

1978 April

NEWSLETTER

OF THE CANADIAN INSTITUTE OF PUBLIC HEALTH INSPECTORS,
(ONTARIO BRANCH) INC

APRIL ~ JUNE 1978



Spring Message

It is now Spring and the Annual Conference is fast approaching, less than three months to go. I would hope that your plans to attend are well underway. Your hosts, the Waterloo Regional Health Unit have planned an excellent, educational Conference and are extending a warm invitation to all.

As you are aware, this year's Conference is being held conjointly with our National Conference and in this regard I will be forwarding proxies, which I ask you to sign and return promptly. The importance of doing this cannot be overstated. Also, I would remind you that your proxy (or vote if in attendance) will not be valid unless your 1978 Membership dues have been forwarded to National by the Branch Secretary-Treasurer. If you have not done so please send dues in now.

Elections will be held as usual. If you know of a good candidate for Council, be sure to nominate him/her for office.

I wish to thank our new Newsletter Editor, Ross Tilley, for this, his first issue and ask for the membership's continued support to the Editor.

Best regards,

W. W. Wright,
President

NEWSLETTER

CONTENTS

4	Editorial - R Tilley
5	Ryerson - Occupational Health & Safety - R. de Burger
7	Are We Making Any Progress? - P. Barton
8	Dr. J.B. Cook Retires - B. Hatton
9	Klebsiella (pneu) & Alfalfa - T. Wong
12	Middlesex - London, Court Cases, 1977 - H.F. Motton
13	Recluses: A Team Approach - Williams & Uzumeri
23	Jamaican Health Inspector - W. Miller
26	Institute Business

NEWSLETTER

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President - William W. Wright, 297 Base Line Road W., Apt. 911, London N6J 1W4
Secretary-Treasurer - Jan Machin, P.O. Box 5355, Station F, Ottawa K1Z 5V3

Editorial, advertising and subscription correspondence should be addressed to Mr. E. R. Tilley, 137 Craighurst Avenue, Toronto M4R 1K1, Tel. 1-416-489-5789

Photos - black and white only, do not staple paperclip or write on the reverse. Submissions will not be returned unless accompanied by a self-addressed, stamped envelope.

Editorial, advertising and subscription correspondence should be addressed to Mr. E. R. Tilley, Editor, 137 Craighurst Avenue
to Mr. E. R. Tilley, Editor, 137 Craighurst Avenue, Toronto M4R 1K1, Telephone 1-416-489-5789

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EDITORIAL POLICY: E. Ross Tilley, New Editor

The Newsletter is the voice of the Ontario Branch of the CANADIAN INSTITUTE OF PUBLIC HEALTH INSPECTORS; and will reflect the BRANCH's policies, endeavours and achievements. The Newsletter will also have room for the problems and goals of the membership at large. It will present new developments, material and technological material consistent with professional development. The pioneering instincts of our members in the field of community health will be mirrored.

The Newsletter welcomes the ideas, articles and suggestions of the membership. Original research papers on Public Health will be considered for publication. A major facelift for the Newsletter is in progress. Critical or controversial articles are welcome. Articles written by inspectors for inspectors will be especially sought after and published.

All submissions for publication will be considered.

CHALLENGE!

"Say, did j'ever hear about the health inspector who..."

Yes! Here's how you too can help fill those blank areas which inevitably occur when the Newsletter is put together. We will consider for publication the funniest, strangest, most bizarre submissions related to Public Health. Items should not exceed 100 words. The Newsletter will award \$5.00(Can.) to the person submitting the best printable items, real or fictional.

Ryerson Certificate Program In Occupational Health And Safety

R. deBurger

The Public Health Inspection Department at Ryerson with the close collaboration of the Industrial Accident Prevention Association of Ontario has developed an eight course (subject) Certificate Program in Occupational Health and Safety scheduled for implementation in the Fall of 1978. The program has gone through the academic validation process at Ryerson and was approved by its Academic Council on February 7th, 1978.

The initiative for this program came from the Industrial Accident Prevention Association (I.A.P.A.). The I.A.P.A. is a federation of safety associations which is responsible for consultation and education in accident prevention, occupational health and loss control management. The Association has a membership of some 53,000 companies employing over 1,300,000 people. It is estimated that some 2,300 volunteers devote over 100,000 hours a year to accident prevention and occupational health according to the General Manager and Executive Vice-President J. V. Findlay.

The program proposal is a response to the critical shortage of suitably qualified personnel in the field of occupational health and safety in Ontario. The issues of health and safety in the workplace are receiving increased, detailed attention from all sectors of management, labour and government as mounting evidence delineates the insidious and pervasive nature of the problems being encou-

ntered. It attempts to provide a vehicle for upgrading the qualifications and knowledge base of many in industry who are already engaged in this area. Secondly it offers an opportunity to others such as Public Health Inspectors to expand their scope and employment opportunities.

The program was developed to meet a number of major criteria:

1. flexibility: it should permit the student different means of achieving the competence desired;
2. competency: it should provide certification of competence through standard academic evaluation procedures;
3. universality: it should be applicable to all types of industry;
4. accessibility: it should be accessible anywhere in the province;
5. comprehensiveness: it should meet the practical needs of different occupational levels in industry;
6. acceptability: it should be recognized by all persons from government, labour and industry groups across the province;
7. efficiency: it should utilize existing resources;

8. evaluation and review: it should undergo constant evaluation and review by a representative advisory committee

It was developed by a joint working committee composed of I.A.P.A. and Ryerson representatives chaired by R. de Burger, Chairman of Public Health Inspection Department at Ryerson. It was then vetted by a strong representative advisory committee and by the various academic review committees at Ryerson.

PROGRAM OBJECTIVES:

General Objective

At the end of the program the holder of the Certificate in Occupational Health and Safety must be able to demonstrate a functional competence in matters of occupational health and safety.

Specific Objectives

1. The graduate must possess a sound understanding of:
 - basic principles of occupational health and safety
 - current legislation related to occupational health and safety
 - the identification of actual and potential hazards in the workplace.
2. The graduate must have a basic understanding of behavioural factors at work.
3. The graduate must have a basic understanding of communications skills on the job.
4. The graduate must be able to demonstrate problem solving abilities related to occupational health and safety.

PROGRAM IN CAPSULE FORM

The Certificate Program in Occupational Health and Safety consists of eight one semester (42 hour) courses.

Course No.	Professional Course Title	No. of Hours
XTC	Perspectives in Occupational Health and Safety	3
XTC	Principles of Health and Safety Systems	3
XTC	Introduction to Occupational Health and Industrial Hygiene	3
XTC	Application and Analysis of Measurement	3
XTC	Hazard Recognition	3
XTC	Controlling the Problem-Effecting Change	3

Professionally Related Courses	Course Title	No. of Hours
XTC	Behaviour - Individual and Organizational	3
XTC	Communications	3

Courses have been developed to serve a dual purpose, (1) to stand on their own as independent modules and (2) to collectively comprise a program of studies. A development grant has been applied for from the Ministry of Labour to support the production of course manuals to supplement classroom material and to serve

The Food Investigation Related To Klebsiella (pneumoniae)

Thomas S. Wong, CPHI(C); EHAC

Introduction

On May 13, 1977, a referral had been made by the Federal Department Health Protection Branch to the City of Toronto Health Department concerning a suspected food poisoning complaint which happened in a restaurant on Adelaide Street; a customer and two restaurant staff had been reported ill after having a tuna sandwich from the establishment⁽¹⁾: the complaint was initiated by the management of the restaurant who worried about the bacterial quality of the tuna product. Investigation was jointly carried out by the Federal and City Health Inspection personnel.

Investigation Procedure

Inspection of the premises with the manager of the establishment disclosed no structural, operational or food handling deficiencies; the sandwiches were all freshly prepared when ordered with a tuna spread made from a British Columbia canned tuna product mixed with self prepared dressing topped with fresh alfalfa sprouts. Three sealed cans and one opened can had been obtained by the Federal authority for laboratory analysis. The ingredients of the dressing were checked and the pH was too low (less than 4) to consider the item potentially hazardous.

Results on the tuna product released by the Health Protection Laboratory on May 16 1977, disclosed as follows:

Standard plate count	-	118,000/gm
Total coliform count	-	2,400/gm
Faecal coliform count	-	0/gm
Staph. aureus	-	0/gm
Cl. perfringens	-	0/gm

It indicated no evidence of any contamination of the canned product but a can of tuna had been transferred from the Health Protection Branch to the Department of Fisheries for further analysis to detect any possible illegal substitution by cheaper grade fish. The City jurisdiction had taken sole responsibility to relate the case to its cause. Two control samplings of tuna spread (one for sandwich and one for salad) with ingredients were carried out for laboratory analysis.

On May 29, 1977, result received from Provincial Laboratory was recorded as follows:

(A) Tuna Salad

Standard plate count	-	14,000/gm
Total coliform count	-	4,600/gm
Faecal coliform count	-	less than 30/gm
Staph aureus	-	" " " /gm

(B) Tuna Sandwich

Standard plate count	-	more than 30,000,000/gm
Total coliform count	-	more than 110,000/gm

Faecal coliform - less than 30/gm
 Staph. aureus - " " 30/gm

Since the salad item had vinegar in it and minimal food handling was involved, the comparison suggested mixing equipment and containers for preparing the sandwich spread were not effectively sanitized. The matter was consulted with the manager of the establishment and three preventive measures were implemented:

- (1) all mixing equipment and containers must be washed and sanitized by mechanical dishwasher after each use.
- (2) disposable gloves were provided to food handlers to be used during food preparation process.
- (3) all the sandwiches were immediately wrapped with plastic wrap to eliminate any prolonged handling with no protection.

Another control sample of tuna sandwich was submitted for lab on June 7, 1977.

Report from the Department of Fisheries on June 15, 1977, indicated no evidence of any problem with illegal substitution.

Lab return received on June 19, 1977 indicated:

Standard plate count - more than 30,000,000/gm
 Total coliform - more than 110,000/gm
 Faecal coliform - 930/gm
 Staph. aureus - less than 100/gm

The dishwashing procedure and food processing method were fine-combed but no deficiencies noted; another control sample of tuna sandwich was picked up for testing.

Similar result released on July 14, 1977, indicated standard plate count of 170,000/gm, total faecal of 46,000/gm,

faecal coliform of 7,500/gm and Staph. aureus of less than 100/gm. The puzzle of bacterial count from a faultless operation was discussed with supervisory staff of City health administration and it was suggested that a sample of alfalfa sprout topping be submitted for lab analysis although it was considered a non-hazardous item. A sample of sprouts was submitted on August 2, 1977, and result received on August 10, 1977, was recorded as follows:

Standard plate count - more than 30,000,000/gm
 Total coliform - more than 110,000/gm
 Faecal coliform - more than 110,000/gm
 Staph aureus - less than 100/gm

The two suppliers of the sprouts were immediately located and the operations were inspected. Both were operating in a basement of a private dwelling and the process was similar: seeds were soaked for 24 hours in water at 60-65°F and then allowed to germinate for 5 to 7 days under humid conditions at cool ambient temperature and dark atmosphere; separate samples were obtained and both suppliers were requested to temporarily close operations until completion of the investigation.

Both sprout samples had bacterial readings similar to the result received on August 10, 1977, with high standard plate count, faecal and total coliform. Also, it had been reported by the lab that the coliforms were identified as Klebsiella pneumoniae. It had been proven to be the causative agent of a number of cases of pneumonia which were very severe; also cases of otitis media, empyema, pericarditis, meningitis, septicemia, acute and chronic bronchitis had been produced by it. (2)

Follow-Up Survey

One of the suppliers was selected to have its sprouting process followed up to attempt to isolate the origin of the bac-

teria and seek treatment to make the product safe for human consumption.

The operation was located in the basement of a dwelling with approximate size of 20' x 10' x 10' and the seeds were grown in plastic trays placed on wooden racks with troughs for drainage purpose. Four samples listed as follows were collected on September 8, 1977:

- (a) alfalfa seed
- (b) seeds after 4 hours of soaking and 24 hours germinating
- (c) sprouts after 6 days' germination
- (d) sprouts (final product: packed and ready for shipment)

Results released indicated a count of 30 total coliforms per gram and 30 faecal coliforms per gram in the seeds and the count was progressively increasing through the germination process; the count reached more than 110,000/gm in the final product and it was again identified as *Klebsiella pneumoniae*. Dr. Schiemann of the Provincial lab suggested that the bacteria could neither exist in small numbers with the seeds and/or be air-borne; the strain would multiply drastically under conditions of high humidity, dark atmosphere and minimal nutrients. Treatment of the product with pasteurization temperature of 161°F for 30 minutes had been considered but it would destroy the texture of the sprouts; finally the treatment of applying low pH factor had been accepted as initial method.

On October 11, 1977, treatment with acetic acid was carried out; sprouts were immersed in 25% and 50% acetic acid solution for a period of 4 minutes and in a 5% and 10% solution for 4 hours. Results pointed out that on the 4 minutes' immersion, drastic kill was recorded on the faecal coliform but no effect on the total coliform; and on the 4 hours' immersion, counts of 460,000/gm faecal coliform and more than 1,100,000/gm total coliform were recorded. It was considered that the treatment obtained a partial kill on the weaker strains of coliforms at initial contact

but the coliforms could continue to multiply at low pH condition to 10^6 level in 4 hours, and the acid had no impact on the total coliform count.

The only logical alternative remained to be applied was chlorine treatment. On November 9, 1977, the test was carried out with the use of commercial bleach solution (5.25% sodium hypochloride); the dilution factor was calculated using the Van Hasselt Hexagon method⁽³⁾. The sprouts were separately immersed in 10 p.p.m., 20 p.p.m., 40 p.p.m., and 100 p.p.m. chlorine solution for a contact time of 3 minutes; it was repeated with another batch except the sprouts were rinsed in water after immersion, to be kept to observe for any potential physical damage or bleaching effect on the product.

The treatment did not induce any taste or physical problem to the sprouts but the bacterial results were very similar to the acetic acid treatment that it had no impact on total coliform count and gained partial kill on faecal coliform.

The two mentioned suppliers had permanently terminated their operations based on the difficult technicalities involved in treating the product, thus creating further burden on the Department to secure operation for testing purposes.

After six months of investigation and field work, the Department was still faced with the responsibility to look for effective treatment on the product to ensure safe consumption; the frustrations encountered during this period would only stimulate more energy and faith to tackle the public health problem. Plans had been expanded to look into the sprouting of lentil and beans; at the same time detail the entire process of alfalfa sprouting applying aseptic technique throughout the period using 50% p.p.m. chlorine solution for all washing, soaking, spraying and rinsing in search of the ultimate goal of

solving the mystery and safeguarding public well-being.

Acknowledgement

Appreciation was expressed to the personnel in Provincial Health Laboratory for all the assistance they had been offering through the entire investigation and to the supervisory staff of Food Control and Sanitation Division, Department of Public Health, City of Toronto for the encouragement and initiative on the execution of the project.

Reference

1. Central record file, Food and Sanitation Division, Department of Public Health, City of Toronto. 1977.

2. Bacteriology Principle and Practice, Barnes & Noble, Inc., New York (C) 1962 Sixth Edition.
3. Sanitarian's Handbook, Theory & Administrative Practice, Peerless Publishing Co. New Orleans, La., (C) 1970 Third Edition.

Thomas S, Wong received his diploma in Environmental Health Technology from British Columbia Institute of Technology in 1971. He served as Inspector with the Province of Saskatchewan Health Department and Ontario Ministry of Environment for three years. He joined the Corporation of the City of Toronto in 1974 and now he is working as a Health Inspector with the City's Food Control and Sanitation Division.

Middlesex - London District Health Unit; Court Cases, 1977

January 6, 1977	Section 6, Schedule "B" P.H.A. one count	\$ 250.00
March 3, 1977	8 counts Ont. Reg. 972/75 P.H.A. 4 counts guilty 4 counts withdrawn	\$ 250.00
May 17, 1977	Lack of Heat	Dismissed
July 21, 1977	Section 116, P.H.A. one count	\$ 25.00
September 15, 1977	Ont. Reg. 129/75 P.H.A. 4 counts guilty, 3 counts withdrawn	\$1500.00
October 5, 1977	Lack of Heat by-law, one count	\$ 100.00
October 14, 1977	Section 11, Schedule "B" P.H.A. one count, two counts withdrawn	\$1000.00
October 31, 1977	Ont. Reg. 972/75 one count	\$ 25.00
		<u>\$3103.00</u>

Recluses: A Team Approach

Marguerite Williams,
Jean Uzumeri,

A Tool to Assist
in the Identification, Assessment and Pro-
jective Surveillance of Known Recluses

Introduction and Background of the Devel- opment of the District Office Committees

In July, 1977, the Toronto Department of Public Health received the Coroner's Report of the death of a recluse. The Report recommended that the Toronto Department of Public Health undertake responsibility for the protection of recluses. The Medical Officer of Health called a meeting of representatives of concerned Department Divisions (Public Health Nursing Mental Health, and Food Control and Sanitation) and senior Community Service Officers of the Metropolitan Toronto Police Department. At this meeting the task was assigned to the Director of Public Health Nursing to establish in each of the eight districts of the Toronto Department of Public Health, a committee "to develop a team approach to dealing with the problem of the recluse". As a beginning, and to determine the extent of the problem in the city, each team was to discover the number of "recluses" known by the team members, to be living in the district.

The Need for the Development of the Tool

At the first meeting of the Runnymede District Committee, the team recognized the need to develop an operational definition of the term "recluse". The effort to find an operational definition quickly pointed the way to developing a tool by which a recluse could be identified, and the nature of the problems presented by the recluse's life style, for the purpose of problem-solving by the team.

The Tool

The resultant instrument consists of three parts:

Part I - provides the criteria for identifying a recluse. It is intended to answer the question: "Is this person a recluse?"

Part II - provides an assessment record for recording the present degree of hazard presented by the life style of the recluse.
It is intended to answer the question: "How hazardous (to the recluse or others) is the present life situation of this person?"

Part III- provides a ledger for recording the presence of the known recluse, and who, if anyone, is assuming responsibility for protective surveillance. This record is to be retained by the Chairman of the District Recluse Committee (who is a member of the Department of Public Health).

The tool has been tested by the Runnymede District Recluse Committee and is now an integral component of the Committee's approach to its task.

Application of the Tool

We believe that the adopting of a generally-agreed upon operational definition, hazard-assessment and record-keeping system such as this instrument provides, can simplify the tasks of the District Recluse Committees, releasing valuable time for thoughtful problem-solving. We share it in this hope. The authors will be grateful for comments and recommendations of those who use it. Requests for additional copies of this too, as well as comments about it, may be made to Marguerite Williams, c/o the Committee on the Recluse, Public Health Nursing Division, Toronto Department of Public Health.

Marguerite Williams
and
Jean Uzumeri

District Recluse Committee

Tool for Identifying and Monitoring the Safety of Recluses

The Recluse Committee of each Public Health District Office reports to the Director of Public Health Nursing. The team consists of representatives of Public Health Nursing, Mental Health (Nursing), Food and Sanitation (Inspectors), Metropolitan Toronto Police, (Community relations officers), and Medical Services.

Each member of the team will bring to a meeting a description of any resident of the district who has been brought to the attention of themselves or their co-workers, and whose life style and behaviour suggests that they may be termed a "recluse".

I. IDENTIFICATION OF THE RECLUSE

The team member will use as an initial guide to identifying recluses, the "Operational Clues to Identifying a Recluse"

(Appendix I.)

II. HAZARD ASSESSMENT

The team member will present the description of the person to the team, recorded on "Hazard Assessment" (Appendix IIa) using as a guide the "Criteria for Assessing the Presence of Hazard" (Appendix IIb).

Referring to "Criteria for Assessing the Degree of Hazard" (Appendix IIc), the team member will record the evaluation of the degree of hazard in those areas which fall within his/her competence. The remainder of the hazard evaluation will be completed by the team, the various members assuming responsibility for those categories within their areas of competence.

The team recommendations will be recorded regarding the action to be taken regarding this person.

III. MAINTAINING A RECORD OF RECLUSES IN THE DISTRICT

The Chairman of the District Office Committee (a member of Department of Public Health staff) will keep a record of the names and addresses of those persons within the district defined as "recluses" (on Appendix IIIa).

Persons whose characteristics do not totally conform to the operational definition of "recluse" but have caused concern to the agencies because of the potentials of hazard to self or others are recorded (on Appendix IIIb).

The Chairman will be responsible for recording the date and reason for discharge of any person whose name is recorded.

Each Committee will provide for a regular periodic review of this record, and for reports of the general state of safety and well-being of these recluses.

District Recluse Committee

Appendix I

The conceptualization of the recluse depends upon one or more characteristics in addition to seclusiveness. Based on common usage of the term, the following descriptive clues have been compiled as a guide to a worker in determining whether or not the person could be termed a recluse within our frame of reference.

Operational Clues to Identifying the Recluse

Seclusiveness - long term rejection of social contact. This characteristic must be present.

Complaints from concerned others such as neighbours, relatives or service-givers
re:

- (a) the welfare of "recluse"
- (b) the welfare of others affected by recluse

Appearance of Premises:

- e.g. - neglect
- unusual barricade
- unusual appearance

Indifference to social norms of cleanliness, safety, sanitation, appearance, noise:

- e.g. - infestation
- grooming, hygiene, appearance,
- filthy, smelly, ragged, bizarre
- disturbing others with noise

Unusual relationships with animals:

dogs, cats, birds, etc.

- e.g. - keeping unusual numbers
- peculiar behaviour regarding animals

Conversation:

- e.g. - evidence of disordered thinking
- evidence of emotional difficulty

Odours: (a) (quantity)

- e.g. - emanating from the house (outside)
- evident on entry

(b) (quality)

- e.g. - from animals - garbage - food - excrement

EVIDENCE

Evidence of hoarding:

- e.g. - food - garbage, refuse - excrement - money?

Source of food, water:

- e.g. - scavenging
- begging
- other unusual arrangements

Unusual Management of Money:

- e.g. - use of money - source of money - access to money

Demonstrated inter-personal behaviour in Emergency calls for help from persecution: community:

- e.g. - aggressive
- defensive
- verbal or physical behaviour

Appendix IIa

Hazard Assessment (to self or others)

REFERRING AGENCY

DATE

NAME

ADDRESS

Category of Hazard	ASSESSED DEGREE OF HAZARD			None
	Maximum	Moderate	Minimum	
Fire				
Repair of Premises				
Condition of Outside of Property				
Sanitation				
Personal Care: - mental - physical				
(a) Aggressive Behaviour to Others				
(b) Conversation Threatening to Self or Others				
Environment				

TEAM RECOMMENDATIONS:

Criteria for assessing degree of hazard.

District Recluse Committee

Maximum xxx	Requires action taken	Takes insufficient responsibility for safety of self or others. Conditions present an immediate hazard.
Moderate xx	Requires regular surveillance	Degree of responsibility for safety of self or others is questionable. Hazardous conditions are evident but not a crisis.
Minimum x	Requires awareness of presence	There is evidence that the person takes adequate responsibility for self. Condition of potential hazard is present, but not presenting an acute problem.
None 0	Committee is aware of the presence of recluse	No action planned.

District Recluse Committee

Criteria for assessing the presence of hazard.

Category of Hazard	Criteria
Fire	Visible evidence of poor electrical connection; unsafe heating equipment; unsafe chimney. Blocked exits; barricades to major structural openings. Accumulation of quantities of combustible material; unsafe storage of combustible chemicals.
Repair of Premises Condition of Outside of Property	Unsound structures: weakened stairs, walls, floors, or other parts of building. Accumulation of material which could fall, or cause a person to fall. Defective pipes: heating or water. Broken windows resulting in loss of heat.
Sanitation	Presence of obnoxious odours. Presence of filth; accumulated garbage, rubbish, litter. Evidence of vermin (rats, mice, roaches, lice, bedbugs, etc.) Harbouring of inappropriate kind or numbers of animals. Defective plumbing; improper care of disposal of waste.
Personal Care	Hydration Nutrition Care of illness, injury Personal hygiene Exposure to elements
Aggression: (a) Aggressive behaviour to others	Threatening postures; gestures Unreasonable: inappropriate response when approached. Readily-available specific weapon.
(b) Conversation threatening to self or others	Verbal threats, consistent with physical behaviour.
Environment	Inadequate heating. Inadequate source of water, garbage, waste disposal. Overgrowth of weeds. Keeping rabbits, pigeons, chickens, guinea pigs, and dogs.

1978 JOINT NATIONAL / PROVINCIAL EDUCATIONAL CONFERENCE

PLACE: Cambridge, Ontario Holiday Inn ~ **DATE:** July 9th ~ 14th, 1978

Reservations & Room Rates

Single \$25.50 plus tax
 Double \$34.00 plus tax

Reservations are to be made **DIRECTLY** with Holiday Inn, Cambridge, Ontario. 2 swimming pools, tennis courts, children's play area, see Flyer.

Entertainment

Monday Nite - Welcome Bar-B-Que
 Tuesday Nite - Oktoberfest
 Wednesday Nite - Free Nite
 Thursday Nite - President's Reception Banquet

Ladies Program

Includes tours to Sarah Coventry Jewellery, Mennonite Country Tour, Kitchener Market, Dominion Woolens, and Veldhuis Nursery.

Registration Fees

	Members	Non-Members
Single	\$55.00	\$80.00
Double	65.00	90.00
Daily	20.00	25.00

Exhibits

vacuum and pressurized sewage lines
 water softening filtering and sterilization
 low temperature dishwashing
 proprietary sewage systems
 mosquito control equipment
 pumps and filters
 the fight against industrial dermatitis

National Film Review

Ten (10) of the latest and most interesting films on food control and environmental sanitation will be shown.

**Speech of Welcome by The Honourable Dennis Timbrell
 Minister of Health, Ontario**

Conference Speakers

- Mr. W. Hoskings - Atlanta Disease Control Centre: Local Health Programs
- Dr. Donald Barr - Ryerson Polytechnical Institute: Pre-test, Post test V.D.
- Dr. J. Keystone - Toronto General Hospital: Parasitology
- Dr. A. B. Morrison - Ass't Deputy Minister, Health Protection Branch, Canada
- Drs. Helson & Surgeoner - University of Guelph: St. Louis Encephalitis
- Dr. E. V. Pemberton - University of Waterloo: Heat Reclaiming Study
- Mr. Guy French - President, American Can Co. of Canada: Solid Waste
- Mr. Bob Bryce - Kem-San Ltd., Edmonton, Alta.: Mosquito Control N.W.T.
- Mr. Jim Conery, P.Eng. - Ashland, Ohio: Pressurized Sewerage Systems
- Dr. Jim Swann - Kitchener-Waterloo Hospital: Heimlich Maneuver
- Ms. Donna Mackenzie - Aquatic Nuisance Specialist, Min. of the Env., Ontario

Send All Enquiries To: Paul Stone, Conference Chairman, 820 Regent Street, Cambridge, Ontario N3H 2V3

District Recluse Committee

District Office

Residents presenting characteristics congruent with our definition "recluse".

Name	Address	Reported by	Monitored by	Date and Reason for Discharge

Appendix IIIb

District Recluse Committee

District Office

Residents presenting characteristics which do not totally conform to our definition "recluse" but present potentials of hazard to self or others.

Name	Address	Reported by	Monitored by	Date and Reason for Discharge

By: Marguerite Williams, Reg.N., B.Sc.N., M.S., Nursing Consultant, Public Health Nursing Division, Toronto Department of Public Health

Jean Uzumeri, Reg.N., M.H.N., Mental Health Nurse, Mental Health Division, Toronto Department of Public Health, Chairman of the Runnymede District Committee on the Recluse

The Sudbury & District Health Unit Inspectors
Invite You To The Fourth Annual
**PUBLIC HEALTH INSPECTOR'S
SOFTBALL TOURNAMENT**

Sudbury, Ontario August 11-12, 1978

Agenda: Friday evening August 11 Hospitality Night
Saturday daytime August 12 Games at Sudbury Station,
Sudbury, Ontario
Saturday evening Dance, and Award Presentation

Note: Following the footsteps of past tournaments, this will be an eight team tournament on a first come - first serve basis, so send in your entry soon.

We are requesting a \$75.00 entry fee with your application. \$25.00 will be returned after the completion of the first game. Should your entry arrive after the eight positions have been filled, your money will be returned.

All eligible teams will receive further correspondence (i.e. Hotel - Motel accommodation, location of diamonds, etc.)

Information and Registration:

Richard Murray Office 1-705-522-9200
Home 1-705-566-5269

Bud O'Donnell Office 1-705-522-9200
Home 1-705-560-1254

Entries should be mailed to 575 Summerhill Crescent, care of Mr. P. O'Donnell

The Jamaican Health Inspector: Training And Development

Winston Miller

Public Health Inspectors in the Caribbean region, like their counterparts in other areas, are primarily concerned with the promotion of high standards of personal and community health through education, surveillance and the enforcement of public health related legislation.

Although the basic objectives are the same, the methods used and the emphases vary, a mere tactical difference within a strategic consensus.

The candidate for a Public Health Inspector must have a Grade XII equivalent or better education to be considered. The applicant is interviewed by a panel consisting of a Chief Inspector MO(H) and a member of the Board of Health from a local health unit.

Upon acceptance, the prospect is placed on four weeks orientation with an

experienced inspector, after which he is assigned a district or portion of a district. Here the trainee inspector is expected to function very much like a trained inspector, under the constant supervision of a senior inspector. This on-the-job training is maintained for one full calendar year at the termination of which, the trainee's performance, attitude, interest and potential is evaluated. If favourable, the individual is recommended for formal training under sponsorship by the health agency.

Training is done at the West Indies School of Public Health, Kingston, Jamaica, which trains Public Health Inspectors and nurses for the entire West Indies. With one year's practical experience, each inspector enters the course with a whetted appetite, eager to consume the abundance of knowledge.

The course syllabus is similar in many respects to that offered in Canada with the exception that there is greater emphasis on tropical hygiene and practical meat and food inspection. Training is provided in immunization techniques, theory and practice, under the supervision of senior public health nurses. Successful candidates are subsequently registered as 'public vaccinators'.

At the midpoint of the course, there is an additional eight weeks field training period in local health units chosen at random by the school, where the candidate's aptitude for the job is again assessed.

The duration of the course is twelve months of classes six days per week.

There is a final examination at the end of the

course, the highlight of which is practical premises inspection, which must be passed for an inspector to graduate. This is usually the last paper of the examination, and candidates in groups of three or four are taken to a premises (usually food service) that has been set up by examiners to show in areas violations of relevant public health laws. The students, under the watchful eyes of inspector examiners, must inspect and take notes in one hour, after which they are transported back to the examination room to write a detailed and comprehensive report complete with infractions noted and recommendations in two hours.

Successful candidates are awarded a local certificate, then all papers are sent to be re-marked by the Royal Society of Health in England. Those of a sufficiently high standard receive an RSH diploma as well.

After graduation, the inspector returns to his sponsoring health unit, where he is assigned to a district.

Most districts are rural and each inspector has his own office, which may or may not be a part of a community health centre.

The inspector's duties include:

- (a) food control programme
- (b) general sanitation programme

- (c) communicable disease control, including immunization
- (d) meat inspection of all food animals.

Each trained inspector usually has:

- (a) a total of at least 120 hours theory and 500 hours practical meat inspection
- (b) supervision of refuse disposal crews and pest control and mosquito control staff
- (c) liquor licence inspections
- (d) public education programmes.

The inspector maintains a diary, which is a daily log of all daily activities subject to periodic checks by supervisory staff. Weekly and monthly reports are also submitted to the chief inspector.

Most inspections are done routinely rather than upon complaint and this includes all private dwellings. The inspector constantly performs house-to-house surveys in his district, where the state of health of every premises is assessed. Infractions of public health legislation in many instances, require written notices which are written up and signed by the inspector and served on the spot. Failure to comply may result in prosecution. Prosecutions are handled by the Govern-

ment's Department of Public Prosecutions, based on the case prepared by the inspector, who appears as a witness for the Crown.

The chain of command chart is illustrated at the end of this article. Promotion rarely comes with less than 10 years experience and post graduate courses in administration and a specialist certificate in meat and other foods inspection.

The situations may be different, but the human problems encountered in the West Indian and Canadian health inspector's world are very similar indeed.

Winston Miller is a senior inspector employed by The City of Toronto Department of Public Health.

Paul Stone, Health Unit Division of the Regional Municipality of Waterloo, sends the following item:

Big News for 1978

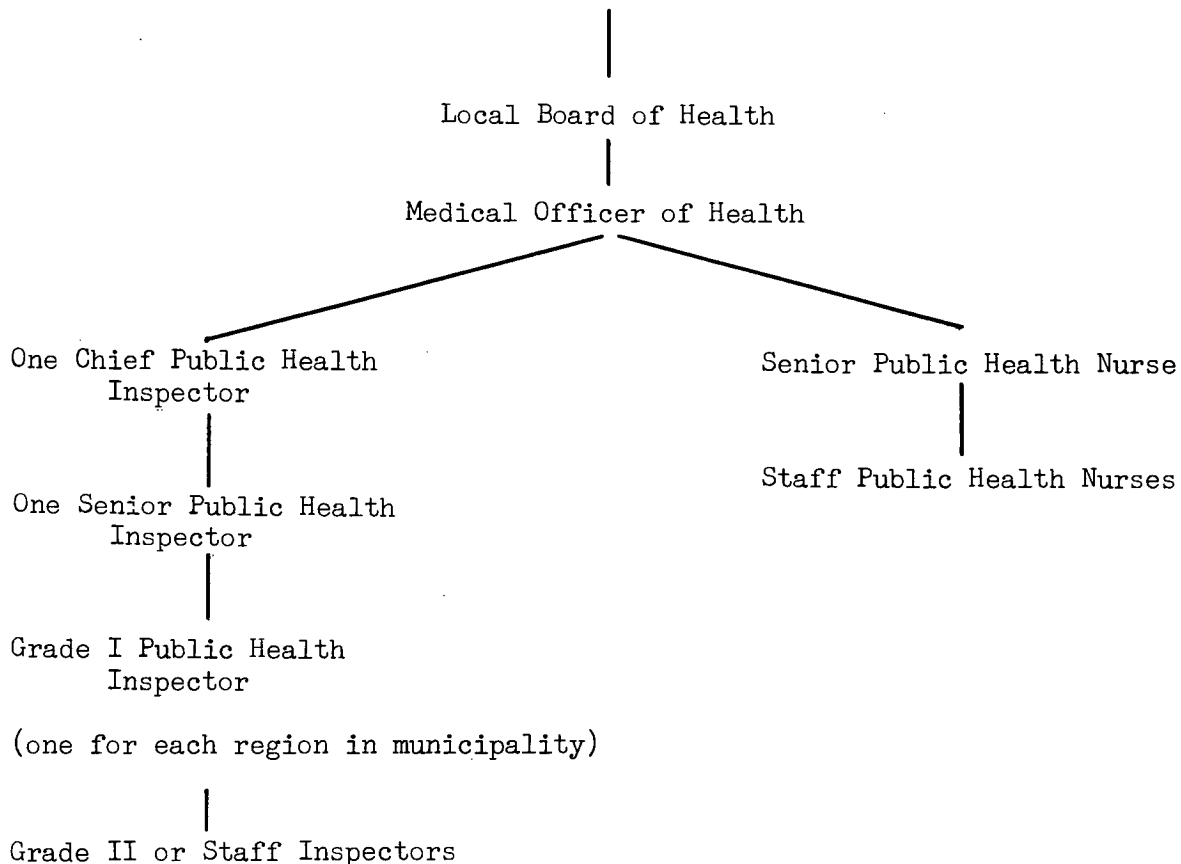
After a drought of 13 years, Keith Mitton, Senior Inspector, Brant County Health Unit, has applied for membership into the Canadian Institute of Public Health Inspectors

AND

he also sent in his \$10.00 voluntary registration.

Congratulations Keith, we hope you are accepted.

Chain Of Command Chart



BY-LAWS, ONTARIO BRANCH

Any amendments to the By-Laws must be in the hands of the Secretary Treasurer 60 days prior to the Annual Meeting - MAY 11, 1978.

Zap the Zappers

Hear the real facts on the pros and cons of the mosquito electrocutors.

Dr. G. Surgeoner will present the results of his 1977 field study at the General Conference in July.

Institute Business:

Budget, 1977 Financial Report, Executive Reports, Minutes of Executive Meeting, January 14, 1978

MEMBERSHIP

The due reminders for 1978 have yet to be mailed. As soon as Secretary Treasurer receives the Calendars the notices will be sent.

As of December 30, 1977 the membership of the Canadian Institute of Public Health Inspectors (Ontario Branch) Inc., was:

Active Members	394
Retired Members	7
Student Members	26
Life Members	7
Honorary Members	3

The following membership applications have been received:

Active Members	
Active Members	Michael Reid Schreiber David Dawson Dutton
Student Members	Brenda Dennis John Gibb Joseph Wu Lynn Mills

VOLUNTARY REGISTRATION

The forms for the voluntary registration fees are included with the dues reminder. Again, the reminder for voluntary registration dues will be sent with the dues reminder. The registration cards are being printed at a cost of approx. \$50.00.

The year end financial statement for May 1, 1977 to December 30, 1977, is attached. This statement is subject to audit.

CORRESPONDENCE

All correspondence requested by the Branch Committee has been completed and copies are on file.

As directed by the Branch Committee your Secretary Treasurer has purchased an electric typewriter. The cost of the machine was \$285.16. The machine is a Olivetti 2.

FINANCIAL STATEMENTS

- 1) Year end statement for January 1, 1977 to December 31, 1977.
- 2) Year end statement for the Voluntary Registration Account for the period of May 1, 1977 to December 30, 1977.

Both financial statements are subject to audit.

Respectfully submitted

J.E. Machin CPHI(C)
Secretary Treasurer
(Ontario Branch) Inc.

BUDGET GUIDELINES 1978 1977 Guidelines 1977 Actual 1978 Budget

REVENUE

Membership & Registration	\$ 9,375.00	\$12,643.74	\$11,000.00
Education	3,500.00	3,531.00	2,500.00
Branch Conference	3,000.00	7,818.51	-----
Newsletter(advertisements)	NIL	27.00	-----
Donations		25.00	25.00
Interest	<u>150.00</u>	<u>150.00</u>	150.00
		\$24,195.25	
Total revenue 1978(proposed)	-----	-----	<u>\$13,675.00</u>

EXPENDITURES

National Dues Return	\$ 5,625.00	\$ 5,893.00	\$ 6,000.00
Education	2,500.00	1,353.63	1,500.00
Newsletter	1,500.00	2,135.86	1,400.00
Branch Conference	1,000.00	1,056.25	1,500.00
President's Expenses			
1) Federation & Personal	400.00	646.30	400.00
2) National Conference	800.00	800.00	150.00
3) National Meetings	-----	150.50	200.00
Secretary Treasurer's Expenses	1,300.00	1,881.72	1,150.00
Committee Meeting Expenses	2,500.00	3,591.61	2,800.00
Committees - By-Name			
1) Branch Brochure		172.54	
2) Nominations		50.00	
3) Ryerson		46.75	
4) Calendars		280.96	400.00

(continued - next page)

BUDGET GUIDELINES 1978 (cont'd)

	<u>1977 Guidelines</u>	<u>1977 Actual</u>	<u>1978 Budget</u>
Term Deposit	-----	2,000.00	-----
Dues Refund	15.00	5.00	10.00
Insurance	50.00	50.00	50.00
Bank Charges	25.00	47.84	50.00
Postage	250.00	54.59	200.00
Miscellaneous	200.00	186.85	150.00
E.H.R.	125.00	75.00	75.00
Office Equipment	130.00	485.91	-----
Registration	1,500.00	2,290.00	1,000.00
Historian	125.00	-----	100.00
Awards - Ryerson	150.00	136.70	150.00
National	-----	2,50	-----
		<u>\$23,393.51</u>	
Total Expenditures 1978(proposed)			<u>\$17,285.00</u>

Proposed Revenue for 1978 \$13,675.00

Proposed Expenditures \$17,285.00

Deficit for 1978 \$ 3,610.00

INVESTMENTS

\$1,500.00 Canada Savings Bonds

\$2,000.00 Term Deposit

NOTE

- 1) 1978 Branch Brochures - \$172.54
- 2) 1978 Electric Typewriter - \$285.16

Summary of a Meeting of the Canadian Institute
Institute of Public Health Inspectors
(Ontario Branch) Inc. held on January 14,
1978 at Toronto.

MEMBERS PRESENT

PRESIDENT
PAST PRESIDENT
SECRETARY TREASURER

W. Wright
P. Barton
J. Machin

COUNCILLORS

P. Ruf
P. Strohack
P. McInnis
F. Hutchings
M. Gravel
B. Hatton
J. Cave
D. Porter
W. Pollock

By Invitation:

G. Skipwith
Past President
R. Tilley
Newsletter Edit.
R. deBurger
National Pres.

The meeting was called to order at 9:40
a.m., by Bill Wright.

Bill Wright is preparing a submission by
by CPHI(C) (Ontario Branch) Inc. concern-
ing the duties of Public Health Inspect-
ors. Bill also is to contact R. Carson
about the Supervisory Association sub-
mission.

A motion by Phil Barton that the incor-
poration books of the Ontario Branch
remain in Barrie until the need for a
change is demonstrated was carried.

Phil Barton attended a Registration
Committee meeting and will summarize this
event.

A motion by Fred Ruf that a sub-committee
be formed for determining an appropriate
gift for the Past President commencing
with the immediate Past President was

made. Brian Hatton said he would inves-
tigate the formation of the subcommittee.

A letter was received from G. Pratt than-
king the Ontario Branch for the award she
received for the 1st top year student.

The Secretary-Treasurer's reports were
presented (see elsewhere in this issue).

We were given a private viewing of a new
film "Food for Thought" on food poisoning
and food handling and which may be pur-
chased by National.

Committee Reports

Education - Don Porter is preparing a
paper on profits made at In-
Service Training Programs.

Salary Survey - Paul Strohack stated that
the questionnaire should be
ready for mailing next week.

Branch Brochure - Brian Hatton stated
that the new branch brochures
had been mailed to J. Machin.

The Advisory Committee 1978 Conference
Chairman's Reports were accepted.

Newsletter - Ross Tilley is at present
investigating advertising in
the Newsletter to offset pub-
lication expenses.

Old Business

A motion by Phil Barton that a 1976
advertising account with Key Environment
be written off and no further attempts at
collection be made.

Anything Else for the Good of the Branch

Jim Cave is to investigate possibilities of an open meeting in Kitchener, Waterloo and will pass on his findings.

Freeman Hutchings is to investigate the special production of an Institute Code of Ethics scroll for viewing at Annual Meetings.

Branch Committee Meeting Expenses

Mike Gravel will prepare a proposal re: expenses for the next Branch meeting.

A motion by Jan Machin to adjourn was speedily carried.

PRESIDENT'S REPORT - JANUARY 14, 1978

It is with pleasure that I present my first report for 1978.

Several matters arising from the business of the Branch Committee meeting of 5 November, 1977, and left in the hands of the President, have been attended to and will be reported on under correspondence.

On 5 December I represented the Branch at a meeting with the Federation and the Minister of Health.

This past week has been particularly busy, with meetings on 12 January with the Ministry of Health Legal Branch re. Licencing and Registration, and on the 13th, I attended the meeting of our National Executive Committee.

The 1978 Calendars and inserts should now be in the hands of our Secretary-Treasurer, thus permitting her to forward the 1978 dues notices. I wish to apologize for this delay.

The Education Committee, in the very capable hands of Don Porter, has everything well in hand for next week's In-Service Training Seminar. Thank you, Don.

I wish to thank the Branch Committee for their continued co-operation and support in furthering the excellent and important accomplishments of past Branch Committees.

Respectfully submitted,

William W. Wright.

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BY-LAWS, ONTARIO BRANCH

Any amendments to the By-Laws must be in the hands of the Secretary Treasurer 60 days prior to the Annual Meeting - MAY 11, 1978.

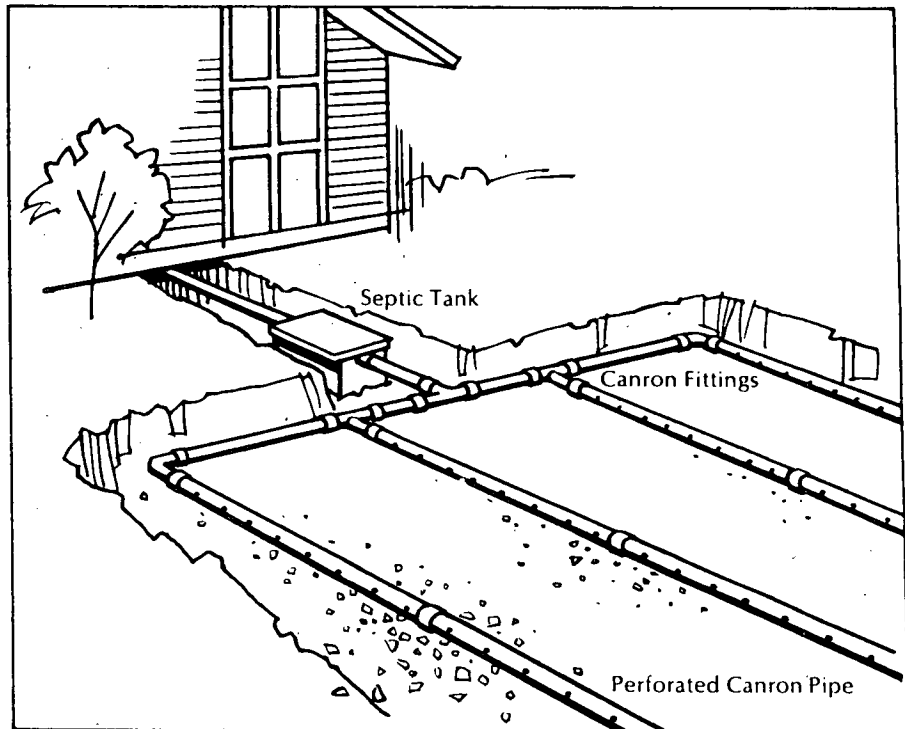
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