

[Report 1953] / Medical Officer of Health, Harwich Port Health Authority.

Contributors

Harwich (England). Port Health Authority.

Publication/Creation

1953

Persistent URL

<https://wellcomecollection.org/works/bmw578hy>

License and attribution

You have permission to make copies of this work under a Creative Commons, Attribution license.

This licence permits unrestricted use, distribution, and reproduction in any medium, provided the original author and source are credited. See the Legal Code for further information.

Image source should be attributed as specified in the full catalogue record. If no source is given the image should be attributed to Wellcome Collection.



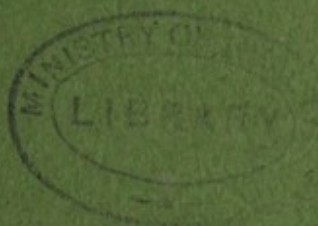
Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>

AC4411 (2) HARWICH

LIBRARY

H a r w i c h
P o r t H e a l t h A u t h o r i t y

Annual Report
for the Year 1953



Harwich Port Health Authority

MEMBERS AND OFFICIALS OF THE AUTHORITY AS AT 31st DECEMBER, 1953

ALDERMAN E. GANT (Deputy Mayor)	}	<i>Borough of Harwich</i>
Alderman J. E. CANN		
Councillor J. P. BENSTEAD		
„ G. A. CALVER		
„ O. D. ROLLAND		
„ Mrs. E. M. SMITH		
Lt.-Col. R. C. DODGSON	}	<i>Samford R.D.C.</i>
Councillor D. DOYLE JONES, J.P.		
Col. B. H. HUGHES-RECKITT, T.D.		
Councillor F. W. AYLMORE	}	<i>Tendring R.D.C.</i>
„ F. S. COBB		
„ E. LOWE		
Councillor W. Y. WARD	}	<i>Felixstowe U.D.C.</i>
„ W. E. HASTE		
Councillor R. H. MATHESON		<i>Deben R.D.C.</i>

Clerk and Solicitor : H. H. V. CARTER, B.A.

Office : 42, Church Street, Harwich (Telephone Harwich 666/7)

Harwich, February, 1954

To the Chairman and Members of the Port Health Authority

Dear Mr. Chairman and Gentlemen,

We have the honour to submit the Annual Report for 1953. This is drawn up in accordance with the Ministry of Health Circular 21/53, dated 20th October, 1953. This requests that only changes in the conditions appertaining during 1952 should be recorded.

The year under review was memorable for three major occurrences :—

(1) On the night of January 31st—February 1st, 1953, in common with many other East Coast Towns, the precincts of the Port suffered damage from flooding, fortunately without loss of life. Traffic was completely disorganised for some days, but thanks to the strenuous efforts of the British Railway employees it was possible to re-establish more or less normal communications within a couple of weeks. The Health Inspector's Office was flooded to a depth of 12ins., resulting in the loss of or damage to many records stored on or near the floor.

The Borough of Harwich sustained major damage in the same catastrophe and I should like to record that Mr. Peacock and Mr. Marshall, two of your Port Health Inspectors, gave valuable assistance and service to the Sanitary Inspector's Department of the Borough.

(2) The loss by fire of the United Shipping Company's *M.V. Kronsprins Frederik* on the 19th April, 1953, involved a marked disruption of the Danish Sailings occurring as it did just prior to the opening of what promised to be a fully patronised summer service.

The return of the *Kronsprins Frederik* to the service is expected to take place in the spring of 1954. Mention of the problem produced by attempts to salvage cargo is made in Section XVII.

(3) The third tragedy was unfortunately accompanied by the loss of eight lives in the collision between the s.s. *Duke of York* and the United States s.s. *Haitie Victory* on the high seas at about 4.30 a.m. on the 6th May, 1953.

The survivors were brought into Harwich arriving about 3.0 p.m., when it was found possible for most of them to proceed to their destination.

During the year it was found necessary to draw the attention of some of the Masters to the importance of information regarding the presence of Infectious Disease. On at least three occasions when a passenger was suffering from an Infectious Disease no intimation was given to the Health Authority until disembarkation was nearly complete. Had the vessels come from other than excepted ports this deficiency would have been covered by the Declaration of Health. The risk of Infectious Diseases entering this Country through the Port is one that is continually present and it is therefore essential that any case of Infectious Disease (even if merely suspected) should be reported immediately on arrival before the commencement of disembarkation.

The cordial relations between the Customs Department, the Immigration Department, the British Railways, the United Shipping Company, and the Zealand Shipping Company have been maintained. A satisfactory liaison has also been established with the Ministry of War Transport Officials controlling the B.A.O.R. Troopship Service. Without such relationship it would be impossible for the work of the Port to be carried out in an efficient manner.

Once again it affords much pleasure to express appreciation of the work carried out by the various members of the Staff.

We have the honour to be, your obedient servants,

J. ROLAND HETHERINGTON,
*Port Medical Officer,
Medical Inspector of Aliens,*
E. K. LOMAS,
*Chief Port Health and Food
Inspector.*

SECTION I. STAFF

TABLE A

There was one alteration in the Staff during the year, Mr. Marshall resigned from his post as Second Assistant Port Health and Food Inspector in March, 1953, on appointment as Deputy Port Health Inspector to the Port of London Health Authority. Mr. Willingham, of the County Borough of Hull, was appointed to the vacancy, and commenced duties on 1st June, 1953.

The amendment to Table A, shown in Report for year 1952, is shown below :—

<i>Name of Officer</i>	<i>Nature of appointment</i>	<i>Date of appointment</i>	<i>Qualifications</i>	<i>Any other appointments held</i>
Rowland Willingham	... Assistant Port Health ... and Food Inspector	1.6.1953	Sanitary Inspectors Cert. Meat & Food Inspectors Cert. Royal Sanitary Institute	Nil.
Office of the Port Medical OfficerHealth Department, 259 Main Road, Dovercourt. Tel. Harwich 506	
Office of the Port Health InspectorParkeston Quay, Tel. Harwich 656	

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

TABLE B

<i>Ships from</i>	<i>Number</i>	<i>Tonnage</i>	<i>Number Inspected</i>		<i>Number of ships reported as having, or having had during the voyage, infectious disease on board</i>
			<i>By the Medical Officer of Health</i>	<i>By the Sanitary Inspector</i>	
Foreign Ports	1,809	3,277,319	71	283	7
Coastwise	516	78,713	—	156	—
TOTAL	2,325	3,356,032	71	439	7

Compared with 1952 there is a decrease of 200 in the number of vessels, but an increase of 58,348 tons.

SECTION III. CHARACTER OF SHIPPING AND TRADE DURING THE YEAR

TABLE C

PASSENGER TRAFFIC	Number of Passengers.	INWARDS	British	153,677
			Aliens	103,305
								256,982
		OUTWARDS	British	156,458
			Aliens	104,716
								261,174

CARGO TRAFFIC Principal Imports. No change.

(a) Foreign.

Due to the lifting of the restrictions on the importation of grain by private importers, several small cargoes of grain from Antwerp and Rotterdam were landed at Mistley—the first foreign consignments since the War.

The matter of skin irritation experienced by some of the dockers engaged in handling bulbs was taken up with the bulb growers in Holland. It appears that slight irritation can be caused by the dust of the bulbs. This irritation seems to be quite harmless, and soon passes off, but the bulbs should be touched with the hands as little as possible.

PRINCIPAL PORTS from which ships arrive. No change.

(b) Coastwise.

The Coastwise Traffic consists mainly of motor and sprit sail barges carrying grain, timber, potatoes, copra and palm kernels to Felixstowe Dock and Mistley Quay.

24,458 tons of grain, 997 tons of palm kernels, 1,415 tons of copra, and 731 tons of potatoes were landed at Felixstowe Dock during the year from Home Ports.

SECTION IV. INLAND BARGE TRAFFIC

Not applicable.

SECTION V. WATER SUPPLY

(1) **Source of Supply.** No. change.

(2) **Reports on Tests for Contamination**

Arrangements have been made with Shipping Companies at the Port for the recommendations in Ministry of Transport Notice M358 regarding cleansing of fresh water tanks on British Owned vessels to be carried out, so that the fresh water tanks on vessels based on the Port are cleaned every six months and cleaned and cement washed every twelve months.

One sample of water was taken from the galley tap of a vessel, and forwarded for bacteriological examination. This sample was reported to be free from B.coli, but to have a very high plate count.

Instructions were issued for the cleansing of the fresh water tanks on this vessel, and this was carried out. Seven samples have been taken from shore hydrants supplying shipping, and forwarded for bacteriological examination. These were all reported as satisfactory.

After the floods at Harwich and Parkeston, samples were taken from hydrants there to ensure that there was no contamination of the mains. Other samples were taken after the laying of new mains on Parkeston Quay.

(3) **Precautions taken against contamination of hydrants and hosepipes**

No change.

(4) **Water Boats**

No change.

SECTION VI. PUBLIC HEALTH (SHIPS) REGULATIONS 1952

(1) **List of Infected Areas (Regulation 6)**

No. change.

(2) **Radio Messages**

No change.

(3) **Notification, otherwise than by Radio**

No change.

(4) **Mooring Stations**

No change.

SECTION VII. SMALLPOX

No change.

SECTION VIII. VENEREAL DISEASE

No change.

SECTION IX. CASES OF NOTIFIABLE AND OTHER INFECTIOUS DISEASES ON SHIPS TABLE D

Category	Disease	Number of cases during the year		Number of ships concerned
		Passengers	Crew	
Cases landed from ships from foreign ports	Chicken Pox	2	—	2
	Measles	1	1	2
	German Measles	—	2	2
	Poliomyelitis	1	—	1
Cases which have occurred on ships from foreign ports but have been disposed of before arrival	—	—	—	—
Cases landed from other ships	—	—	—	—

SECTION X. OBSERVATIONS ON THE OCCURRENCE OF MALARIA ON SHIPS

None.

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

No change.

SECTION XII. MEASURES AGAINST RODENTS IN SHIPS FROM FOREIGN PORTS

(1) Procedure for Inspection of Ships for Rats

No change.

(2) Arrangements for the bacteriological or pathological examination of rodents' with special reference to rodent plague, including the number of rodents sent for examination during the year.

Arrangements have been made by this Authority with the Public Health Laboratory Service at Ipswich for examination of rodents for rodent plague.

No rats from vessels were sent for examination.

Three Brown rats caught on the quay were sent to this laboratory during the year for examination. A negative report was received in each case.

(3) Arrangements in the district for deratting ships, the methods used, and if done by a commercial contractor the name of the contractor.

With the exception of one vessel, all the vessels which applied to this Authority for Deratting Certificates during the year were found to be free from rat infestation, and were granted Exemption Certificates. This one vessel was at the Port of Ipswich, which is not an Approved Port for the issue of Certificates. Inspection of this vessel was carried out by arrangement with Ipswich Port Health Authority. There was evidence of moderate rat infestation on this vessel, but as the vessel was proceeding to Falmouth for dry-docking, it was agreed that the deratting could be carried out in that port, notification being sent to Falmouth Port Health Authority.

Small infestations can be treated by the staff of this Authority by trapping or fumigation with sulphur di-oxide. Small infestations on Railway owned vessels can be treated by the Railway rodent operators under the supervision of this Authority.

In the case of large infestations, arrangements have been made by this Authority with the Shipping Companies to call in a commercial contractor, The Associated Fumigators Ltd., Victoria Dock Road, E16, to carry out the necessary treatment either by fumigation with hydrogen cyanide, or by poisoning with sodium fluoroacetate (1080). The staff of the Authority have attended demonstrations at London Docks on the use of 1080 for deratting vessels, and in case of heavy infestations, this would be the method employed at this Port if conditions were suitable.

Applications were received from 8 coastal vessels for inspection for Rodent Control Certificates under the Prevention of Damage by Pests (Application to Shipping) Order, 1951. These vessels were found to be free from rats and mice and Certificates were issued in all cases.

(4) Progress in Rat-proofing of ships

No change.

TABLE E
Rodents destroyed during the year in ships from foreign ports

Category						Number
Black rats	Nil
Brown rats	Nil
Species not known	Nil
Sent for examination	Nil
Infected with plague	Nil

TABLE F

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

<i>No. of Deratting Certificates issued</i>					<i>Number of Deratting Exemption Certificates issued</i> 6	<i>Total Certificates issued</i> 7
<i>H.C.N.</i> 1	<i>After fumigation with Other Fumigant (state method)</i> 2	<i>After trapping</i> 3	<i>After poisoning*</i> 4	<i>Total</i> 5		
Nil	Nil	Nil	Nil	Nil	25	25

* State poisons used and number of Certificates issued after each poison

SECTION XIII. INSPECTION OF SHIPS FOR NUISANCES

Report on hygiene of crews quarters on vessels in 1953 as compared with 1945

Practically all the vessels arriving from foreign ports at this port consist of the regular vessels on the Continental and Danish Packet Services.

The majority of these vessels are either of post-war construction or have been re-constructed since the war. The crews quarters in these vessels are generally very satisfactory and comply with the requirements of the Ministry of Transport, i.e. :—

- (1) Quarters are mid-ships or aft.
- (2) Separate cabins of 2—4 berths are provided for the crew. These cabins are adequately furnished and properly heated and ventilated.
- (3) There are adequate numbers of clothes lockers, oil skins and dirty clothes lockers for the crews, also properly equipped drying rooms for wet clothing.
- (4) First rate galleys are provided, where food can be properly prepared and cooked.
- (5) Separate fully equipped messrooms are provided in close proximity to the galley.
- (6) Proper refrigerated and non-refrigerated foodstores are provided.
- (7) Adequate number of wash basins and baths (either shower or slipper) are provided in properly constructed wash-rooms.
- (8) Adequate and satisfactory sanitary accommodation is provided.

It is generally found in these vessels that the crews appreciate these amenities, and endeavour to keep their quarters in clean and satisfactory condition.

There are a few of the older type of vessels trading at the Port, in which the crews are accommodated all in the forecastle together (generally with separate forecastles for seamen and firemen). In some cases these forecastles have also to be used for messing.

Conditions are nothing like so satisfactory on these vessels, but the Port Health Authority has little power to secure any alterations to these conditions. Under the Merchant Shipping (Crew Accommodation) Regulations, 1953, the Ministry of Transport may order modifications to such vessels so that they comply with the Regulations, and it is sincerely hoped that these Regulations will be enforced.

The coasting vessels using the Port consist of very small coasters up to about 200 tons net, and motor and sprit sail barges.

In the newer coasters, the crew accommodation is satisfactory and up to date, but in some of the older vessels conditions are often not satisfactory with crews accommodated in small badly ventilated forecastles, cooking and messing facilities inadequate, and primitive sanitary and washing arrangements.

The barges are in the main old vessels, some up to 70 years old. These are manned by a crew of 2—Skipper and Deckhand. The accommodation generally consists of a small cabin, no sanitary or washing accommodation being provided.

TABLE G. Inspections and Notices

<i>Nature and number of inspections</i>	<i>Notices served</i>		<i>Result of serving notices</i>
	<i>Statutory Notices</i>	<i>Other Notices</i>	
General Inspections	439	Nil	47
Follow-up and other Inspections	103		43 notices complied with 4 notices in obedience
TOTAL	542	Nil	47 43 complied with

Details of Nuisances and Defects dealt with on Vessels

Verminous Galleys	5	Verminous Quarters or Messrooms	3
Dirty Quarters	3	Leaking radiator in Quarters	1
Burst water pipes	2	Leak in vent pipe from hold passing through Quarters	1
Condensation in Quarters	1	Condensation in Messroom	1
*Defective ventilation to Quarters	1	New lino required in Quarters	1
Defective hot water geyser	1	Deck of Crews alleyway in need of repair	1
No Messroom for Crew	1	Defective galley refuse chute	1
Dirty food store or refrigerator	2	Defective sheathing to galley preparation bench	1
Defective sheathing to galley wash-up bench	1	Defective waste pipe to galley sink	2
*Dirty lavatories	2	Blocked W.C.'s	2
Broken W.C. pans	2	*Defective flushing apparatus to W.C.'s	2
Defective ventilation to W.C.	1	Defective storm valve to W.C.	1
New duck boards required in wash place	1	Metal wash basins in bad condition	1
No bath or shower for firemen	1	**No washing accommodation for crew	1
Cover missing from fresh water tank	1	Bilges require cleaning	1
Dirty Holds	2		

* defect remedied in one case.

**defect not remedied.

SECTION XIV. PUBLIC HEALTH (SHELL FISH) REGULATIONS, 1934 AND 1948

No change.

SECTION XV

MEDICAL INSPECTION OF ALIENS (APPLICABLE ONLY TO PORTS FOR LANDING OF ALIENS)

(1) Medical Inspectors

No change.

- (2) Mrs. E. V. Cullingford resigned on 1st March, 1953 and Mrs. A. Groves was appointed in her place and commenced duty on the 1st April, 1953.

(3) Organisation of Work

No change.

- (4) Total number of vessels arriving at the Port carrying Aliens was... 1,169
Total number of Aliens arriving was 103,789
Total number of Aliens landed was 103,689
Number of Aliens refused leave to land was 100
Number of Aliens refused leave to land on medical grounds was 2
Number of Aliens medically inspected was 102,184
Number of Aliens medically examined was 5,931
Number of Certificates issued was 5

Analysis of Aliens referred

	Number examined	Certificates issued
Ministry of Labour permits (M.L.)	5,205	1
Immigrants without M.L. permits	323	—
Others remaining more than three months and intending to take up employment	219	—
Students	45	—
Visiting for health reasons	2	...
Appearing to the Immigration Officer to be :—		
(a) not in robust health	22	—
(b) mentally or physically abnormal or subnormal	7	3
(c) bodily dirty	—	—
(d) in need of medical examination for other special reasons	106	1
Seamen travelling as passengers	2	—
	5,931	5

Nationalities

Adenese 1	Dutch 1,482	Israeli 6	Ukranian 1
American 10	Egyptian 2	Japanese 1	Yugoslav 2
Argentinian 3	Finnish 40	Latvian 11	Stateless 27
Austrian 103	French 7	Liberian 1	
Belgian 2	German 2,832	Luxemborg 1	
Chilian 1	Greek 2	Norwegian 19	
Colombian 1	Hungarian 4	Polish 5	
Czech 1	Icelandic 2	Swedish 46	Total... 5,931
Danish 1,154	Indonesian 3	Swiss 152	

SECTION XVI. Miscellaneous

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

No change.

SECTION XVII. FOOD INSPECTION

Public Health (Imported Food) Regulations, 1937—1945

All foodstuffs landed at the Port was subject to routine inspection. Quantities and descriptions of foodstuffs imported are shown in Appendix I. Foodstuffs found to be unfit for human consumption are shown in Appendix II.

A slight decrease will be noted in some imports this year, particularly in fresh vegetables, sausage and salted offals, and an increase in fresh fruit.

Only one instance occurred during the year of Imported Meat Products arriving without Official Inspection Certificates. This comprised 3 cases of sausages from Germany. These were detained, and later re-exported by the consignee.

A consignment of 240 cases fancy chocolate was landed from Yugoslavia. Samples taken for analysis were reported as containing 12 parts per million Lead. The analyst reported that this lead content was excessive, and the chocolate was therefore unsuitable for human consumption. At present there is no legal standard for lead content, but the recommendation of the Food Standards Committee of 1951 was that the limit should be 2 parts per million. After considerable correspondence the whole consignment was re-exported to Yugoslavia.

The Danish vessel m.v. *K.P. Frederik* caught fire and capsized on to her side at her berth at Parkeston Quay, whilst discharging cargo. At the time of the fire the vessel had in her holds about 2,760 cases of fish and 3,800 cases of cheese. As the hatches were open at the time many of these cases floated out on the tides and were swept down the harbour. Where possible these cases were salvaged from the river but many cases could not be recovered and floated down the river and out to sea. Seven samples of salvaged

cheese were sent for bacteriological examination and 2 samples for chemical examination. Although only 3 of the bacteriological samples were reported as contaminated with *B.coli* (faecal) and the chemical samples were reported free from oil contamination, it was decided that all foodstuffs recovered from the river should be considered as unfit for human consumption. Notices were posted in the area warning the public that any cheese or fish that might be picked up on the beaches was unfit for human consumption and must not be eaten. The Health Authorities in adjoining areas and the Coastguards round the area were notified that cases might be washed up. Notification was received of cases being recovered from Frinton, Walton, Felixstowe and Debden.

Arrangements were made through the Warehousing Officer, Ministry of Food, for the disposal of all salvaged cheese for pig food, but at the last moment the Danish Authorities objected to this arrangement, and expressed a wish for all the cheese to be destroyed.

The foodstuff remaining in the ship, which were later salvaged by divers, were all destroyed by fire.

Considerable quantities of mussels are imported from Denmark, but these only come from one area—Nykobing. 11 samples of Danish Mussels and 1 sample of Dutch Mussels submitted during the year for bacteriological examination were reported as satisfactory. 5 samples of Danish Oysters and 1 sample of Dutch Oysters were also reported as satisfactory.

The following standards recommended by Dr. Knott, bacteriologist to the Fishmongers' Company, are accepted by this Authority :—

100 per cent — 80 per cent Clean	Not more than 5 colonies <i>B.coli</i> (faecal Type I) per ml. of flesh	Satisfactory.
70 per cent Clean	5 — 15 colonies	Suspicious.
60 per cent and lower	Above 15 colonies	Unsatisfactory.

Bacteriological reports on mussels, oysters and other foodstuffs submitted for bacteriological examination are shown in Appendix III.

Seizures under the Imported Food Regulations during the year numbered 1,864, weighing 47,957 lbs. including prohibited meat and uncertified meat products re-exported under Article 12. In addition 377 lbs. of N.A.A.F.I. stores and 903 lbs. of Ships Stores were certified as unfit for human consumption. Condemnation Notices were also issued for 1,243 lbs. of foodstuffs contaminated by flood water in the cellars of the Hotel at Parkeston Quay.

Public Health (Preservatives in Food) Regulations, 1925—1940

Five samples were taken during the year under these Regulations, and submitted for analysis. Samples of Gherkins in vinegar, Raspberry Juice, and Strawberry pulp were reported as complying with the Regulations. Two samples of Apricot pulp from Yugoslavia were reported to contain more than the limit of 1,500 p.p.m. sulphur dioxide. Unfortunately, by the time the analyst's reports on these samples were received the pulp had been delivered to the factory and was being used in the manufacture of jam. The factory chemist contended that this sulphur dioxide boils out when the jam is prepared. Arrangements were made with the Food and Drugs Authority of the district where the factory is situated for the jam from this pulp to be sampled. Report was received that this jam was found to contain no SO_2 , so it would seem that the preservative does boil out during manufacture.

Public Health (Imported Milk) Regulations, 1926.

The cream and Use of Milk (Revocation) Order, 1953, removed the restrictions on the importation of fresh cream from 1st April, 1953. Three importers were registered during the year for the importation of fresh cream under these regulations.

3,566 gallons of fresh cream was imported during the year.

Four samples of cream were taken and submitted for bacteriological examination. These samples were all reported to comply with the Regulations, i.e., not more than 100,000 bacteria per c.c. The cream received at the Port was all pasteurised, although this is not compulsory under the present Regulations.

The M.O., i/c Public Health Laboratory, Ipswich, where examination of these samples is carried out, states that in his opinion, the present Plate Count Standard for imported milk and cream is out of date. Representation has therefore been made to the Food Standards and Hygiene Division, Ministry of Food, that consideration should be given to the amendment of these Regulations (1) to make it compulsory for all imported milk and cream to be pasteurised ; (2) to introduce the Methylene Blue and Phosphatase Tests for imported milk and cream.

Regular consignments of pasteurised milk are imported for the use of U.S. Forces. 10,146 cartons being imported during the year. The Ministry of Food has given a ruling that foodstuffs imported for U.S. Forces are not subject to the Food Regulations of this country.

I would like to express my thanks and appreciation to the Joint Board for giving me the opportunity to attend the Conference of the Sanitary Inspectors' Association held at Morecambe, in September, 1953, as a delegate of the Port Health Authority.

APPENDIX I

SUMMARY OF FOODSTUFFS IMPORTED DURING THE YEARS 1953 AND 1952

	1953		1952	
Butter	1,561		4,560	casks
Barley	306		15	tons
Bread Rye	323		110	cases
Biscuits	563,670	tins	831,220	tins
Cheese	232,936		270,123	cases
Chocolate	5,195		37,846	cases
Confectionery	6,816		7,310	cases
Condiments	192		—	cases
Cream Fresh	3,566		—	gallons
Cooked Pork	93		860	cases
Condensed Milk	3,274		7,000	cases
Cocoa	2		—	bags
Cakes Spiced	1,213		300	cases
Dried Fruit	19,600		—	cases
Dried Mushrooms	270		—	cases
Eggs	13,185		30,206	cases
Fish Fresh	614,607		724,085	cases
Fish Paste	6		—	cases
Fruit Fresh	4,021,794		2,482,593	packages
Fruit Pulp	2,039		113	casks
Fruit Juice	143		—	casks
Fruit Syrup	230		50	cases
Fat Backs	434		2,651	cases
Fondant	46		2,668	cases
Horse Meat	254		—	packages
Marzipan	11,804		20,544	cases
Mustard	428		454	cases
Maize	1,130		—	tons
Offals	899		4,401	casks
Pollards	2,416		—	tons
Poultry	289		851	cases
Pudding Powders	1,415		—	cases
Provisions	56		3	cases
Pate de Foie Gras	115		150	cases
Smoked Eels	72		—	cases
Sausages	21,503		83,166	cases
Salad Cream	454		395	casks
Soup Powders	6,298		6,991	cases
Rice	5		—	sacks
Tinned Hams	1,702		3,958	cases
Tinned Meats	27,172		24,390	cases
Tinned Vegetables	1,915		3,665	cases
Tinned Fruit	2,861		12,202	cases
Tinned Snails	30		—	cases
Tinned Chicken	27		202	cases
Tinned Soups	856		50	cases
Tinned Cream	120		—	cases
Tinned Fish	194		221	cases
Tinned Mussels	55		—	cases
Tinned Sausages	450		1,724	cases
Tinned Milk	293		—	cases
Vegetables Fresh	1,615,474		2,320,955	packages
Venison	20		9	packages
Yeast	500		100	baskets
Bacon	—		3,938	sides
Cascia	—		20	sacks
Coffee	—		13,375	sacks

	1953	1952
Frozen Chopped Pork	—	800 cases
Honey Cakes	—	132 boxes
Jellies	—	160 cases
Milk Powder	—	400 casks
Piping Jelly	—	7,000 cases
Sweetened Fat	—	325 cases
Tinned Bacon	—	25 cases
Tinned Molasses	—	4 cases
Tomato Puree	—	60 cases
Whale Meat	—	1,829 packages

FOODSTUFFS IMPORTED DURING THE YEAR FOR U.S. FORCES

Pasteurised Milk	10,146 cartons
Fresh Cream	821 cartons
Cheese	1,169 cartons
Bacon	53 cases
Chocolate	62 cases
Eggs	250 cases
Sausages	4 cases

APPENDIX II

SEIZURES UNDER THE PUBLIC HEALTH (IMPORTED FOOD) REGULATIONS, 1937

(Including Prohibited Meat and Uncertified Meat or Meat Products re-Exported under Article 12 of the Regulations).

		<i>Cwts.</i>	<i>Qtrs.</i>	<i>Lbs.</i>
Vegetables:				
Sprouts	600 bags	120	3	26
Tomatoes	27 trays			
Cucumbers	5 boxes			
Fruit:				
Apricots	190 trays	66	1	27
Peaches	37 trays			
Bilberries	12 chips			
Grapes	7 trays			
Mandarins	1 case			
Lemons	1 case			
Melons	3 melons			
Fish:				
Fillets	3 cases	34	2	14
Assorted	67 cases			
Cheese	636 cases	127	2	16
Chocolate Figures	240 cases	73	1	18
Strawberry Pulp	1 cask	3	0	0
Sausages	6 cases	1	3	11
Mustard	1 tin	0	0	22
Preserved Fruit	10 jars	0	0	9
Preserved Vegetables	2 jars	0	0	2
Fruit Syrup	6 bottles	0	0	6

SHIPS STORES CERTIFIED AS UNFIT FOR HUMAN CONSUMPTION

	<i>Cwts.</i>	<i>Qtrs.</i>	<i>Lbs.</i>
Bacon	1	0	21
Potatoes	6	0	0
Beef	0	2	14
Kippers	0	1	0

N.A.A.F.I. STORES CERTIFIED AS UNFIT FOR HUMAN CONSUMPTION

	<i>Cwts.</i>	<i>Qtrs.</i>	<i>Lbs.</i>
Oranges	2	1	14
Apples	0	1	14
Tomatoes	0	0	27
Tinned Milk	0	1	10
Tinned Meats	0	0	4

FOODSTUFFS CONTAMINATED AND RENDERED UNFIT BY FLOOD WATERS IN PARKESTON QUAY HOTEL STOREROOM

Various Foodstuffs	Cwt.	Qtrs.	Lbs.
Beer	11	0	11
						18 gallons		

APPENDIX III REPORTS ON FOODSTUFFS FORWARDED FOR : (A) CHEMICAL EXAMINATION

<i>Nature</i>	<i>Country of Origin</i>	<i>Purposes of Examination</i>	<i>Results</i>	<i>Remarks</i>
Blue Cheese ...	Denmark	Oil or Other Contamination after immersion in river	Nil Oil. Nil Arsenic or Lead	No evidence of contamination.
Blue Cheese ...	Denmark	Ditto	Nil Oil Nil Arsenic or Lead	No evidence of contamination.
Apricot Pulp ...	Yugoslavia	Preservative	SO ₂ . — 2,700 p.p.m.	Limit allowed by the Regulations 1,500 p.p.m.
Apricot Pulp ...	Yugoslavia	Preservatives	SO ₂ . — 1,630 p.p.m.	Limit allowed by the Regulations 1,500 p.p.m.
Raspberry Juice...	Holland	Preservatives	Nil Preservatives	
Strawberry Pulp	Holland	Preservatives	SO ₂ . — 840 p.p.m.	Within the limit allowed by the Regulations.
Chocolate Figures	Yugoslavia	Lead Content	Lead — 12 p.p.m.	Food Standards Committee recommend limit should be 2 p.p.m. Lead.
Mustard Gherkins in Vinegar	Holland	Preservatives	Nil Preservatives	
Fancy Chocolates	Germany	Lead Content	Lead — 2 p.p.m.	Within the limit recommended by Food Standards Committee.

(B) BACTERIOLOGICAL EXAMINATION

<i>Nature</i>	<i>Number of Samples submitted</i>	<i>Results</i>	<i>Remarks</i>
Danish Blue Cheese ...	4	Faecal coli Nil, but samples not bacteriologically clean.	These samples from cases which had fallen in river.
Danish Blue Cheese ...	2	Faecal coli Type I present in large numbers.	Ditto.
Danish Blue Cheese ...	1	Faecal coli Nil. Bacteriological contamination not to same degree as above 6 samples	Contra sample from same consignment as above 6 samples (from case which had not been in river).
Danish Blue Cheese ...	2	Faecal coli Type I isolated	Samples from cases washed out of hold of vessel which had capsized after fire.
Danish Blue Cheese ...	4	Faecal coli Not isolated	
Danish Cream Cheese ...	1	Faecal coli Type I isolated	
Danish Mussels ...	11	80 per cent — 100 per cent Clean Nil Salmonella.	Satisfactory.
Dutch Mussels ...	1	100 per cent Clean. Nil Salmonella.	Satisfactory.
Danish Canned Mussels ...	1	Sterile (aerobic and non-aerobic)	Satisfactory
Danish Oysters ...	5	80 per cent — 100 per cent Clean Nil Salmonella	Satisfactory.
Dutch Oysters ...	1	100 per cent Clean. Nil Salmonella.	Satisfactory.

