

## **Annual report of the Medical Officer of Health for the year 1962.**

### **Contributors**

Bermondsey (London, England). Metropolitan Borough.  
Epsom, J. E.

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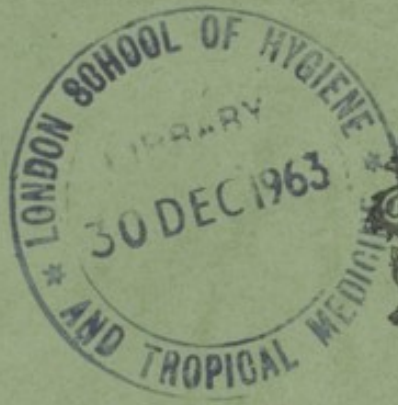
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METROPOLITAN  
BOROUGH OF BERMONDSEY



ANNUAL REPORT  
OF THE  
MEDICAL OFFICER OF  
HEALTH  
FOR THE YEAR  
1962

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J. E. EPSOM, M.R.C.S., L.R.C.P., D.P.H., D.I.H.  
*Medical Officer of Health*



**PUBLIC HEALTH DEPARTMENT**

MUNICIPAL OFFICES,

SPA ROAD, S.E.16.

Tel: Bermondsey 2441

**PUBLIC HEALTH COMMITTEE**

(As at 31st December, 1962)

Chairman	...	...	Councillor Jos. Mahoney
Vice-Chairman	...	...	Councillor L. A. J. Henley
Alderman A. M. Downing			Councillor Mrs. A. E. Freestone
„ A. V. Kidd			„ G. A. Freestone
Councillor F. A. Creswick			„ Mrs. M. A. Henley
„ Mrs. S. L. Creswick			„ W. E. Nicklin
„ W. L. Ellis			„ T. J. Osborn
„ F. W. Florance			„ G. S. Pinchbeck
„ J. V. Foot			„ Mrs. H. E. R. Watts

*Ex-Officio*

Councillor Mrs. E. V. Coyle, J.P., Mayor of Bermondsey

**STAFF****MEDICAL OFFICER OF HEALTH**

J. E. Epsom, M.R.C.S., L.R.C.P., D.P.H., D.I.H.

**DEPUTY MEDICAL OFFICER OF HEALTH**

William Stott, M.B., B.S., D.P.H.

**CHIEF PUBLIC HEALTH INSPECTOR  
AND DRAINAGE INSPECTOR**

F. L. Richardson, M.A.P.H.I.

**ADMINISTRATIVE OFFICER**

J. W. J. Seward, A.F.C., M.R.I.P.H.H.

**PUBLIC ANALYST**

Dr. Hugh Amphlett Williams, F.R.I.C.

**PUBLIC HEALTH INSPECTORS**

H. E. Butcher, Wharves Inspector.

W. C. Tapsfield, Wharves Inspector.

W. A. Campbell, Wharves Inspector.

A. W. Hancock, Food and Drugs Inspector.

L. T. Knott, District Inspector.

W. F. Smith, District Inspector.

R. C. Charlton, District Inspector (Resigned June, 1962).

G. Shakespeare, District Inspector.

W. T. Evans, District Inspector.

M. W. Bridgman, District Inspector (Appointed July, 1962).

### CLERICAL STAFF

H. D. White (Senior Clerk).  
A. E. Gambrell.  
E. T. Hodgkins.  
G. A. Blake.  
T. W. Pheby.  
E. M. Watkins.  
C. Luff.  
G. V. Mersh.  
Miss C. A. Edwards (Temp. appointment as from 4th September, 1961).  
H. E. Staples, (Clean Air Assistant).

### PUBLIC HEALTH ASSISTANTS

W. R. White, S.R.N.  
Mrs. N. T. Witherden, S.R.N.  
Mrs. D. W. Beeton, S.E.N.

### MUNICIPAL CLUB ORGANISER

Mrs. M. V. Reynolds, M.W.I.

### STREET AND OPEN MARKETS

J. A. Hart  
C. E. Featherstone } Collectors and Supervisors.

### DISINFECTING AND CLEANSING STATION

R. Towll, Supervisor (Retired September, 1962).  
J. J. Roberts, Supervisor (Appointed September, 1962).  
1 Foreman Disinfector & Drain Tester.  
3 Cleansing Station Attendants.  
2 Disinfectors/Washing Machine Attendants.  
2 Laundresses.  
1 Stoker.

### RODENT CONTROL

A. T. Bladon, Rodent Control Supervisor.  
2 Rodent Operators.

### PUBLIC CONVENIENCES

16 Female Convenience Attendants.  
16 Male Convenience Attendants.  
2 Urinal Cleaners.

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Factories and Workshops—Homework ... ..	
Water Supply ... ..	
Rodent Control ... ..	
Bakehouses ... ..	

Borough of Bermondsey

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**ANNUAL REPORT**

OF THE

**MEDICAL OFFICER OF HEALTH**

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*To the Mayor, Aldermen, and Councillors of the Borough of Bermondsey.*

Mr. Mayor, Ladies and Gentlemen,

I have the honour to present to you for your consideration a report on the health and sanitary circumstances of the Borough for 1962. The report follows the similar pattern of previous years which enables easy reference and comparison. The sections give you a guide to the varied work carried out by your Public Health Department.

Of special interest was the opening of the Municipal Club extension by the Mayor, Cllr. Mrs. Coyle. This extension provided much needed space for the ever increasing membership and activities of our 'young' old people.

Several groups of youths from Bermondsey clubs, some Guy's Hospital students, pupils from Aylwin Girls School and Bede House students commenced visiting the lonely aged in their homes. They visit in pairs during the evenings and week-ends and, as well as having a friendly chat with the old person, they make themselves useful where necessary. This is much to be encouraged and it is a good supplement to all our other services especially the week-end meals on wheels service which caters for the frail and ill housebound lonely old people who would otherwise have no visitors over the week-end periods. The part played by the mid-week meals service, the incontinent laundry service, home help service etc., and a whole host of wonderful work by the voluntary bodies does much to ease their lot.

The dread of smallpox was before us during this year and, like most other Public Health Departments, numerous visits, investigations and vaccinations were carried out to exclude the possibilities of infection being brought into the area and spreading.

As promised in the last year's annual report the complete article on staphylococcal food poisoning due to cheese is now included in this report.

May I extend my thanks to members of the Council and to my Public Health Committee for their support and encouragement during the year, also to all members of the staff for their help and support.

I am, Sir, Ladies and Gentlemen,

Your obedient Servant,

J. E. EPSOM.



# VITAL STATISTICS.

## AREA

The area of the borough (exclusive of area covered by water) is 1,336 acres.

## POPULATION

Census		Estimate of Registrar-General	
1951	1961	to 30th June, 1961	to 30th June, 1962
60,640	51,860	51,770	51,000

Rateable Value, 1st April, 1962	£1,613,643
Estimated net product of 1d. rate	£6,336
Estimated number of separately assessed dwellings, 1st April, 1962	15,537

## BIRTHS

The total number of births belonging to the borough registered during 1962 was 870 consisting of 482 males and 388 females. The number for 1961 was 956.

Live Births	852
Live Births, rate per 1,000 population	16.70
Still Births	18
Still Births, rate per 1,000 live and still births	20.68
Total live and still births	870
Infant Deaths	13
Infant Mortality rate per 1,000 live births (Total)	15.25
Infant Mortality rate per 1,000 live births (legitimate)	15.25
Infant Mortality rate per 1,000 live births (illegitimate)	—
Neo-natal Mortality rate per 1,000 live births	9.38
Illegitimate live births % of total live births	5.39
Maternal deaths	Nil
Maternal mortality per 1,000 live and still births	Nil

## DEATHS

The total number of deaths belonging to the borough registered during 1962 was 588, consisting of 323 males and 265 females. The number for 1961 was 605. The death rate for 1962 was 11.5 per thousand persons living, compared with 11.8 for 1961.

### Cancer of Trachea, Bronchus and Lung - Death Rates

#### Rates per thousand

##### Age Groups

	25 - 44		45 - 64		65 +	
	M	F	M	F	M	F
	England & Wales (1961)	0.09	0.03	1.77	0.24	4.15
London (1962)	0.08	0.03	2.33	0.34	5.93	0.72
Bermondsey (1962)	0.27	-	2.47	0.30	5.19	0.26

## MARRIAGES

The total number of marriages in the borough in 1962 was 410 being 32 below the average for the last 10 years.

The figures have been supplied by the Superintendent Registrar.

Year	No.	Rate
1952	516	17.26
1953	520	17.52
1954	475	16.21
1955	501	17.40
1956	468	16.60
1957	430	15.70
1958	357	13.30
1959	370	13.70
1960	374	14.03
1961	410	12.43
Average for years 1952-1961	442	15.41
1962	410	8.03

### INFANTILE MORTALITY

Year	Whole Borough		London	
	No. of Deaths	Rate per 1,000 Births	No. of Deaths	Rate per 1,000 Births
1952	20	20	1,189	23
1953	27	27	1,216	24
1954	23	24	1,047	21
1955	21	23	1,157	23
1956	18	16	1,106	21
1957	20	21	1,160	22
1958	18	19	1,218	22.60
1959	17	19	1,238	22
1960	23	27	1,232	21.61
1961	18	19	1,282	21.53
Average for years 1952-1961	20	21	1,184	22.17
1962	13	15	1,316	21.0

### TUBERCULOSIS OF THE RESPIRATORY SYSTEM

In the following Table will be found particulars of deaths from Tuberculosis of the Respiratory System since the year 1952.

Year	Whole Borough		London	
	No.	Rate	No.	Rate
1952	20	0.35	1,154	0.34
1953	14	0.24	933	0.28
1954	14	0.24	596	0.18
1955	8	0.14	517	0.16
1956	10	0.18	423	0.13
1957	9	0.16	378	0.12
1958	6	0.11	379	0.12
1959	4	0.07	343	0.11
1960	3	0.06	235	0.07
1961	5	0.09	294	0.09
Averages for years 1952-1961	11	0.19	647	0.19
1962	4	0.07	252	0.08

CAUSES OF, AND AGES AT, DEATHS DURING THE YEAR 1962.

Causes of Death	Deaths at the subjoined ages of "Residents" whether occurring in or beyond the District.															
	All Ages		0—4		5—14		15—24		25—44		45—64		65—74		75 & over	
	M	F	M	F	M	F	M	F	M	F	M	F	M	F	M	F
Tuberculosis, respiratory	4	—	—	—	—	—	—	—	—	—	2	—	2	—	—	—
Tuberculosis, other	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
Syphilitic disease	2	1	—	—	—	—	—	—	1	1	—	—	—	—	1	—
Diphtheria	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
Whooping Cough	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
Meningococcal infections	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
Acute poliomyelitis	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
Measles	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
Other infective and parasitic diseases	—	1	—	—	—	—	—	—	—	—	—	—	—	—	—	1
Malignant neoplasm, stomach	10	5	—	—	—	—	—	—	—	4	1	4	3	2	1	—
Malignant neoplasm, lung, bronchus	29	3	—	—	—	—	—	—	2	16	2	3	—	8	1	—
Malignant neoplasm, breast	—	17	—	—	—	—	—	—	2	—	9	—	1	—	5	—
Malignant neoplasm, uterus	—	4	—	—	—	—	1	—	—	1	—	—	2	—	—	—
Other malignant and lymphatic neoplasms	34	25	—	—	1	—	—	2	5	7	6	10	4	15	9	—
Leukaemia, aleukaemia	4	—	1	—	—	—	—	—	—	1	—	2	—	—	—	—
Diabetes	1	2	—	—	—	—	—	—	—	—	—	1	1	—	1	—
Vascular lesions of nervous system	25	28	1	—	—	—	—	—	—	7	4	9	9	8	15	—
Coronary disease, angina	61	44	—	—	—	1	—	—	2	20	6	20	15	20	21	—

CAUSES OF, AND AGES AT, DEATHS DURING THE YEAR 1962—continued.

Causes of Death	Deaths at the subjoined ages of "Residents" whether occurring in or beyond the District															
	All Ages		0—4		5—14		15—24		25—44		45—64		65—74		75 & over	
	M	F	M	F	M	F	M	F	M	F	M	F	M	F	M	F
Hypertension with heart disease .....	6	6	—	—	—	—	—	—	1	—	2	—	1	2	2	4
Other heart disease .....	27	33	—	—	—	—	—	—	3	1	5	5	3	6	16	21
Other circulatory disease .....	18	26	—	—	—	—	—	—	1	—	6	1	2	7	9	18
Influenza .....	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
Pneumonia .....	11	12	—	1	—	—	—	—	—	—	1	1	3	4	7	6
Bronchitis .....	29	18	—	—	—	—	—	—	—	—	7	4	14	3	8	11
Other diseases of respiratory system .....	8	3	—	—	—	—	—	—	—	—	3	—	4	1	1	2
Ulcer of stomach and duodenum .....	2	2	—	—	—	—	—	—	—	—	—	—	1	—	1	2
Gastritis, enteritis and diarrhoea .....	1	2	—	—	—	—	—	—	—	—	—	—	1	1	—	3
Nephritis and nephrosis .....	1	5	—	—	—	—	—	—	1	—	—	—	1	1	—	—
Hyperplasia of prostate .....	2	—	—	—	—	—	—	—	—	—	—	—	—	—	2	—
Pregnancy, childbirth, abortion .....	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
Congenital malformations .....	8	4	4	1	3	—	—	3	—	—	1	—	—	—	—	—
Other defined and ill-defined diseases .....	19	17	6	1	—	—	—	—	1	—	3	6	4	2	5	8
Motor vehicle accidents .....	3	—	—	—	—	—	1	—	1	—	—	—	1	—	—	—
All other accidents .....	11	5	1	—	—	—	1	—	1	—	1	1	2	—	5	4
Suicide .....	7	2	—	—	—	—	—	—	3	—	1	2	2	—	1	—
Homicide and operations of war .....	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
	323	265	13	3	3	1	3	4	15	12	88	49	90	62	111	134
TOTAL CERTIFIED DEATHS .....	588	588	16	4	7	27	137	152	245							

# INFECTIOUS DISEASES

## NOTIFICATION OF INFECTIOUS DISEASES

Every medical practitioner attending on, or called in to visit a patient, shall, as soon as he becomes aware that the patient is suffering from a notifiable infectious disease, send to the Medical Officer of Health of the district in which the disease occurs a certificate stating the name and address of the patient and the disease from which the patient is suffering.

Books of certificates are available free of charge from this Department.

The following diseases are notifiable:—

Acute Encephalitis	Malaria
Acute Gastro Enteritis	Measles
Acute Influenzal Pneumonia	Membranous Croup
Acute Primary Pneumonia	Meningococcal Infection
Acute Poliomyelitis	Ophthalmia Neonatorum
Anthrax	Plague
Cholera	Puerperal Pyrexia
Continued Fever	Relapsing Fever
Diphtheria	*Scabies
Dysentery	Scarlatina or Scarlet Fever
Enteric Fever (includes Typhoid and Paratyphoid)	Small-pox
Erysipelas	Tuberculosis
Food Poisoning	Typhus Fever
Glanders	Whooping Cough
Hydrophobia in Man	
Leprosy (to be notified to Chief Medical Officer, Ministry of Health).	

\*A notification is not required where to the knowledge of the medical practitioner, a case of scabies has occurred in the house and has been notified within the four weeks immediately preceding the date on which he first became aware of the disease in the case he is attending.

## FOOD POISONING

Thirty-two cases of food poisoning were notified to me during the year under The Food and Drugs Act, 1955, Section 26.

CASES OF INFECTIOUS DISEASE NOTIFIED DURING THE YEAR 1962

NOTIFIABLE DISEASE	NUMBER OF CASES NOTIFIED												TOTALS PER WARD											TOTAL					
	At all Ages	At Ages—Year											Saints	Neckinger	Central	Tunnel	Dockyard	Park	Raymouth	South	Thorburn	Willow Walk	South West		Abbey	Leather Market	Non Parishioners		
		0 to 1	1 to 5	5 to 10	10 to 15	15 to 20	20 to 25	25 to 35	35 to 45	45 to 55	55 to 65	65 and over																	
Scarlet Fever ...	19	—	7	10	—	2	—	—	—	—	—	—	—	2	2	—	4	—	3	3	1	—	1	3	—	—	—	19	
Whooping Cough ...	7	—	5	1	—	—	—	—	—	—	—	—	—	—	1	1	3	2	3	—	—	—	—	—	—	—	—	—	7
Measles ...	239	9	105	117	5	3	—	—	—	—	—	—	—	1	12	35	21	12	10	17	29	28	15	36	17	6	—	239	
Pneumonia ...	8	—	1	—	—	—	—	—	—	—	—	—	—	—	—	1	4	—	—	—	—	—	—	—	—	—	—	—	8
Dysentery ...	46	2	13	12	3	1	3	4	2	4	2	4	2	2	4	3	7	2	1	1	—	4	5	5	3	11	8	46	
Acute Gastro Enteritis ...	307	29	71	33	15	15	17	43	33	21	12	18	6	28	56	92	35	21	25	9	8	7	3	9	9	8	—	307	
Erysipelas ...	2	—	—	—	—	—	—	—	—	2	—	—	—	—	1	—	1	—	—	—	—	—	—	—	—	—	—	2	
Food Poisoning ...	32	—	2	—	3	4	2	4	9	3	—	—	4	2	10	5	—	2	—	—	—	—	—	—	—	—	—	32	
Puerperal Pyrexia ...	46	—	—	—	—	6	15	19	6	—	—	—	—	2	3	3	2	—	4	5	—	—	1	3	3	—	20	46	
Ophthalmia Neonatorum ...	3	3	—	—	—	—	—	—	—	—	—	—	—	—	1	—	—	—	—	—	—	—	—	—	—	—	—	3	
Malaria ...	2	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	1	—	—	—	—	—	—	2	
Scabies ...	2	—	—	1	—	—	—	—	—	1	—	—	—	—	1	—	—	—	—	—	—	—	—	—	—	—	—	2	
Tuberculosis (Pulmonary)	27	—	—	—	1	1	1	3	9	5	3	4	6	3	—	3	1	3	1	—	1	2	1	2	4	—	—	27	
TOTALS	740	43	204	174	28	33	38	76	60	36	22	26	19	54	111	142	55	42	52	48	42	31	55	35	32	22	740		

**CASES OF INFECTIOUS DISEASE NOTIFIED DURING THE YEARS 1953-1962**

Notifiable Disease	1953	1954	1955	1956	1957	1958	1959	1960	1961	1962
Scarlet Fever	59	62	113	82	69	52	64	25	34	19
Whooping Cough	124	135	51	43	113	32	14	78	19	7
Acute Polio-Myelitis and Acute Polio-Encephalitis	2	—	14	2	—	2	—	2	—	—
Measles	514	183	1271	149	1099	268	635	218	879	239
Diphtheria	1	1	—	—	—	—	—	—	3	—
Dysentery	25	56	29	164	7	183	101	357	75	46
Meningococcal Infection	1	6	1	—	3	—	—	—	—	—
Pneumonia (Acute Primary and Acute Influenzal)	40	19	23	30	32	47	41	5	—	8
Enteric or Typhoid Fever	—	—	—	—	1	—	—	—	—	—
Paratyphoid Fevers	—	2	1	—	—	—	—	—	—	—
Erysipelas	7	7	7	4	3	3	5	1	2	2
Food Poisoning	—	7	12	19	7	33	47	43	47	32
Tuberculosis—										
Respiratory System	72	63	54	60	76	51	46	26	36	27
Other Forms	10	10	6	6	—	9	2	4	3	—
Anthrax	—	—	—	—	—	—	—	—	—	—
Malaria	—	—	—	—	—	—	—	—	—	2
Puerperal Pyrexia	1	1	1	1	2	—	—	1	21	46
Ophthalmia Neonatorum	1	1	1	—	—	—	—	—	3	3
*Acute Gastro-Enteritis	—	—	—	—	—	—	194	329	152	307
Scabies	—	5	4	4	7	11	3	9	2	2
*Notifiable as from 1st January 1959										
<b>TOTALS</b>	<b>857</b>	<b>558</b>	<b>1588</b>	<b>564</b>	<b>1420</b>	<b>691</b>	<b>1152</b>	<b>1098</b>	<b>1276</b>	<b>740</b>



### OLD PEOPLE'S WELFARE

Three Public Health Assistants have been fully engaged in visiting elderly people and the following are examples of the cases encountered by them during the course of the year:

- (a) A lady aged 68 years was found to be living among an accumulation of rubbish and her personal clothing was in a deplorable state. She was admitted to hospital and, in the meantime, her home was cleared of the rubbish, cleaned and disinfected. Her bedding was replaced and her home generally made wholesome again ready for her return from hospital.
- (b) A Public Health Assistant visited a flat in response to a telephone message from a Home Help who had reported that she had been unable to attract the attention of the occupier. Entry to the flat was made and the occupier, an elderly lady, was found sitting on the floor of the living room, having had a fall at 11 p.m. the previous night. She appeared to have a fractured femur which was later confirmed upon her admittance to hospital. The lady made a good recovery from her ordeal.

These are only two instances of the work carried out which without any doubt has been a great comfort to numerous elderly people and has saved many of them from unnecessary worry and suffering.

The bathing service provided in the Council's Cleansing Station and the domiciliary bathing service both continue to expand.

The Council continue to act as agents for the Council for the Welfare of Old People in operating the Meals on Wheels service and the meals service for the Municipal Club. With the agreement of the Chairman of the Council for the Welfare of Old People the cost of each meal was increased in August from 2/- to 2/3d. and the charge to old people increased from 1/- to 1/1d.

The following table sets out the number of meals supplied during the year:

	<i>Meals on Wheels</i>	<i>Municipal Club</i>
January	2,358	918
February	2,097	815
March	2,475	1,001
April	2,226	806
May	2,664	1,035
June	2,327	818
July	2,442	927
August	2,331	1,003
September	2,133	854
October	2,569	1,015
November	2,715	1,041
December	2,359	714
	<u>28,696</u>	<u>10,947</u>

The extension to the Meals on Wheels Service introduced in 1961 to cater for the needs of handicapped and homebound persons unable to provide themselves with a meal on Saturday and Sunday has proved its worth. This service started with 2 persons being catered for and by the end of the year, 15 persons were being supplied with meals each week-end.

The Council, acting as agents for the Red Cross, loaned 39 articles of home nursing equipment to sick persons during the year.

The Women's Voluntary Service supplied clothing to a number of old people on the recommendation of the Medical Officer of Health.

### MUNICIPAL CLUB

In this, the fifth year of the Club's existence, the enrolled membership totalled 537.

The programme of entertainments is arranged to suit the varied interests of the members. It includes Whist Drives, Old Time Dancing, darts, and Arts and Crafts classes. It is hoped that more accommodation will become available in the near future and this would allow for the provision of a television room and a reading room.

On 20th June the members of the Club and Workrooms held their Annual Outing. This year they went to Margate and were accompanied by the Mayor and Mayoress and other members of the Council.

During the year, parties of members visited theatres to see such shows as "South Pacific", "See How They Run", and the "Black and White Minstrel Show". Other outings included visits to Madame Tussauds and the Huntley & Palmer's factory at Reading. Members also took a trip to Southend-on-Sea to see the illuminations. All these outings were eagerly awaited and, because of the demand, some members were unable to be included in the parties.

The Club, in continuing its links with the Women's Institutes Organisation, visited institutes at Beaconsfield, Buckinghamshire, and Hadlow, nr. Tonbridge. These visits are always thoroughly enjoyed by the members who take great pleasure in returning the hospitality shown them.

On two occasions during the year the Flour Advisory Bureau were good enough to send lecturers to the Municipal Club to demonstrate the proper use of protein food.

The annual "Bring and Buy" sale was held in December and the money raised helped to meet the expenses of the Annual Party which is planned early in the New Year.

### NATIONAL ASSISTANCE ACT, 1948

#### Section 47

Under Section 47 of the Act the Council has authority, where necessary, to make application to a magistrate for the emergency

removal to hospital, or institution, of an aged, infirm, or physically incapacitated, person who is living in insanitary conditions and is "unable to devote to himself, and is not receiving from other persons proper care and attention."

Under the provisions of the National Assistance (Amendment) Act, 1951, a magistrate may also order the emergency removal of such persons to a hospital or institution for a period not exceeding twenty one days, on certification by the Medical Officer of Health and a general medical practitioner.

Fortunately, it is only in exceptional cases that compulsory action is taken and then when all persuasive efforts have been fruitless and it is found to be essential in a patient's own interests.

During the year under report the Council made application for committal orders in respect of three old persons who could not care for themselves adequately and who had refused hospital treatment although this was considered by their private doctors to be needed. Details are given below.

The Misses E. & R. G., aged 72 and 80, had been visited regularly since May 1957 and latterly a marked deterioration in their health and living conditions had been observed. They became unco-operative and refused the offers of assistance made to them. Their case was discussed with their private doctor and he agreed that they were in need of proper care and attention. In view of their refusal to accept hospital treatment or to enter a home for the elderly it was considered there was no alternative but to apply for committal orders. When the orders were being effected, Miss E. G. was found lying helpless at the foot of the stairs, having suffered a leg injury, and on her admission to hospital it was found that she had sustained a fractured neck of the femur. Her sister, who did not need hospital treatment, was admitted to a home for the elderly for the statutory twenty-one days, and at the expiry of this period she agreed to reside there permanently.

Miss M. J. H., age 75, occupied basement rooms in a house due for demolition. She had been visited on several occasions by the Public Health Assistant but had refused all welfare services. In view of her obvious poor state of health her private doctor was asked to see her and he agreed that she needed hospital treatment; this, however, she refused to have. Her doctor was consulted again, following a second visit when he found that her condition had deteriorated considerably, and it was considered that compulsory action was the only course to be taken. Subsequently, she agreed to enter hospital for treatment, but changed her mind on the arrival of the ambulance. Application was therefore made for a committal order and the patient was admitted to hospital where her condition proved to be such that she died the following morning.

During the course of the year, four old people agreed voluntarily to be admitted to hospital or homes for the elderly, and the necessary arrangements were made.

## Section 50

Under this section of the Act it is the Council's responsibility to arrange for the burial or cremation of a person dying in the Borough where there are no relatives, or others, who would be prepared to make the funeral arrangements. Where possible in such cases, the Council's expenses, inclusive of an administrative charge, are recoverable from the deceased's estate.

During the year, funeral arrangements were made for two unknown still-born children, whose bodies were recovered from the Thames, and for an old man who was found dead in his flat by one of the department's Public Health Assistants. In the latter case it was not possible to trace any near relatives although it was believed that the deceased had a daughter who had lived in Birmingham.

## STREET AND OPEN MARKETS

### Street Markets

Total Income for 1962	£4417	2	9
Number of licences in operation:			
Albion Street			4
Bermondsey Street			41
Railway Approach			15
Southwark Park Road			46
Tower Bridge Road			29
Trident Street			2
Various			10
		Total	147

### Bermondsey Square (New Caledonian)

Income for 1962	£5020	10	0
Number of licences in operation			226

### Unlicensed Trading

There were two prosecutions for unlicensed trading during 1962. The results were as follows:—

Case 1	Fine	£1	10	0
	Costs	£2	0	0
Case 2	Fine	£1	0	0
	Costs		10	0

Two other summonses were issued but were unable to be served on the offenders.

## SANITARY

### CIRCUMSTANCES OF THE BOROUGH

The Borough Council completed 231 new dwellings, 397 were in course of erection at the end of the year and plans for 574 were prepared or in course of preparation.

336 families from the waiting list, clearance areas etc. have been rehoused and 437 transfers and exchanges were arranged. This has resulted in 773 families being provided with improved accommodation by the Borough Council.

322 families were rehoused by the London County Council and 30 families were accommodated in new towns.

26 E.F.M. Bungalows were demolished during the year and 108 remain.

### HOUSING ACT, 1957—OVERCROWDING

The following new cases of overcrowding have been encountered during the year:—

In private dwellings	3
In Bermondsey Borough Council dwellings	2
In London County Council dwellings	—
<b>Total</b>	<b>5</b>

Total number of cases of overcrowding at present on the Register

.....	30
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### ERADICATION OF BED BUGS

The following table shows the fumigations carried out during 1962:—

	Disinfested
Council houses or flats	49
Other houses or flats	103

**INSPECTIONS, PROCEEDINGS, ETC.**

Hereunder will be found particulars of Inspections, Proceedings, etc., for the year 1962:—

**INSPECTION OF DWELLING-HOUSES DURING THE YEAR:—**

(1) (a) Total number of dwelling-houses inspected for housing defects (under Public Health or Housing Acts) .....	1,879
(b) Number of Inspections made for the purpose .....	11,472
(2) (a) Number of dwelling-houses (included under sub-head (1) above) which were inspected and recorded under the Housing Consolidated Regulations, 1925 and 1932 .....	2
(b) Number of Inspections made for the purpose .....	5
(3) Number of dwelling-houses found to be in a state so dangerous or injurious to health as to be unfit for human habitation .....	2
(4) Number of dwelling-houses (exclusive of those referred to under the preceding subhead) found not to be in all respects reasonably fit for human habitation .....	77

**REMEDY OF DEFECTS DURING THE YEAR WITHOUT SERVICE OF FORMAL NOTICES:—**

Number of defective dwelling-houses rendered fit in consequence of informal action by the Local Authority or their officers .....	628
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**ACTION UNDER STATUTORY POWERS DURING THE YEAR:—****(A) Proceedings under the Housing Act, 1957:—**

(1) Number of dwelling-houses in respect of which notices were served requiring repairs .....	Nil.
(2) Number of dwelling-houses which were rendered fit after service of formal notices:—	
(a) By owners .....	Nil
(b) By Local Authority in default of owners .....	Nil

**(B) Proceedings under Public Health Acts:—**

(1) Number of dwelling-houses in respect of which notices were served requiring defects to be remedied .....	641
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(2) Number of dwelling-houses in which defects were remedied after service of formal notices:—

(a) By owners	132
(b) By Local Authority in default of owners	1

(C) Proceedings under Housing Act 1957:—

(1) Number of dwelling-houses in respect of which Demolition Orders were made	Nil
(2) Number of dwelling-houses in respect of which Closing Orders were made	1
(3) Number of dwelling-houses demolished in pursuance of Demolition Orders	Nil
(4) Number of separate tenements or underground rooms in respect of which Closing Orders were made	1
(5) Number of separate tenements or underground rooms in respect of which Closing Orders were determined, the tenement or room having been rendered fit	Nil

PROSECUTIONS UNDER THE PUBLIC HEALTH (LONDON) ACT, 1936:—

(1) Number of prosecutions	7
(2) Fines imposed	£5 0 0
(3) Costs awarded or received	£14 12 0

REGISTERED PREMISES—

Premises	Number on Register at end of 1962	Number of Inspections	Number of Prosecutions
Common Lodging Houses	1	44	—
Milkshops	119	127	—
Ice Cream Premises	208	122	—
Offensive Trades (including Poultry Slaughter-houses)	8	29	—
Hairdressers and Barbers	65	165	—

**SMOKE NUISANCES—**

Number of observations	100
Number of notices	—
Number of complaints	14
Number of summonses	—

**SALE OF FOOD—**

Number of premises used other than ice-cream premises, milk-shops and cowsheds	531
Number of inspections	1,769

**RAG, FLOCK AND OTHER FILLING MATERIALS ACT, 1951:**

Number of premises registered	3
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**DRAINAGE WORK**

Particulars of work carried out by the Drainage Inspector during 1962:—

Drains Tested	249
Visits to new building works	630
Other Visits	354
<b>Total visits</b>	<b>1,233</b>



## WORK OF DISTRICT INSPECTORS, 1962.

		Mr. CHARLTON	Mr. KNOTT	Mr. SHAKESPEARE	Mr. SMITH	Mr. EVANS	Mr. BRIDGMAN	TOTALS
1	House-to-House ... ..	2	45	6	43	46	34	176
2	Special Inspections ... ..	251	658	1091	1096	972	131	4199
3	Complaints ... ..	150	372	393	164	436	137	1652
4	Infectious Diseases ... ..	108	213	144	79	234	85	863
5	Rats ... ..	6	20	151	1	50	—	228
6	Outworkers' Inspection ... ..	6	6	8	6	6	8	40
7	Drains Tested ... ..	—	77	10	6	5	2	100
8	Other Calls and Visits ... ..	149	2129	1368	1235	1204	283	6368
9	Chimneys watched ... ..	3	38	31	—	28	—	100
10	Bakehouses ... ..	2	3	40	12	5	3	65
11	Common Lodging Houses... ..	—	—	31	13	—	—	44
12	Butchers ... ..	32	121	132	88	13	15	401
13	Fishmongers, Friers and Curers ... ..	11	10	41	21	8	3	94
14	Food Stores ... ..	12	130	182	56	43	8	431
15	Fruiterers and Greengrocers	15	20	99	17	11	1	163
16	Pet Animals ... ..	—	1	—	3	1	—	5
17	Markets ... ..	38	81	1	83	—	11	214
18	Restaurants and Eating Houses ... ..	1	3	—	9	—	—	13
19	Destruction of Food ... ..	3	11	8	21	1	7	51
20	Hairdressers ... ..	13	37	63	21	21	10	165
21	Factories ... ..	64	34	53	66	37	8	262
22	Inspections under Rent Act, 1957 ... ..	—	—	4	7	7	—	18
23	Offensive Trades ... ..	—	—	—	29	—	—	29
24	Inspections under Clean Air Act, 1956 ... ..	240	616	510	174	261	—	1801
25	Houses in Multiple Occupation ... ..	—	—	—	—	—	74	74
TOTALS { Visits ... ..		1106	4625	4366	3250	3389	820	17556
{ Intimation Notices		35	189	89	88	182	58	641

### Dwelling FACTORIES ACT, 1961 INSPECTIONS

Premises	Number on Register	Number of		
		Inspections	Written Notices	Occupiers Prosecuted
(i) Factories in which Sections 1, 2, 3, 4 and 6 are to be enforced by Local Authorities	178	284	3	—
(ii) Factories not included in (i) in which Section 7 is enforced by the Local Authority	393	745	2	—
iii) Other Premises in which Section 7 is enforced by the Local Authority (excluding out-workers premises)	30	61	—	—
<b>Total</b>	<b>601</b>	<b>1090</b>	<b>5</b>	<b>—</b>

### DEFECTS FOUND

Particulars	Number of Cases in which Defects were found				Number of defects in respect of which Prosecutions were instituted
	Found	Remedied	Referred to H.M. Inspector	Referred by H.M. Inspector	
Want of Cleanliness (S.1.)	—	—	—	—	—
Overcrowding (S.2.)	—	—	—	—	—
Unreasonable Temperature (S.3.)	—	—	—	—	—
Inadequate Ventilation (S.4.)	—	—	—	—	—
Ineffective Drainage of Floors (S.6.)	—	—	—	—	—
Sanitary Conveniences (S.7.)—					
Insufficient	1	1	—	—	—
Unsuitable or Defective	4	4	—	—	—
Not separate for Sexes	—	—	—	—	—
Other Offences	—	—	—	—	—
(Not including offences relating to Home Work)					
<b>Total</b>	<b>5</b>	<b>5</b>	<b>—</b>	<b>—</b>	<b>—</b>

## WORK OF DISTRICT INSPECTORS, 1962.

## FACTORY OUTWORK

Nature of work	Number of out-workers in August lists as required by Sect. 110(1)(c)(2)	Number of Bermondsey residents included in lists
Wearing Apparel ...	38	16

Out-workers resident in Bermondsey notified by other Boroughs:

Nature of work	Number of Out-workers
Wearing Apparel ...	12
Paper Bags ...	1
Making of boxes, etc. ...	4
Showcards ...	3
Christmas Crackers ...	2
Leather Goods ...	3

There were no instances of work in unwholesome premises and no notices were served or prosecutions undertaken.

## WATER SUPPLY

The whole of the Borough is supplied direct from the public water mains of the Metropolitan Water Board. The Board is the authority responsible for the purity of the supply which has been satisfactory in quality and quantity throughout the year.

**RODENT CONTROL—Prevention of Damage by Pests Act, 1949.**

	Local Authority	Dwelling Houses (inc. Council houses)	All others (inc. business premises)	Total
1. Number of properties	33	15,318	5,255	20,606
2. Number of properties found to be infested following inspection as result of:—				
(i) <i>Notification</i>				
Common Rat: Major	—	—	—	—
Minor	—	31	20	51
Ship Rat: Major	—	—	—	—
Minor	—	—	17	17
House Mouse: Major	—	—	—	—
Minor	1	215	60	276
(ii) <i>Survey under the Act.</i>				
Common Rat: Major	—	—	—	—
Minor	6	—	45	51
Ship Rat: Major	—	—	2	2
Minor	—	—	23	23
House Mouse: Major	—	—	—	—
Minor	1	—	20	21
(iii) <i>When visited primarily for some other purpose.</i>				
Common Rat: Major	—	—	—	—
Minor	—	19	—	19
Ship Rat: Major	—	—	—	—
Minor	—	—	—	—
House Mouse: Major	—	—	—	—
Minor	—	13	—	13
3. Total number of infested properties treated by Local Authority ...	8	278	170	456
4. Total treatments carried out including re-treatments ...	8	278	170	456
5. Number of Notices served under Sect. 4 of the Act. ...	—	—	—	—
6. Number of "block" control schemes carried out ...	—	—	1	—

**FACTORY BAKEHOUSES**

There are five factory bakehouses in use, all of them situated above ground.

**HOUSE, TRADE AND MARKET REFUSE**

The following table shows the amount of house, trade and market refuse disposed of during 1962 :—

Disposal	Loads	tons	cwts.	qrs.
House Refuse to Barge .....	9,008	15,454	—	—
Trade Refuse to Barge .....	3,910	4,805	5	1
Street and Open Markets Refuse to Barge .....	1,368	650	13	—
<b>Totals .....</b>	<b>13,286</b>	<b>20,909</b>	<b>18</b>	<b>1</b>

**OFFENSIVE TRADES**

The offensive trades on the Register are as follows :—

Fellmongers .....	3	Dresser of Fur Skins .....	4
Glue and size makers .....	1		

**PET ANIMALS ACT, 1951**

During the year 1 licence to keep a pet shop was granted. Inspections are made to ensure that the terms of the licence are complied with.

### PUBLIC SWIMMING BATHS

There are three swimming baths in the Borough open for public use, two indoor pools controlled by the Borough Council and one outdoor pool controlled by the London County Council. The water in each is examined for chemical and bacteriological condition during periods of peak use.

Bath	Controlled by	Source of water and capacity of Bath	Method of treatment	Frequency of change of water i.e. turn-over period	Filtration area available	Bacteriological Condition of Water		
						No. of micro organisms living and capable of developing upon agar at 37°C.	No. of micro organisms living and capable of developing upon agar at 22°C.	Coliform group, Cl. welchii Streptococci.
Central Baths 1st Class	Bermondsey Borough Council	Metropolitan Water Board 120,000 gals.	Continuous rapid filtration Breakpoint chlorination	4 hrs.	250 sq. ft.	Sample 1 18 per c.c.	Sample 1 2 per c.c.	Both samples:
						Sample 2 Nil	Sample 2 Nil	Absent from 100 c.c.
Central Baths 2nd Class	Bermondsey Borough Council	Metropolitan Water Board 80,000 gals.	Continuous rapid filtration Breakpoint chlorination.	4 hrs.	250 sq. ft.	Sample 1 49 per c.c.	Sample 1 102 per c.c.	Sample 1—Cl. welchii present in 100 c.c. Absent from 10 c.c.
						Sample 2 11 per c.c.	Sample 2 Nil	Sample 2—Absent from 100 c.c.
Southwark Park Open-air Pool	London County Council	Metropolitan Water Board 365,000 gals.	Filtration, chlorination and aeration. Wallace & Turner plant BD/PIM (chlorine injection 8 lbs. per hour)	8 hrs.	96 sq. ft.	Nil	2 per c.c.	Absent from 100 c.c.

## CLEAN AIR ACT 1956

### **The Bermondsey No. 4 (Southwark Park) Smoke Control Order, 1961**

This Order came into force on 1st October, 1962 and details of the Smoke Control Area made by this Order are as follows:—

Area: 237 acres

Types of properties within the Area:	
Industrial	24
Commercial	249
Dwellings	2,984
Others	32

Of the 2,984 dwellings exemptions were made in respect of 474 dwellings which are situated within Clearance or Redevelopment Areas.

Works of replacement and adaptation of fireplaces were considered necessary in 1,443 dwellings and the provision of gas or electric points in 604 dwellings. The estimated total cost of these works is £33,730.0.0.

### **The Bermondsey No. 5 (Leathermarket) Smoke Control Order, 1962**

This Order was made by the Council and confirmed during 1962 and comes into operation on 1st October, 1963. Details of the Smoke Control Area made by this Order are as follows:—

Area: 105.5 acres

Types of properties within the Area:	
Industrial	81
Commercial	233
Dwellings	1,722
Others	19

Of the 1,722 dwellings exemptions were made in respect of 103 dwellings situated within Clearance and Redevelopment Areas.

Works of replacement and adaptation of fireplaces are considered necessary in 998 dwellings and the provision of gas or electric points in 535 dwellings. The estimated total cost of these works is £18,333.

Surveys of properties in connection with the establishment of Smoke Control Areas have continued throughout the year in accordance with the Council's objective of establishing one Area each year until the whole of the Borough is covered. During the year 5,971 visits were made by the staff of the Department.

The Council is represented on various bodies dealing with the problems of Clean Air such as the National Society for Clean Air and the Standing Conference of Co-operating Bodies and a number of meetings have been attended by the Council's representatives.

## INVESTIGATION OF ATMOSPHERIC POLLUTION

The extent of atmospheric pollution has continued to be studied during the year in co-operation with the Department of Scientific and Industrial Research.

# FOOD CONTROL

## PUBLIC HEALTH (IMPORTED FOOD) REGULATIONS, 1937/48

### FOOD AND DRUGS ACT, 1955

As a riparian Borough with a considerable river frontage, Bermondsey has a vast quantity of imported foodstuffs arriving at the various wharves and Cold Stores, and the Wharves and Food Inspectors maintain constant surveillance to ensure that the cargoes are fit for human consumption. Their responsibilities include sampling for both bacteriological and chemical analysis.

The following samples were submitted for bacteriological examination during the year:

Egg Products	...	...	...	2,542
Desiccated Coconut	...	...	...	104
Frozen Prawns	...	...	...	541
Cheese	...	...	...	420
Canned Meats	...	...	...	2
Other Foods...	...	...	...	17
				3,626

189 samples were taken for chemical analysis as follows:

Article Examined	No. of Samples	Purpose of Examination	Result	Action
Apricots, Dried	1	For presence of preservatives	Contained 2,200 parts per million Sulphur Dioxide	Released with warning to importer
Aubergines, Stuffed	1	To ascertain composition	Ingredients not stated on label	Released with warning to importer
Blueberry Pie Filling	1	To ascertain composition	Satisfactory	Released
Butter	37	To ascertain condition	Satisfactory	Released
Cabbage, Stuffed	1	To ascertain composition	Ingredients not stated on label	Released with warning to importer
Caviar of Lumpfish	1	For presence of preservatives	Satisfactory	Released
Caviar of Lumpfish	3	For presence of preservatives	Found to contain benzoic acid	Consignments detained



Article Examined	No. of Samples	Purpose of Examination	Result	Action
Cheese Wafer Balls	1	To ascertain composition	Satisfactory	Released
Cherry Pie Filling	1	To ascertain composition	Satisfactory	Released
Chicken in Jelly Canned	1	To ascertain composition	Contained only 68 per cent chicken	Released with warning to importer
Chicken in Jelly Canned	1	To ascertain composition	Satisfactory	Released
Chocolate Milk ...	1	To ascertain composition	Label overprinted	Released with warning to importer
Chutney ...	1	To ascertain composition	Satisfactory	Released
Confectionery ...	4	To ascertain condition and for preservatives	Satisfactory	Released
Corned beef ...	1	For preservatives and metallic contamination	Satisfactory	Released
Cream Powder ...	1	To ascertain composition	Contained only 12 per cent milk fat	Released with warning to importer
Cucumbers, Pickled	1	For presence of preservatives	Declaration of preservatives not correctly printed on label	Released with warning to importer
Dressing, Roquefort	1	To ascertain composition	Satisfactory	Released
Dressing, Mayonnaise	1	To ascertain composition	Satisfactory	Released
Decora Garneertruffel	1	To ascertain composition	Label did not state English name of commodity and ingredients were not listed	Released with warning to importer
Egg Albumen, Dried	1	To ascertain condition	Satisfactory	Released
Ham & Tongue, Canned	1	To ascertain composition	Contained only 85 per cent meat	Released with warning to importer
Lard ...	1	To ascertain condition	Satisfactory	Released
Luncheon Meat ...	2	To ascertain composition	Satisfactory	Released

Article Examined	No. of Samples	Purpose of Examination	Result	Action
Margarine ...	2	To ascertain composition	Satisfactory	Released
Marzipan ...	3	For presence of preservatives	Satisfactory	Released
Meat Balls, Canned	1	To ascertain composition	Satisfactory	Released
Melons, Fresh ...	1	For presence of preservatives	Satisfactory	Released
Melons in Syrup ...	2	To ascertain condition	Cans corroded and excessive tin content	Consignment detained
Milk, Condensed ...	1	To ascertain condition	Satisfactory	Released
Mushrooms, Canned	3	To ascertain condition and for preservatives	Satisfactory	Released
Mushrooms, Canned	1	To ascertain condition and for preservatives	Label did not state English name of commodity and ingredients were not listed	Released with warning to importer
Mushrooms, Dehydrated	1	To ascertain condition and for preservatives	Satisfactory	Released
Okra, Canned ...	1	To ascertain composition	Satisfactory	Released
Orange Juice ...	1	To ascertain condition and for preservatives	Satisfactory	Released
Orange Peel, Candied	1	For presence of preservatives	Satisfactory	Released
Pate de Foie ...	1	To ascertain composition	Satisfactory	Released
Peaches, Dried ...	1	For presence of preservatives	Satisfactory	Released
Pickles ...	2	For presence of preservatives	Label incorrect	Released with warning to importer
Peach Pie Filling ...	1	To ascertain composition	Satisfactory	Released
Pineapple Pie Filling	1	To ascertain composition	Satisfactory	Released
Pork & Tongue, Chopped	1	To ascertain composition	Satisfactory	Released

Article Examined	No. of Samples	Purpose of Examination	Result	Action
Pork in Natural Juice, Canned	1	For presence of preservatives	Label did not disclose presence of nitrite and nitrate	Released with warning to importer
Pork Luncheon Meat	1	For presence of preservatives	Satisfactory	Released
Raspberry Pie Filling	1	To ascertain composition	Satisfactory	Released
Raspberry Pulp ...	1	For presence of preservatives	Satisfactory	Released
Raspberry Pulp ...	1	For presence of preservatives	Not true raspberry pulp—most of juice extracted	Local authority at point of destination advised
Rice ...	1	To ascertain condition	Satisfactory	Released
Rye Bread ...	1	To ascertain composition	Satisfactory	Released
Salami ...	1	To ascertain composition and for preservatives	Satisfactory	Released
Smoked Salmon Mayonnaise	1	To ascertain composition	Satisfactory	Released
Sausages ...	2	To ascertain composition and for preservatives	Satisfactory	Released
Sausage, Smoked ...	1	To ascertain composition and for preservatives	Satisfactory	Released
Sausage, Liver ...	1	To ascertain composition and for preservatives	Satisfactory	Released
Semmelbrosel ...	1	To ascertain composition	Label did not state English name of commodity and ingredients were not listed	Released with warning to importer
Shrimps, Canned ...	1	To ascertain condition	Satisfactory	Released
Sugo, Canned ...	1	To ascertain composition	Satisfactory	Released
Sugar ...	4	To ascertain condition	Satisfactory	Released
Tea ...	69	For metallic contamination	Satisfactory	Released

Article Examined	No. of Samples	Purpose of Examination	Result	Action
Tomatoes, Canned	4	For metallic contamination	Satisfactory	Released
Tomato Paste ...	1	To ascertain condition	Contained excessive amount of fungus	Consignment detained
Tomato Powder ...	1	To ascertain condition	Satisfactory	Released
Tomato Puree ...	1	To ascertain condition	Satisfactory	Released
Tripe & Vegetables	1	To ascertain composition	Identity of vegetables not stated on label	Released with warning to importer
Vegetables, Mixed	1	To ascertain composition	Satisfactory	Released

## PUBLIC HEALTH (IMPORTED FOOD) REGULATIONS, 1937/48

	Disposed of for purposes other than human food Weight				Destroyed Weight				Removed for sorting under Sanitary Authority Weight				Re-exported Weight			
	T.	C.	Q.	L.	T.	C.	Q.	L.	T.	C.	Q.	L.	T.	C.	Q.	L.
Bacon ...	—	8	—	19	1	6	—	7	—	—	—	—	—	—	—	—
Beans ...	—	—	—	—	—	—	1	21	—	—	—	—	120	—	—	—
Butter ...	—	—	—	—	—	2	—	22	1	14	8	—	—	—	—	—
Casings ...	—	—	—	—	—	—	—	—	—	—	—	—	2	14	—	—
Cheese ...	—	—	—	—	—	4	1	5	—	—	—	—	—	—	—	—
Chicken Skins...	—	—	—	—	—	—	—	—	—	—	—	—	1	14	2	—
Cream, Canned	—	—	—	—	—	1	1	7	—	—	—	—	—	—	—	—
Cucumbers ...	—	—	—	—	—	1	3	14	—	—	—	—	—	—	—	—
Egg, Dried ...	—	—	—	—	—	1	—	20	—	—	—	—	—	2	—	—
Egg, Frozen ...	—	—	—	—	—	—	1	16	433	4	2	—	9	5	—	—
Egg Albumen ...	—	8	—	—	1	—	—	—	5	10	3	—	5	12	—	—
Egg Yolk ...	—	—	—	—	—	—	—	—	—	—	—	—	—	8	—	—
Fish, Canned	—	—	—	—	—	1	1	19	—	—	—	—	—	—	1	16
Flour ...	15	12	2	—	—	—	—	—	—	—	—	—	—	—	—	—
Fruit ...	—	—	—	—	22	6	1	7	—	—	—	—	—	—	—	—
Fruit, Canned	—	—	—	—	29	8	1	7	—	—	—	—	—	—	—	—
Fruit, Dried ...	—	6	1	—	10	5	1	21	—	—	—	—	—	—	—	—
Fruit Juice & Pulp ...	—	—	—	—	28	1	—	12	—	—	—	—	—	—	—	—
Gherkins ...	—	—	—	—	3	1	—	18	—	—	—	—	—	—	—	—
Ginger ...	—	—	—	—	—	4	—	—	—	—	—	—	—	—	—	—
Lard ...	—	—	—	—	—	—	3	12	1	13	—	8	—	—	—	—
Margarine ...	—	—	—	—	—	1	2	5	—	—	—	—	—	—	—	—
Marmalade ...	—	—	—	—	—	—	1	10	—	—	—	—	—	—	—	—
Meat ...	—	—	—	—	1	1	3	—	—	—	—	—	—	—	—	—
Meat, Canned...	—	—	—	—	77	14	—	2	—	—	—	—	2	2	2	—
Milk, Canned	—	—	—	—	—	1	—	17	—	—	—	—	—	—	—	—
Nuts ...	1	3	—	14	4	12	—	26	2	17	—	—	—	—	—	—
Offals ...	—	—	—	—	—	5	2	14	—	—	—	—	—	4	—	—
Onions ...	—	—	—	—	92	10	—	—	—	—	—	—	—	—	—	—
Potatoes ...	—	—	—	—	2	16	1	—	—	—	—	—	—	—	—	—
Poultry...	—	—	—	—	—	9	2	2	—	—	—	—	—	—	—	—
Pickles ...	—	—	—	—	—	—	1	4	—	—	—	—	—	—	—	—
Prawns ...	—	—	—	—	—	11	2	7	—	—	—	—	33	17	2	5
Sago ...	—	5	1	17	—	—	—	—	—	—	—	—	—	—	—	—
Salami ...	—	—	—	—	—	—	—	—	—	—	—	—	—	4	2	—
Sausages ...	—	—	—	—	—	5	—	21	—	—	—	—	1	1	1	20
Tapioca ...	—	—	—	—	—	2	—	11	—	—	—	—	—	—	—	—
Tea ...	5	1	1	2	—	—	—	—	—	—	—	—	—	—	—	—
Tomatoes, Canned ...	—	—	—	—	1	12	3	14	—	—	—	—	—	—	—	—
Tomato Juice ...	—	—	—	—	9	5	3	13	—	—	—	—	—	—	—	—
Tomato Paste ...	—	—	—	—	10	12	2	10	—	—	—	—	—	—	—	—
Tomato Puree ..	—	—	—	—	48	3	—	26	—	—	—	—	—	—	—	—
Vegetables ...	—	—	—	—	—	2	—	—	—	—	—	—	—	—	—	—
Vegetables, Canned ...	—	—	—	—	1	7	2	7	—	—	—	—	—	—	—	—
Various ...	—	—	—	—	90	7	—	15	—	—	—	—	—	—	—	—
Totals ...	23	4	2	24	438	9	—	20	445	—	—	8	177	5	3	13

### SAMPLING OF EGG PRODUCTS, 1962

Sampling of egg products to determine possible contamination by *Salmonella* organisms was continued during 1962. In order to obtain a punctual examination and rapid decision, the importers paid for a considerable number of samples to be examined. These results, like all others, were submitted for my approval in the first instance.

The method of sampling was by batch numbers (signifying packing dates and factories). Where a sample showed evidence of contamination the whole batch was placed under detention and later either re-exported or released for pasteurisation and high temperature baking.

The main importations were of frozen whole egg from Australia, South Africa and China and laboratory results showed the following percentage of contaminated samples in each case:—

Australia ... ..	5.85%
South Africa ... ..	5.21%
China ... ..	13.15%

The total number of samples from all egg products found to be contaminated was 182 and the following table shows the type of contamination:—

	<i>No. of samples</i>
<i>Salmonella</i> aberdeen ... ..	2
<i>Salmonella</i> anatum ... ..	3
<i>Salmonella</i> bareilly ... ..	2
<i>Salmonella</i> derby... ..	1
<i>Salmonella</i> dublin ... ..	1
<i>Salmonella</i> enteritidis ... ..	1
<i>Salmonella</i> hessarek ... ..	1
<i>Salmonella</i> jerusalem ... ..	1
<i>Salmonella</i> meleagridis ... ..	5
<i>Salmonella</i> mission var. isangi ... ..	1
<i>Salmonella</i> montevideo ... ..	21
<i>Salmonella</i> newport ... ..	2
<i>Salmonella</i> norwich ... ..	1
<i>Salmonella</i> oranienburg ... ..	2
<i>Salmonella</i> paratyphi B ... ..	4
<i>Salmonella</i> potsdam ... ..	5
<i>Salmonella</i> pretoria ... ..	1
<i>Salmonella</i> st. paul ... ..	1
<i>Salmonella</i> senftenberg ... ..	1
<i>Salmonella</i> thompson ... ..	22
<i>Salmonella</i> typhi-murium ... ..	103
<i>Salmonella</i> virchow ... ..	1
	182

The remainder of the stored cheese was examined because of the bacteriological results, approximately 130 tons of 2nd grade

SAMPLING OF EGG PRODUCTS, 1962

Country of Origin	Type of Egg Product	Quantity Sampled T. C. Q. L.	No. of Samples taken	No. of Samples positive	Quantity of contaminated egg T. C. Q. L.	Disposal of contaminated egg		
						Released for pasteurisation T. C. Q. L.	Re-exported T. C. Q. L.	Still under detention at 31/12/62 T. C. Q. L.
ARGENTINA	Dried Whole Egg	79 2 —	10	—	—	—	—	—
	Dried Albumen	3 2 —	4	—	—	—	—	—
	Frozen Albumen	89 4 —	18	—	—	—	—	—
AUSTRALIA	Frozen Whole Egg	7540 10 —	1229	72	282 14 2 —	282 — —	—	14 2 —
	Frozen Albumen	162 — —	73	3	1 17 2 —	1 17 2 —	—	—
	Dried Whole Egg	50 14 —	72	4	2 4 2 —	—	—	2 4 2 —
CANADA	Frozen Albumen	83 12 —	19	—	—	—	—	—
CHINA	Frozen Whole Egg	1056 1 —	228	30	135 1 —	—	34 1 —	101 — —
	Frozen Albumen	157 3 —	98	6	11 1 —	—	11 1 —	—
	Dried Whole Egg	60 — —	33	2	1 17 —	—	1 17 —	—
	Dried Yolk	5 — —	6	—	—	—	—	—
	Dried Albumen	3 — —	1	—	—	—	—	—
DENMARK	Frozen Whole Egg	5 — —	3	—	—	—	—	—
	Frozen Albumen	12 17 —	6	—	—	—	—	—
	Dried Yolk	2 — —	1	—	—	—	—	—
	Dried Albumen	7 4 —	8	—	—	—	—	—
HOLLAND	Frozen Albumen	126 7 —	11	—	—	—	—	—
	Dried Albumen	10 — —	1	—	—	—	—	—
ISRAEL	Frozen Whole Egg	90 1 —	38	8	17 12 2 —	17 12 2 —	—	—
	Frozen Albumen	101 4 —	82	2	3 12 —	3 12 —	—	—
	Frozen Yolk	3 5 —	4	1	8 — —	—	8 — —	—
POLAND	Frozen Whole Egg	167 6 —	23	—	—	—	—	—
	Dried Whole Egg	19 15 —	4	—	—	—	—	—
SOUTH AFRICA	Frozen Whole Egg	2106 2 —	441	23	70 7 —	70 7 —	—	—
SWEDEN	Dried Albumen	6 — —	115	31	Whole consignment detained—8 cwts. released for industrial use, remainder exported.			—
U.S.A.	Dried Albumen	10 15 —	6	—	—	—	—	—
YUGOSLAVIA	Frozen Albumen	14 15 —	8	—	—	—	—	—
	Totals	11971 19 —	2542	182	532 15 —	375 9 — (+ 8 cwts. industrial use)	52 19 —	103 19 —

## STAPHYLOCOCCAL FOOD POISONING DUE TO CHEESE

During April 1961 it was reported that outbreaks of food poisoning had occurred at two hospitals in the London Area, 100 cases in one and 35 cases in the other. Cheese consumed with meals came under suspicion and the remaining bulk from the hospital stores (about 180 lbs) was transferred to the importers' premises in Tooley Street, Bermondsey, where samples were taken for bacteriological examination. Of these initial seven samples the average count showed approximately 200 million coagulase-positive staphylococci per gram of cheese.

The cheese in question was designated *New Zealand 2nd grade* and all crates and cardboard containers were clearly marked "For manufacturing purposes only". In fact, the producers never intended it to be sent direct for marketing but for processing only, which would include *dilution* with other cheese and *heat* treatment. The fact that this cheese escaped to hospitals led to prosecution of the City firm concerned, as vendor, by the Corporation of London. The firm pleaded guilty and fines were imposed.

The discovery of such large numbers of coagulase-positive staphylococci in a usually reliable and safe food of this kind was unexpected and initiated one of the most interesting investigations. For full appreciation a brief description of the general situation relating to cheese is necessary.

Each year about 200,000 tons of cheese are eaten in Great Britain (or about 10 lbs. per head per annum on average); 96,000 tons were imported through Bermondsey in 1961. New Zealand exports to the U.K. between 90,000 and 100,000 tons annually and, of this, under 1% is 2nd grade cheese and amounts to between 700 and 800 tons. 2nd grade cheese is so called because, when classified by New Zealand exporters, it may have neither the taste, body, colour, nor texture of normal cheese. The cause of the above faults of taste etc. is commonly the suppression of the starter culture. This in turn is due either to bacteriophage or antibiotic action. Normally, a starter culture, lactic acid forming streptococci, is added to milk and commences the changes which lead to the formation of curd. However, occasionally the starter culture is slow to grow or does not grow at all, no acid is formed and other organisms such as coagulase-positive staphylococci may grow profusely; the cheese produced may be classified as second grade. This second grade cheese has been imported into the United Kingdom for many years for processing and has not, so far as is known, caused any trouble after processing. Cheese processors have been keen to buy this 2nd grade cheese owing to its lower cost, and use between 10% and 25% of it for mixing with other ordinary cheese and certain salts. The temperature reached in processing, while high enough to destroy vegetative cells of bacteria, would not destroy staphylococcal enterotoxin.

The remainder of the stored cheese was examined and, because of the bacteriological results, approximately 130 tons of 2nd grade



New Zealand Cheddar cheese were placed under detention in the warehouses in Tooley Street pending further examination.

Since coagulase-positive staphylococci do not all produce enterotoxin there is difficulty in saying whether cheese contaminated with these organisms is capable of producing food poisoning; nevertheless a heavy contamination with any coagulase-positive staphylococci must be regarded as potentially dangerous. The problem is complicated by the fact that there is no practicable routine method of detecting enterotoxin, and also that boiling for 30 minutes, for example, reduces but does not necessarily destroy enterotoxin<sup>1</sup>. Coagulase-positive staphylococci belonging to phage group IV, type 42D, were predominant in the cheese causing the outbreaks and this type is well known as a cause of food poisoning from bovine products.<sup>2</sup> Other strains with different phage patterns were also present in the cheese.

It has been suggested that the lowest count of coagulase-positive staphylococci in foods responsible for food poisoning is approximately 500,000 to 1,000,000 per gram.<sup>3, 4</sup> Hence, sampling on a large scale was continued but, in order to keep the cheese processing factory working, cheese was released with staphylococcal counts of up to 2,000,000 per gram according to the percentages in the appendix. These brands were tasted without any effect on the individuals concerned. The term "Tasting" here and henceforward refers to the actual consumption of between one and two ounces of cheese per person, the approximate amount which would be eaten with a meal. The reaction of the person subject to enterotoxin is variable, but tasting was the only method which could be applied in the present circumstances.

Although the bacteriological tests revealed that enormous numbers of coagulase-positive staphylococci were present in this cheese there was no way to identify the strains as those capable of producing enterotoxin except by inference from the results of phage typing.<sup>4</sup> Even so the phage types were not always clearly indicative of those known hitherto to produce enterotoxin. Therefore a detailed plan was devised whereby special processed mixes were made of cheese from various brands with staphylococcal counts of 9,000,000 to 60,000,000 per gram as set out in tasting procedures in the appendix. The plan was carried into effect in strictly hygienic surroundings in a special part of the processing factory and with separate utensils. The firm concerned was most conscientious and anxious to co-operate. There was an acute shortage of this commodity at the time. Gradually, starting with 10% of the lowest count cheese (5,000,000 per gram plate count), working through 20%, 50% and, finally, 100% no symptoms were produced by approximately twenty tasters per test. Cheese was tasted containing up to a 60,000,000 per gram

<sup>1</sup> Jordan E. O., Dack S.M., Woodport O. 1931. *Journal of Preventive Medicine*, Vol. V.  
Surgalla M. J. and Hite K. E. 1945. A Study of Enterotoxin etc. in Staphylococcal Cultures.

<sup>2</sup> Hobbs B. Staphylococcal and Clostridium Welchii Food Poisoning. 1962.

<sup>4</sup> Allison V. D. *Proceedings Royal Society of Medicine* 1949, Vol. 42, page 216.

count of staphylococci without trouble. The success of volunteer experiments will depend on the number of volunteers, the amount of cheese eaten, the susceptibility of each volunteer and, of course, the number and types of coagulase-positive staphylococci in the cheese which in turn will govern the amount of enterotoxin in the cheese. It was considered that tasting was not worth while unless at least 15 to 20 persons per test took part.

It was reported by Dr. B. C. Hobbs, Central Public Health Laboratory, and D. W. H. H. Merivale, Guy's Hospital, that strains of coagulase-positive staphylococci isolated from various samples of cheese were penicillin resistant. Professor R. Knox, Guy's Hospital, was unable to find traces of penicillin by microbiological assay in samples of the cheese of high and low staphylococcal counts; this was expected since penicillinase produced by the resistant staphylococci would have destroyed free penicillin.

Phosphatase tests on the cheese were carried out but, they could not be relied upon to show that pasteurisation of the milk was effective or not. The verbal statements of some of the exporters indicated that only sub-pasteurisation temperatures of milk had been reached. It has been widely, but mistakenly, held that good cheese cannot be made from pasteurised milk.<sup>5</sup>

Normally, the acidity of the cheese prevents the development of staphylococci which may be present in variable numbers in milk. When insufficient acid is formed by a slow starter culture the staphylococci are able to grow in the curd and persist in the cheese. This may be due to bacteriophage action in the starter culture, but the presence of penicillin resistant staphylococci in such large numbers in cheese, nine to twelve months following production, strongly suggested that penicillin was the inhibitory factor in the milk, from the widespread use of penicillin by the New Zealand farmers in an attempt to control mastitis in their herds. The method used was to express a tube of penicillin ointment into the affected udder via the teat. Some penicillin would come down with the milk eventually together with varying numbers of penicillin resistant staphylococci. Coagulase-positive staphylococci are commonly found in raw milk.

Quantities of bulked milk destined for cheese making, therefore, may have had variable amounts of penicillin and staphylococci present. Starter cultures, when added to this milk, would be killed by the penicillin and hence acidity would not develop, and the resistant staphylococci would multiply profusely in the curd and during maturation.

On 12th May 1961 the first meeting of the London riparian medical officers was held with the trade representatives to discuss these new problems with cheese. It was considered that further information was required on the extent of the contamination and it was suggested that intensive sampling by batches should be carried out. Although desirable, it was not practicable since the bacteriologists could not have examined the thousands of cheese samples which this would have entailed. It was, therefore, decided to carry

<sup>5</sup> Davis J. G. Dictionary of Dairying.

out 100% sampling of three large batches and, as will be seen from the appendix, the results revealed the extent of the contamination.

The second meeting of riparian medical officers, held on 12th July 1961, was called at my request and this time I insisted that a Ministry of Health representative be present. The results of all the tests as listed in the appendix were presented by me and the question of the disposal of 130 tons of cheese was discussed. I strongly resisted a proposal that all this cheese should be released for processing at 5% dilution. Following considerable further discussion it was moved by the Ministry of Health representative that cheese with counts between 200,000,000 and 600,000,000 should be considered as unfit for human consumption but that cheese with counts of up to 200,000,000 should be released for dilution to 5% in processing. This was a level which it was suggested should produce a safety margin by dilution. In any processed cheese thus diluted there would be in the heaviest contaminated cheese the possibility of toxin from a count of 10,000,000 (5% of 200,000,000). Already a variety of brands of cheese had been tasted with counts up to 60,000,000 without ill effect; although the heat treatment of processing would kill the staphylococci but would not affect the toxins; it was held, however, that the 5% dilution would lower the level of toxin to a safe degree.

### Preventive Measures

Obviously, this solution could not be regarded as desirable for the future, and it was essential to ensure that future supplies of cheese, either 1st or 2nd grade, were as free from coagulase-positive staphylococci as possible.

The New Zealanders, following our advice that milk for cheese making should be fully pasteurised, rapidly introduced legislation for its compulsory effective pasteurisation (161°F for 15 secs.). Also all crates and boxes of 2nd grade cheese were to be marked "For Processing Only" and directed to cheese processing factories only. Further, bacteriological sampling of cheese would be carried out in New Zealand to cover the production and marketing of the cheese. A provisional standard was introduced for future consignments of 2nd grade cheese, namely 500,000 coagulase-positive staphylococci per gram, beyond which importation would not be allowed.

### Results

The bacteriological examination of 2nd grade cheese produced after the introduction of the new regulations in New Zealand showed an immense improvement with very low counts or absence of coagulase-positive staphylococci.

### Comment

(i) 2nd grade cheese, from whatever source, can be a dangerous commodity. It should only be released for processing (heat treatment and dilution); and then only if made from pasteurised milk. The production, development and storage should be covered by bacteriological sampling.

(ii) Tasting 2nd grade cheese is not a pleasant occupation and was only justified in this instance to further our knowledge and to ascertain if possible the level at which symptoms of poisoning would take place in the potentially dangerous brands.

(iii) It is paradoxical that a country like New Zealand, with world famed high quality dairy products and with the highest standards of hygiene, should be faced with a problem which presumably arose through a vigorous attack on staphylococcal mastitis in cows by the use of penicillin.

(iv) This is a further warning against the widespread and indiscriminate use of antibiotics.

In the first instance I must acknowledge the very great help and advice given by Dr. Betty Hobbs throughout; and also that given by Dr. H. H. Merivale, Professor R. Knox, Dr. J. Ross and Dr. M. T. Parker.

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FLAX	...	9,000,000 per gm.
BELL BLOCK	...	25,000,000 per gm.

Staphylococci with other phage-typing patterns were found in addition to 430 and 5 samples were untypable by phage typing was carried out on only 41 cultures.

Brands with counts of less than 2 million per gm were tested under the following conditions:—

2. Brands with counts of less than 2 million per gm were tested under the following conditions:—

Brand 1—33 samples taken	...	Less than 50,000 per gm.
...	...	...
...	...	...

Consignments of 2 million per gm. A total of 541 samples was taken.

Sample from (with) 500 million per gm. Biological plate counts per-gram at 37°C in excess of 2,000,000, and two samples disclosed the presence of Salmonella typhi-murium. All these consignments were detained.

**APPENDIX**

**SAMPLES TAKEN OF NEW ZEALAND 2nd GRADE CHEESE**

1. 91 samples were taken in the first instance with the following results:—

<i>Coagulase-positive staphylococci</i>	<i>Samples</i>	<i>Phage-typing patterns</i>
Not found ... ..	19	
Less than 500 per gm. ... ..	10	42D—2 samples
500—50,000 per gm. ... ..	10	42D—3 samples
50,000—500,000 per gm. ... ..	8	42D—4 samples
500,000—1 million per gm. ... ..	2	42D—1 sample
1 million—2 million per gm. ... ..	7	42D—2 samples
2 million—50 million per gm. ... ..	18	42D—5 samples
50 million—200 million per gm. ... ..	13	42D—6 samples
200 million—500 million per gm. ... ..	4	42D—2 samples
	91	

*Preventive Measures*

Staphylococci with other phage-typing patterns were found in addition to 42D and 2 samples were untypable by phage. Phage-typing was carried out on only 41 cultures.

2. Brands with counts of less than 2 million per gm. were released under the following conditions:—

Less than 50,000 ... ..	Unconditional processing
To 500,000 ... ..	20% processing
To 1,000,000 ... ..	10% processing
To 2,000,000 ... ..	5% processing

3. In addition 100% sampling was carried out on three brands, with the following results: (No phage types supplied)

<b>Brand 1—33 samples taken</b>		
Less than 50,000 per gm. ... ..	2	
50,000—1 million per gm. ... ..	2	
1 million—2 million per gm. ... ..	1	
2 million—50 million per gm. ... ..	15	
50 million—200 million per gm. ... ..	9	
200 million—500 million per gm. ... ..	3	
Over 500 million per gm. ( <i>600 million</i> )	1	
	33	

**Brand 2—17 samples taken**

Less than 2 million per gm. ...	1
2 million—50 million per gm. ...	16
	<hr/>
	17

**Brand 3—28 samples taken**

Less than 2 million per gm. ...	1
2 million—50 million per gm. ...	19
50 million—200 million per gm. ...	8
	<hr/>
	28

**4. TASTING PROCEDURES**

4 brands were processed at the cheese factory as follows:—

OAONU I ...	9,000,000 per gm.
BELL BLOCK .....	25,000,000 per gm.
FLAX ...	40,000,000 per gm.
TRIDENT ...	60,000,000 per gm.

Each brand was processed in 4 lots in proportions of 10%, 20%, 50%, and 100 %.

A quantity of cheese (BELL BLOCK) was sent to Dr. J. Ross of the Ministry of Health for tasting purposes. Dr. Ross reports that 22 people tasted the cheese and were at risk. All tests proved negative.

The OAONU I, FLAX and TRIDENT processed cheeses were tasted in the Public Health Department; 18 people were at risk but all tests proved negative.

**IMPORTED FROZEN PRAWNS**

Consignments of Frozen Prawns and Shrimps from various countries continued to enter the borough during 1962. A total of 541 samples was taken.

Samples from eight consignments showed bacteriological plate counts per gram at 37°C in excess of 2,000,000, and two samples disclosed the presence of *Salmonella typhi-murium*. All these consignments were detained.

Where a consignment showed a plate count of between 250,000 and 2,000,000 the importer was warned that the prawns must be used immediately after defrosting.

<i>Surface plate count at 37°C.</i>	<i>No. of samples</i>
Less than 250,000 ... ..	397
250,000 — 2,000,000 ... ..	132
More than 2,000,000 ... ..	12
	541

### DESICCATED COCONUT

104 samples of Desiccated Coconut were submitted for bacteriological examination during the year. No Salmonella organisms were found in any of the samples examined.

### UN SOUND FOOD

The general inspection of food in shops and on stalls forms part of the duty of the District Public Health Inspectors. Food, in the quantities stated, came under the notice of the Inspectors during the year and, being found unfit for human consumption, was destroyed or disposed of for purposes other than human food.

<i>Description of Food</i>	<i>Weight</i>			
	<i>tons</i>	<i>cwts.</i>	<i>qrs.</i>	<i>lbs.</i>
Meat ... ..	—	1	3	25
Meat, Canned ... ..	—	4	3	8
Fruit, Canned ... ..	—	1	—	1
Fish ... ..	—	1	2	—
Preserves ... ..	—	—	1	22
Various ... ..	—	—	1	21
Total ... ..	—	10	—	21

## SECTION 14, FOOD &amp; DRUGS ACT

	No. of Premises	No. of Inspections
Ice Cream Premises	208	122
Preserved Food, etc.	89	220

## DISPOSAL OF UNSOUND FOOD

Condemned food suitable for animal feeding is disposed of for this purpose under supervision.

Condemned food for destruction is collected by Council's van and barged with household refuse.

## FOOD PREMISES AND TYPES OF BUSINESS

Restaurants, cafes and snack bars	154	104
Factory Canteens	69	79
Grocers and General Provisions	120	120
Butchers	42	42
Greengrocers and Fruiterers	73	73
Fishmongers and Curers	26	26
Bakers and Pastrycooks	30	30
Confectioners	57	57
Public Houses	139	139
Food Factories	178	178
Wholesale Food Stores	112	112
Food Wharves and Depots	53	53

## CATERING ESTABLISHMENTS

Inspections and re-visits	680
Notices served	60



**FOOD AND DRUGS ACT 1955**  
**MILK AND DAIRIES (GENERAL) REGULATIONS 1959**

Legal proceedings taken as the result of complaints made by members of the public.

<i>Date of hearing</i>	<i>Offence</i>	<i>Result</i>
9.5.62	Selling loaf of bread which contains a piece of thick coloured paper	Fine £1.10.0 Costs £2.0.0
24.10.62	Selling bottle of milk not in a state of thorough cleanliness	Fine £2.0.0 Costs £3.3.0

Ten warning letters were sent in respect of other articles of food complained of by members of the public.

**FOOD HYGIENE REGULATIONS 1955**

**FOOD HYGIENE (GENERAL) REGULATIONS 1960**

All food premises are inspected by the Public Health Inspectors and during the year written notice of requirements under the Regulations was given in respect of 60 premises.

<i>Description of Food</i>	<i>Wholesale Food Stores</i>	<i>Food Wharves and Depots</i>	<i>Public Houses</i>
Meat	—	—	—
Meat, Canned	—	—	—
Fruit, Canned	—	—	—
Fish	—	—	—
Preserves	—	—	—
Various	—	—	—
Total	—	—	—

## WORK OF THE WHARVES AND FOOD INSPECTORS, 1962.

		Mr. BUTCHER	Mr. TAPSFIELD	Mr. CAMPBELL	Mr. HANCOCK	TOTALS	
Visits	Food Wharves and Depots	1809	1520	1807	70	5206	
	Food Factories	100	353	89	118	660	
	Food Stores	692	148	155	150	1145	
	Milksellers	—	—	—	127	127	
	Ice Cream Premises	—	—	—	122	122	
	Pharmacy and Poisons	—	—	—	34	34	
	Catering Establishments	—	—	—	680	680	
	Various	154	71	251	355	831	
	Consignments of Imported Food detained	69	67	54	—	190	
	Certificates issued for Unsound Food	211	320	340	100	971	
	Intimations Served	—	—	2	60	62	
Number of samples taken for analysis	Chemical	Food and Drugs	—	—	—	578	578
		Imported Food Regulations	40	37	112	—	189
	Bacteriological	Egg Products	1114	525	903	—	2542
		Frozen Prawns & Shrimps	5	150	386	—	541
		Desiccated Coconut	—	104	—	—	104
		Canned and Cooked Meats	—	—	—	9	9
		Other Foods	—	12	3	24	39
		Milk (Special Designation) Regulations	—	—	—	111	111
		Milk for T.B.	—	—	—	2	2
		Milk for Brucella Abortus	—	—	—	4	4
		Ice Cream	—	—	—	43	43

## FOOD AND DRUGS

During the year 579 samples were submitted by the Food and Drugs Inspector. In 22 cases the analysis disclosed an infringement of the law.

No.	Date Purchased	Sample	Infringement	Remarks
29	4.1.62	Whole Lemon Drink	Contained 10 per cent of lemon juice instead of at least 25 per cent	Letter to manufacturer
44	15.1.62	Casserole meat	Contained only 61 per cent meat	Letter to manufacturer
45	16.1.62	Pork Sausages	Presence of 330 parts per million Sulphur Dioxide not declared	Letter to manufacturer
54	17.1.62	Dried Fruit Salad	The ingredients were not listed on the label in order of proportions present as required by the Labelling of Food Order	Letter to manufacturer
67	24.1.62	Pork Sausages	Contained only 60 per cent meat instead of not less than 65 per cent	Letter to manufacturer
69	25.1.62	Casserole Meat	Contained only 63 per cent meat instead of 65 per cent as stated on label	Letter to manufacturer
92	31.1.62	Dried Fruit Salad	The ingredients were not listed on the label in order of proportions present as required by the Labelling of Food Order	Letter to manufacturer
119	15.2.62	Rose Hip Syrup	Sample contained Sulphur Dioxide and artificial colouring matter, the presence of which were not declared on the label	Letter to manufacturer
141	27.2.62	Cochineal Colouring	Contained an artificial coaltar dye (Amaranth) in addition to Cochineal, and the label failed to conform to the Colouring Matter in Food Regulations	Letter to manufacturer
166	5.3.62	Ground Nutmeg	Sample was mouldy and unfit for human consumption	Remainder of stock destroyed
459	17.4.62	White Wine	Contained 27 per cent of Proof Spirit. The label claimed not less than 28.5 per cent Proof spirit.	Letter to manufacturer
465	1.5.62	Instant Coffee	Contained 750 parts per million Sulphur Dioxide	Letter to manufacturer
472	7.5.62	Condensed Milk	Sample was stale, discoloured and unfit for use	Remainder of stock destroyed
482	10.5.62	Orange Drink	Contained only 10 per cent of orange juice instead of at least 25 per cent fruit juice	Letter to manufacturer
521	29.5.62	Chop Sauce	Contained two permitted dyes but label on bottle guaranteed sauce free from all artificial colouring	Letter to manufacturer
522	30.5.62	Milk (Hot)	Contained Fat 2.38 per cent and Solids-not-fat 5.86 per cent corresponding to the presence of 31 per cent added water	Prosecution:— Fine 10s. 0d. Costs £3 3 0

No.	Date Purchased	Sample	Infringement	Remarks
581	25.6.62	Orange Drink	Contained only 10 per cent of orange juice instead of at least 25 per cent fruit juice	Letter to manufacturer
584	25.6.62	Devonshire Dairy Cream	Contained only 40 per cent of fat instead of at least 48 per cent	Letter to manufacturer
653	16.7.62	Milk Chocolate Substitute	Taste and composition of sample inferior to that of chocolate, but commodity given a misleading name	Letter to manufacturer
917	12.11.62	Chicken Sausage	Contained cereal 5 per cent, the presence of which was not disclosed on the label	Letter to manufacturer
953	26.11.62	Vinegar	Contained a floating mass of mycoderma and was considered unfit for use	Letter to manufacturer and remainder of stock destroyed.
965	6.12.62	Glace Cherries	Presence of 80 parts per million Sulphur Dioxide not disclosed on label	Letter to manufacturer

## ICE CREAM

43 samples of ice cream have been examined, with the following results:—

*Methylene Blue Grading*

Grade 1	...	34
2	...	7
3	...	—
4	...	2
		<u>43</u>

**Chemical Analysis**

22 samples of ice cream were submitted for chemical analysis under the Food Standards (Ice Cream) Order, 1953. All samples were satisfactory.

**PHARMACY AND POISONS ACT 1933**  
**PHARMACY AND MEDICINES ACT 1941**

40 premises were entered on the Council's List for the year under report.

**MILK PREMISES****FOOD AND DRUGS ACT 1955****MILK AND DAIRIES (GENERAL) REGULATIONS 1959**

5 milksellers were registered under the above mentioned Acts during 1962 and 3 were removed from the Register. There were 119 milksellers on the register at the end of the year.

**MILK (SPECIAL DESIGNATION) REGULATIONS 1960**

During the year under report the following licences were granted, to remain in operation until 31st December, 1965:—

*Dealers' (Prepacked Milk) Licences*

To sell Pasteurised Milk	...	4
To sell Sterilised Milk	...	5
To sell Tuberculin Tested Milk	...	4



