



**The City & County of Honolulu's Department of Environmental Services employs nearly 900 men and women in job-related fields covering environmental quality, treatment & disposal, collection system maintenance, refuse and administration.**

## MOI RELEASE HIGHLIGHTS 2011 MAUKA TO MAKAI EXPO

In celebration of Earth Month, the City's Department of Environmental Services (ENV) co-sponsored the Mauka to Makai Clean Water Expo along with the state Department of Health April 9.

"These are a great opportunity for everyone, especially families, to learn how to take care of our environment," Mayor Peter Carlisle said. "The City and County of Honolulu is proud to be working with our partners to inspire others to get involved in protecting our natural resources."

The Expo was held at the Waikiki Aquarium with more than 30 agencies and organizations showcasing earth-friendly activities. One of the featured attractions was the moi release with Mayor Carlisle one of the first to release the moi. Also, winners of the Earth Month Teen Video Contest were recognized.

ENV sponsors numerous public educational activities, not just in April but all year around, ranging from Adopt-A-Stream, Adopt-A-Block cleanups, storm drain stenciling, Pearl Harbor Bike Path cleanup, Tour de Trash, The Green Channel and keiki shows like "Where to things go?" and "SORT IT OUT."

ENV also produces countless handouts and brochures on solid waste, stormwater and wastewater.

For more information on events and activities, go to [envhonolulu.org](http://envhonolulu.org) and click on the one of the headings at the top of the page for an upcoming activity.

## **ENV MISSION STATEMENT**

**"THE MISSION OF THE DEPARTMENT OF ENVIRONMENTAL SERVICES IS TO PROTECT PUBLIC HEALTH AND THE ENVIRONMENT BY PROVIDING EFFECTIVE AND EFFICIENT MANAGEMENT OF WASTEWATER, STORMWATER AND SOLID WASTE DISPOSAL SYSTEMS FOR THE CITY AND COUNTY OF HONOLULU."**

ENV is serious about its responsibility to lay the best plans for the future, while working within fiscal constraints of the present to educate the public on measures protecting the public health and the environment.



## *KIMURA, TODD ARE ENV EMPLOYEES OF THE YEAR*

On March 28, 2011, ENV announced its 2010 employee honorees.

Six recipients garnered recognition - two received Employee of the Year and four were recognized for Sustained Superior Performance.

Lisa Kimura and Lindsey Todd garnered Employee of the Year status while Dale Inafuku, Lyle Shizumura, Eunice Tong and Lourdes Vazquez secured Sustained Superior Performance honors.

Kimura, a Civil Engineer V with the Office of Administrative Support, was instrumental in negotiations for the past four years in the City's resolved Global Consent Decree with the EPA, DOH and NGOs. Her in-depth knowledge and information were vital in the meetings that provided a long-term solution to not overburden the taxpayers.

Todd, a crew leader and driver for the Honolulu Refuse Yard, is tabbed as a model City employee who goes above and beyond the normal requirements to provide outstanding service to homeowners on his refuse route. He has volunteered for numerous community clean-up projects to help improve the environment. Todd has an exemplary attendance record posting perfect attendance for the past three years. In 2010, he was awarded a six-year Safe Driver Award.

ENV recognized four other employees - Dale Inafuku, Lyle Shizumura, Eunice Tong and Lourdes Vazquez - for Sustained Superior Performance Awards.

### ENV Co-EMPLOYEES OF THE YEAR



LISA KIMURA



LINDSEY TODD

Inafuku is an integral cog in the Environmental Quality Division wheel. She compiles, organizes and prioritizes daily materials for the EQ's chief. Her self-motivation and efficiency assist the division with meeting the daily grind.

Shizumura works in the EQ laboratory at Sand Island as a sanitary chemist IV. His responsibilities include management of the quality assurance program, implementation of appropriate quality control measures, insures accuracy and timeliness of all lab reports and oversees the lab safety program.

Tong is the senior clerk typist at WTD's Office Services Branch. Her main oversight is the payroll for some 300 employees in WTD's three branches. She is dependable and believes in going the extra mile, while being the "go to" person for all personnel questions from employees.

Vazquez, a sanitary chemist IV within EQ's laboratory branch, is responsible for collection representative wastewater samples, physical and biological analyses as mandated in discharge permits, the quality assurance program to support lab operation, implement appropriate quality control measures, insures accuracy and timeliness of lab reports. Within the last five years, Vazquez optimized the Sea Urchin Sperm Fertilization Test.

The co-Employees of the Year were awarded \$100 30-year U.S. Savings Bonds-EE, while the Sustained Superior Performance Award winners received \$200 bonds.

### ENV SUSTAINED SUPERIOR PERFORMANCE AWARD WINNERS



DALE INAFUKU



LYLE SHIZUMURA



EUNICE TONG



LOURDES VAZQUEZ

## ENV RECIPE CORNER

### GARLIC-MAYO ONO WITH SALSA

Submitted by Julie Yamato,  
OAS Training Specialist



#### INGREDIENTS

4 6-8-oz Ono fillets; rinse and pat dry  
6 large mini sweet bell peppers, sliced cross-wise  
1 large tomato with seeds, diced  
½ C. pineapple, diced  
2 TBSP ginger, finely grated  
1 small box raisins  
¼ C. mayonnaise  
**Butter**  
½ bulb + ½ bulb garlic, crushed/minced (for salsa)  
6 cloves garlic, smashed/finely diced (for garlic-mayo mixture)  
1/8 C. grade B maple syrup (or 2 tbsp brown sugar), to taste  
1/4 C. olive oil (divided)  
Crushed chili peppers, optional  
Iodized salt, to taste  
Rock salt, to taste  
Black pepper, to taste

#### Directions

Pre-heat oven to 325 degrees F. Line baking pan with foil and spray with Pam for easier removal.

**Fish:** Season (rub) both sides of fish with pepper and rock salt and set aside.

Mix ½ bulb 6 cloves of minced garlic with mayonnaise. Spread thin layer of garlic-mayo mixture on both sides of fish and place fish skin-side down on baking pan. Set aside until oven reaches proper temperature.

Bake fish in oven until translucent and firm but not dry; about 10 minutes.

Remove fish from oven and cover with a dry paper towel; allow to rest at least 5 minutes before serving.

**Salsa:** To bring out the flavor of each ingredient, separately toast/brown ginger (medium heat), 1/2 bulb of garlic (medium heat), and bell peppers (high heat) with a combination of browned butter, 1/8 cup good quality olive oil, iodized salt, and black pepper; put in a bowl and set aside.

Heat 1/8 cup olive oil on high heat. First, flavor with crushed chili peppers (optional) then flavor with pineapples and cook until pineapple juice liquid is reduced/thickened.

Add toasted/browned ingredients (ginger, garlic, bell peppers), raisins, tomatoes, maple syrup (or brown sugar), bring to a boil, reduce liquid and simmer until thickened; put aside.

Spoon salsa over fish.

### CHICKEN SQUASH VEGETABLE SOUP

Submitted by Sous-Chef George,  
An ENV Aspiring Chef



#### INGREDIENTS

1.5-2 lbs. chicken drumettes  
1/2 head large Chinese cabbage  
1 med. bunch Chinese Mustard cabbage  
3 medium potatoes  
3 medium carrots  
1 large summer squash  
4-5 cans, chicken broth, 1/2 part water.  
Hawaiian salt to taste  
Black pepper to taste  
5 large garlic cloves  
Fresh ginger, about 4 inches, cut to 1-inch lengths  
3 TBSP olive oil

#### Directions

Peel garlic and smash. Cut ginger in 1-inch lengths and smash. Cut Chinese cabbage and mustard cabbage in 1-inch widths. Cut squash, potatoes and carrots to individual preference.

Brown chicken drumettes in olive oil, garlic and ginger, add salt and pepper to taste in a large pot.

When chicken drumettes are browned, add chicken broth and water to cover chicken. Low boil for 30 minutes or till chicken drumettes are soft.

Add rest of chicken broth and water. Increase heat to medium and add squash when soup boils.

Add potatoes and carrots approximately 10 minutes after squash. Add Chinese and mustard cabbage.

Ready to eat when potatoes, carrots, squash are fork tender.



## KEIKI RECYCLING INITIATIVES, PERFORMANCES UNDERWAY

Besides the annual Mauka to Makai event highlighted earlier, ENV kicked off April with two new recycling activity books for children, presented in conjunction with the Honolulu Theatre for Youth (HTY) production of *Where do things go?* and the City's traveling show *Sort it Out!*

"Stepping up our recycling efforts will benefit our communities both environmentally and economically," Mayor Peter Carlisle said. "The blue cart recyclables are generating approximately \$100,000 per month to the City. That's \$1.2 million anticipated for this fiscal year to offset operating costs and reduce the burden on taxpayers. It's essential to get everyone involved with recycling, and we think kids can help spread the word."

The *Where do things go?* coloring activity book is based on the HTY story about Kevin who learns to sort trash into the blue, green and gray carts. The animated carts reward Kevin for his efforts with recycled gifts. The book is aimed at grades K-3.



HTY cast performing "Where do things go?" at Tenney Theatre.

The Opala IQ Book is a fun tool teaching students and families to become more opala akamai. The book includes a word finder and crossword puzzle, while guiding the reader through concepts about reducing waste to landfills and how we benefit from recycling and waste-to-energy. A take-home, pull-out section allows readers to share the lesson with their families. This book is geared for 5th grade and up.

HTY's show will reach more than 20,000 students, grades K-3, and their teachers from March 21 through May 21. Opening night was April 1 and public shows will run Saturdays, through May 7.

The City's *Sort it Out!* show is booked at 30 schools, April 4 through May 27, and will reach more than 10,000 students and teachers. In this entertaining mash-up of song, dance and theater, students learn the dos and don'ts of recycling, the ins and outs of the 3-cart collection system, and encourages them to get their entire family on-board with recycling.

## COSTCO LAUNCHES RECYCLING SIGNAGE AT OAHU STORES

ENV has partnered with Costco Hawaii to educate customers about recycling while shopping. Specially designed in-store signage makes it easier to identify recyclable products.

The new pilot recycling education program began April 1. ENV and Costco surveyed all of its products, identified blue cart recyclable products such as plastics, corrugated cardboard, aluminum cans and glass containers. Signs were amended to include blue cart instructions and integrate a recycling theme throughout the store.

All four Oahu Costcos are participating with almost 1,000 products identified.



An example of signage highlighting blue cart products at Oahu Costcos.

## WGSL BACK TO NORMAL OPERATIONS

On April 11, nearly three months after an unprecedented string of storms damaged Oahu's only municipal solid waste landfill - Waimanalo Gulch Sanitary Landfill - the landfill reopened to the public and normal operations.

On January 12-13, 2011, the landfill was hit hardest by the third major storm in less than a month dumping 10.68 inches of rain at Palehua in a 24-hour period, sending storm water into WGSL and flooding it.

The flood dislodged and released an unknown amount of waste into the ocean and damaged its liner.

Waste Management Hawaii, who operates and maintains the landfill for the City, completed work on the storm drainage canal on February 15. The drainage system was about 2-3 weeks from being operational when the last storm hit.

While WGSL was down for repairs, the City's waste-to-energy facility, H-POWER, was able to handle the extra waste and process it into electricity.



WGSL waste cell E6 is flooded during January 13 unprecedented storm.

## SAFETY URGED BY CITY DEM

The City's Department of Emergency Management recently issued the following statement to other City departments in regards to the recent outbreaks of Dengue Fever:

*"In view of the many rain events the last several months and the recent concern over Dengue Fever and mosquitoes, please consider the following two best business practices:*

*First, please consider telling your field folks, if you have not already done so, to check to see if there are standing water areas or items such as buckets, etc that are retaining water. Should they identify any sources, please have them be proactive by eliminating the standing water sources and to dump them or keep the sources dry as part of good business practice for public health and safety purposes.*

*Secondly, for those staff members with regular contact with mosquitoes or working in wet environments, you may want to recommend a body spray (i.e. OFF, etc)."*

## ALOHA ENV EMPLOYEES!

### NEW HIRES

Division	Name	Position
OAS	Mae Marquez	Senior Clerk Typist
CSM	Nathan Shook	WW Coll. System Helper
EQ	Alexandra K. Shibata	Sanitary Chemist II
CSM	Jensen Tamanaha	WW Coll. Sys. Safety Spec. I
EQ	Genalyn Wagner	Sanitary Chemist II

### IN-HOUSE PROMOTIONS

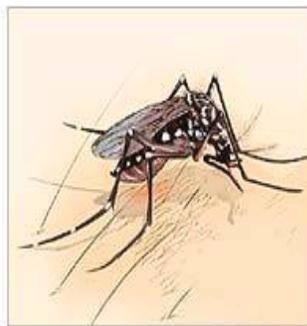
Division	Name	Position
CSM	Warren Abamonga	Pump Opr. Supervisor
REF	Chris Hirota	Recycling Specialist IV
WTD	Wesley Kam	Lead Electronics Technician
CSM	Mary Kuie'e	Clerk-Dispatcher I
CSM	Reyn Morimoto	WW Collection System Repairer
CSM	Jon-Bull Nakatani	WW Collection System Repairer
WTD	Victor Peltier	WWTP Operator III

### RETIREMENTS

Division	Name	Yrs	Position
REF	Roy Correa	28	Refuse Collector

Dengue fever is characterized by:

Fever  
Rash  
Muscle and joint pains



Aedes aegypti mosquito



ADAM