

[Report 1971] / Medical Officer of Health, Grimsby Port Health Authority.

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Publication/Creation

1971

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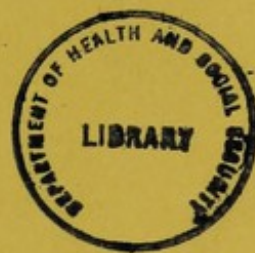
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GRIMSBY
PORT HEALTH AUTHORITY

ANNUAL REPORT

OF THE
MEDICAL OFFICER OF HEALTH
FOR

1971

BY
ROBERT GLENN, M.B., B.Ch., B.A.O., D.P.H.



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PUBLIC PROTECTION COMMITTEE, 1971

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The Worshipful the Mayor	Alderman Mrs. L. Trayer
Chairman	Alderman P. J. C. Shemwell
Deputy Chairman	Alderman A. C. Parker
Shadow Chairman	Councillor H. H. Hall

Alderman E. W. Marshall

Councillor T. F. Allen
Councillor R. B. Cheesman
Councillor M. D. Codd
Councillor F. A. Coleman
Councillor D. J. Corn
Councillor P. D. Crowley
Councillor H. Darley
Councillor A. De Freitas
Councillor F. G. Dickinson
Councillor Mrs. F. E. Franklin
Councillor C. R. Jenkins
Councillor W. J. Jewitt
Councillor N. Kirman
Councillor M. S. Rudkin

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To the Chairman and Members of the Public Protection Committee,
acting as the Port Health Authority.

I have pleasure in presenting my Annual Report for the year 1971. This is submitted in accordance with the Regulations of the Department of Health and Social Security.

Little change has occurred during the year. There has been a fall in tonnage of vessels entering the port as a whole, and there has also been a fall in the tonnage of fish landed. This is common to all fishing ports and together with the proposed extensions of the fishing limits around Iceland to fifty miles gives cause for concern to the whole fishing industry.

The Department continued to be short of staff until September 1971 when a new Inspector was appointed. This with the introduction of assistance from the County Borough staff on Sundays, has reduced the strain on the Port staff.

Seventy-five pupil Public Health Inspectors visited the port for instruction in Port Health duties during the year.

I greatly appreciate the willing co-operation invariably received from the Officers of H.M. Customs, The Ministry of Agriculture, Fisheries and Food, the Immigration Officer and the Officials of the British Transport Docks Board.

I wish to thank the Chairman and members of the Public Protection Committee for their support in all matters relating to the health of the port, and also to thank the staff for their assistance and loyal co-operation throughout the year under very trying conditions.

ROBERT GLENN

Medical Officer of Health.

Port Health Office,
Fish Dock Road,
Grimsby.

January, 1972.

SECTION I - STAFF TABLE A

4.

Name of officer	Nature of appointment	Date of appointment	Qualifications	Any other appointments held
F. W. Ward	Clerk to the Port Health Authority	1.1.59.	L.L.M.	Town Clerk and Chief Executive Officer to the County Borough of Grimsby
Robert Glenn	Port Medical Officer	1.8.53.	M.B., B.Ch., B.A.O., D.P.H.	Medical Officer of Health to the County Borough of Grimsby
R. G. Haughie	Deputy Port Medical Officer	2.5.66.	M.B., B.Ch., D.P.H.	Deputy Medical Officer of Health to the County Borough of Grimsby
A. Manson	Chief Port Health Inspector	1.4.67.	**	Chief Public Health Inspector to the County Borough of Grimsby
T. C. Cornack	Deputy Chief Port Health Inspector	1.1.48.	**	
R. C. Davidson	Assistant Port Health Inspector	27.11.67.	**	
B. Spalding	Assistant Port Health Inspector	6.9.71.	*	
J. Sunley	Technical Assistant and Rodent Officer	4.3.46.		
Mrs. B. A. Haigh	Office Clerk	9.11.70.		
<p>* * * Holds B.O.T. Master's Certificate and Certificates of the Royal Society of Health as a Public Health Inspector and as an Inspector of Meat and Other Foods</p> <p>* * Holds Certificates of the Royal Society of Health as a Public Health Inspector and as an Inspector of Meat and Other Foods</p> <p>* Dip. P.H.I.E.B.</p>				

Address and Telephone Number of
the Medical Officer of Health

ROBERT GLENN, M.B., B.Ch., B.A.O., D.P.H.,
Public Health Department, Queen Street, Grimsby.
Telephone No. Grimsby 59161 Extension 380

SECTION II - AMOUNT OF SHIPPING ENTERING THE DISTRICT DURING THE YEAR

5.

TABLE B

Ships from	Number	Tonnage	Number inspected		Number of ships reported as having, or having had during the voyage, infectious diseases on board
			By the Medical Officer of Health	By the Port Health Inspector	
FOREIGN :					
Motor vessels	621	327,449	-	388	-
Fishing vessels	455	121,099	-	47	1
TOTAL FOREIGN	1,076	448,548	-	435	1
COASTWISE :					
Motor vessels	208	72,691	-	150	-
Fishing vessels	3,589	208,679	-	54	1
TOTAL COASTWISE	3,797	281,370	-	204	1
TOTAL FOREIGN AND COASTWISE	4,873	729,918	-	639	2

The nationalities of the vessels inspected and re-inspected during the year were as follows :-

<u>Nationality</u>	<u>Number inspected</u>	<u>Number re-inspected</u>
British	130	37
German	173	19
Norwegian	154	23
Icelandic	16	10
Dutch	49	7
Danish	31	4
Faroese	15	6
Russian	18	1
Swedish	17	3
Finnish	16	-
Greek	3	2
Polish	6	1
Italian	1	1
Cypriot	2	2
French	1	-
Liberian	1	-
Panamanian	3	-
Somalian.....	1	-
Japanese	1	-
Spanish	1	-
	<u>639</u>	<u>116</u>

SECTION III - CHARACTER OF SHIPPING AND TRADE DURING THE YEAR

TABLE C

(a) Passenger Traffic during the year

	<u>Alien</u>	<u>British</u>	<u>Commonwealth</u>	<u>Total</u>
Number of passengers INWARD ...	805	134	4	943
Number of passengers OUTWARD ..	1,353	148	1	1,502

(b) Cargo Traffic

The following tables indicate the description and quantities, in tons, of the principal imports and exports during the year 1971, as compared with 1970.

<u>Principal Imports</u>		
<u>Import</u>	<u>1970</u>	<u>1971</u>
Dairy Produce	43,178	37,149
Fruit and Vegetables	14,430	3,509
Fish	46,654	35,471
Other foodstuffs	148,765	159,622
Timber	141,134	135,644
Woodpulp	143,981	92,437
Other basic materials	25,746	29,139
Iron and Steel	56,614	38,095
Other manufactured goods	38,742	52,012
Miscellaneous	48,283	55,527
TOTALS	707,527	638,605

Fish Landings

182,398 tons of fish were landed at Grimsby during the year. Of this quantity 146,927 tons were landed at the Grimsby Fish Market. The following table provides a comparison between the weight and value of the fish landed at the Fish Market during 1971 and the weights and values landed in previous years.

<u>Year</u>	<u>Landings</u>	<u>Weights in Cwts.</u>	<u>Value</u>
1971	4,719	2,938,546	£18,988,921
1970	4,408	3,373,957	£16,450,527
1969	4,777	3,202,380	£13,487,370
1968	5,585	3,775,020	£14,749,360
1967	5,865	3,742,199	£15,072,458

Principal exports

<u>Export</u>	<u>1970</u>	<u>1971</u>
Cereals	5,275	5,222
Other foodstuffs	8,773	4,599
Basic materials	11,939	16,651
Chemicals	33,480	39,064
Iron and Steel	108,044	75,070
Machinery	10,467	13,510
Vehicles	8,162	5,732
Other manufactured goods ..	29,233	47,396
Miscellaneous	54,210	67,391
TOTALS	269,583	274,635

(c) Principal Ports from which ships arrive

Belgium:	Antwerp, Ghent, Ostend, Brussels
Canada:	Burin, Blandford, Clerk City, Halifax, Harbour Grace, New Brunswick, Prince Edward Island, St. John's, Summerside, Montreal, Port Hawkesbury
Canary Islands:	Las Palmas
Cyprus:	Famagusta
Denmark:	Copenhagen, Esbjerg, Hobro, Holbek, Kolding, Odense, Nykobing, Saxkjobing
Faroe Islands:	Midvaag, Thorshavn, Vaago
Finland:	Abo, Hamina, Haukipudas, Kemi, Kaskoe, Kotka, Lulea, Mantyluoto, Pateniemi, Rafso, Raumo, Toppila, Oulu, Tornio, Turku, Uleaborg, Vasiluoto, Yxipla, Walkom
France:	Bayonne, Bordeaux, Boulogne, Caen, Calais, Cherbourg, Dieppe, Dunkirk, Honfleur, Paris, Rouen, St. Nazaire, Treport, Nantes
Germany:	Bremen, Cuxhaven, Hamburg, Kiel, Lubeck, Wismar, Wilhelmshaven
Greenland:	Gothaeb
Holland:	Amsterdam, Delfzyl, Dordrecht, Flushing, Groningen, Rotterdam, Zaandam
Iceland:	Husavik, Keflavik, Reyjavik, Westermann Islands
Italy:	Anzio
Norway:	Aalesund, Arendal, Bergen, Frederikstad, Flekkefjord, Hammerfest, Jossingfjord, Kragero, Larvik, Skien, Oslo, Porsgrund, Stavanger, Trondhjem, Tvedistrand, Vardo
New Zealand:	Auckland
Poland:	Gdansk, Szczecin
Portugal:	Leixoes, Lisbon
Russia:	Archangel, Igarka, Kem, Kovda, Leningrad, Mesane, Murmansk, Onega
Spain:	Bilbao
South Africa:	Capetown
Sweden:	Blankaholm, Bolsta, Christinehamn, Gothenborg, Gefle, Hallstana, Hernosand, Kalmar, Karlsborg, Karlshamn, Karlskrona, Mariestad, Monsteras, Norrkoping, Oskarshamn, Oxelosund, Pitea, Solvesborg, Stockholm, Uddevalla, Vestervik
U.S.A.	Port St. Joe, Cambridge, Williamsport, Aleutian Islands

SECTION IV - INLAND BARGE TRAFFIC

Trade is confined chiefly to Hull, Goole, York, Nottingham, Leeds and Keadby, and other places on the rivers Humber and Trent.

Public Health Act, 1936, Part X
and the Canal Boats Regulations, 1878

Inspection of canal boats

Most of the canal boats entering Grimsby are regular traders to the port. No inspections were carried out during the year.

A practise has grown up over recent years of barges being brought into the port and the crew then locking up their quarters and returning by rail whence they came, returning to take the barges back when they are required. Hence, when visited, it has not been possible to gain access.

SECTION V

WATER SUPPLY

Water is supplied by the North East Lincolnshire Water Board and is available throughout the Port area. It is supplied by means of stand pipes to hydrants on the quays.

No water boats are in use in the Port area.

A separate supply of chlorinated water is supplied by the British Transport Docks Board for cleansing purposes. Strict control is maintained on this. Weekly Lovibond tests are made in conjunction with the British Transport Docks Board and also snap checks and bacteriological sampling at irregular intervals.

Routine sampling of drinking water is carried out from ships, premises and stand pipes.

	No. of ships involved	No. of samples taken	No. satisfactory	No. unsatisfactory	Total
Distribution aboard ships	32	32	22	10	32
Storage aboard ships	Domestic tanks and double bottom tanks		Domestic tanks	Double bottom tanks	

All hydrants are provided with caps. Pipes moved around in barrows are all kept clean and all flushed through before use.

In the case of unsatisfactory samples, none of which showed E. Coli or C.L. Welchii, the tanks were emptied, cleansed and cement washed and flushed again before refilling.

Co-operation was immediately forthcoming from all firms concerned when their attention was drawn to results obtained.

SECTION VI - PUBLIC HEALTH (SHIPS) REGULATIONS, 1970.

(1) List of infected areas

Each week, five copies of the relevant section of the Ministry of Health Weekly Record of Quarantinable Diseases are prepared. Three copies are delivered to H. M. Customs and one copy to the office of the local pilotage service.

(2) Radio messages

- (a) By arrangement with Humber Radio
- (b) Authority has been given to eighteen firms to act as approved agents. Messages are forwarded to the Health Department during office hours, or to the Port Medical Officer at his private residence (Telephone Grimsby 78833), or to the Deputy Port Medical Officer at his private residence, or to the Ambulance Station (Telephone Grimsby 55055). The latter have the responsibility of contacting a medical officer of the department.

(3) Notifications otherwise than by radio

Messages are received by telephone from H.M. Inspector of Customs and Excise or from H.M. Immigration Officer.

(4) Mooring stations

- (a) Within the docks :-
 - Special berth at former coal jetty
- (b) Outside the docks
 - In the river (i) off Burcom Buoy
 - (ii) off Sunk Spit Buoy

(5) Arrangements for :-

- (a) Hospital accommodation for infectious diseases
(other than smallpox - See Section VII)

All cases of infectious diseases landed or occurring in the Port Health district would be admitted to the Springfield Hospital, Scartho, Grimsby.

- (b) Surveillance and follow up of contacts

The surveillance and follow up of contacts would be undertaken by the Chief Public and Port Health Inspector and his staff, under the direct supervision of the Port Medical Officer.

- (c) Cleansing and disinfection of ships, persons,
clothing and other articles

The cleansing and disinfection of ships, persons, clothing and other articles would also be carried out by the Chief Public and Port Health Inspector and his staff, who would have available in addition the disinfection facilities at the Springfield Hospital.

SECTION VII - SMALLPOX

- (1) The isolation hospital to which cases of smallpox are sent from the district is :-

Hallwood Hospital,
High Green,
Near Sheffield.

- (2) Transport of cases will be undertaken by the Sheffield Ambulance Service.

- (3) The names of smallpox consultants available are as follows :-

Dr. John Glen

- (4) Specimens for laboratory diagnosis of smallpox would be sent to either of the following :-

The Public Health Laboratory,
Bridle Path,
York Road,
Leeds, 15.

or

The Virus Reference Laboratory,
Central Public Health Laboratory,
Colindale Avenue,
London, N.W.9.

SECTION VIII - VENEREAL DISEASE

The Special Treatment Centre is situated at Scartho Road Hospital. This is a new centre established at this hospital towards the end of 1970.

All shipping agents were informed by special printed notice giving the new location and times of attendance.

Each cargo vessel entering the port of Grimsby is visited by an Officer of this Authority, who enquires into the incidence of venereal disease on board. Any person suffering from venereal disease is recommended to attend the Special Treatment Centre for treatment and advice as to the method of obtaining further treatment at other ports in this country and abroad. A leaflet giving details of hours of attendance, the location of the Special Treatment Centre and telephone number are left with the master of the vessel.

Males Monday and Wednesdays,
2 to 5.30 p.m.

Males Tuesdays, 2 to 6.30 p.m.
and Thursdays, 10 a.m. to 12.30 p.m.
Females and 2 to 6.30 p.m.

The Centre is open for intermediate attendance
Monday to Friday from 10 a.m. to 12 noon and 2 to 7 p.m.
and on Saturday from 10 a.m. to 12.30 p.m.

TELEPHONE GRIMSBY 79281

Particulars of the examinations and treatment of seamen during the year 1971 are as follows :-

	<u>British</u>	<u>Foreign</u>	<u>Total</u>
Patients found to be suffering from :-			
Syphilis	2	5	7
Gonorrhoea	30	55	85
Non venereal conditions	44	155	199
Total number of patients examined ...	76	215	291
Total number of attendances	193	416	609

SECTION IX - CASES OF NOTIFIABLE AND OTHER INFECTIOUS
DISEASES ON SHIPS

TABLE D

Category	Disease	No. of cases during the year		No. of ships concerned
		Passengers	Crew	
Cases landed from ships from foreign ports	-	-	-	-
Cases which have occurred on ships from foreign ports but have been disposed of before arrival.....	Meningitis	-	1	1
Cases landed from other ships	Infective Jaundice	-	1	1

SECTION X - OBSERVATIONS ON THE OCCURRENCE OF MALARIA
IN SHIPS

- Nil returns -

SECTION XI - MEASURES TAKEN AGAINST SHIPS INFECTED WITH
OR SUSPECTED FOR PLAGUE

- Nil returns -

SECTION XII - MEASURES AGAINST RODENTS IN SHIPS
FROM FOREIGN PORTS

All vessels arriving from foreign ports are inspected for evidence of rodent infestation.

The Department of Pathology, Grimsby General Hospital undertake the bacteriological and pathological examination of rodents.

Should deratting be required, this is carried out by trapping, poisoning or fumigation. H.C.N. is the fumigant in general use. The method adopted must be judged on the severity of the infestation and other circumstances which it may be necessary to take into consideration.

Deratting of ships is undertaken by contractors based at Hull and this work is carried out under supervision by the staff of this Authority.

No fumigations were necessary during the year under review.

Special attention is paid to ensure the efficient rat proofing of ships where needed, and particular attention is paid to all food stores, linings, etc.

TABLE E

Rodents destroyed during the year

Category	Number		
	In ships from foreign ports	In trawlers & coastwise ships	In docks quays, wharves & warehouses
Black rats	-	-	-
Brown rats	-	-	447*
Species not known ..	-	-	-
Sent for examination	-	-	-
Infected with Plague	-	-	-

* Includes the return rendered to this Authority by the ratcatcher employed by the British Transport Docks Board.

In addition 550 mice were destroyed during the year.

TABLE F

Deratting Certificates and Deratting Exemption Certificates
issued during the year for ships from foreign ports

No. of Deratting Certificates					Number of Deratting Exemption Certifi- cates issued	Total Certifi- cates issued
After fumigation with		After trapping	After poisoning	Total		
H.N.C.	Other fumigant (state method)					
1	2	3	4	5	6	7
-	-	-	-	-	77	77

Prevention of Damage by Pests Act, 1949
Prevention of Damage by Pests
(Application to Shipping) Order, 1951

- Nil returns -

SECTION XIII - INSPECTION OF SHIPS FOR NUISANCES

TABLE G

Inspections and Notices

Nature and number of inspections		Notices served		Result of serving Notices
		Statutory Notices	Other Notices*	
British cargo vessels	30	-	7	4 complied with
Foreign cargo vessels	489	-	16	15 complied with
British fishing vessels	100	-	27	22 complied with
Foreign fishing vessels	20	-	6	7 complied with
TOTALS	639	-	56	48 complied with

* Includes verbal notices

SECTION XIV - PUBLIC HEALTH (SHELLFISH)
REGULATIONS, 1934 AND 1948

There are no shell-fish laying within the jurisdiction of this Authority.

Mussels continue to be a regular import from Denmark, almost all of which are shelled, cooked mussels in vinegar.

Close surveillance is maintained on these consignments and all are sampled for bacteriological analysis. All consignments were satisfactory.

Some live mussels were delivered on the fish market from layings in another part of the country. These were sampled and proved satisfactory.

Two hundred and seventy three tons of mussels were imported during the year.

SECTION XV - MEDICAL INSPECTION OF ALIENS

- (1) The following is a list of the medical inspectors of aliens :-

Dr. R. Glenn
Dr. R. G. Haughie
Dr. J. Buckingham

- (2) No other staff is engaged on this work.

- (3) Number of vessels carrying alien
passengers which required the
attendance of the medical inspector
of aliens 16

Number of aliens inspected Nil

- (4) Accommodation on board ship is sometimes utilised for medical inspection and examination, as well as the medical inspection room in the Port Health Authority building.

- (5) During the year four persons were dealt with under the Commonwealth Immigrants Act, 1962.

SECTION XVI - MISCELLANEOUS

Arrangements for the burial on shore of persons who have died on board ship from infectious disease

In the case of major infectious disease, this would be carried out by trained personnel either of the Local Health Authority or the Springfield Hospital, who have been adequately protected by inoculation. Once the body of the deceased had been effectively sealed in a coffin the future arrangements would be delegated to a commercial undertaker.

One body (non-infectious disease) was brought ashore for burial in June, off 'M.V. Surrey'.

RODENT CONTROL

Shipping

There were no cases of rat infestation of vessels during the year.

District

A close check is kept on all buildings, warehouses and waste ground within the district. No serious rat infestation occurred although there was some activity noted beneath the Fish Market. Co-operation of the British Transport Docks Board was sought in this matter, but some difficulty was experienced in this respect owing to illness of their rodent operator for a prolonged period. This was taken up with the British Transport Docks Board and other arrangements made. Baiting and poisoning continues to keep infestation at a minimum.

It is pertinent to note that all firms, their personnel and dockers are very conscious of these dangers and seldom fail to inform this Department of any activity seen.

There was an increase of mice during the year. This could have been due to the fact that more and more mice in this area appear to be immune to Warfarin. Alphakil was tried but this was not entirely satisfactory because the mice appeared reluctant to take readily to this bait.

The experiment of putting down Alphakil baits and covering them with a Warfarin bait proved more successful, resulting in some cases in one hundred per cent kills, and this in food premises such as cafes where competition from foodstuffs was present.

CREW ACCOMMODATION

Although there has been a reduction in the number of vessels arriving in the port from previous years, the vast majority continue to be foreign vessels, and the greater number of these are those of North European and Russian nationality. Few British cargo vessels arrive.

The standard of cleanliness and maintenance on vessels of these nations is high, and in the case of Russian vessels with their extra large crews is very high. Few occasions for complaint have arisen, and in those cases where it has been necessary to require improvements, co-operation has always been forthcoming and conditions rectified.

Fishing vessels

As has been stated before, the general standard of maintenance and cleanliness of fishing vessels operated from this port continues to be satisfactory.

The individual fishing companies take a great interest in maintaining these vessels at a high standard of efficiency in all departments.

Little new tonnage has been added during the year and with the high cost of construction of new vessels, scarcity of fish and the problematic extension of some fishing limits, it would appear to be a difficult problem to find a proper solution.

Details of defective conditions and nuisances found and remedied on shipping entering the port during the year were as follows :-

Defect or nuisance	Cargo vessels		Trawlers	
	Found	Remedied	Found	Remedied
<u>Defective conditions</u>				
Bunks	-	-	-	-
Lockers	-	-	-	-
Decks	1	-	-	-
Food stores	-	-	-	-
Ventilators	-	-	1	-
Portlights	-	-	1	1
Seats	2	4	2	2
Sanitary accommodation	7	5	2	2
Tables	1	1	3	2
Artificial Lighting	-	-	-	-
Doors	-	-	-	-
Floors	-	-	2	1
Heating facilities	-	-	1	1
Decklights	-	-	1	1
<u>Dirty conditions</u>				
Beds	-	-	6	3
Bunks	-	-	17	15
Food stores	6	4	9	8
Galleys	5	3	5	5
Lockers	4	3	37	33
Messrooms	3	2	4	4
Quarters	-	-	5	2
Sanitary accommodation	14	11	14	12
Water tanks	-	-	4	3
Verminous quarters	-	-	1	1
Other nuisances	1	-	-	-

FOOD INSPECTION

Public Health (Imported Food) Regulations, 1937 - 1948
Imported Food Regulations, 1968

Inspection of fish

The amount of fish landed from fishing vessels at the Grimsby Fish Market during the year was 146,927 tons representing a value of £18,988,921.

In addition, 35,471 tons of fish, imported from other countries was landed at the commercial docks. All fish landed was subjected to routine inspection by the food inspectors and the quantities and description of fish found to be unfit for human consumption were as follows :-

	<u>Tons</u>	<u>Cwts.</u>	<u>Qtrs.</u>	<u>Stns.</u>
Cod	462	2	2	0
Haddock	176	13	0	1
Coalfish	167	7	1	1
Plaice	35	16	3	1
Dogfish	35	12	2	0
Reds	22	19	3	0
Catfish	10	4	0	1
Skate	9	2	2	0
Halibut	2	15	2	1
Ling	2	7	1	1
Roe	1	17	2	0
Dabs	3	11	1	1
Mock Halibut	1	16	3	1
Lemon soles	1	8	2	0
Tusk	1	1	3	1
Witches		15	1	1
Whiting		14	2	0
Pollack		11	3	1
Ray		10	0	0
Gurnard		9	1	1
Megrims		7	1	1
Crabs		3	3	0
Mackerel		1	1	1
Soles			1	1
TOTALS	938	11	3	1

Inspection of fish (continued)

Year	Nationality	Weight in tons		%
		Landed	Condemned	
1967	British	163,116	1,045	0.64
	Foreign	23,994	440	1.83
	TOTAL	187,110	1,485	0.79
1968	British	170,566	762	0.45
	Foreign	18,185	197	1.08
	TOTAL	188,751	959	0.51
1969	British	147,000	1,061	0.72
	Foreign	13,119	224	1.71
	TOTAL	160,119	1,285	0.80
1970	British	156,433	768	0.49
	Foreign	12,264	196	1.60
	TOTAL	168,697	964	0.57
1971	British	135,344	761	0.56
	Foreign	11,583	177	1.53
	TOTAL	146,927	938	0.64

Inspection of other foodstuffs

The undermentioned quantities of other foodstuffs were landed at the commercial docks during the year and routine inspection was carried out under the above regulations :-

	Tons	Cwts.	Qtrs.	Lbs.
Bacon	107,285	3	1	18
Butter	35,375	14	0	10
Conserves	10,234	18	1	25
Fish	33,729	6	2	21
Cheese	2,407	9	0	19
Lard	1,649	18	0	19
Meat & meat product	1,159	0	1	23
Poultry	1,099	4	0	18
Beer, wines etc.	2,526	7	1	25
Barley, wheat, corn, maize etc.	2,689	15	2	0
Prawns	1,222	6	3	23
Fruit & fruit juice	263	7	3	11
Vegetables	654	14	3	14
Pastry	151	17	2	7
Edible offal	191	9	1	27
Ships stores	176	8	1	0
Cheese powder	407	11	1	5
Salmon	101	6	1	24
Potatoes	303	12	0	0
Mussels	273	8	2	13
Eggs	32	18	0	0
Salami	21	7	1	6
Cream	38	0	0	0
Rye Bread	16	4	2	7
Pancakes	19	17	0	10
Liquorice	54	16	0	0
Marzipan	15	1	0	0
Custard	17	13	0	0
Biscuits	15	18	0	0
Honey	6	0	0	8
Margarine	1	2	2	17
Bread	8	4	1	22
Marmalade	1	6	0	0
Nuts	5	0	0	23
Milk powder	1	19	1	19
Coconut	2	10	0	0
Vinegar		10	0	0
Mayonnaise		11	2	8
	202,162	0	1	2

Details of foodstuffs found to be unfit for human consumption were as follows :-

	Tons	Cwts.	Qtrs.	Lbs.
Corn	14	0	0	0
Crabs	2	18	3	14
Plaice	8	15	0	0
Cod		5	2	5
Cockles		1	1	0
Chips		1	1	0
Skate		1	1	26
Prawns		4	3	16
Halibut		5	1	12
Whelks			1	14
Lobster			1	11
Kippers			1	12
Cream			1	13
Salmon				6
Cheese				11
Fish Cakes				7
Cod Roes				3

The undermentioned foodstuffs were rejected and re-exported

Prawns	12	5	2	24
Chickens	3	7	2	22

The Meat (Staining and Sterilization) (Revocation) Regulations, 1959

The Meat (Sterilization) Regulations, 1969

The undermentioned was dealt with under the above Regulations :-

Offal	993	7	3	26
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Inspection of other foodstuffs

The quantities and description of other foodstuffs condemned during the year, under the Food and Drugs Act 1955, were as follows :-

Ham	22
Chocolate	5
Pork shoulder	5

Disposal of condemned food

All fish condemned by this Authority was disposed of to the fish meal factory. Other condemned foodstuffs were either destroyed or sent for conversion to animal feeding stuffs.

Export Certificates

During the year two hundred and sixty eight certificates of fitness were issued by the Department for exports.

Food and Drugs Act, 1955

Inspection of fish

Details of fish condemned ex merchants, overland etc., during the year under the above mentioned Act, were as follows :-

	Tons	Cwt.	Qtrs.	Stns.
Plaice	61	10	2	1
Haddock	37	3	0	1
Lemon Sole	14	4	1	1
Herrings	12	5	0	0
Dogfish	10	16	0	0
Skate	5	0	1	0
Cod	3	15	1	0
Whiting	2	4	3	0
Coalfish	1	5	2	1
Mackerel	1	5	2	1
Gurnard		15	2	1
Halibut		10	1	0
Salmon		7	2	0
Bream		6	0	1
Hake		5	3	1
Reds		5	0	0
Ling		4	1	1
Crabs		3	3	1
Squid		3	2	1
Roes		2	2	0
Soles		1	0	1
Brill			3	1
Pollack			3	0
Trout			3	0
Megrims			3	0
Catfish			3	0
Prawns			2	1
 TOTAL	 153	 1	 0	 0

Food and Drugs Act, 1955
Public Health (Preservatives etc. in Food) Regulations, 1962
Preservatives in Food (Amendment) Regulations, 1971
The Anti-Oxidants in Food Regulations, 1966
Food and Drugs - The Imported Food Regulations, 1968
Colouring Matter in Food Regulations, 1966

Particulars of samples of foodstuffs submitted to the Public Analyst under the above Regulations are detailed below:-

<u>Nature of sample</u>	<u>Result of examination</u>
Lobster meat	Free from preservatives and added colour
Frozen pancakes	Free from preservatives and added colour
Tangerine squash	Sample contained 83 p.p.m. S.O ₂ . 540 p.p.m. benzoic acid. Free from artificial sweeteners and added colour. Conformed to regulations.
Apples (SPARTAN)	Free from significant amounts of organic pesticide residue. Conformed to Arsenic in Food Regulations, 1959, and Lead in Food Regulations, 1961.
Fruit cordial	Sample contained 242 p.p.m. benzoic acid. Permitted colour Ponceau 4R. Conformed to regulations.
Strawberries (Preserved)	Sample contained 293 p.p.m. benzoic acid and permitted colour Ponceau 4R
Sliced cucumber	Free from preservatives and added colour
Remoulade	Free from preservatives. Contained permitted colour Tartrazine.
Red cabbage	Free from preservatives and added colour
Marrow	Free from preservatives and added colour
Blackcurrant	Free from preservatives and added colour
Beetroot	Free from preservatives and added colour
Syltede Graeskar	Free from preservatives and added colour
Gherkins	Free from preservatives and added colour
Sweet fat	Free from preservatives and added colour
Tomato soup (Dried)	Free from preservatives and added colour
Chicken Noodle soup (Dried)	Free from preservatives and added colour
Minestrone (Dried)	Free from preservatives and added colour
Shrimp bisque (Dried)	Free from preservatives and added colour
Chicken soup (Dried)	Free from preservatives and added colour
Ground nuts in shell	Sample contained no aflatoxin
Potatoes	Sample contained no pesticide residues. Free from significant amounts of organo chlorine and phosphorous pesticide residues.
Pork luncheon meat	Sample contained 5 p.p.m. Nitrite N. Free from added colour. Conformed to regulations.

Soft cod roe	Free from preservatives and added colour
Choux paste	Free from preservatives and added colour
Mello custard	Free from preservatives. Contained permitted colour Tartrazine
Drinking water (ship)	Satisfactory
Pork brawn (frozen)	Free from preservatives and added colour
Vienna sausage	Free from preservatives. Contained permitted colour Orange RN
Cooked pork sausage	Free from preservatives and added colour
Pate De Foie	Free from preservatives and added colour
Whole dyed frozen prawns	Free from preservatives. Contained permitted colour Ponceau 4R
Liquorice laces	Free from artificial sweeteners and from preservatives. Contained traces of permitted colour Caramel
Lager beer	Conformed to Lead in Food Regulations 1961 - Contained 0.019 p.p.m. lead.
Beef curry	Free from preservatives and added colour
Beef goulash	Free from preservatives and added colour
Bacon grill	Free from preservatives and added colour
Dried milk	Free from preservatives and added colour
Picalilli	Free from preservatives. Contained permitted colour Tartrazine
Sennep mustard	Free from preservatives and added colour
Pikant Sild	Free from preservatives and added colour
Medisterpelster (sausage)	Free from preservatives and added colour
Remoulade	Free from preservatives and added colour
Fiskesennep	Free from preservatives and added colour
Frozen strawberries	Free from preservatives and added colour. Free from artificial sweeteners and from pesticide residues
Apricot pastry	Sample contained 64 p.p.m. benzoic acid. Contained permitted colour Tartrazine
Lard	Contained Butylated Hydroxyan 8 p.p.m. Conformed to regulations. Free from added colour
Danish blue cheese	Free from preservatives, antioxidants and added colour
Pork Luncheon meat (Frozen)	Sample contained permitted colour Erythrosine. 1.8 m.g.m. per ounce of erythorbic acid, calculated as ascorbic acid allowed in processed meat
Honey	Free from preservatives and added colour
Cheese and onion pancakes	Free from preservatives and added colour
Coconut petit fours	Free from preservatives. Contained permitted colour Tartrazine
Saithe Roe (Canned)	Free from preservatives and added colour
Mackerel (Canned)	Free from preservatives and added colour
Sild (Canned)	Free from preservatives and added colour
Fish Balls (Canned)	Free from preservatives and added colour

Lobster meat (Canned, frozen)....	Free from preservatives and added colour
Cod roe (Canned)	Free from preservatives and added colour
Havarti cheese	Free from preservatives and added colour
Tiny shrimps	Free from preservatives and added colour
Fishcakes	Free from preservatives and added colour
Drinking water (Office)	Satisfactory
Chopped spinach	Free from preservatives, added colour and from significant amounts of organic pesticide residues
Frozen Danish pastry gateau	Free from preservatives and added colour
Marzipan	Free from preservatives and added colour.
Bacon	Free from artificial sweeteners
	Free from S.O ₂ . Contained 100 p.p.m. sodium nitrite. 480 p.p.m. sodium nitrate. Conformed to Preservatives in Food (Amendment) Regulations, 1971
Dried milk	Free from preservatives and added colour
Savoury pancake	Free from preservatives and added colour
Liver sausage	Free from S.O ₂ and added colour.
	Contained 50 p.p.m. of nitrites as sodium nitrite. Conformed to Preservatives in Food Regulations, 1962
Danablu cheese	Free from preservatives and added colour
Cod Roe (Canned)	Free from preservatives and added colour
Dressed crab	Free from preservatives and added colour
Norwegian cheese	Free from preservatives and added colour
Corn on the cob	Free from preservatives and added colour.
	Contained no significant amounts of pesticide residues
Cheese powder	Free from preservatives and added colour
Cucumber salad	Free from preservatives and added colour
Strawberries (Canned)	Free from preservatives. Contained permitted colour Ponceau 4R
Gherkins	Free from preservatives and added colour
Baby Herrings (Canned)	Free from preservatives and added colour
Soft herring roe	Free from preservatives and added colour
Spring rolls	Free from preservatives and added colour
Frozen sausage	S.O ₂ absent. 4 p.p.m. sodium nitrite. 16 p.p.m. sodium nitrate. Contained permitted colour Ponceau 4R. Conformed to regulations.
Frozen doughnuts	Free from preservatives and added colour
Margarine	Free from preservatives and from anti-oxidants. Contained permitted colour Annatto
Whole prawns (Canadian)	Free from preservatives. Contained permitted colour Ponceau 4R
Dried fried onions	Free from preservatives and added colour
Cucumber salad	Free from preservatives and added colour
Liver paste	Free from S.O ₂ . 2.4 p.p.m. sodium nitrite 15.2 p.p.m. sodium nitrate. Conformed to regulations.

Sausage	Contained 1.2 p.p.m. sodium nitrite. 16.7 p.p.m. sodium nitrate. Conformed to regulations
Lutefish	Free from preservatives and added colour
Blackcurrants (Freeze dried)	Free from preservatives and added colour and from pesticide residues

Fertilizers and Feeding Stuffs Act, 1926

Fertilizers and Feeding Stuffs Regulations, 1960

One sample of bulk fish meal was submitted under the above regulations. This sample proved satisfactory.

Public Health (Imported Milk) Regulations, 1926

It has not been found necessary to take any action under these regulations during the year.

BACTERIOLOGICAL EXAMINATION OF FOOD

This work constitutes an important aspect of the Port Health Authority functions.

Vast quantities of all types of frozen foods continue to be imported through this port and also through other ports, large quantities of which are forwarded unexamined under the Imported Food Regulations, 1968.

Great vigilance is necessary as on several occasions action has been necessary, due to unsatisfactory results.

616 separate samples were submitted for bacteriological analysis during the year, together with a considerable number of repeat samples when first samples proved unsatisfactory.

The following types of foodstuffs have been dealt with.

<u>Nature of sample</u>	<u>Result of examination</u>
Pickled mussels	Satisfactory
Frozen scampi	"
Frozen peeled prawns	"
Frozen scallops with roe	"
Frozen whole lobster	"
Frozen canned lobster meat	"
Frozen langostinos	"
Frozen shell-on prawns (Raw)	"
Frozen shell-on prawns (Cooked)	"
Rolled roast chicken	"
Live mussels	"
Frozen king prawns	"
Frozen cooked chicken meat	"
Frozen uncooked scampi	"

Frozen Roe	Satisfactory
Frozen shrimp meat	"
Frozen pork brawn	"
Frozen vienna sausage	"
Frozen cooked pork sausage	"
Frozen Pate De Foie	"
Frozen Chicken	"
Frozen dyed prawns	"
Frozen shrimps	"
Frozen fish cakes	"
Frozen beef curry	"
Frozen beef goulash	"
Frozen lamb casserole	"
Frozen sliced pork in gravy	"
Frozen sliced bacon	"
Frozen fish fingers	"
Frozen scampree	"
Frozen prawns in brine	"
Frozen strawberries	"
Pickled cockles	"
Honey	"
Cheese and onion pancakes	"
Saithe roe (Canned)	"
Frozen crab meat	"
Frozen sliced liver (Cooked)	"
Frozen sliced lamb (Cooked)	"
Frozen shepherds pie	"
Frozen chicken curry	"
Frozen cooked pork sausage	"
Frozen Pate de Foie	"
Frozen smoked pork loin	"
* Frozen seafood cocktails	Unsatisfactory
Frozen smoked salmon slices	Satisfactory
Frozen pastry gateau	"
Marzipan	"
Frozen fish cream soup	"
Frozen savoury pancakes	"
Bacon	"
Frozen chicken portions	"
Frozen snap crab	"
Tinned mussels	"
Frozen Coq Au Vin	"
Tinned Cod Roe	"
Ø Frozen prawns	Unsatisfactory
Frozen Dressed crab	Satisfactory
X Frozen corn on the cob	Unsatisfactory
Frozen Cinnamon coffee cake	Satisfactory
Frozen Danish pastries (assorted)	"
Frozen fishburgers	"

* Taken up with importers and foreign exporters

Ø Re-exported

X Surrendered for animal feeding

Baby Herring (Canned)	Satisfactory
Soft Herring Roe (Canned)	"
Ø Frozen chicken	Unsatisfactory
Frozen spring rolls	Satisfactory
Margarine	"
S Frozen crab	Unsatisfactory
Frozen Lamb fries	Satisfactory
Frozen sheep kidneys	"
Frozen lutefish	"
Frozen scampi tails in shell	"
* Frozen prawns (peeled, block)	Unsatisfactory
Frozen beef casserole	Satisfactory
Frozen minced beef (cooked)	"
Freeze dried blackcurrants	"
Frozen breaded scampi	"
Live banded carpet shell	"

Ø Re-exported

S Condemned and destroyed

* Taken up with importers and exporters

The Meat (Sterilization) Regulations, 1969

There is an extensive trade in commodities "not intended for human consumption" through this port. This consists chiefly of lungs, tripes and minced meat, also spleens.

For some unknown reason the greater part of this comes in at the weekend and is carried in lorries and trailers for immediate despatch. This is always inspected for proper markings in accordance with the regulations, and also to check the markings of the lorries. The lorries are sealed by the Inspector before allowing them to proceed.

All of this produce is for animal pet foods, but whilst some goes direct to the appropriate factory some goes forward to Cold Stores in various parts of the country. Undertakings are obtained in accordance with the regulations and both the receiving Cold Stores and the Medical Officer of Health of the district concerned are notified by this Authority.

Few difficulties are now encountered as the procedure is well understood by the shippers and agents. As the labelling of the exterior of the lorries or containers is not always complied with the agents have to keep a stock of labels to affix on arrival.

This Authority has established a system whereby the agents are informed by telex of imports of this produce, and this Authority is notified in advance, by the agents.

FROZEN WHALEMEAT

An extensive trade in imported whalemeat for animal food exists. Some Japanese vessels coming all the way from the Antarctic with full cargoes. It is also imported ex Canada and Norway. All of this is checked to see that it is properly marked as not for human food.

Some 10,000 tons were imported during the year.

Trailer and Container Service

The trailer and container service from Esbjerg continues at full strength. This is maintained by the 'M.V. Surrey', with arrivals twice a week, i.e. midweek and Sunday, with other vessels putting in extra sailings at intervals, as required.

Whilst the bulk of these cargoes consists of bacon trailers, a bewildering variety of other foodstuffs are also imported by these vessels. This necessitates strict surveillance for inspection and sampling purposes.

11,082 trailers and containers arrived at this port by the service during the year.

In addition, owing to the very large Cold Storage capacity available at Grimsby vast quantities of foodstuffs are forwarded from other ports, unexamined, under the Imported Food Regulations, 1968.

There have been occasions when notification under the Regulations has not been received, or has been received after the goods have arrived. However, on the whole this system works well, and as close liaison is maintained with all Cold Stores, any omissions are of little effect, as the Cold Stores notify this office of any shipments which do not appear to have been sampled.

DISTRICT - GENERAL CONDITIONS

In previous annual reports mention has been made of proposed alterations to the Fish Market. Nothing further has transpired and it is difficult to know what the final outcome will be. The main problem is capital cost and what direction the Fishing Industry will take in the near future.

There has been a definite and quite substantial drop in the amount of fish landed and the number of vessels landing with a consequent great increase in price. This is having an effect in that the number of small merchants who process fish on the Fish Market is steadily decreasing. How far this process will continue and what the ultimate outcome will be on the number of processing firms is difficult to envisage. Unemployment, both in fishing crews and in the processing industry has increased.

Suggestions have been made from some quarters that all fishing should be concentrated at one or the other of the Humber Ports, i.e. Hull or Grimsby or conversely that all "freezers" should be concentrated at one port and all "freshers" at the other. These only appear to be suggestions but obviously this indicates the aura of uncertainty which pervades the industry and hence the hesitation and delay in formulating a policy of alteration or renovation.

The British Transport Docks Board is running at a loss so far as this port is concerned and can thus only do the vital and necessary repairs.

It is proposed that all fish merchants shall eventually be concentrated on the portion of Fish Market at No. 1 Dock, and the quays of the South Market and jetties will be utilised only for the landing of fish. This from some points of view would have certain advantages. It should certainly make it easier to keep the South Market and its environs cleaner and to have a more rational method of stacking the landing boxes ready for use.

So far as the processing part of the market is concerned, a good deal of clearance and repair would be necessary. The roof of No. 1 Fish Market is in a very bad state and extensive repairs are in hand. It would be preferable if a complete new roof was constructed.

The provision of plastic offal containers has now improved, the first type not proving a success, being very brittle. A new type has been introduced to replace them, which appears to be better.

A complete renewal of liver drums has been obtained. These drums are used for the collection of dogfish livers and are supplied by the British Cod Liver Oil Company. Owing to the nature of the contents these can rapidly become offensive, but agreement has been reached with the firm concerned to have a proper system of steam cleansing and little difficulty is now experienced in this direction.

Many of the roads in the Fish Dock area which receive heavy usage are in a very bad condition and in some cases complete re-surfacing is the proper solution. However, at present there is no prospect of this and repairs and maintenance have to be carried out at high cost. Frequent water main bursts, due to the age of the mains, are one of the factors which add to the cost of repairs.

Public Conveniences

These are adequate in number and are well maintained, the major defects which occur are in general due to vandalism.

Fish Processing Premises

Frequent and regular inspections of these are made during the year. Some of these premises adjacent to the dock were formerly administered by the Town Health Department but due to re-organisation now come under the Port Health Authority. Only one major factory has been started during the year and this is to replace an older factory under the same ownership. This is being built to very high standards by a major national firm.

There has been some interchange of ownership in some other fish processing factories, and this Authority has always been consulted for advice regarding alterations etc.

There will need to be a check on heating facilities in most premises due to the conversion to North Sea Gas. The British Transport Docks Board have decided it is not an economic proposition to renew all gas mains in the dock area, which would be necessary owing to the increased pressure. Consequently notice has been given that all gas supplies to the port area will be withdrawn as from July 1972. This will affect all premises using gas except two or three major users who have a direct gas main supply to their premises.

Commercial Docks

There have been no major developments in the Commercial Docks during the year.

As reported previously it was envisaged that a gravel dredging company might establish a depot at Grimsby but this will not now take place. Negotiations are taking place with a large foreign firm which may establish a depot for the reception of imported cars in the Alexandra Docks. This would necessitate widening of the Union Dock cutting and other major work, but no final solution to this has yet been agreed.

It is hoped that this will be agreed as it would help to rehabilitate this dock, which at present is in a semi-derelict condition. With the probable imminent entry to the Common Market this would be a great asset to attract other trade as well.

DISTRICT CLEANSING

During the year the British Transport Docks Board have undertaken to provide parking spaces both free and reserved throughout the dock area. This has resulted in many previous trouble spots being properly paved, drained and fenced off, and this will be of great assistance in helping the cleansing of the dock and its environs.

The Docks Engineer has also taken action with regard to more stringent rules concerning trade refuse. It is to be hoped that these factors together should result in an improvement.

The Fish Dock Cleansing Committee continues to meet every quarter at which the Deputy Chief Port Health Inspector meets representatives of all sections of the trade and representatives of the British Transport Docks Board. All matters relating to cleanliness of the fish dock area, market, streets, vehicles, etc, are discussed, and difficulties resolved. This is a very good example of co-operation and satisfactory in its results.

No difficulties have been experienced at the industrial fishing berth this year. Strict surveillance is maintained and the Grimsby Fish Meal Company have instituted rigid rules as to the quality they will accept and also rigid cleansing procedures.

DISTRICT - INSPECTIONS AND RE-INSPECTIONS

During the year the following inspections and re-inspections of factories and other premises etc. were carried out under the appropriate Acts and Regulations:-

	<u>Inspections</u>	<u>Re-inspections</u>
Factories with power	57	31
Factories without power	17	6
Fish processing factories	118	73
Fish curing factories	52	23
Workplaces and offices	44	23
Canteens, cafes, etc.	68	33
Shops (no food)	19	8
Public conveniences	63	43
Streets, drains, refuse bins ...	64	58
	<u>502</u>	<u>298</u>

The Food Hygiene (Markets, Stalls and Delivery Vehicles) Regulations, 1966

It is a difficult matter to keep check on these vans as most of them have their base address outside the dock area. Another difficulty is that so many of the people engaged in this trade come into it to "have a go", and if they cannot build up a retail round or find a market with little competition, fade out after perhaps only three to four months.

Close contact is maintained with the Local Authority for the given address.

These vans in general collect their fish either in the very early morning before fitting out for the days work, or late at night before setting off for an early morning start the next day. Consequently it is difficult to check them.

Clean Air Act, 1968 and The Dark Smoke (Permitted Periods) (Vessels) Regulations, 1958

As almost one hundred per cent of cargo vessels and the greater majority of fishing vessels are now diesel engined little trouble is experienced with dark smoke.

Occassional slight trouble has been experienced with the emmission of diesel fumes at one particular berth where trawlers assemble before sailing.

On two occassions black smoke was observed at different places by burning of cable and rubber tyres. On being approached by an Officer of this Authority the nuisance was immediately stopped and there has been no re-occurrence.

DISTRICT - SANITARY IMPROVEMENTS EFFECTED

During the year 323 informal notices were served on owners or occupiers. It was not found necessary to take any legal proceedings. The following table shows the defects and nuisances found and remedied :-

Defect or nuisance	Found	Remedied
General		
Defective or inadequate :-		
Ceilings	31	31
Doors	33	25
Floors	31	24
Heating and Hot water facilities	35	16
Lighting - artificial	21	13
natural	2	4
Refuse storage	16	12
Road surfaces & pathways	27	6
Roofs & eaves gutters	20	10
Sinks & washbasins	32	20
Storerooms & messrooms	17	12
Skylights	7	4
Ventilation	8	16
Walls	56	51
Windows	40	25
Yards, outbuildings, etc	14	8
Accumulations of refuse	41	40
Insect infestations	9	6
Other nuisances	35	23
Quaysides	4	2
Utensils	1	1
<u>Drainage</u>		
Defective	49	30
Inadequate	5	4
<u>Sanitary accommodation</u>		
Defective	28	22
Dirty	46	43
Inadequate	1	-

FISH MARKET - INSPECTIONS AND RE-INSPECTIONS

The following inspections and re-inspections were carried out on the fish market during the year :-

	<u>Inspections</u>	<u>Re-inspections</u>
Fish merchants' stands and huts	358	275
Fish merchants' box stores	471	48
Fresh water taps & hydrants	24	-
Sanitary accommodation	34	12
TOTALS	<u>887</u>	<u>335</u>

FISH MARKET - SANITARY IMPROVEMENTS EFFECTED

The following defects and nuisances were found and remedied :-

<u>Defect or nuisance</u>	<u>Found</u>	<u>Remedied</u>
Defective or dirty :-		
Box lofts	42	42
Fish boxes	32	32
Fish bins	62	70
Fish market floor	28	25
Fish market stands & huts	41	41
Sanitary accommodation	18	11
Utensils	550	423
Dock vehicles	30	24
Landing trunks	5524	5524
Roadways	39	27
Water area	14	8
Dock beams	5	4
Trailers	4	4
Smoke nuisance	3	3
Offensive accumulations	18	17
Skylights and doors	56	10
Liver Oil drums	120	120
Gulleys	12	12
Other nuisances	26	18

Dock beams, roadways and railway sidings foul with offal etc. were cleansed periodically during the year.

The cleansing of the water area of the fish docks has now been contracted out to a private firm.

ADMINISTRATION OF THE FACTORIES ACT, 1961

Particulars of inspections and defects found and remedied during 1971

1. INSPECTIONS for the purposes of provisions as to health (including inspections made by Public Health Inspectors)

Premises (1)	Number on register (2)	Number of		
		Inspections (3)	Written notices (4)	Occupiers prosecuted (5)
(i) Factories in which Sections 1, 2, 3, 4, and 6 are to be enforced by Local Authorities	46	158	19	-
(ii) Factories not included in (i) to which Section 7 applies :- (a) Subject to the Local Authorities (Transfer of Enforcement) Order, 1938	149	110	8	-
(b) Others	5	16	1	-
(iii) Other premises under the Act (excluding out-workers' Premises) ..	1	3	-	-
TOTALS	201	287	28	-

2. Cases in which DEFECTS were found

40.

Particulars	No. of cases in which defects were found				Number of cases in which prosecutions were instituted
	Found	Remedied	Referred		
			To H.M. Inspector	By H.M. Inspector	
(1)	(2)	(3)	(4)	(5)	(6)
Want of cleanliness (S.1)	118	90	-	-	-
Overcrowding (S.2).....	-	-	-	-	-
Unreasonable temperature(S.3)	18	14	-	-	-
Inadequate ventilation (S.4)	10	12	-	-	-
Ineffective drainage of floors (S.6)	18	8	-	-	-
Sanitary conveniences (S.7)					
(a) Insufficient	-	-	-	-	-
(b) Unsuitable or defective	56	48	-	2	-
(c) Not separate for sexes	1	-	-	-	-
Other offences (not including offences relating to Homework)	36	19	-	-	-
TOTALS	257	191	-	2	-

WELFARE WORK

Medical Services

I am indebted to the Grimsby Fish Docks Medical Services Committee for the following information and figures.

The following services were performed by the Clinic for the year ending 31st December, 1971.

Consultations	1,234
Routine examinations	1,839
Emergency First Aid Cases	965
Subsequent Attendances	<u>1,271</u>
TOTAL	<u>5,309</u>

Medicine chests and First Aid boxes overhauled during the year numbered 537.

The Medical Officer attended sick and injured British and Foreign seamen on ships in the river on several occasions.

The following information is supplied by the National Dock Labour Board :-

PORT MEDICAL SERVICES

The National Dock Labour Board Medical Centre is situated inside the Royal Dock area and being adjacent to the N.D.L.B. offices and the Dock Police Offices is ideally suited for its purpose.

Opened in February, 1969 the centre provides every modern facility for the speedy treatment of injured dock workers.

The Centre is open between 5 30 a.m. and 5 00 p.m. daily from Monday to Friday. It is staffed by two State Registered nurses who, during the year 1971, gave treatment to 1,026 patients and 635 re-dressings.

Other services performed by the sisters include the supervising and replenishing of First Aid Satchels carried by dockworkers in the course of their work.

The Regional Medical Officer of the N.D.L.B., Dr. P. Brown, based at Hull, conducts fortnightly examinations of registered dockworkers at the Grimsby centre throughout the year.

TRAINING OF FIRST AID PERSONNEL

The N.D.L.B. Ambulance Branch continues to maintain a strength of 20 to 24 trained dockworkers on its register. With headquarters adjacent to the Grimsby Town Hall, the branch conducts first aid classes throughout the winter months. The classes have become so popular, two nights per week have been designated for instruction.

Dr. J. Birch taking the Tuesday classes and Dr. L. M. Gerlis taking the Thursday classes. The theory lectures and practical instruction are supplemented with First Aid films.

In an effort to persuade dockworkers to realise the importance of protecting the head as well as the hands and feet, the two Grimsby N.D.L.B. First Aid teams which compete in both local and national competitions, have been issued with a new type safety cap to wear at work.

