

LOCAL 830 NEWSLETTER



First Time For Everything

By Danny Estrada

Greetings, Local 830 Members.

This is the first volume of what will be, I hope, a quarterly publication, meant to inform and disseminate information regarding our Local. The newsletter will cover current events pertaining to our Local, departmental specific issues affecting our members, Local election results, light-hearted articles by our members, achievements, and commemorations. The newsletter will be distributed online, it will be posted on our website and referenced on the Local 830 social media accounts.

The current union leaders have worked incredibly hard to make information available to everyone. It is a slow process, but I believe we are heading in the right direction. Sometimes it feels like there are not enough hours in the day to get everything done, and we ask our members to be patient with the process. We welcome ideas for the newsletter and encourage member participation. If you want your voice to be heard, please reach out to us. We want to hear from you. This will be a platform for transparency, constructive discourse, thoughtful discussions, information, and the betterment of our union experience.

NEWSLETTER HIGHLIGHTS

First Issue

Assembly Bill 1362

Vaccine Mandate

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Does Our Local Influence Legislation?

By Danny Estrada

On September 28, 2021, Governor Gavin Newsom signed Assembly Bill (AB) 1362, an amendment to Food and Agriculture (FAC) 486, into law. The language in FAC 486, although well intentioned, created a bottleneck in our workplace and workflow, considerably constraining our members' professional growth and our department's operations. Despite the shortcomings of FAC 486, it was a massive victory, awarding permanent employee status to our Inspector Aid classification, and attempted to do the same for the Associate Inspector. Rather than gain permanent employee status for Associate Inspectors, which was always intended to be a non-permanent position, it caused a dilemma in assigning Associate Inspectors to State funded programs. Assembly Bill 1362 amended the portion of FAC 486 that affected Associate Inspectors, all the while, protecting the rights afforded to our members through the original bill. This would not have been possible without the tireless efforts of Oliver Magsino, Romalyne Villar, and Sergio Zaragoza. For the entire article, please visit the updates page of our Local 830 website.

Vaccine Mandate

By Danny Estrada

As of October 1, 2021, Los Angeles County expects its entire workforce to adhere to the COVID-19 vaccination mandate. Members can file a religious exemption or a medical exemption, and will have to test once per week if the exemption is granted. The Local leadership will assist members with information, and we encourage our members to check out the Local 830 website to review the FAQs regarding the vaccine mandate.



27th Biennial Convention

This month, our Local was represented by two delegates at the AFSCME 27th Biennial Convention. The convention was held at the Saboba Casino and went on from October 15th-17th. Danny Ayala and Mayra Huerta excitedly listened to AFSCME District Council 36 nominees' speeches. The entire process was a two-day event and required active participation in workshops, seminars, and committee meetings, it was an incredibly exhausting weekend. Danny Estrada and Maritza Alvarado were the alternates for the convention.



OUR MOU



Did You Know?

By Romalyne Villar

Under Article 19 of Local 830's Memorandum of Understanding (MOU) with the County of Los Angeles, members are entitled to review their personnel files. This agreement allows our members to review their personnel files and dispute any information they consider inaccurate or misrepresented, as well as removing outdated information. Some highlights of this agreement are:

- An employee may inspect their personnel file by a written consent to management.
- A grievance may be filed regarding any document, within a designated time limit.
- Written warnings over two years may be removed upon request.
- Written warning may only be reviewed upon written consent of the employee.
- Personnel files may be reviewed while on work time.

Our MOU can be found on the Local 830 website AFSCMELOCAL830.ORG on the publications tab.

We Are Everywhere

This past year, our Local has done its best to make information more accessible to our members. We host meetings on zoom, and most recently, in-person at the new Vernon building. The website contains a lot of useful information, such as; the new hire orientation packet, MOU, meeting pamphlets, handbooks, and general updates. Our Local also has an Instagram and Facebook, we encourage our members to follow.

- @local_830acwm



The Winner

Drum roll, please

The winner of our photography contest is Joshua Carillo, this photograph truly embodies the spirit of our union. Taken while on vacation, Josh proudly flaunts the union logo. Where this weightlifting bee design originated from, no one knows, but one thing is certain, it is unique, and original, like the members that wear it.



Farmers' Market to Table

By Kimberly Richartz

Grilled Corn Chowder

Prepare a grill for medium heat. Brush the corn, bell pepper and scallions lightly with olive oil. Season with salt and pepper. Grill, turning as needed, until the vegetables are charred and just tender, 8 to 10 minutes for the corn, about 6 minutes for the peppers and 2 to 3 minutes for the scallions. Let cool. Cut the corn kernels from the cobs and place it in a medium bowl. Chop the bell pepper. Finely chop the scallions, keeping the white parts separated from the green parts. Melt the butter in a medium Dutch oven over medium heat. Add the scallion whites, potatoes and celery. Cook, stirring occasionally, until the celery softens, 3 to 4 minutes. Sprinkle in the flour, thyme, paprika, 1 teaspoon salt and several grinds of black pepper. Stir until the flour evenly coats the vegetables, about 1 minute. Add the broth and 1 cup water and whisk to combine. Bring to a simmer, adjust the heat and simmer until the potatoes are almost tender, 8 to 10 minutes. Stir in the corn, peppers and cream and return to a rapid simmer. Cook until the soup is thickened and the vegetables are tender, 8 to 10 minutes. Season with more salt and pepper if desired. Stir in the scallion greens and parsley. Serve with hot sauce if using.



- 4 ears sweet corn, husked
- 1 small red bell pepper, cored and cut into 4 planks
- 1 bunch scallions (6 to 7), trimmed
- Extra-virgin olive oil, for brushing
- Kosher salt and freshly ground black pepper
- 2 tablespoons unsalted butter
- 1-pound new potatoes, cut into 1/2-inch chunks
- 2 stalks celery, chopped
- 3 to 4 tablespoons all-purpose flour (the more flour, the thicker the chowder)
- 2 teaspoons fresh thyme leaves
- 1/2 teaspoon smoked paprika
- 4 cups vegetable broth or low-sodium chicken broth
- 3/4 cup heavy cream
- 1/4 cup fresh Italian parsley leaves, chopped
- Hot sauce, chopped bacon, and grated cheese, for serving, optional

