

[Report 1959] / Medical Officer of Health, Salisbury (New Sarum) City.

Contributors

Salisbury (England). City Council.

Publication/Creation

1959

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2 February

Wills

CITY OF SALISBURY

ANNUAL REPORT

of the

MEDICAL OFFICER OF HEALTH

for

G.S.

1959

TO THE MAYOR, ALDERMEN AND COUNCILLORS,

I have the honour to submit to you my Annual Report on the state of the Public Health and details of Public Health Work in the City during the year 1959. The Report of your Senior Public Health Inspector is incorporated.

It gives me great pleasure to record my appreciation of the assistance and co-operation of the staff of the Public Health Department and of my colleagues in other Departments of the Council.


I am,
Your obedient Servant,

E. M. WRIGHT

Medical Officer of Health.

August, 1960.

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GENERAL STATISTICS

Area in acres	3,640
Number of inhabited houses and flats at end of 1959	..	10,528
Registrar General's estimated mid year Home Population for 1959	34,520
Rateable Value	£625,992
The sum represented by a Penny Rate	£2,501

						<u>Total</u>	<u>Male</u>	<u>Female</u>
BIRTHS.	Live - Legitimate	537	272	265
	Illegitimate		26	11	15
	All births	563	283	280
	Total Birth Rate per 1,000 population					16.3
	Area comparability factor		0.98
	Adjusted Birth Rate		15.97

Birth Rates per 1,000 population (not adjusted):-

1958	17.73
1957	16.46
1956	15.40
1955	14.87
1954	16.44

					Total	Male	Female
BIRTHS.	Still - Legitimate	6	3	3
	Illegitimate	-	-	-
	Still Birth Rate	10.54

DEATHS.	<u>Total</u>	<u>Male</u>	<u>Female</u>
	508	264	244
Total Death Rate per 1,000 population	14.72
Area comparability factor	0.69
Adjusted Death Rate	10.15

Death Rates per 1,000 population (not adjusted):-

[illegible]

Infantile Death Rate - per 1,000 live births:-

Death Rate of all Infants under one year of age	15.99
Total Deaths (legitimate and illegitimate)	9
Deaths of Legitimate Infants	9
Deaths of Illegitimate Infants	-

Deaths of Infants under four weeks of age:-

Total	7
Legitimate	7
Neo-natal Mortality Rate				12.43

Deaths of Infants under one week of age:-

Total	4
Legitimate	4
Early Neo-natal Mortality Rate					7.10

Stillbirths and Deaths of Infants under one week of age ..	10
Peri-natal Mortality Rate	17.57

CAUSES OF DEATH IN THE CITY OF SALISBURY, 1959 (Corrected)

Causes of Death									Males	Females
All Causes	264	244
1. Tuberculosis, respiratory					5	-
2. Tuberculosis, other				-	1
3. Syphilitic disease			1	-
4. Diphtheria	-	-
5. Whooping Cough	-	-
6. Meningococcal infections				-	-
7. Acute poliomyelitis			-	-
8. Measles	-	-
9. Other infective and parasitic diseases							-	-
10. Malignant neoplasm, stomach				6	2
11. Malignant neoplasm, lung, bronchus					13	2
12. Malignant neoplasm, breast	1	7
13. Malignant neoplasm, uterus	-	3
14. Other malignant and lymphatic neoplasms							11	24
15. Leukaemia, aleukaemia	2	2
16. Diabetes	1	4
17. Vascular lesions of nervous system					34	37
18. Coronary disease, angina	36	25
19. Hypertension with heart disease	4	2
20. Other heart disease	39	57
21. Other circulatory disease	11	10
22. Influenza	9	4
23. Pneumonia	21	17
24. Bronchitis	14	4
25. Other diseases of respiratory system					2	3
26. Ulcer of stomach and duodenum				1	-

<u>Causes of Death (contd.)</u>	<u>Males</u>	<u>Females</u>
27. Gastritis, enteritis and diarrhoea	-	-
28. Nephritis and nephrosis	2	2
29. Hyperplasia of prostate	3	-
30. Pregnancy, childbirth, abortion	-	-
31. Congenital malformations	3	2
32. Other defined and ill-defined diseases	33	30
33. Motor vehicle accidents	1	2
34. All other accidents	5	3
35. Suicide	5	1
36. Homicide and operations of war	1	-

The above figures only refer to deaths of residents in Salisbury and to those who died outside Salisbury but whose named residence is in the City. There were 719 deaths registered as occurring in Salisbury: 535 of these deaths occurred in institutions. There were 47 inward transfer deaths (i.e. those of residents of Salisbury who died outside the area), and 258 outward transfer deaths (i.e. those of non-residents who died in the City).

Deaths in institutions in the City were as follows:-

	<u>Residents</u>	<u>Non-residents</u>
Newbridge Hospital	72	30
Salisbury Infirmary	78	190
The Old Manor	27	39
Meyrick Close	47	4
Nursing Homes	24	9
Harnwood Hospital	6	9
	<u>254</u>	<u>281</u>

INQUESTS

During the year 1959, 24 inquests were held on deaths which occurred in the City.

<u>Residents</u>	<u>Non-Residents</u>	
3	5	deaths were due to road accidents.
3	2	deaths were due to accidental falls.
6	2	deaths were due to suicide.
2	-	deaths were due to accidental carbon monoxide poisoning.
1	-	death was due to railway accident.

SOCIAL CONDITIONS AND GENERAL PROVISION OF HEALTH
SERVICES FOR THE CITY

STAFF OF THE PUBLIC HEALTH DEPARTMENT

MEDICAL OFFICER OF HEALTH

Dr. E.M. Wright, T.D., M.A., B.M., B.Ch., D.P.H.
The Council House, Bourne Hill, Salisbury.
Telephone Nos. Office - Salisbury 5151
Residence - Coombe Bissett 207

*
DEPUTY MEDICAL OFFICER OF HEALTH

Dr. I.E. Jameson, L.R.C.P.I. & L.M., L.R.C.S.I. & L.M.

SENIOR PUBLIC HEALTH AND FOOD INSPECTOR

Mr. S. Appleyard, C.S.I.B., A.R.S.I.

DEPUTY SENIOR PUBLIC HEALTH AND FOOD INSPECTOR

Mr. L. Weeks, C.S.I.B.

ADDITIONAL PUBLIC HEALTH AND FOOD INSPECTORS

Mr. A.H. Kay, C.S.I.B., A.R.S.H.

Mr. H.H. Seddon, C.S.I.B., A.R.S.H., M.R.I.P.H.H.

Mr. P. Bradwell, C.S.I.B. (Resigned his appointment on
28th February, 1959)

Mr. H. Dixon, C.S.I.B., M.R.S.H. (Commenced duties on
28th September, 1959)

CLERICAL STAFF

Mrs. J. Weeks

Mrs. J. Burden (Resigned her appointment on 30th September, 1959)

Mrs. E. North (Commenced duties on 14th September, 1959)

* Appointment under Section 115 of the Local Government Act, 1933.

The following Health Visitors are employed by the Wiltshire
County Council for duty in the City:-

Miss P.E. Morris, S.R.N., S.C.M., R.F.N., H.V.Cert.

Miss M.H. Norman, S.R.N., S.C.M., H.V.Cert.

Miss E.C.N. Cross, S.R.N., S.C.M., R.F.N., H.V.Cert.

Mrs. A.H. Soilleux, S.R.N., S.C.M., H.V.Cert.

Miss J.E. Robson, S.R.N., S.C.M., A.R.S.H., H.V.Cert.

The following School Nurses are also employed by the Wiltshire County Council for duties in the Schools in the City; they carry out their work from the Minor Ailments Clinic, Salisbury General Hospital:-

Mrs. B.A. Brown, S.R.N., S.C.M.

Mrs. N.M. Dalzell, S.R.N., S.C.M.

Laboratory facilities are available at the Public Health Laboratory, Salisbury General Hospital, where examinations of specimens connected with infectious disease and examinations of water supplies, milk, ice-cream, food, etc., are regularly carried out.

COMMITTEES

The Public Health Committee and its Sub-Committees deal with all public health matters.

IMMUNISATION AND VACCINATION

Immunisation against Diphtheria and Whooping Cough

Immunisation of children against diphtheria and whooping cough is carried out under arrangements made by the Wiltshire County Council as Local Health Authority under Part III of the National Health Service Act, 1946. Immunisation is carried out at maternity and child welfare clinics, at school clinics and at primary and secondary schools, by Medical Officers of the County Council, and, in addition, general medical practitioners in the City immunise a large number of children under arrangements made privately with their parents.

The following are the statistics for 1959:-

Age Group		Under 1.	1	2	3	4	5-9	10-14	Total under 15
Primary immunisations completed during 1959	Diphtheria	423	73		33		46	1	576
	Whooping Cough	421	70		28		10	-	529
Rein. injs. administered during 1959	Diphtheria	-	2		129		249	4	384
	Whooping Cough	-	2		123		62	1	188
Total immunised child population at 31st Dec. 1959	Pre 1.1.55	-	-		-		565	1850	2415
	Post 1.1.55	143	421	300	359	369	1541	337	3470

The number of children under 1 year immunised against both diphtheria and whooping cough represents 75% of those born during the year. This compares with figures of 54% for diphtheria immunisation and 52% for whooping cough immunisation in 1958.

The rise in the percentage of children under 1 year of age immunised against diphtheria and whooping cough is very gratifying.

Vaccination against Smallpox

Vaccination against smallpox is undertaken by general medical practitioners in the City under arrangements made privately.

The following are the statistics for 1959:-

Age Groups	Under 1	1	2-4	5-14	15 or over
Vaccinations	338	5	18	14	27
Re-vaccinations	-	2	6	19	100

The number of children under 1 year vaccinated against smallpox represents 60% of those born during the year, compared with 50% in 1958.

Vaccinations against Poliomyelitis

Vaccination against poliomyelitis, which began in 1956, was continued during the year. Large numbers of children, expectant mothers and (as I foreshadowed in my Annual Report for 1958) young adults between the ages of 15 and 25 years were given injections at maternity and child welfare centres, school clinics or schools by members of the County Council medical staff, and in addition a good deal of this work was also undertaken, under arrangements made through the County Council, by general practitioners in the City.

The following are the total figures for 1959:-

Number of second injections given	3,111
Number of third injections given	3,578

Vaccination with B.C.G.

A certain number of children who have been exposed to a risk of infection with tuberculosis receive B.C.G. vaccination, under arrangements made by the Wiltshire County Council, at the Chest Clinic, Salisbury General Infirmary.

In addition, the County Council, as Local Health Authority, put into force during 1955 a scheme under which children nearing school leaving age should, where advisable, and subject to their parents' consent, be vaccinated against tuberculosis with B.C.G. at schools and school clinics.

The number of children vaccinated with B.C.G. in 1959 was 221.

PREVALENCE AND CONTROL OVER INFECTIOUS AND OTHER DISEASES

Homes are visited by the Medical Officer of Health or the Public Health Inspectors when necessary upon receipt of notifications of infectious disease and enquiries are made regarding contacts and the possible source of infection.

Bedding is removed for disinfection when necessary, and disinfectants supplied to householders, with instructions given for their uses.

NOTIFIABLE DISEASES (other than Tuberculosis during 1959)

Notified Cases	All ages	Under 1 year	1-5	6-15	16-25	26-45	46-65	66+	Age Unknown	Treated in Hospital
Measles	102	5	55	32	1	3	4	1	1	-
Whooping Cough	2	-	1	1	-	-	-	-	-	-
Dysentery	57	-	3	41	3	3	2	5	-	-
Scarlet Fever	7	-	6	1	-	-	-	-	-	-
Meningo-coccal Meningitis	1	-	-	1	-	-	-	-	-	1
Puerperal Pyrexia	1	-	-	-	-	1	-	-	-	-

FOOD POISONING

The following are particulars of cases of food poisoning during 1959:-

- (a) Total number of outbreaks 1
- (b) Total number of cases 29
- (c) Number of deaths 0

TUBERCULOSIS

Primary cases of Tuberculosis notified in the City during 1959.

Age Periods	Primary Cases			
	Respiratory		Non-Respiratory	
	M	F	M	F
0 - 1	-	-	-	-
2 - 5	-	1	-	-
6 - 15	-	-	-	-
16 - 25	5	1	-	-
26 - 35	-	2	1	-
36 - 45	2	3	-	-
46 - 55	1	2	1	1
56 - 65	1	1	-	-
66 and over	2	2	-	-
Age unknown	-	-	-	-
Totals	11	12	2	1

The City was not visited by a Miniature Mass Radiography Unit during the year, but under arrangements made by the Medical Director of the Bournemouth Mass Radiography Centre a small mobile chest x-ray unit visited the City from 11 a.m. to 12.30 p.m. on Wednesday each week. This arrangement was primarily intended for medical practitioners' patients and other groups by previously arranged appointments. This service commenced at the beginning of April, 1959.

HOUSING AND SLUM CLEARANCE

Housing and slum clearance continued to form a considerable amount of the work of the Public Health Department, as in previous years, and while there were grounds for considering, as pointed out in my Annual Report for 1958, that the housing shortage was becoming less acute, the requirements of the elderly and partially infirm began to assume a greater importance. The increasing proportion of old people in the population was probably the main reason for this; another reason, in some cases, was the natural wish of many old people themselves, after living almost a lifetime in very sub-standard accommodation, to be able to enjoy the amenities of a modern flat or bungalow. It is quite obvious that, in future years, the elderly will expect far more attention than hitherto has been the case to be paid to their housing wishes and requirements. This, in turn, will entail special studies of the most suitable types of accommodation for the elderly, a subject on which much thought and study is required.

During the year, many investigations were carried out where families requested rehousing on medical grounds, the most frequent reason for this being the presence of a case of pulmonary tuberculosis in the family. I am glad to say that this is becoming rather less frequent, with the general improvement in housing standards as a result of the vigorous housing programmes of the City Council during recent years. The usual close liaison with the Chest Physicians of the Salisbury Group Hospital Management Committee has been maintained regarding the rehousing of cases of tuberculosis.

REMOVAL TO SUITABLE PREMISES OF PERSONS IN NEED OF CARE AND ATTENTION

No action was taken during the year under Section 47 of the National Assistance Act, 1948 or the National Assistance (Amendment) Act, 1951. In several instances, however, advice was given regarding cases where action might have been necessary at a later date.

WATER SUPPLIES

The water supply of the City is derived from three wells, situated in the Devizes Road area, the Wyndham Road area and at Dean's Farm, north of Old Sarum, respectively. Samples were taken for bacteriological examination before and after chlorination at each well weekly. Non-faecal type coliform organisms were found before chlorination in small numbers on two occasions in the Devizes Road well, and on five occasions in the Dean's Farm well. Samples from the Wyndham Road well showed thirteen non-faecal type coliform organisms on one occasion, and fifty non-faecal type coliform organisms on another occasion, in addition to non-faecal type coliform organisms in small numbers on six other occasions, before chlorination.

Samples taken from the three wells after chlorination were found to be free from evidence of pollution, except that on one occasion a sample from the Wyndham Road well was found to contain one non-faecal type coliform organism. This result was probably due to a sampling error.

Reports on the chemical analysis of the water supply were satisfactory.

No restrictions on the consumption of water were imposed during the year, in spite of the low rainfall during the summer months.

Eleven samples were taken by the Public Health Inspectors during the year from nine private wells supplying dairies and other industrial premises in the City and, of these, ten were satisfactory. The unsatisfactory sample was taken from an open cistern, and showed evidence of gross pollution with non-faecal coliform organisms, and a moderate degree of pollution with faecal coli, but after cleansing, a further sample showed no evidence of pollution.

The number of houses and flats in the City with a direct piped water supply was 10,511. There were seventeen houses in the City, with an approximate population of thirty, served by standpipes.

PUBLIC SWIMMING BATHS

There is only one public swimming bath in the City, which is owned by the City Council. During 1959, the water supply to this swimming bath was derived from the main water supply, and subjected to continuous chlorination, being changed every 2-3 weeks. Early in 1960, the treatment of the water was improved by the installation of a continuous filtration plant. Bacteriological examinations were carried out weekly, and the results were satisfactory in all cases. The bath is not enclosed.

SEWAGE AND REFUSE DISPOSAL

The greater part of the sewage from the City is dealt with at the Corporation sewage works, the effluent and storm overflow being discharged into the River Avon. These works are frequently overloaded, the main reason for this being that although they have been enlarged from time to time, they were designed to deal with a much smaller volume of sewage than that which now reaches them. They can only give full treatment without deterioration in effluent quality to 2.33 times the dry weather flow. Flows between 2.33 times and 4.05 times the dry weather flow are passed to the storm filter, and all flow in excess of the latter figure is screened and passed direct to the river.

Sewage which is not passed to the works is treated at a sewage farm at Bemerton, on the outskirts of the City. This farm, which is efficiently managed, and gives no real grounds for complaint, is however not large enough to accept easily the load applied to it in wet weather.

It is gratifying to know that Ministry approval has been obtained to the Council's detailed proposals for the construction of a new sewage works at Petersfinger, to the south east of the City, and contract has recently been accepted and approved for the construction of the new works and is about to commence.

Refuse collection is dealt with by freighter type vehicles, which deliver to a controlled tip.

THE FACTORIES ACT, 1937

The work carried out under the Factories Act, 1937, is included as an Annex to this Report.

REPORT OF THE SENIOR PUBLIC HEALTH INSPECTOR

Fewer inspections were made during the year of all types of premises, due to the transfer of staff to the abattoir, and the number of milk samples taken was slightly lower, but ice-cream sampling was maintained throughout the hot summer, often daily.

Six hundred and eighty-two fewer inspections (1,224) and 327 fewer visits (682) were made than in 1958 for the investigation of nuisances and inspections of the various types of premises in the City, including the following:-

164	inspections of dwellings
97	" " restaurant kitchens
73	" " drainage systems
54	" " butchers' shops
36	" " dairies
28	" " factories
21	" " bakehouses
19	" " caravans
13	" " ice-cream premises
11	" " workplaces
7	" " wet fish shops
2	" " fried fish shops

One hundred and twenty-seven (compared with 162) complaints were received during the year. Thirty-four preliminary housing repair notices and six statutory notices were served: twenty-eight preliminary notices and nine statutory notices (including those outstanding from 1958) had been complied with by the end of the year.

One hundred and twenty-two visits were made in respect of unsound food: one hundred and thirty-eight visits (compared with 26 in the previous year) to cases of infectious disease and food poisoning.

All plans received in the City Engineer's Department relating to the construction or re-planning of shops, warehouses, factories, cafes and other premises with which the Public Health Department is concerned are examined for compliance with the relative statutes administered by this Department.

Rag Flock and other Filling Materials Act, 1951

This Act places a duty on the local authority to secure the inspection of premises registered or licensed by them, and to enforce the law with a view to securing the use of clean filling materials.

"Registered" premises are those which use fillings in the upholstery of new furniture, bedding, toys, baby carriages and other articles;

"licensed" premises are those in which rag flock is manufactured or stored for delivery to registered premises.

The Medical Officer of Health and Public Health Inspectors are, by virtue of their appointments, "authorised officers" under the Act.

As previously mentioned, all the material used in the upholstery trade in the City comes from sources where the British Standard Specifications are complied with and a certificate issued with the materials to this effect. These products are sampled regularly at the source, thus avoiding the necessity and expense of sampling within the City.

Shops Act, 1950

The Public Health Inspectors are also Shops Act Inspectors and investigate the hours worked by young persons, the enforcement of the early closing hours, meal times, etc., and the provisions of the Public Health Act, which include ventilation, temperature and the provision of sanitary conveniences. Seven (compared with 29 last year) inspections only under this Act were made, together with early closing visits and half-day tours, as follows:-

<u>Type of Premises</u>	<u>Inspections</u>	<u>Additional Visits</u>	<u>Early Closing-Day Visits</u>	<u>Early Closing-Day Tours</u>
Food Market	-	3	-	
Chemist	-	2	-	
Grocer	-	2	2	
Sugar Confectionery	1	-	1	
Furnisher	1	-	1	
Motor car and cycle dealer	2	1	2	
Flour Confectioner	-	-	1	
Boots and Shoes	-	1	2	
General Multiple Store	-	-	1	
Draper	-	-	1	
Hairdresser	2	1	-	
Paint and Glazing	1	-	-	
Wireless and Television	-	-	1	
Totals:	7	10	12	18

Offices

As previously reported, there is reason to believe that many offices in the older buildings may be lacking in such essentials as adequate lighting, ventilation and the provision of washing and sanitary accommodation, but it has not yet been found possible to commence a systematic survey.

PUBLIC HEALTH ADMINISTRATIONWork completed during the year 1959Housing

Roofs repaired	10
Chimney stacks repaired	1
Gutters repaired or renewed	1
Rainwater pipes repaired or renewed	2
External walls repaired or repointed	1
Dampness abated:-	
i. repairs to roof	7
ii. repairs to gutters or rainwater pipes	3
iii. waterproofing of internal walls	13
Wallplaster repaired	4
Ceiling plaster repaired	3
Windows repaired	4
Windows renewed	1
Sashcords provided	5
Doors repaired	1
Floors repaired	1
Firegrates or ranges repaired	1
Firegrates or ranges renewed	2
New sink provided	1
New sink waste pipe provided	1
Sink waste pipe repaired	2
Food store repaired or improved	1
Burst water pipe repaired	1
Skylight renewed	1
Locks on door renewed	1
New shed (coal store)	1
Chimney pot renewed	1

Food preparing premises, shops, cafés, restaurant kitchens, stalls, etc.

Rooms cleansed or redecorated	14
Fittings, benches, etc. cleansed	4
Structural repairs carried out	6
Sinks provided or renewed	1
Wash hand basins provided	6
Hand washing notices provided	8
Hand washing materials provided	7
Clean towels provided	2
Exemption certificate issued for wash hand basin	1
Hot water supply provided	8
Sanitary conveniences disconnected from food room	1
Extra lighting installed in food rooms	2

Food preparing premises, shops, cafés, restaurant kitchens,
stalls, etc. (cont'd.)

Clothes lockers provided	1
First aid boxes provided	4
Protection for open food on display	1
Water heaters renewed	1
Water closets redecorated and repaired	1
Ventilation provided or improved	2
Preparation tables re-surfaced	3
Canopies to range cleansed	1
Dustbins provided or renewed	11

Drainage

Drains/sewers examined	28
Drains/sewers cleansed	20
Drains/sewers repaired or reconstructed	6
Inspection chamber provided	3
Surround to gully renewed	2

Nuisances

Offensive accumulations removed	1
Nuisance from keeping animals abated	1

Shops Act, 1950

Statutory Notices and records provided	3
--	----	----	----	----	----	----	----	---

Factories and Workplaces

Sanitary accommodation provided	2
Rooms cleansed and redecorated	3
W.C.'s repaired and redecorated	4
Artificial lighting provided to W.C. compartment	1
W.C. compartment linewashed	1
Eaves gutters and downspout provided	1

Tents, Vans and Sheds

Sanitary accommodation cleansed	1
Sanitary accommodation repaired	1

Sanitary Conveniences

W.C. compartment repaired	5
New W.C. basin provided	1
W.C. seat renewed	1

HOUSING STATISTICSSLUM CLEARANCEHouses Demolished

The following properties were demolished during the year:-

CLEARANCE AREA NO. 24 (2-18 BEDWIN STREET)

Eight houses, the eight families (19 persons) having been rehoused in 1957.

CLEARANCE AREA NO. 12 (1-2 ELM COURT, SALT LANE)

Two houses, (two families, four persons) rehoused in 1938.

Two individually unfit houses were demolished after formal procedure, the two families (seven persons) having been rehoused in 1957.

Houses Closed

Five houses in two Clearance Areas and three in a future Clearance Area were closed, (seven families (17 persons) having been rehoused during the year), together with eight individually unfit houses as follows:-

Closed by Formal Procedure

Six houses: six families (20 persons) rehoused during the year.

Closed Informally

Two houses: (one vacant and one person having been rehoused).

A Closing Order was also applied to four rooms forming part of a building, the family of two being rehoused, and one Closing Order applied in 1957 was rescinded, the property having been partly rebuilt and reconditioned to the satisfaction of the Council.

INSPECTIONS OF DWELLING HOUSESHousing Acts, 1936 and 1957Unfit Properties:

Preliminary inspections	34
Detailed inspections	16
Additional visits	56

Underground Rooms:

Inspections	1
Additional visits	3

Houses measured for permitted numbers	19
---------------------------------------	----	----	----	----	----	----	----	----

Housing Consolidated Regulations, 1925 and 1932

Detailed inspections	23
Additional visits	1

Rent Act, 1957

One application for a Certificate of Disrepair but no undertaking to remedy defects was received; a Certificate was subsequently issued: four applications for cancellation of existing Certificates were received and two were issued following completion of repairs. Five inspections and 24 additional visits were made to these properties.

Applications for Certificate of Disrepair	1
Certificates issued	-
Undertakings to effect repairs accepted	-
Applications for cancellation of Certificates	4
Objections to cancellation raised	2
Certificates cancelled	2
Inspections	5
Additional visits	24
Interviews at office or premises	6

Public Health Act, 1936

Inspections	164
Additional visits	210
Preliminary Notices served	32
Complied	28
Statutory Notices served	5
Complied	8

* Including arrears from 1958

Number of New Houses and Flats erected during the year:-

(a) Total (including numbers given separately under (b)):-

(i) by the Local Authority	115
(ii) by other Local Authorities	Nil
(iii) by other bodies or persons (including existing houses converted into flats)	208

(b) With state assistance under the Housing Acts:-

(1) By the Local Authority

(a) for the purpose of Part II of the Act, 1925 ..	Nil
(b) for the purpose of Part III of the Act, 1925	Nil
(c) the number of houses and flats in course of construction under the Housing Act, 1936 on the 31st December, 1959	120

Number of Houses owned by the Local Authority:-

(1) Parts II and III of the Housing Act, 1925	Nil
(2) Other Powers	
Housing Act, 1919	210
Housing Act, 1923	304
Housing Act, 1924	110
Housing Act, 1925	Nil
Housing Act, 1930	112
Housing Act, 1936	9
Housing Act, 1938	12
Housing Act, 1946	1,523
Temporary Bungalows, Housing Act, 1944	99

Total	2,379

Housing Act, 1957 - Part IV - Overcrowding

Number of dwellings known to be overcrowded at the end of the year	1
Number of new cases of overcrowding discovered during the year	1
Number of cases relieved during the year	2
Number of inspections	3
Number of additional visits	-
Houses measured for permitted numbers	19

Public Health Act, 1936, Section 83-85

Number of inspections in connection with verminous premises	15
Number of additional visits entailed	13
Number of new cases	7
Number of verminous rooms sprayed	16
Number of verminous rooms treated with powder	14
Number of houses treated with powder	4

PREMISES AND OCCUPATIONS WHICH ARE CONTROLLED BY BYE-LAWS AND REGULATIONSThe Market Place

Thirty-four general inspections and 121 individual inspections of stalls were made with a view to observing the sale of unsound food and also compliance with the Meat Regulations, Food Handling Byelaws and the Food Hygiene Regulations. The main points in the Food Hygiene Regulations relating to stalls are: the prevention of contamination by keeping open food off the ground, prohibiting the use of unclean wrapping paper and newspaper in contact with food; keeping stalls clean and in good repair; screening meat and fish stalls and the provision of hand washing facilities at stalls selling open food for immediate consumption. Several verbal warnings regarding the absence of hand washing facilities were given.

Offensive Trades

There is only one such trade carried on within the City, viz: a marine store. A new building was erected during the year: the premises are regularly inspected and are generally kept clean, tidy, and free from vermin.

Moveable Dwellings

Nineteen site inspections and 13 (compared with 63 last year) inspections of vans (with 14 additional visits) proved the need for regular inspections, particularly regarding the condition of the site and the care of sanitary fittings which, as previously reported with regard to one site, are often obstructed and wilfully broken.

Ice-Cream

Fifty-six ice-cream samples were submitted for bacteriological examination, and 51 (91%) were satisfactory and four fairly satisfactory. This is in accordance with the provisional recommendations of the Ministry of Health, which suggests that not less than 80% of the samples taken

should fall within Grades 1 and 2. Large quantities of ice-cream made in the City are sent to other towns, villages and military camps and the supervision of plant and records received constant attention, for many weeks daily, during the prolonged summer.

Food Hygiene Regulations, 1955

No organised course of lectures was given during the year, but every opportunity is taken of teaching hygienic methods of food handling and many improvements in premises and equipment have been effected.

A total of 307 (compared with 447 in 1958) inspections (with 46 additional visits) of these and other food premises were made during the year, the following table showing the variety of such premises visited:-

<u>Type of Premises</u>	<u>Inspections</u>	<u>Additional Visits</u>	<u>Number on Register</u>
Restaurant kitchens	97	18	43
Private School kitchens	3	3	18
County School kitchens	7	1	15
Canteen kitchens	3	-	9
Snack bars	7	1	14
Social clubs	-	1	29
Licensed premises	14	3	68
Licensed premises, selling snacks	3	1	21
Ice-cream dealers	1	-	133
Ice-cream manufacturers	-	-	2
Butchers	54	7	22
Bakers	21	1	11
Fried Fish	2	-	6
Wet Fish	7	-	5
Grocers	50	6	7
Greengrocers	15	4	18
Cooked meat	3	-	1
Sweet manufacturers	3	-	3
Flour confectioners	5	-	12
Wholesale food stores	3	-	4
Delivery vans	5	-	-
Hotel kitchens	1	-	28
Proposed Tea Room	1	-	-
Food Market	-	-	1
Soft Drink manufacturers	-	-	3
Vegetable store	-	-	4
General dealers	-	-	11
Church Hall kitchens	-	-	8
Welfare Home kitchen	-	-	1
Hospital kitchens	3	-	4

Food inspection

Details of the amount of food examined and voluntarily surrendered at the abattoir, by wholesalers, shopkeepers, canteens, etc., as unfit for human consumption are shown. The first item given (fresh meat condemned in the City) includes all meat condemned at the abattoir for both diseased conditions and decomposition, and meat condemned at butchers' shops in the City. Of this total, 5 cwts 1 st. 3 lbs. was condemned at the local shops and 4 tons 13 cwts. 3 qrs. 1 st. 11 lbs. was condemned mainly by reason of decomposition due to prolonged storage at the abattoir.

133,552 lbs. meat. (59 tons, 12 cwts. 1 qr. 1 st. 6 lbs.)
 4,008 lbs. plums.
 1,604 tins fruit, fish, milk, vegetables and soup.
 961 lbs. tinned meat.
 560 lbs. potatoes.
 560 lbs. peaches.
 30 st. 11½ lbs. fish.
 328 lbs. bacon.
 180 lbs. frozen rabbits.
 122 lbs. pears.
 56 lbs. chestnuts.
 37 escallops.
 27 lbs. dried fruit.
 20 lbs. frozen sliced runner beans.
 18 pkts. cheese.
 14 pkts. cereal.
 9 puddings.
 7½ lbs. olives.
 6 lbs. cake.
 6 jellies.
 3 lbs. tomatoes.
 3 bottles orange squash.
 2 pork pies.
 2 jars fishpaste.
 2 bottles sauce.
 1 lb. 13½ oz. rice.
 1 lb. 2 oz. cheese spread.
 1 lb. jar lemon curd.
 1 lb. groats.
 1 lb. pickle.
 1 pint vinegar.
 1 jar Sunny Spread.
 1 pkt. Barley water crystals.
 8 oz. peanut butter.
 8 oz. butter.
 8 oz. cream crackers.
 4½ oz. paste.
 1½ oz. dressed crab.

The following complaints of unsound food being sold, offered for sale or deposited with a view to sale were reported to the Public Health Committee and column 4 indicates the action taken.

Article (1)	How discovered or reported (2)	Nature of complaint or other irregularity (3)	Action Authorised (4)
Sausage Roll	Complaint after sale	Sale of sausage roll with mould growths	Warning letter indicating proceedings for a future offence
Cooking Apples	Complaint following sale in market	Bruised and rotten	Proceedings instituted and vendor fined £20
Cream Puffs	Complaint after sale	Mould growths	Warning letter indicating proceedings for a future offence

Other complaints, in which no official action was taken, included the sale of bread, fried fish, milk, chocolates and sherbet fountains.

INSPECTION OF DAIRIES AND MILK SAMPLES

There are 32 distributors of milk on the register, including eight dairies and 27 retail shops selling bottled milk only. The dairies (including two pasteurising plants) are visited regularly: thirty-six inspections were made, and 181 samples for milk cleanliness, pasteurising efficiency and bottle cleansing were submitted for examination, results being shown below. Four "Tuberculin Tested" and 31 "Tuberculin Tested (Pasteurised)" licences were issued during the year.

Towards the end of 1957 the City was included in a "Specified Area" which meant that no milk other than "Pasteurised", "Sterilised" or untreated "Tuberculin Tested" milk could be sold within the area. This Order did not make any material difference as only two grades of milk - "Tuberculin Tested" and "Pasteurised" - had been retailed in the City for some years.

Milk Samples

<u>Number taken</u>	<u>Examination undertaken</u>	<u>Number Satisfactory</u>	<u>Percentage Satisfactory</u>
33	Statutory test for "Pasteurised" milk.	33	100%
11	Statutory test for "Tuberculin Tested" milk.	11	100%
11	The presence of tubercle bacilli.	11	100%
121	Washed bottles submitted for bacterial cleanliness.	73	60.31%
5	Test for residual detergent in washed bottles.	5	100%

BIOLOGICAL MILK SAMPLES

The following table shows the results of samples submitted for the presence of tuberculosis during the past fifteen years:-

<u>Samples taken</u>	<u>Satisfactory</u>	<u>% Satisfactory</u>
1944 .. 58	38	95%
1945 .. 76	74	93%
1946 .. 44	42	95%
1947 .. 29	29	100%
1948 .. 66	64	96.9%
1949 .. 58	55	94.8%
1950 .. 58	55	94.8%
1951 .. 41	41	100%
1952 .. 72	71	98.6%
1953 .. 43	43	100%
1954 .. 17	17	100%
1955 .. 26	26	100%
1956 .. 21	21	100%
1957 .. 11	11	100%
1958 .. 11	11	100%

FACTORIES ACT, 1937
 PART VIII OF THE ACT
 Outworkers

Nature of work	Number of outworkers in August list required by Section 110 (1)(c)	Number of cases of default in sending lists to the Council	Number of prosecutions for failure to supply lists	Number of instances of work in unwholesome premises	Notices served	Prosecutions
Tai- loring alte- rations	10	9	-	-	-	-
Glove making	6	6	-	-	-	-
Knitting	1	1	-	-	-	-

PUBLIC HEALTH ACT, 1936

(2) Workplaces

Type of Workplace	Total Number of Inspections	Total Number of Notices served	Total Number of Notices complied with
Car hire, office and garage	2	-	2
Offices	5	-	2
Ice Cream Depot	1	-	-
Mineral Water Depot	1	-	-

THE PREVENTION OF DAMAGE BY PESTS ACT, 1949

Two hundred and fifty-six complaints of rats or mice were received and together with surveys undertaken on adjoining properties a total of 433 inspections (involving 1,367 visits and 1,145 treatments) of the following varied types of premises were made:- dwellings, business premises, Institutions, garden sheds and poultry runs, pig-sties, the sewage works and refuse tips. One treatment of the City's sewers involving 231 manholes, gave very satisfactory results and showed only a small core of infestation in the older part of the City, i.e. the "chequers".

MEAT INSPECTION

Introduction

The Public Abattoir, situated in Churchfields, was built by the Ministry of Works for the Ministry of Food and opened in May, 1954: it is operated by the Fatstock Marketing Corporation Limited, who have been appointed by the City Council as their slaughtering contractors.

The majority of the animals slaughtered at the abattoir are for the Fatstock Marketing Corporation's own trade, although four local butchers have their own animals slaughtered there regularly.

In addition, the Fatstock Marketing Corporation use the premises as one of their area meat depots. Consequently, large consignments of imported meat and offal, and meat and offal from animals slaughtered at other abattoirs, are brought here for sale.

Again, as in previous years, representatives of other local authorities, some from abroad, have visited the abattoir and, in the early part of the year, Southern Television featured shots of the lairage and slaughterhall in their programme "Farming To-day".

The premises are not large enough for the amount of trade carried on. Whilst they were adequate for the purposes of the Ministry of Food during rationing, they are not adequate for a large private firm who use them as a meat depot in addition to a slaughterhouse.

Storage space

There is insufficient storage for both home killed and imported carcasses, and for equipment, cycles, etc. The emergency slaughterhall and lairage were used for the storage of offal racks, bins, sacks and cycles. The detained meat room is usually full of offal racks and cattle heads, and is frequently used for boning heads for cheek meat.

Cycles are occasionally left in the fat room, together with rain coats. Imported carcasses, although wrapped in muslin, have to be stacked on the floor of the loading bay, which is open to east winds, diesel fumes, dust, flies, etc., and when the mobile deep freeze unit is used, carcasses are stacked on the crazy paving in the front of the unit prior to storing.

There is a market for pork loins and these, along with imported lambs, have to be cut and trimmed on the loading bay, where a vertical bandsaw was later installed, thus making the bay virtually an open-fronted butcher's shop.

In order that the premises should be adequate for their purpose an additional office block for administrative purposes, an additional block containing an extra cooling hall, a deep freeze unit (instead of the present mobile one), a mechanics' workshop, storerooms, preparation and cutting rooms are urgently required.

Slaughtering Hours

The regular hours of slaughter at the abattoir are 7 a.m. to 5 p.m., with emergency slaughter outside hours and at weekends, as required. The actual slaughtering hours, however, were extremely irregular and, although work usually commenced at the proper time, it often continued until 7 or 8 p.m.: slaughtering also frequently took place on Saturday mornings.

From September onwards, slaughtering sometimes commenced at 6 a.m., including Saturdays, and on three occasions the Meat Inspectors were engaged all day Saturday. From July onwards, the number of animals killed increased to such an extent that an eleven hour day operated and instead of working a 44 hour week the slaughtermen were working a 60 hour week. During October the pressure on the abattoir was so great that 1,379 sheep had to be slaughtered and dressed at Shaftesbury and 526 sheep and 35 cattle at Fareham. After Mr. Bradwell left, the Meat Inspectors worked 816 hours overtime between them, i.e. March to December.

The heavy kill during September, October and November resulted in the cleanliness of the equipment and building falling to a very low standard. Offal racks were being used without first being cleansed, accumulations of manure were building up in the lairage, the thorough cleansing of the walls, floors, etc., which normally took place on Saturday mornings, was not taking place at all, the pens had to be kept full of stock because of the large intake, and stock was even being kept in the passages. Consequently cleansing of pens suffered badly.

On one occasion when the stomach contents tank overflowed (as it does quite regularly) repeated calls to the contractor were necessary before the heap on the ground was removed three days later.

A manure bay draining to a sump on the gravel base was built at the end of the year to take straw and manure from the lairage, thus preventing the soiling of the ground at the site where it had been previously stacked. It is now moved more regularly than the infrequent intervals previously experienced.

The metal bars to the gates in the lairage are not spaced sufficiently far enough apart to prevent pigs from catching their heads in them. The sheet metal covering, which had been fitted to overcome this defect, gradually worked loose and had to be replaced.

The number of animals slaughtered annually since the opening of the abattoir in 1954 is as follows:-

1954 (8 months)	39,158
1955	29,562
1956	34,131
1957	43,951
1958	47,820
1959	71,504

Animals slaughtered during 1959

Cattle (other than cows)	Cows	Calves	Sheep	Pigs	Total
5,997	769	5,835	38,469	20,434	71,504

The kill shows an increase of 23,684 over last year, mainly sheep (17,613) and pigs (5,524). In the last week of September 1,695 sheep were slaughtered, and the week preceding Christmas showed a record output of 1,648 animals, including 200 cattle and 977 pigs.

Staff Employed

In order to carry out their functions properly, the Fatstock Marketing Corporation employ, at the abattoir, the following staff:-

Manager,
Four salesmen,
Two checkers,
Chief clerk,
Two male clerks,
Five female clerks,

Checkweighman,
 Stockman/foreman,
 Six ancillary workers (gutroom, fat room, lairs, etc.),
 Five humpers,
 Engineer and assistant,
 Ten slaughtermen (including one apprentice),
 Canteen manageress,
 Night-watchman.

In addition, there are three Fatstock Officers employed by the Ministry of Agriculture, Fisheries and Food, to grade and certify live and dead animals, and the two Meat Inspectors employed by the City Council. The Fatstock Officers are also responsible for the live markets and Downton Bacon Factory.

Meat Inspectors

Mr. P. Bradwell was permanently engaged as Meat Inspector until February, when he resigned to take up the appointment of Deputy Manager and Meat Inspector at Shrewsbury. Messrs. Kay and Seddon eventually accepted the posts of full-time Meat Inspectors and the districts they vacated were without regular inspection until September, when Mr. Dixon was appointed.

The Meat Inspectors are responsible for:-

1. The inspection, both ante- and post-mortem, of all animals slaughtered at the abattoir, including animals sent in for emergency slaughter.
2. The supervision of the hygienic preparation of meat carcasses and the enforcement of the Slaughter of Animals Act, 1958, the Slaughterhouses (Hygiene) Regulations, 1958, the Slaughter of Animals (Prevention of Cruelty) Regulations, 1958, etc., and
3. The inspection, when necessary, of meat and offal from animals slaughtered elsewhere, of imported frozen and chilled meat and offal, and the re-inspection of meat and offal during and after storage and before sale.

Hygienic Preparation of Carcasses

(Slaughterhouses (Hygiene) Regulations, 1958:
 Slaughter of Animals (Prevention of Cruelty) Regulations, 1958:)

These Regulations came into operation on the 1st January, 1959, and cover the hygienic preparation of meat, the cleanliness of slaughterhouses, equipment and persons, the admission and the keeping of animals awaiting slaughter.

The co-operation of the Manager for the Fatstock Marketing Corporation was obtained in administering these new Regulations and a meeting was arranged with the staff to explain the contents to them. Notices explaining the new Regulations have been posted in strategic places, together with notices prohibiting smoking.

Overalls and head coverings now have to be worn by all who handle meat.

Smoking is now prohibited in any part of the building which contains meat or offal intended for human consumption. This applies to all members of the staff, visitors and customers, although it is difficult to explain to butchers that when buying meat at the abattoir they must not smoke, when their own customers are not prohibited from smoking in the shop when buying meat. One written warning was issued during the year, although quite a number of verbal warnings have been given.

Tuberculosis

The incidence of tuberculosis in cattle, once extremely high, has, due to the present Eradication policy, fallen considerably, and the percentage now found in cattle, other than reactors to the tuberculin test or cattle imported from Ireland, is quite negligible. 1958 figures were ambiguously high, due to the slaughter in March and April of reactors from the south-west of England and cannot, for that reason, be used for comparative purposes. It will not be long before tuberculosis in cattle becomes rare, and many future students may never see this disease.

As the south of England is now an "attested area", we were requested in the early part of the year to inform the Animal Health Division of the Ministry of Agriculture, Fisheries and Food of any cases of bovine tuberculosis found in cattle. This had already been done for a number of years for congenital tuberculosis in calves (when the infection is traced back to the mother) and when a large percentage of pigs from one producer is involved. At the same time that this request was made, new arrangements for the sale of tuberculous reactors was concluded between the Ministry and the Fatstock Marketing Corporation at Salisbury. The results of the post-mortem inspection made on such reactors is similarly reported to the Animal Health Division of the Ministry of Agriculture, Fisheries and Food.

Seventy-four reactors were slaughtered, of which 49 were found to be affected with tuberculosis. In addition, 39 other cattle (not having been tested) were found to be infected with tuberculosis. Of these, 27 came from Ireland, seven from non-attested areas, three from Wiltshire and two from Berkshire. Table A shows the sites where tuberculosis was found.

TABLE A

Distribution of Tuberculous Lesions

	Bovine				Pigs	
	Steers Bulls Heifers	Cows	Calves	% Incidence	Number	% Incidence
Lungs	36	26	2	32.3	7	3.1
Heads	28	13	-	20.7	204	91.1
Intestines	36	8	-	22.2	4	1.8
Livers	22	3	1	13.1	5	2.3
Spleens	1	-	-	0.5	-	-
Kidneys	2	-	-	1.0	1	0.4
Carcase nodes	8	2	-	5.0	3	1.3
Serous membranes	7	1	-	4.2	-	-
Bone	1	1	-	1.0	-	-

Cysticercosis

The cystic stages of three parasites communicable to man are found in beef and pork: two are extremely rare in this country, but a routine examination of all beef carcasses is made for *cysticercus bovis* which has become more common since the war.

Seventy-one cases of localised *cysticercus bovis* were found and Table B indicates the sites of infection. Thirteen cases were found in cattle imported from Ireland, although it is not possible to say how many imported cattle were actually infected, as some pass through the hands of English dealers. No generalised cases were found.

As the cyst is easily destroyed by freezing, all affected carcasses were transferred either to Gamblin's Cold Store, Churchfields, or to the International Cold Stores, New Dock, Southampton, and kept there for 21 days at a temperature not exceeding 20°F.

The number of cases found rose during the year and the percentage incidence of the total number of cattle slaughtered was 1.05% as against 0.81% for 1958.

TABLE B

Cysticercus Bovis - Distribution of Cysts

Class of Animal	Site of infection						Total
	Heart	Masseter muscles	Masseter muscles and root of tongue	Masseter muscles and skirt	Tongue	Skirt	
Heifer	9	14	-	-	1	1	25
Steer	14	25	3	1	-	-	43
Cow	-	3	-	-	-	-	3
Total:	23	42	3	1	1	1	71

TABLE C

Summary of Carcasses and Offal Rejected as Unfit for Human Consumption

	Cattle other than Cows	Cows	Calves	Sheep	Pigs	Total
<u>TUBERCULOSIS ONLY</u>						
Whole carcasses unfit	6	-	-	-	3	9
Carcasses of which some part or organ was unfit	68	44	2	-	209	323
Percentage of the number inspected affected with Tuberculosis	1.24%	5.58%	0.04%	-	1.04%	0.46%

TABLE C (cont'd.)

	Cattle other than Cows	Cows	Calves	Sheep	Pigs	Total
<u>DISEASES AND CONDITIONS OTHER THAN TUBERCULOSIS AND CYSTICERCUS BOVIS</u>						
Whole carcasses unfit	6	28	42	86	67	229
Carcases of which some part or organ was unfit	2,785	383	84	4,196	5,588	13,036
Percentage of the number inspected affected with diseases and conditions other than Tuberculosis and Cysticercus Bovis	46.5%	53.4%	2.2%	11.1%	27.7%	18.6%
<u>CYSTICERCUS BOVIS</u>						
Carcases of which some part or organ was unfit	68	3	-	-	-	71
Carcases submitted to treatment by refrigeration	68	3	-	-	-	71

Tables "D" and "E" show "other conditions" for which whole or part carcasses and offals were rejected.

TABLE D

Whole Carcasses Rejected as Unfit for Human Consumption

Diseases and conditions rendering animals unfit for food	Cattle other than Cows	Cows	Calves	Sheep	Pigs
<u>Bacterial Diseases</u>					
Johne's disease with emaciation	1	1	-	-	-
Johne's disease with abscesses	-	1	-	-	-
Tuberculosis	6	-	-	-	-
<u>Generalised systemic infections</u>					
Difficult parturition resulting in torn uterus and complications	-	1	-	-	-
Mastitis, acute septic	-	1	-	-	-
Metritis, acute septic	-	1	-	-	-
Multiple abscesses	-	-	-	1	6
Pericarditis, acute septic	-	1	-	-	-
Peritonitis, acute septic	-	2	1	-	2
Pneumonia, acute septic	-	-	2	-	2
Polyarthrititis	-	-	3	-	5
Pyæmia	-	-	9	-	3
Pyæmia and moribund	-	-	-	1	-
Septicæmia	-	1	1	1	9
Ulcerative endocarditis with multiple abscesses	1	-	-	1	-
<u>Degenerative and other conditions</u>					
Anaemia, generalised	-	-	-	4	-
Icterus (Jaundice)	1	-	3	4	1
Oedema, generalised	-	5	-	18	2
Oedema and emaciation	-	-	-	22	-
Pyelonephritis, bilateral	-	-	-	-	1
Uraemia	1	1	5	-	2
<u>Neoplasms</u>					
Multiple or malignant	1	-	-	-	2
Carried Forward:	11	15	24	52	35

TABLE D (cont'd.)

Diseases and conditions rendering animals unfit for food	Cattle other than Cows	Cows	Calves	Sheep	Pigs
Brought Forward:	11	15	24	52	35
<u>Other Miscellaneous conditions</u>					
Decomposition, external	-	-	-	-	1
Bad bleeding	-	1	1	-	-
Bloodsplashing, generalised	-	-	-	2	-
Fractured leg with extensive bruising	-	1	-	-	-
Bruising, extensive	1	-	2	2	1
Bruising and emaciation	-	1	-	1	-
Immaturity	-	-	3	1	12
Moribund	-	1	5	3	-
Emaciation, pathological	-	3	-	20	-
Fever, (including salmonellosis)	-	4	7	5	18
Acetonaemia/abnormal odour	-	2	-	-	-
Total:	12	28	42	86	67

TOTAL: 235

TABLE E

Part Carcasses and Offals Rejected as Unfit for Human Consumption

Diseases and conditions rendering animals unfit for food	Cattle other than Cows	Cows	Calves	Sheep	Pigs
<u>Parasitic Infestations</u>					
Ascariasis (milk spot)	-	-	-	-	1,423
Cysticercus bovis	68	3	-	-	-
Cysticercus ovis	-	-	-	2	-
Echinococcus (hydatid)	57	15	1	323	15
Fascioliasis (liver fluke)	2,105	211	-	1,030	-
Linguatula (pentastomes)	10	-	-	-	-
Misc. liver parasites	1	1	1	1,474	-
Misc. lung parasites	-	-	-	1,423	-
<u>Bacterial Diseases</u>					
Actinomycosis (including Actinobacillosis)	36	4	-	-	1
Bacterial Necrosis	1	-	-	-	-
Johne's Disease	3	4	-	-	-
Tuberculosis	103	42	3	-	211
<u>Local Inflammatory Processes</u>					
Abscesses	393	54	3	52	75
Arthritis, localised	-	-	1	29	116
Bites	-	-	-	-	13
Bruising	82	31	10	33	46
Change of tissue	-	-	-	-	5
Cirrhosis	9	3	-	32	198
Congestion	13	10	40	50	887
Cysts and fistulas	1	1	1	-	2
Emphysema	8	9	-	-	1
Endocarditis	-	-	-	-	1
Enteritis	1	-	-	-	4
Erythema, erysipelas and Urticaria	-	-	-	-	11
Fat necrosis	5	-	-	-	-
Fatty change	5	18	9	9	12
Fibrosis	13	3	1	5	9
Fractures and dislocations	9	13	7	9	78
Hydronephrosis	1	-	-	-	8
Mastitis	-	4	-	-	2

TABLE E (cont'd.)

Diseases and conditions rendering animals unfit for food	Cattle other than Cows	Cows	Calves	Sheep	Pigs
<u>Local Inflammatory Processes</u> (cont'd.)					
Myocarditis	-	1	-	-	-
Nephritis	2	3	1	-	4
Oedema, localised	5	5	1	4	5
Osteomyelitis	-	-	-	1	1
Pleurisy, pericarditis and peritonitis	123	28	2	98	766
Pneumonia	10	5	3	168	2,529
<u>Neoplasms</u>					
Haematoma	-	1	-	-	-
Miscellaneous	1	-	-	-	1
Telangiectasis	42	70	-	-	-
<u>Pigmentations</u>					
Melanosis	2	-	-	-	-
<u>Other Miscellaneous Conditions</u>					
Abnormal odour	-	-	-	-	1
Aspiration of stomach contents	36	2	-	-	-
Bad bleeding	-	-	-	1	-
"Black beef"	-	9	-	-	-
Bloodsplash	-	-	-	58	-
Contamination by intestinal contents	14	3	10	21	3
Haemorrhage	4	-	2	-	1
Laceration	-	-	-	-	4
Ulceration	3	-	-	-	1

Disposal of Unfit Food

Approximately 2% of the weight of meat passing through the abattoir is rejected as unfit for human consumption. Table F shows the amount of unsound meat condemned in the slaughterhall and does not include meat and offal condemned for other reasons, vide Table G, pages 41, 42 and 43.

TABLE F

Rejected Meat and Offal - Weights

	Tuberculosis	Other Diseases	Total
Meat (lb.)	5,388	33,288	39,176
Offal (lb.)	4,113	72,565	76,678

51 tons, 14 cwts., 2 qrs., 1 st., 4 lbs.

On no occasion during the year was it found necessary to seize any meat under Section 9 of the Food and Drugs Act, 1955. Such meat was voluntarily surrendered and most of the meat and offal is collected by a firm who process it into fertiliser, with the exception of some meat which is fit for cat and dog food, and is received under supervision at a local depot. Unfit livers, however, because of their suitability for the purpose, are sold to a mink farm.

It is regretted that the Meat (Staining and Sterilisation) Regulations, which should have come into operation on the 1st April, and which required all condemned meat and offal to be stained before leaving the abattoir and sterilised prior to sale to the public, were annulled after representations had been made to the Government. They only extended to the whole country these requirements which were already in force in various parts of the country where local authorities had obtained the necessary powers through local Acts.

The agreement between the City Council and the Fatstock Marketing Corporation does, however, require the staining of unfit meat before it leaves the premises.

Emergency Slaughter

The so-called "emergency slaughter" of casualties is used to cover sick or injured animals. It is designed to save the meat for human food, wherever possible.

Approximately 180 cattle, 300 pigs, 160 sheep and 70 calves were sent in by local farmers and producers during the year as "casualties". Approximately 12% of all these animals were totally unfit for human consumption as compared with 0.2% in all other forms.

The inspection of these animals requires a more careful examination than in ordinary cases and consequently takes up more time. The two rooms set aside as lairage and slaughterhall for such cases were again not used and, as noted elsewhere, were being used as store rooms and cycle sheds although the lairage was converted into a condemned meat room during the latter part of the year.

These animals must not be slaughtered with normal animals. This arrangement is far better for diagnostic purposes, diminishes the risk of contamination to otherwise good food and permits more attention being paid to them.

In the majority of cases the "reasons" given for sending these animals in for slaughter are quite ludicrous and are of no help whatsoever in deciding whether or not the carcase is fit to pass for human consumption. The commonest reasons given were fractures or dislocated joints, ruptures, giddiness or "off their food". In some cases it would have been far better if the animal had been taken direct to a knacker's yard instead of to the abattoir. It is a great pity that in these cases no powers exist to refuse entry. In many cases the symptoms are obscure and, provided such a case is not obviously unfit for food, it should be a statutory requirement that such cases should be subjected to a bacteriological examination prior to release, as is the case in the majority of other European countries. Unfortunately no laboratory facilities exist at the abattoir (except for determination of bile content in cases of jaundice). As a result the help of the Public Health Laboratory Service has to be sought. Again, unfortunately the transmission of specimens to this laboratory interferes in no mean degree with the routine work at the abattoir, and on a number of occasions when we would have liked their help it proved impossible to deliver specimens to them.

Salmonellosis in Calves

At the end of 1958 an outbreak of food poisoning in Jews in North London was traced to calves handled by a west country dealer from three markets (Banbury, Hereford and Wincanton) serving the abattoir. The Public Health Laboratory Service requested our assistance in an attempt

to trace the source of the infection and rectal swabs from calves from these three markets were taken weekly. Later, this was superseded by placing Moore's swabs down one of the gullies in the slaughterhall. So far the causative agent has not been isolated, but in one batch Salmonella Dublin was found. On two further occasions towards the end of the year swabs were placed down the front and rear catchpits in an attempt to trace further outbreaks of food poisoning or to prove that one particular germ (Salmonella St. Paul) was harboured in meat. All these tests proved negative.

Transport

Butchers' vans and meat transport lorries were inspected as occasion permitted. The meat transport vans were well kept and very clean. The same could not be said of some of the driver/loaders. There was a welcome improvement later in the year. Warnings were issued re wearing head covering whilst carrying meat and for wrapping offal in sacks and placing these on the floors of the lorries instead of in proper metal containers.

Meat Slaughtered Elsewhere

As previously noted the abattoir is used by the Fatstock Marketing Corporation as their Salisbury Depot. Therefore, in addition to selling meat and offal slaughtered at this abattoir they sell such commodities from animals slaughtered at other abattoirs besides imported frozen and chilled meat and offal. The extent of this trade can be ascertained from the fact that in April more meat and offal from other places was sold than was killed at the abattoir.

Such a trade necessitates a close watch being kept on such "imports". The standard of the offal brought from one slaughterhouse in particular was extremely low and at one time each consignment required inspection.

Table G gives details of meat and offal rejected after normal routine inspection classified as follows:-

- (a) Re-inspection of meat from animals not slaughtered here,
- (b) Imported meat,
- (c) Deterioration in transit,
- (d) From animals slaughtered here and found subsequent to inspection,
- (e) Purchased by local firms and returned, and
- (f) Deterioration during storage.

TABLE G

Rejected after Routine Inspection

Description of part rejected	Reasons for rejection	Weight	
		Meat	Offal
<u>RE-INSPECTION OF MEAT AND OFFAL (ON ARRIVAL) FROM ANIMALS NOT SLAUGHTERED AT SALISBURY</u>			
Part topsides	Bruising and Fibrosis	46	
Kosher hind	Muscular fibrosis	187	
2 Kosher hinds	Bone taint	314	
Trimnings bulls' fores	Bruising and decomposition	168	
24 pigs' plucks	Miscellaneous		178
Sows' hearts	Pericarditis		1
2 sheep plucks) Fluke and) miscellaneous) parasites		
5 sheep livers			27
12 sheep lungs			
Sow's head	Decomposition	34	
Sows' bellies	Decomposition	46	
Sows' plucks	Decomposition		8
6 sheep plucks) Parasitic, fluke and) hydatids))		21
10 sheep livers			17½
37 pairs sheep lungs			37
19 sheep tops			33¼
<u>IMPORTED</u>			
New Zealand lamb	Black spot	40	
New Zealand lamb (leg and loin)	Fracture and bruising	7	
<u>IN TRANSIT</u>			
Sows' heads, bellies and trimmings	Metallic contamination	596	
Calf (delayed in transit)	Decomposition	63	
	Carried Forward:	1,501	322¾

TABLE G (cont'd.)

Description of part rejected	Reasons for rejection	Weight	
		Meat	Offal
	Brought Forward:	1,501	322 $\frac{3}{4}$
<u>FROM ANIMALS SLAUGHTERED AT THIS ABATTOIR AND CONDITIONS FOUND SUBSEQUENT TO ROUTINE INSPECTION</u>			
2 legs of pork	Fractures (internal)	33	
2 pigs' heads	Internal abscesses	29	
2 loins of pork	Internal bruising	13	
1 pig's hind leg	Internal bruising	21	
1 ox liver	Internal abscess		13
<u>MEAT PURCHASED BY LOCAL BUTCHERS AND RETURNED</u>			
Leg of lamb	Muscular fibrosis	5	
Loin and flank (lamb) (Tasmanian)	Ink stained	8	
Top ribs (beef)	Atrophy	12	
6 parts hindquarters (beef)	Bone taint	691	
5 parts hindquarters (beef)	Internal bruising	71	
Ox ribs	Steatosis	20	
Part Argentine hindquarter (beef)	Steatosis	13	
Pork loins	Bloodsplashing	29	
<u>EX COLD STORE AT ABATTOIR</u>			
6 lambs	Putrefaction and decomposition	135	
24 pigs' plucks	Decomposition		120
13 ox tongues	Decomposition		44
Ewe carcase	Decomposition	61	
44 ox tails	Decomposition		77
	Carried Forward:	2,642	576 $\frac{3}{4}$

TABLE G (cont'd.)

Description of part rejected	Reasons for rejection	Weight	
		Meat	Offal
	Brought Forward:	2,642	576 $\frac{3}{4}$
<u>EX COLD STORE AT ABATTOIR</u> (cont'd.)			
5 pork loins ex cold store	Rancid	60	
1 side pork	Decomposition	49	
0x sweetbreads	Decomposition		83
43 sows' plucks	Decomposition		469
5 flanks and bellies of pork	Decomposition	45	
2 $\frac{1}{2}$ sows' heads	Decomposition	74	
14 pork loins	Decomposition	119	
Calves' sweetbreads	Decomposition		35
Lambs' sweetbreads	Decomposition		23
9 ox skirts	Decomposition		15
355 sheep plucks	Decomposition		1,099
0x livers (parts)	Decomposition		25
28 ox livers	Decomposition		329
3 ox kidneys	Decomposition		3
334 ox lungs	Decomposition		2,470
765 sheep tops	Decomposition		1,263
47 ox spleens	Decomposition		83
20 sows' tops	Decomposition		145
Sows' hearts	Decomposition		35
32 pig tops	Decomposition		65
7 bags Australian ox tails	Ex cold store - mouldy		311
8 pairs pig lungs	Decomposition		20
84 pairs sheep lungs	Decomposition		113
2 ox heads	Decomposition		64
19 sheep livers	Decomposition		35
Pig's head	Decomposition	12	
3 pigs' hands and bellies	Decomposition	32	
Part chilled Argentine flank	Decomposition	15	
Sow's liver	Decomposition		6
Cheek meat	Decomposition	95	
Irish pig's liver	Decomposition		14
	Total (lbs.)	3,143	7,281 $\frac{3}{4}$

Conclusion

For some time now it has been in my mind that a system of meat marking, showing the meat to have been inspected and passed by a competent inspector, should be considered. The system operates in several towns, and should be an economic proposition, in addition to the pride and confidence felt in the meat offered by the Fatstock Marketing Corporation for sale.

ANNEX

ANNUAL REPORT OF THE MEDICAL OFFICER OF HEALTH IN RESPECT OF
THE YEAR 1959 FOR THE CITY OF SALISBURY IN THE COUNTY OF WILTSHIRE

PART I OF THE FACTORIES ACT, 1937

1. INSPECTIONS for 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	164	19	-	-
(ii) Factories not in- cluded in (i) in which Section 7 is enforced by the Local Authority	27	2	2	-
(iii) Other Premises in which Section 7 is enforced by the Local Authority (excluding out- workers' premises)	346	4	-	-
Total	537	25	2	-

Cases in which DEFECTS were found

Particulars (1)	Number of cases in which defects were found				Number of cases in which prosecutions were instituted (6)
	Found (2)	Remedied (3)	Referred to H.M. Inspector (4)	by H.M. Inspector (5)	
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)					
(a) Insufficient	2	-	-	2	-
(b) Unsuitable or defective	6	3	-	4	-
(c) No separate for sexes	-	-	-	-	-
Other offences against the Act (not including offences relating to Outworkers)	-	-	-	-	-
Totals	8	3	-	6	-

PART VIII OF THE ACT

Outwork

(Sections 110 and 111)

Nature of work	Section 110			Section 111		
	No. of outworkers in August list required by Section 110 (i)(c)	No. of cases of default in sending lists to the Council	No. of prosecutions for failure to supply lists	No. of instances of work in unwholesome premises	Notices served	Prosecutions
(1)	(2)	(3)	(4)	(5)	(6)	(7)
<u>Wearing apparel:</u>						
Making etc.	17	16	-	-	-	-
Cleaning and Washing	-	-	-	-	-	-
Other types of outwork	-	-	-	-	-	-
TOTAL	17	16	-	-	-	-

(Sgd.) E.M. Wright

August, 1960.

Medical Officer of Health

CITY OF SALISBURY

Report of the Medical Officer of Health for Salisbury
to the Minister of Health under the terms of Article 15(4) of
the Public Health Officers Regulations, 1959.

- | | |
|---|---|
| (a) The number of dwellings overcrowded at the end of 1959 together with the number of families and the number of persons dwelling therein:- | One dwelling
One family
Six persons |
| (b) The number of new cases of overcrowding reported during 1959:- | One case |
| (c) The number of cases of overcrowding relieved during 1959 and the number of persons concerned:- | Two cases
Nine persons |
| (d) Particulars of any case in which dwelling-houses in respect of which the local authority have taken steps for the abatement of overcrowding have again become overcrowded during 1959:- | None |

(Sgd) E.M. Wright

August, 1960.

Medical Officer of Health.

1957-58

Report of the Medical Officer of Health for the year 1957-58
to the Council of the Corporation of the City of London
The Council of the Corporation of the City of London

- (a) The number of deaths registered at the end of 1957 together with the number of deaths registered during 1957-58 and the number of persons buried during 1957-58.
- (b) The number of cases of diphtheria reported during 1957-58.
- (c) The number of cases of diphtheria reported during 1957-58 and the number of persons buried during 1957-58.
- (d) Particulars of any cases of diphtheria which have been reported in the City of London during 1957-58.

(Signed) R. E. Wilson

Medical Officer of Health

August, 1958.

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