

1978 Fall



# NEWSLETTER

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

1. 0015 Ont  
11. 1. 5  
6 Gerrish, Ontario  
M7A 1Y2

POSTES CANADA  
MIP 4T0

POSTES CANADA POST  
MIP 4T0  
POSTES CAN

AUTUMN 1978



On July 21st, 1978, I was pleased to present Major O'Hara with the gold ring from National honouring his fifty years of dedication to Public Health Inspection and membership in the Institute. Major O'Hara has written both to myself and to National President Ron de Burger expressing his deep appreciation of this honour.

The Education Committee is making progress on the development of an in-service training program to take place in late November 1978. The theme will be "NEW TECHNOLOGY FOR OLD PROBLEMS".

I wish to remind you that the National Meeting will occur at the end of May, 1979. I strongly encourage all of you to have your dues paid before the end of March. Failure to do so will mean that you will have no vote, either in person or by proxy at the National Meeting.

This year the Branch Committee hopes to arrange a Branch meeting outside of the Toronto area, possibly in the northern region or eastern counties of Ontario.

The address of our new Secretary-Treasurer, Mr. Gordon E. Anderson, is Box 321, Bright's Grove, Ontario, NON 1C0.

I wish at this time to announce the new Committee Chairmen. They are as follows:

Licensing & Registration  
Membership & Area Meetings  
Education  
Salary Survey  
Nominations  
Role Expansion  
Advisory Committee to Ryerson  
Advisory Committee to Ministry of Health  
Advisory Committee to Ministry of Environment  
Calendars  
Project (Resolutions)

William W. Wright  
Jim Cave  
Don Porter  
Peter Fitzsimons  
Mike Gravel  
Brian Hatton  
Fred Ruf  
Wayne Pollock  
John Goold  
Paul McInnis  
Freeman Hutchings

W. W. Wright, President, C.I.P.H.I.(Ont.-Br.) Inc.

# HostEx'79

## The CANADIAN INTERNATIONAL RESTAURANT HOTEL-MOTEL SHOW

Coliseum & Industry Buildings  
Exhibition Place (CNE)  
Toronto, Canada

Sunday	April 22	12 noon — 6 p.m.
Monday	April 23	10 a.m. — 8 p.m.
Tuesday	April 24	10 a.m. — 6 p.m.
Wednesday	April 25	10 a.m. — 4 p.m.

### The 35th Annual Trade Show

Sponsored and Managed by:  
CANADIAN RESTAURANT AND FOODSERVICE ASSOCIATION  
and co-sponsored by:  
Canadian Region, National Association of Concessionaires  
Ontario Restaurant and Foodservices Association  
Ontario Hotel & Motel Association

#### DAILY ATTENDANCE PRIZES

- NATIONAL COCKTAIL CONTEST
- NATIONAL MENU CONTEST

for additional INVITATIONS or

- ENTRY FORMS

ask EXHIBITING COMPANIES or write:

Ken White, C.E.M.,  
HostEx '79,  
Canadian Restaurant and Foodservices Association,  
Suite 904, 80 Bloor Street West,  
Toronto, Ontario M5S 2V1

*HostEx \* is a TRADE SHOW and not open to the public*



Official sponsor National Sanitation  
Training Programme

LITTON

# PERFORMANCE

The one word that sums up all the reasons the commercial market prefers Litton microwave ovens.



LITTON  
Microwave Cooking

1		
2		
3		
4		
5		
6		



At Litton, we're maintaining the high standards of performance we've set through the years. Standards that have earned a reputation for microwave ovens that are the easiest and least expensive to maintain. Exhaustive laboratory life-cycle testing is one of the ways we do it.

Life-cycle testing at Litton is based on our field research into the real-world use of microwave ovens. From it we know that in high-volume vending and commercial applications there is a definite pattern to the mix of cooking times. On location a microwave oven will be subjected to many short-period uses, some long-period uses, and occasional interrupted uses. So that's one of the parameters we use in designing our testing procedures.

We also structure our research to test the total oven. During a Litton test, all working parts of the oven must operate just as they would in life. So that at the end of a test we know every component is right for the job — by itself and in combination with others. It's one thing to test a timer by itself, but quite another to test it as it is being subjected to the shock of continual door slamming and cycle interruptions.

By the time a tough Litton test ends, such as our 2,000 hour/5-year test, our engineers know if any problems exist. And how to correct them. By using real-life simulating tests such as it does, Litton can assure its customers that every oven is designed for durability and dependability.

And, after all, isn't that what's really important to you?

LITTON

Microwave Cooking

50 Galaxy Blvd., Rexdale, Ont. M9W 4Y5

# NEWSLETTER

## CONTENTS

2	President's Notes
7	Editorial
8	Disinfection & Food Processing
13	1979 Conference Notes
14	1978 Baseball Tournament
17	Institute Business

NEWSLETTER is published quarterly by the Canadian Institute of Public Health Inspectors (Ontario Branch) Inc.

President; W. W. Wright, 297 Base Line Road W., Apt. 911,  
London, Ontario N6J 1W4  
Sec.-Treas.: G. E. Anderson, Box 321, Bright's Grove, Ont.  
NON 1C0

Editorial, advertising and subscription correspondence should be addressed to:

Mr. E. R. Tilley, 137 Craighurst Avenue,  
Toronto, Ont. M4R 1K1  
Tel. 1-416-489-5789

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

### Advertising Rates:

Outside-Baek-Gever	\$200.00	Two Page Spreads	\$320.00
Inside-Baek-Gever	180.00	Full Page	160.00
Inside Front Cover	180.00	Half Page	80.00
Centrefold	350.00	Quarter Page	40.00

Minimum ad - \$40.00.

Civil Service - deduct 10% from all prices  
For advertising brochures, contact the Editor.

Prices based on four (Quarterly) issues per year.

Supply photos, art work and submissions for printing before the end of the first week of December, March, June and September.



# **SUCCESSFUL PEST CONTROL**

**IN TORONTO FOR 40 YEARS  
LICENSED EXTERMINATOR**

**OVER 60,000 SATISFIED CUSTOMERS**

**WHAT E'ER THE PEST WE CAN KILL  
WITHOUT USING GAS OR EVEN A PILL  
NO MUSS OR DANGER DO WE CAUSE  
WE COME AND LEAVE LIKE SANTA CLAUS**

**FREE CONSULTATION**

**CALL 755-5251 or 755-5773**

**SATISFACTION IS OUR GUARANTEE**

**RELIABLE EXTERMINATORS LIMITED**

**464 DAWES RD TORONTO M4B 2E9**

**ABATE STOP-PEST SERVICES**

## Editorial

E R Tilley

MEMBERSHIP - heard that before?

Our Institute thrives best only when  
we have 100% representation.

Think about it.....

The Canadian Institute of Public Health Inspectors  
is  
pursuing self-registration and licensing  
is  
an information sharing body  
is  
seeking to improve our working conditions  
is  
actively promoting recognition for our Institute  
is  
representing your interests in provincial and  
national governing bodies  
is  
providing educational courses for working PHI's  
is  
seeking to increase employment opportunities for  
students and graduates  
is  
actively promoting discontinuance of plastic milk jugs.

When you are approached about Membership...pay up...join up...FAST!

Dare you refuse!!

I have had little feedback on the Newsletter. Space will automatically be provided for letters to the Editor pro or con the contents, layout or appearance. Please write as I feel that the Newsletter is disappearing into vacuum-land. Let's hear it from all of you.

The article by Judy deGrosbois is timely because it reflects my desire to include articles designed to refresh and upgrade our experience.

Food Poisonings occupy a great deal of our time and expertise. In the upcoming issue, I will be concentrating on several aspects of this topic. Feel free to remit any experiences you think would be of benefit to our colleagues.

## Disinfection and Food Processing

Judy deGrosbois

The purpose of disinfection is to destroy all pathogenic microorganisms with the exception of bacterial spores. Sterilization is the process by which all microbial life, including spores, is destroyed. This paper will discuss both chemical and physical disinfection and how these relate to the food processing industry in particular.

Chemical disinfection is the destruction of pathogens by chemicals in the gaseous, liquid or solid state. This includes detergents and soaps, the halogens (such as iodine and chlorine) and some alcohols. Physical disinfection is the destruction of microorganisms with heat or cold, radiation and pressure. Chemical disinfectants will be discussed first.

According to Bruch, gaseous disinfection is "the treatment of objects or materials with a chemical in the gaseous or vapour state to destroy all pathogenic organisms except bacterial spores with which these items have been contaminated." The use of gases can be advantageous in that there is no damage to heat and moisture sensitive materials and the gases can penetrate into areas which cannot be reached by liquids. Also, items can be disinfected when they have been placed into their retail or shipping containers. However, the disadvantages lie in the fact that special handling procedures are usually necessary because of the flammability or toxicity of some gaseous compounds. This procedure may also be more costly as tests may have to be performed to determine the amount of residue left in the material.

The gaseous decontaminants most often used in the food processing industry are propylene oxide (for spices and powders) and methyl bromide (for raw agricultural commodities). Both gases are alkylating agents - they react to break double bonds in proteins by replacing one of the protein groups with an alkyl group. In this way they interfere with the DNA or RNA of a bacteria or virus.

The boiling point of propylene oxide is above room temperature which makes it a difficult chemical to disperse or remove. However, it does not have to be removed if it is used in the treatment of food as it slowly hydrolyses if there is a small amount of water present.

It is not used extensively in the food industry as small amounts of toxic ethylene glycol are produced as a hydrolytic product. It is used for decontaminating cocoa, gums, nuts, dried prunes, spices and starches.

Methyl bromide is usually used specifically against fungi, yeast, coliforms and salmonella and particularly against anthrax spores. It is non-flammable, but other properties are not fully researched because of its limited application. It is used for meat byproducts, animal feeds and to destroy salmonella on poultry tissue.

The physical types of disinfection used most often in the food industry are treatments by heat and cold. These treatments differ in the way that they destroy the pathogens.

Heat acts to kill the cell by denaturation of critical proteins and their nucleic acids. The heat must be great enough to break down the hydrogen bonds. Denaturation may be reversible or irreversible. It will be irreversible if enough hydrogen bonds are broken.

The resistance of microorganisms to wet heat differs from their resistance to dry heat. This is due to the fact that the mechanisms of denaturation is different for each case. Dry heat will not be discussed because of its limited application.

If a survivor curve is plotted when wet heat is used (logarithm of the number of survivors versus time) the graph ideally will be a straight line. This occurs when the cells are uniform genetically, chemically and physically. There are several factors which will influence this curve, and thus the death rate of the organisms. For example, it has been shown that the same general type of organism will produce cells or spores which have varying degrees of resistance. Secondly, environmental influences such as nutrients and incubation temperature during the formation of the cell will affect its resistance. Finally, resistance will be affected by environmental influences active at the time of heating. (see table one)

factors leading to  
increased resistance

- pH 6.0
- high concentration of soluble carbohydrates
- low salt content
- high fat concentration

factors leading to  
decreased resistance

- pH 6.0
- low concentration of soluble carbohydrates
- 2% - 8% salt
- low fat concentration
- 400-500 atm. pressure

Freezing has a much different effect on microorganisms than does chilling without freezing. During the cooling process, the death rate of the bacteria may be very high but becomes quite low and a stable temperature is achieved. The factors affecting the death rate are the rate of cooling, the composition of the medium cooling the bacteria and the growth phase of the organism. The greatest losses occur in the log phase of growth as opposed to the stationary phase. Freezing causes denaturation of the cell's proteins. There is also the possibility that ice crystals forming around the cell may cause it mechanical damage, as well as damage caused by dehydration and osmosis.

Soaps and detergents are both chemical disinfectants. Soaps are the result of a hydrolysis of a glyceride, which is a fat derived from an alcohol. To make a detergent, the  $C_{12}$  to  $C_{18}$  atoms in a straight chain alcohol are converted into salts. Even though the manufacturing process of soaps and detergents differs, the end result is the same - one end of the molecule is non-polar and oil soluble while the other end is polar and water soluble.

Many soaps are bacteriostatic or bacterocidal in their effect. It is unknown as to what affect they have upon viruses. Detergents with anionic or cationic groups are effective bacteriocides, but do not affect viruses. If detergents are mixed with soaps, they may become totally ineffective.

Some commercial soaps remove bacteria by physical means rather than by killing them. Unsaturated soaps generally have a *better bactericidal* effect than saturated ones. Phenolic soaps are in use, but better disinfection action is obtained with a mixture of an ionic with a phenol. Common disinfectants, such as Lysol, are a mixture of phenol with a soap. Both the phenol-detergent and phenol-soap mixtures clean and disinfect at the same time. They can be more useful than hypochlorites in some areas as they impart an enduring anti-bacterial potential on the surface. They are also superior to antibiotics in that no species have become resistant to them (as staphylococcus species have with some antibiotics).

The aim of the food processing industry is to provide safe, wholesome food. Both the product and the equipment must be disinfected so that the food is not spoiled because of contamination.

Microorganisms may be pathogenic or may cause the food to become unattractive to eat by causing off-odours and flavours, discoloration and sliminess. Of all the microorganisms, it is most important to destroy the pathogens. The classical food poisoning agents are Salmonella species, toxigenic strains of staphylococcus, Clostridium perfringens and Clostridium botulinum.

The great problems of the food processing industry lie in the fact that heating foods to high enough temperatures to destroy all pathogens can sometimes ruin the flavour of the food. This is especially true of cream soups.

The following are some controls used by the food industry to prevent food contamination:

1. vegetables undergoing blanching are heated to 170°F to prevent the buildup of thermophilic spore forming organisms.
2. spice extracts are usually used to prevent the problem of high bacterial load of the raw spices, particularly the heat resistant bacterial spores found in spices.
3. after cooking, the product is placed in a holding tank at a temperature high enough to prevent the growth of thermophiles.
4. the empty cans are inspected and washed immediately before filling.
5. filling is usually done under high temperatures in order to avoid growth.
6. the cans are sealed with a sealing compound incorporated into the seam to absorb small variations.
7. the cans may be air-cooled or water-cooled. Air-cooling is slow, allowing any surviving thermophilic spores to grow and requires a great amount of space. If the cans are water-cooled, the water must be disinfected.

#### Bibliography

- Bernarde, M.A., Disinfection. Marcel-Dekker Inc., New York, 1970
- Lawrence, C.A. and Block, S.S. Disinfection, Sterilization and Preservation. Lea and Febiger, Philadelphia, 1968
- Skykes, G. Disinfection & Sterilization. E.&F.N. Spon Ltd., London, 1965
- Morrison, R.T. and Boyd, R.N. Organic Chemistry. Allyn and Bacon Inc. Boston, 1973

This paper was prepared by Judy deGrosbois while a student at Ryerson Polytechnical Institute in 1977.

# Malloney's

Daily luncheons, stand-up bars, nightly dancing and Saturday afternoon jam sessions featuring the Climax Jazz Band. Great!  
Malloney's - at 85 Grenville Street, Toronto: 922-4106

---

## PUBLIC HEALTH INSPECTOR - NORTHWESTERN HEALTH UNIT

Applications are invited for the position of Public Health Inspector to work in a sub-office.

Generalized program with excellent fringe benefits  
Good car allowance  
Must possess a C.P.H.I. (C)  
Experience is preferred but not essential  
Salary \$15,080 to \$18,200 depending on experience

Direct inquiries to: Mr. A.H. Mason, C.P.H.I.(C)  
Director  
Public Health Inspection  
Northwestern Health Unit  
15 Ocean Avenue West  
Kenora, Ontario P9N 3W7

## 1979 Conference Notes

### TO WIVES AND GIRLFRIENDS OF PUBLIC HEALTH INSPECTORS

Planning is under way for the 1979 Conference, which will be held the middle of September. I am arranging the Women's Program and would be interested in knowing how many will be attending.

The tentative program includes brunch at the C.N. Tower with fashion show following, then on to the Eaton's Centre for shopping; a tour of the city by bus; tour of Ontario Art Gallery; live theatre, etc.

I would appreciate your ideas and comments on the program. You may contact me by writing:

Pamela L. Cook  
190 Woodycrest Avenue  
Toronto, Ontario. M4J 3C1

Telephone: (416) 461-8740 5:30 - 11:00 Mon - Fri.

### 1979 CONFERENCE

My conference committee and I wish to take this opportunity of extending to you our colleagues a very warm welcome to attend the 1979 Conference scheduled for September 11 - 14, 1979. It will be held at the Holiday Inn (downtown, behind City Hall). Our goal is to provide you with the technical and social stimuli which, together with the dynamic atmosphere of our city, will ensure that your stay will be informative and enjoyable.

It would be a great asset to our planning if each of you would advise me at the earliest of the number attending from your agency. Information and suggestions may be directed to me:

Fred W. Ruf  
1979 Conference Chairman  
City of Toronto Dept. of Public Health  
100 Queen St. W.  
6th Floor, East Tower  
Toronto, Ontario M5H 2N2

## 1978 Baseball Tournament

Pamela L Cook

Bud O'Donnell

Richard Murray

### 1978 BASEBALL TOURNAMENT

This year's Ontario Public Health Inspector's Softball Tournament was a great success. It was my first opportunity to attend a tournament and I have to admit that I've caught the baseball tournament fever.

The tournament was well organized from accommodations through to the Awards Dance. Richard Murray, Bud O'Donnell and the Sudbury Inspectors deserve a very warm thank you for the great time I am sure was experienced by everyone.

There was some discussion during the tournament as to the rules, i.e. slow pitch vs. fast pitch, etc. I think it would be to everyone's advantage that each team participating in next year's tournament select one person to correspond with other teams and decide upon and set down the rules. This way, the rules will remain constant instead of trying to hash it all out the night before the games. Everyone should keep in mind that this tournament is supposed to be a fun time. I witnessed a few tempers flare when the "COMPETITION" was on.

The Etobicoke Health Unit has spoken for next year's tournament, unless they receive objections in writing.

As a note of interest for those units who would like to attend the tournaments but are short of players, some of the units pooled together inspectors from various units to make up a team. For those who can't decide on transportation to the tournaments, the Ottawa - Carleton Health Unit raised money to charter a bus which was fully equipped with washroom, air conditioning, sound system; in other words, they travelled and partied in style.

The tournament is also a great chance to meet inspectors that you went to school with, or previously worked with, but haven't seen in a while.

Thanks again, Sudbury, and congratulations on your victory.

- Pamela L. Cook

## FOURTH ANNUAL ONTARIO PUBLIC HEALTH INSPECTORS' SOFTBALL TOURNAMENT

On behalf of the organizing committee and the whole Sudbury crew, we would like to thank all the players, wives, and all those individuals who just came to enjoy the activities for coming up to Sudbury and making this a very successful event. It was a weekend of good ball, good friends and a lot of hang-overs.

We were honoured to have the opportunity to host the tournament, and as it turned out, it was even more meaningful when we finally went on to get our hands on that elusive Institute Trophy.

Richard Murray of Sudbury was chosen as the tournament's top pitcher allowing only 8 runs through three games. Jim Irons of Etobicoke was selected as the Most Valuable Player. Behind Jim's pitching and his .666 average at bat, Etobicoke was led to the finals.

We hear Art Ruggles of Sault Ste. Marie is recovering quite well. Art unfortunately broke his leg sliding into home. The first thing Art was heard saying was "was I safe or out?" What a sportsman!

There is talk that Etobicoke would like the opportunity to host next year's tournament and to extend some of that fine southern hospitality. A lot of time, money and energy goes into the running of this tournament, so when asked for support by way of selling tickets, etc., please give 100%.

In closing, we would like to thank you all once again. Looking forward to next year.

Bud O'Donnell

Richard Murray



### THE CHAMPIONS

C. Tim Worton  
P R Murray  
1 R Auld  
2 B Fortin  
3 B O'Donnell  
SSH Dykalski  
LFE Fleming  
RF T Korzeniecki

Alternates  
P E Wierzbicki  
LF D Cook  
RFG Edwards  
RFB Hatton  
CFT Wong

H Bartram Score keeper  
C Loftus Manager  
G Zangari Coach

RESULTS

8:00 a.m.

Feds	10	Sudbury	9	Ottawa	10	Etobicoke	14
North York	0	S.S. Marie	0	Brockville	9	Toronto	13

10:00 a.m.

Feds	6	Sudbury	11	Niagara	13	Ottawa	13
Cobourg	3	North York	5	Brockville	3	Toronto	3

1:00 p.m.

S.S. Marie	20	Sudbury	11	Etobicoke	8	Brockville	10
Cobourg	19	Feds	3	Niagara	6	Toronto	1

3:00 p.m.

North York	12	Cobourg	16	Etobicoke	14
S.S. Marie	8	Niagara	3	Ottawa	11

5:00 p.m.

CHAMPIONSHIP GAME

Sudbury	13
Etobicoke	3

<u>Draw A</u>	<u>Win</u>	<u>Loss</u>	<u>Runs For</u>	<u>Runs Against</u>	<u>Points</u>
Etobicoke	3	0	36	30	6
Ottawa	2	1	34	26	4
Brockville	1	2	22	24	2
Niagara F.	1	2	22	27	2
Toronto	0	3	17	37	0

Draw B

Sudbury	3	0	31	8	6
Feds	2	1	19	14	4
Cobourg	1	2	38	29	2
S.S. Marie	1	2	28	40	2
North York	1	2	17	29	2

Championship

Sudbury	1	0	13	3	2
Etobicoke	0	1	3	13	0

Summary of the proceedings of a meeting of the Canadian Institute (Ontario Branch) Inc. held during National/Provincial Educational Conference July 9th - 14th, 1978 at Cambridge.

This meeting was held sporadically over the five days, with several adjournments to accommodate the National/Provincial Conference.

Members of Executive present: W. Wright, P. Strohack, F. Ruf, D. Porter, W. Pollock, P. McInnis, F. Hutchings, B. Hatton, M. Gravel, P. Barton and G. Anderson.

Motions Carried:

That Pam Cook, Jim Sandul and Paul Strohack be appointed as scrutineers for the 1978 Annual Meeting.

That Mr. Phil Barton, Wayne Pollock and Mike Gravel form the Resolutions Committee for the 1978 Conference.

That Gord Anderson be appointed Rules of Order Chairman .

That the recording Secretary's report be adopted as revised.

That the Secretary-Treasurer's resignation be accepted.

There was general discussion on the status of licensing/registration . After reviewing the many steps and discussion of various letters pertaining to this issue, it was felt that the matter was being delayed somewhere within the Ministry of Health.

Motion carried:

That the C.I.P.H.I.(Ont. Br.) Inc. make an early appointment to meet the Minister of Health to settle the issue of why registration of P.H.I.s is stalled at the Ministry of Health level.

There followed a general discussion of the need to appoint a new Secretary-Treasurer. Following a lengthy discussion, Gord Anderson was appointed to complete the unexpired term of Jan Machin.

The Branch Committee members were advised that because of the early dates for the 1979 National Conference, the deadline for submission of Notices of Motion, election of Officers, etc. must be submitted by February 27th, 1979.

Motions Carried:

That the 1977 Annual Meeting Minutes be accepted as circulated.

That the President's Report be accepted as Appendix A.

That the Report on Licensing and Registration be accepted as Appendix B.

That the report on Membership & Area Meetings be accepted as Appendix C.

That the report on Education be accepted as Appendix D.

That the report of the Salary Survey be accepted as Appendix E.

That the report on Nominations & By-Laws be accepted as Appendix F.

That the report of the Role Expansion and Branch-Brochure Committee be accepted as Appendix G.

That the report of the Advisory Committee-Ryerson be accepted as Appendix H.

That the report of the Advisory Committee- Ministry of Health be accepted as Appendix I.

That the report of the Calendars Committee be accepted as Appendix J.

That the report of the Newsletter Editor be accepted as Appendix K and as per the Branch Committee Meeting of June 17, 1978.

At this point, the President declared the Ballot Box closed, and the scrutineers withdrew to count the ballots.

Motion Carried:

That the Employment Resolutions be given top priority.

That a hearty vote of thanks be extended to all the Conference Committees for an excellent Conference.

Bids for future Conferences:

Fred Ruf advised that he had approached the appropriate persons towards hosting the 1979 Conference in Toronto. This bid was unanimously accepted.

Freeman Hutchings also advised that he had firm hopes to have the Conference in Kingston in 1980.

At this point the scrutineers returned. Jim Sandul stated that a total of 150 ballots were accepted and counted. Councillors elected for the 1978-80 term are:

Mike Gravel, Peter Fitzsimmons, Paul McInnis, Wayne Pollock, Fred Ruf

The Annual Meeting and Conference was adjourned.