Ave](#)

10/25 – Latino History Parade and Jamaica, 10:00 am to 5:00 pm at [La Pintoresca Park, 45 E. Washington Blvd](#)

10/31 – Southern California Women's Conference and Green Expo, 7:30 am to 3:00 pm at [Pasadena Convention Center, 300 E. Green St](#)

Beware of Illegal Food Vending

Illegal food vending on the streets of Pasadena communities poses a serious public health threat. The goal of the food safety program at the Pasadena Public Health Department (PPHD) is to ensure that the food sold and served throughout the city is safe, wholesome, properly labeled, and produced under sanitary conditions. Environmental Health Specialists at PPHD are responsible for inspecting food facilities, including mobile food carts and trucks.

Approved food vendors will receive a sticker to be affixed on the cart or truck following inspection to operate. See samples, effective after August 31, 2014.

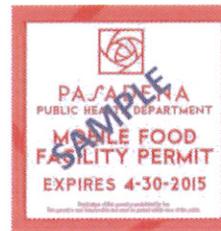
Street vendors selling food without a sticker or valid health permit are selling food illegally and may make consumers sick due to unsanitary conditions including the following:

- No restroom for food handlers and no running water to wash hands or utensils
- Food from unapproved sources and unapproved cooking/storage equipment
- Potentially hazardous food* held at unsafe temperatures
- Lack of proper equipment to maintain food at appropriate temperatures
- Food not protected from contamination
- Garbage in close proximity to food preparation/cooking areas

**Potentially hazardous foods are those that must be held at certain temperatures because they can rapidly grow infectious bacteria. These foods include raw eggs, cut melons, milk and other dairy products, meats, cut leafy greens and more.*

Additionally, a foodborne outbreak due to food sold by illegal vendors may not be adequately investigated or traced back to the original owner to prevent further sickness in the community. If you see a vendor without a sticker issued by PPHD, there is no way to tell if the food is safe.

Environmental Health Specialists work with food vendors to ensure that the food sold meets minimum requirements as outlined in the California Health and Safety Code and local municipal ordinances. For more information on the dangers associated with illegal food vendors or to report illegal street vending, call the Environmental Health Division at (626) 744-6004.



MEMORANDUM - CITY OF PASADENA
DEPARTMENT OF PUBLIC WORKS

DATE: June 25, 2014

TO: Michael J. Beck, City Manager

FROM: Siobhan Foster, Director of Public Works ^{sf}

RE: Muir High School South Sports Field Improvements Project – Update

The proposed \$1.5 million Muir High School South Sports Field Improvements project would provide reconfiguration and enhancements to an existing south sports field at Muir High School by relocating an existing softball field and utilizing the increased space to accommodate a full-size soccer field. The collaborative project between the City and Pasadena Unified School District would provide the following enhancements and benefits to the community:

- Full-size soccer & softball field improvements;
- New sports lighting for evening use;
- New restroom building;
- Site furnishings—soccer goals, bleachers, benches, drinking fountains, trash receptacles; and
- Landscape improvements such as additional shade trees and other plantings.

Muir High School would gain improved facilities for school sports programs and the City would gain full-size soccer and softball fields for evening and weekend community use. The attached design concept illustrates the proposed enhancements.

Majority funding for this project involves a \$1.0 million grant from the State of California. The City of Pasadena was awarded this grant to construct a sports field at Hahamongna Watershed Park. The Department of Public Works has been working with State representatives to request and receive approval to change the location of the project from Hahamongna Watershed Park to Muir High School and on June 18, 2014, the City of Pasadena received notice from the California State Parks Office of Grants & Local Services indicating that the City's request to change the location and scope of the \$1 million grant has been approved.

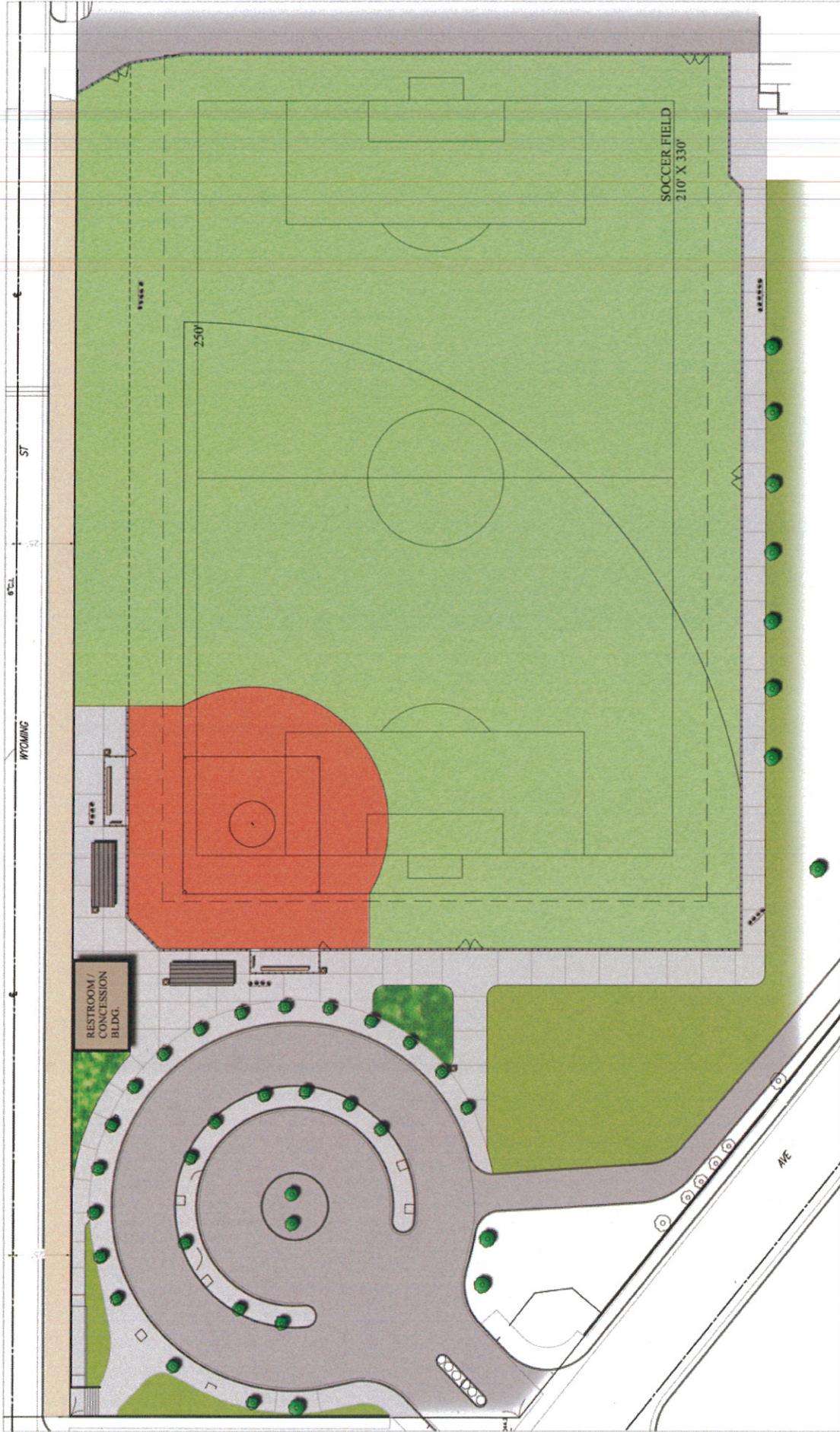
Also on June 18, 2014, the City and Pasadena Unified School District executed a City/District Joint Use Agreement for the construction and use of Muir High School South Sports Field.

Muir HS Field
June 25, 2014
Page 2

The Department of Public Works is currently preparing construction documents and tentatively plans to begin construction in January 2015. Project completion is expected in April 2015.

For additional information, please contact Loren Pluth, Project Manager for Parks and Landscape at (626) 744-7329 or lpluth@cityofpasadena.net.

Attachment



MUIR H.S. SOFTBALL / SOCCER FIELD

June 24, 2014

