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CITY OF SALISBURY

THE ANNUAL REPORT

OF

THE MEDICAL OFFICER OF HEALTH

AND

THE REPORT

OF

THE SENIOR PUBLIC HEALTH INSPECTOR

FOR THE YEAR

1960



1.

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 1960. 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.

September, 1960.



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GENERAL STATISTICS

Area in acres	3,640
Number of inhabited houses and flats at end of 1960	10,694
Registrar General's estimated mid year Home Population for 1960	34,930
Rateable Value	£638,784
The sum represented by a Penny Rate	£2,582

		<u>Total</u>	<u>Male</u>	<u>Female</u>
BIRTHS.	Live - Legitimate	561	286	275
	Illegitimate	32	13	19
	All births	593	299	294
	Total Birth Rate per 1,000 population			16.98
	Area comparability factor			0.98
	Adjusted Birth Rate			16.64
	Illegitimate Live Births (percentage of total live births)			5.39%
	Birth Rates per 1,000 population (not adjusted):-			
	1959			16.3
	1958			17.73
	1957			16.46
	1956			15.40
	1955			14.87
		<u>Total</u>	<u>Male</u>	<u>Female</u>
BIRTHS.	Still - Legitimate	10	7	3
	Illegitimate	2	-	2
	Still Birth Rate per 1,000 live and still births			19.8
	Total Live and Still Births			605
		<u>Total</u>	<u>Male</u>	<u>Female</u>
DEATHS.		523	259	264
	Total Death Rate per 1,000 population			14.97
	Area comparability factor			0.67
	Adjusted Death Rate			10.02
	Death Rates per 1,000 population (not adjusted):-			
	1959			14.72
	1958			14.00
	1957			15.53
	1956			15.28
	1955			15.55

Infantile Death Rate per 1,000 live births:-

Death Rate of all Infants under one year of age	23.6
Total Deaths (legitimate and illegitimate)	14
Deaths of Legitimate Infants	14
Deaths of Illegitimate Infants	-
Legitimate Infant Death Rate per 1,000 legitimate live births	24.9

Deaths of Infants under four weeks of age:-

Total	9
Legitimate	9
Neo-natal Mortality Rate (deaths under 4 weeks per 1,000 total live births)	15.18

Deaths of Infants under one week of age:-

Total	8
Legitimate	8
Early Neo-natal Mortality Rate (deaths under 1 week per 1,000 total live births)	13.5

Stillbirths and Deaths of Infants under one week of age

Peri-natal Mortality Rate (stillbirths and deaths under 1 week combined per 1,000 total live and stillbirths)	33.05
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CAUSES OF DEATH IN THE CITY OF SALISBURY, 1960 (Corrected)

<u>Causes of Death</u>	<u>Males</u>	<u>Females</u>
All Causes	259	264
1. Tuberculosis, respiratory	3	-
2. Tuberculosis, other	-	-
3. Syphilitic disease	1	1
4. Diphtheria	-	-
5. Whooping Cough	-	-
6. Meningococcal infection	-	1
7. Acute poliomyelitis	-	-
8. Measles	-	-
9. Other infective and parasitic diseases	2	1
10. Malignant neoplasm, stomach	9	6
11. Malignant neoplasm, lung bronchus	20	2
12. Malignant neoplasm, breast	-	5
13. Malignant neoplasm, uterus	-	4
14. Other malignant and lymphatic neoplasms	22	17
15. Leukaemia, aleukaemia	1	1
16. Diabetes	2	4
17. Vascular lesions of nervous system	35	44
18. Coronary disease, angina	48	21
19. Hypertension with heart disease	3	3
20. Other heart disease	48	73
21. Other circulatory disease	11	14
22. Influenza	-	-
23. Pneumonia	6	10
24. Bronchitis	7	5

<u>Causes of Death (cont'd.)</u>						<u>Males</u>	<u>Females</u>
25.	Other diseases of respiratory system	6	1
26.	Ulcer of stomach and duodenum	4	1
27.	Gastritis, enteritis and diarrhoea	-	1
28.	Nephritis and nephrosis	-	1
29.	Hyperplasia of prostate	5	-
30.	Pregnancy, childbirth, abortion	-	-
31.	Congenital malformations	3	2
32.	Other defined and ill-defined diseases	20	39
33.	Motor vehicle accidents	-	1
34.	All other accidents	1	4
35.	Suicide	2	2
36.	Homicide and operations of war	-	-

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 761 deaths registered as occurring in Salisbury: 584 of these deaths occurred in institutions. There were 48 inward transfer deaths (i.e. those of residents of Salisbury who died outside the area), and 286 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	97	32
Salisbury Infirmary	80	234
The Old Manor	61	17
Meyrick Close	23	1
Nursing Homes	22	4
Harnwood Hospital	8	5
	<hr/>	<hr/>
	291	293
	<hr/>	<hr/>

INQUESTS

During the year 1960, 17 inquests were held on deaths which occurred in the City.

<u>Residents</u>	<u>Non-residents</u>	
-	8	deaths were due to road accidents
3	1	deaths were due to home accidents
3	1	deaths were due to suicide
1	-	death was due to accidental drowning

SOCIAL CONDITIONS AND GENERAL PROVISION OF HEALTH
SERVICES FOR THE CITY

STAFF OF THE PUBLIC HEALTH DEPARTMENT

MEDICAL OFFICER OF HEALTH

Dr. E. H. 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. H. Dixon, C.S.I.B., M.R.S.H.

Mr. P. Sheppard, C.S.I.B., A.R.S.H. (Commenced duties on
18th July, 1960)

CLERICAL STAFF

Mrs. J. Weeks

Mrs. E. North

Miss P. Winter (Commenced duties on 4th April, 1960)

* 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.

Miss O. J. Olney, S.R.N., C.M.B. (Part 1), H.V. Cert., N.N.E.B.

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.

Immunisation against Tetanus

The County Council, as Local Health Authority, introduced a scheme on the 1st June, 1960, for tetanus immunisation for all infants. Figures for this work, however, are not available.

The following are the statistics for 1960:-

Age Group		Under 1	1	2	3	4	5-9	10-14	Total under 15
Primary immunisations completed during 1960	Diphtheria	395	88		57		67	12	619
	Whooping Cough	393	88		56		19	2	558
Rein. injs. administered during 1960	Diphtheria	-	9		189		269	13	480
	Whooping Cough	-	9		172		109	7	297
Total immunised child population at 31st Dec. 1960	Pre 1.1.56	-	-		-		479	1,792	2,271
	Post 1.1.56	155	417	459	399	321	1,587	267	3,605

The number of children under 1 year immunised against both diphtheria and whooping cough represents 67% of those born during the year. This compares with the figure of 75% for both diphtheria and whooping cough immunised in 1959.

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 1960:-

Age Groups	Under 1	1	2-4	5-14	15 or over
Vaccinations	329	31	25	19	34
Re-vaccinations	-	2	10	25	115

The number of children under 1 year vaccinated against smallpox represents 55% of those born during the year, compared with 60% in 1959.

Vaccinations against Poliomyelitis

The following are the total figures for vaccination against poliomyelitis for 1960:-

Number of second injections given	1621
Number of third injections given	2892

Vaccination with B.C.G.

The number of children vaccinated with B.C.G. during 1960 was 331.

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 1960)

Notified Cases	All ages	Under 1 year	1-5	6-15	16-25	26-45	46-65	66+	Age Unknown	Treated in Hospital
Measles	3	-	1	2	-	-	-	-	-	-
Whooping Cough	8	-	4	4	-	-	-	-	-	-
Dysentery	12	-	3	5	1	2	-	-	1	-
Scarlet Fever	25	-	13	12	-	-	-	-	-	-

FOOD POISONING

The following are particulars of cases of food poisoning during 1960:-

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

TUBERCULOSIS

Primary cases of Tuberculosis notified in the City during 1960.

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

MASS X-RAY

The City was visited by the Bournemouth Mass Radiography Unit from the 23rd May to the 4th July, 1960. The total attendance during this period was 7,686. Attendances in previous years have been:-

1951	-	5,208
1952	-	7,016
1953	-	6,244
1955	-	7,504
1957	-	11,335

It will be appreciated that a considerable number of those who attended for mass x-ray are not residents of the City, but detailed figures on this point are not available.

The number of cases of active pulmonary tuberculosis discovered was seven, of whom three were recommended for hospital treatment. Three cases of lung cancer were also discovered.

Under arrangements made by the Medical Director of the Bournemouth Mass Radiography Unit, a small mobile x-ray unit visits the City each week. This arrangement is primarily intended for medical practitioners' patients and other groups, by arranged appointments. The total number x-rayed under these arrangements during 1960 was 1,575. Of this number eleven were diagnosed as cases of active pulmonary tuberculosis, and in addition five cases of lung cancer were discovered.

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 Deans Farm, north of Old Sarum, respectively.

Samples were taken for bacteriological examination before and after chlorination at each well weekly. Non-faecal coliform organisms were found before chlorination in small numbers on one occasion in the Devizes Road well, on two occasions in the Wyndham Road well, and on one occasion in the Deans Farm well.

Samples taken from the three wells after chlorination were found to be free from evidence of pollution on all occasions.

The following are the reports on the chemical analyses on the water from these wells:-

SALISBURY AREA PATHOLOGICAL SERVICEGeneral Hospital

Report on the Analysis of samples of water received on the
10th May, 1960.

Devizes Road Pumping Station

Physical Characters: Clear, colourless water, no deposit.

<u>Chemical</u>		<u>Parts per Million</u>
Reaction	Alkaline	pH 7.0
Saline and free Ammonia		0.02
Organic (or "albuminoid") ammonia		0.01
Oxygen absorbed from permanganate in three hours at 37°C.		0.09
Chlorides		19
Nitrates (nitric nitrogen)		7.5
Total Hardness		232
(a) Temporary		148
(b) Permanent		84
Metals		Nil
Nitrites (nitrous nitrogen)		Nil

Wyndham Road Pumping Station

Physical Characters: Clear, colourless water, no deposit.

<u>Chemical</u>		<u>Parts per Million</u>
Reaction	Alkaline	pH 7.2
Saline and free Ammonia		0.01
Organic (or "albuminoid") ammonia		0.01
Oxygen absorbed from permanganate in three hours at 37°C.		0.09
Chlorides		18
Nitrates (nitric nitrogen)		7.5
Total Hardness		234
(a) Temporary		176
(b) Permanent		58
Metals		Nil
Nitrites (nitrous nitrogen)		Nil

Deans Farm Bore Hole

Physical Characters: Clear, colourless water, no deposit.

	<u>Chemical</u>	<u>Parts per Million</u>
Reaction	Alkaline	pH 7.2
Saline and free Ammonia		Nil
Organic (or "albuminoid") ammonia		0.02
Oxygen absorbed from permanganate in three hours at 37°C.		0.09
Chlorides		19
Nitrates (nitric nitrogen)		7.5
Total Hardness		232
(a) Temporary		158
(b) Permanent		74
Metals		Nil
Nitrites (nitrous nitrogen)		Nil

The water from these wells is not plumbo-solvent.

No restrictions on the consumption of water were imposed during the year.

Eight samples were taken by the Public Health Inspectors during the year from eight private wells supplying dairies and other industrial premises in the City and, of these, seven were satisfactory, the unsatisfactory sample showing a slight degree of pollution with non-faecal type coliform organisms.

The number of houses and flats in the City with direct piped water supply was 10,670. There were twenty-four houses, with an approximate population of forty, served by standpipes.

PUBLIC SWIMMING BATHS

There is one public swimming bath in the City, which is owned by the City Council. It is an uncovered and unheated bath, 110 ft. in length and 41 ft. in breadth, with a capacity of 152,000 gallons. The water supply is taken from the City mains and is subject to continuous chlorination and filtration twice daily. The bottom of the bath is cleansed once weekly.

Bacteriological examinations were carried out weekly, and the results were satisfactory on all occasions except one, when there was a very small degree of pollution with non-faecal type coliform organisms.

The proximity of the bath to the main railway line passing through the City results in considerable contamination of the surface of the water from smuts, etc.

In my opinion, a covered and heated swimming bath which could be kept open throughout the year would be a considerable advantage to the City.

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 note that work commenced in November, 1960, on the Council's new sewage works at Petersfinger, to the south-east of the City. These are scheduled for completion in the autumn of 1963.

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

Last year (July) the Department was at full strength again for the first time since the opening of the abattoir in 1954.

Although the total number of inspections and visits increased only slightly (1,255 and 345 respectively compared with 1,224 and 327 in 1959), there was a large increase in the numbers paid to the following types of premises (783 compared with 525 in 1959):-

258	inspections of dwellings
113	" " caravans
110	" " restaurant kitchens
91	" " drainage systems
74	" " butchers' shops
49	" " dairies
41	" " factories
24	" " bakehouses
12	" " wet fish shops
6	" " ice-cream premises
3	" " fried fish shops
2	" " workplaces

One hundred and twenty-five (compared with 127) complaints were received during the year. Sixty-two preliminary housing repair notices and 41 statutory notices were served: fifty-two preliminary notices and 39 statutory notices had been complied with by the end of the year.

One hundred and ninety-eight (122 in 1959) visits were made in respect of unsound food: one hundred and four visits (compared with 138 in the previous year) to cases of infectious disease and food poisoning.

Further, 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

Since all the material used in the upholstery trade in the City comes from sources where the British Standard Specifications are complied with, no samples were submitted for examination.

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. Seventeen (compared with seven last year) inspections 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>
Jeweller	1	-		
Ladies' Hairdresser ..	1	-		
Second-hand books	1	-		
Butcher	4	-		
Greengrocer	1	-		
Chemist	1	2		
Radio and Television ..	1	-		
Newsagent and Confectioner	2	-		
Restaurant	1	-		
Car Accessories	2	-		
Second-hand goods	1	-		
Drapery	-	1		
Proposed conversion ..	1	-		
Mixed Business	-	1		
Bookseller	-	1		
Grocer	-	2		
	<hr/>			
	17	7	8	14
	<hr/>			

Offices

The Offices Act, 1960, does not become operative until January, 1962, and regulations made thereunder will provide standards respecting sanitary conveniences, washing facilities, drinking water, lighting, temperatures, ventilation, cleanliness, the prevention of overcrowding, etc.

Drainage

Drains/sewers examined	45
Drains/sewers cleansed	25
Drains/sewers repaired or reconstructed	13
Inspection chamber provided	6
New gullies provided	1
New yard surface provided with fall to gully	1
Soil or ventilating pipe repaired	2
Waste pipe altered to connect with foul drain	1

Nuisances

Offensive accumulations removed	2
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Factories and Workplaces

Premises cleansed and linewashed	1
Sanitary accommodation cleansed	1
W.C.s cleansed	3
W.C.s cleansed and decorated	1
Doors and fastenings provided to W.C. compartments	1
Artificial lighting provided to sanitary accommodation	7
Intervening ventilated space provided	3

Tents, Vans and Sheds

Roofs repaired	1
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HOUSING STATISTICSSLUM CLEARANCEHouses Demolished

The following properties were demolished during the year:-

CLEARANCE AREA NO. 25 (1-8 OLD GATE PLACE and
110-118 CASTLE STREET)

Twelve houses, nine families being rehoused.

Two individually unfit houses were also demolished, the families having been rehoused.

Houses Closed

Three houses in two future Clearance Areas and thirteen individually unfit houses were closed, fourteen families being rehoused.

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

Preliminary inspections	91
Detailed inspections	42
Additional visits	77

Underground Rooms:

Inspections	-
Additional visits	1

Housing Consolidated Regulations, 1925 and 1932

Detailed inspections	7
Additional visits	-

Rent Act, 1957

Towards the end of the year eight applications for Certificates of Disrepair were received, and undertakings to remedy defects were submitted early in 1961.

Applications for Certificate of Disrepair	8
Certificates issued	-
Undertakings to effect repairs accepted	-
Applications for cancellation of Certificates	-
Objections to cancellation raised	-
Certificates cancelled	-
Inspections	7
Additional visits	8
Interviews at office or premises	6

Public Health Act, 1936

Inspections	258
Additional visits	374
Preliminary Notices served	62
Complied	52
Statutory Notices served	41
Complied	39*

* Including arrears from 1959

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

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

(i) by the Local Authority	45
(ii) by other bodies or persons (including existing houses converted into flats)	168

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

(1) by the Local Authority

number of houses and flats in course of construction under the Housing Act, 1936 on the 31st December, 1959	234
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Number of Houses owned by the Local Authority:-

Housing Act, 1919	210
Housing Act, 1923	304
Housing Act, 1924	110
Housing Act, 1930	112
Housing Act, 1936	17
Housing Act, 1938	12
Housing Act, 1946	1,547
Temporary Bungalows, Housing Act, 1944	99
Total	<u>2,858</u>

Housing Act, 1957 - Part IV - Overcrowding

Number of dwellings known to be overcrowded at the end of the year	Nil
Number of new cases of overcrowding discovered during the year	Nil
Number of cases relieved during the year	Nil
Number of inspections	32
Number of additional visits	1
Houses measured for permitted numbers	23

Public Health Act, 1936, Section 83-85

Number of inspections in connection with verminous premises	17
Number of additional visits entailed	17
Number of new cases	4
Number of verminous rooms sprayed	1
Number of verminous rooms treated with powder	5
Number of houses treated with powder	-
Number of rooms gassed	4
Notices served	1
Notices complied	1

PREMISES AND OCCUPATIONS WHICH ARE CONTROLLED BY BYE-LAWS
AND REGULATIONS

The Market Place

Forty-nine general inspections and 125 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.

Offensive Trades

There is only one such trade carried on within the City, viz. a marine store. The premises are regularly inspected and are generally kept clean, tidy, and free from vermin.

Moveable Dwellings

Forty-three site inspections and 113 (compared with thirteen last year) inspections of vans (with ten additional visits) proved the need for regular inspections, particularly regarding the condition of the site and the care of sanitary fittings.

Ice-cream

Sixteen ice-cream samples were submitted for bacteriological examination, and all satisfied the prescribed standards of cleanliness.

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 383 (compared with 307 in 1959) inspections (with 53 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>
Restaurant kitchens	110	14
Private School kitchens	1	1
County School kitchens	2	3
Canteen kitchens	9	1
Snack bars	10	-
Licensed premises, selling snacks ..	7	-
Licensed premises only	35	5
Ice-cream dealers	6	1
Butchers	74	11
Bakers	24	9

<u>Type of Premises (cont'd.)</u>	<u>Inspections</u>	<u>Additional Visits</u>
Fried fish	3	-
Wet fish	12	1
Grocers	45	5
Greengrocers	10	2
General stores	3	-
Cooked meat	8	-
Sweet manufacturers	2	-
Soft drink manufacturer	3	-
Flour confectioners	4	-
Sugar confectioners	8	-
Wholesale food stores	2	-
Delivery vans	3	-
Food Market	1	-
Multiple store	1	-

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 below. 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, 1 st. 13 lbs. was condemned at the local shops and 3 tons, 6 cwts. 10 lbs. was condemned mainly by reason of decomposition due to prolonged storage at the abattoir.

156,701 lbs. meat (69 tons, 9 cwts. 13 lbs.)
 20 cwts. Jersey potatoes
 153 lbs. cooking fat.
 112 lbs. skimmed milk powder
 34 $\frac{3}{4}$ st. fish
 32 jars paste
 24 doz. haddock grillettes
 12 $\frac{1}{2}$ lbs. apricot pulp
 12 lbs. flour
 14 x 3 $\frac{1}{2}$ oz. jars neck caviare
 14 pkts. cheese
 6 lbs. rice
 5 lbs. bacon
 4 lbs. Australian cheddar cheese
 4 gallons orange juice
 3 lbs. jam
 3 jars pickles
 3 pkts. Ryvita
 2 pkts. cereal
 2 jars jelly

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)
Loaf of bread	Complaint after sale	Sale of loaf of bread containing piece of wood	Warning letter indi- cating proceedings for a future offence
Hot Cross Bun	Complaint after sale	Sale of hot cross bun containing piece of wire	Advised to exercise more care in future
Bottle of milk	Complaint after sale	Sale of milk con- taining a snail	Legal proceedings; £50 fine instituted
Bottle of milk	Complaint after sale	Sale of pint of milk containing a piece of string	Warning letter indi- cating proceedings for a future offence
Dough Cake	Complaint after sale	Sale of dough cake containing piece of string	Warning letter indi- cating proceedings for a future offence
Bottle of milk	Complaint from school	Sale of milk con- taining particles of glass	Warning letter indi- cating proceedings for a future offence
Bottle of milk	Complaint after sale	Sale of milk in dirty bottle	Warning letter indi- cating proceedings for a future offence
Milk bottle	Complaint after sale	Sale of milk in dirty bottle	Warning letter indi- cating proceedings for a future offence

Other complaints, in which no official action was taken, included the sale of wrapped sliced loaves, bread roll, tinned cream, bottled milk and wrapped cake.

INSPECTION OF DAIRIES AND MILK SAMPLES

There are thirty-five distributors of milk on the register, including eight dairies and thirty retail shops selling bottled milk only. The dairies (including two pasteurising plants) are visited regularly: forty-nine inspections were made, and 241 samples for milk cleanliness, pasteurising efficiency and bottle cleansing were submitted for examination, results being shown below. Four "Tuberculin Tested" and thirty-four "Tuberculin Tested (Pasteurised)" licences were issued during the year.

Milk Samples

<u>Number taken</u>	<u>Examination undertaken</u>	<u>Number Satisfactory</u>	<u>Percentage Satisfactory</u>
49	Statutory test for "Pasteurised" milk	49	100%
19	Statutory test for "Tuberculin Tested" milk	18	94.7%
13	The presence of tubercle bacilli	13	100%
173	Washed bottles submitted for bacterial cleanliness	142	82%
9	Test for residual detergent in washed bottles	8	88.9%

BIOLOGICAL MILK SAMPLES

All the samples submitted for the presence of tuberculosis since 1952 have proved negative.

THE PREVENTION OF DAMAGE BY PESTS ACT, 1949

One hundred and sixteen complaints of rats or mice were received and, together with surveys undertaken on adjoining properties, a total of 424 inspections (involving 1,030 visits and 707 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. Three treatments of the City's sewers involving 130 manholes, gave very satisfactory results and showed only small cores of infestation in the older parts of the City, i.e. the "chequers".

PUBLIC HEALTH ACT, 1936(2) Workplaces

Type of Workplace	Total Number of Inspections	Total Number of Notices served	Total Number of Notices complied with
Banana Ripening Warehouse	1	-	-
Offices	3	-	-

MEAT INSPECTION

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 here regularly.

In addition, the F.M.C. 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, which adds to the duties of meat inspection.

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 a demonstration of stock judging by four young farmers from Wiltshire and Hampshire featured shots of the lairage and loading bay on Southern Television.

As noted last year, the premises are not large enough for the amount of trade carried on.

Slaughtering Hours

The hours of slaughtering have never been agreed upon and are therefore very irregular. The slaughtermen and ancillary employees work a normal 44 hour week (42 hours as from the 2nd January, 1961). Overtime beyond these hours is at a rate of time and a half, or double time for work on Sundays and Bank Holidays, but this does not apply to the Meat Inspectors.

Throughout the year slaughtering commenced at 7 a.m. (Mondays to Saturdays) and finished between 5 p.m. and 7 p.m. (Mondays to Fridays) and 12 noon on Saturdays. The increased throughput, coupled with the increased number of slaughtermen, evened out the slaughtering

hours per day to a more constant figure than in previous years and the average number of hours worked per week was fifty-five.

Sunday slaughtering was permitted on only one occasion during the year - i.e. immediately preceding Christmas.

With the increased throughput, two Inspectors are now fully occupied and at times severely overtaxed - e.g. a throughput of 194 pigs in two hours.

Meat Inspectors

The arrival of Mr. Sheppard and the introduction of a ten-day fortnight for the staff effectually reduced the amount of overtime being worked by the two full-time Meat Inspectors, and Dr. Wright's co-operation in this has been very much appreciated. It has, however, necessitated some alteration in administrative procedure. Delays in the completion of rejection certificates, weekly and annual returns have increased, at times to an intolerable level. If this hourly throughput continues, as appears likely, further delays will be inevitable.

The co-operation between the Meat Inspectors and District Inspectors, particularly in the matter of hours worked, has reached a very high standard, and this is most gratifying.

Staff Employed

The F.M.C. employ, at the abattoir, the following staff:-

Manager,
 4 salesmen,
 3 checkers,
 Chief clerk,
 2 male clerks,
 5 female clerks,
 Checkweighman,
 Foreman and 7 ancillary workers (gut room, fat room,
 lairs, etc.),
 7 humpers,
 Engineer and mate,
 14 slaughtermen (including one apprentice),
 Canteen manageress,
 Night watchman,
 Fieldsman and pig supply officer.

Fourteen men hold licences under the Slaughter of Animals Act, 1958, authorising them to slaughter and stun animals.

In addition, there are two full time and two part time Meat Inspectors employed by the City Council, and four Fatstock Officers

employed by the Ministry of Agriculture, Fisheries and Food to grade and certify live and dead animals. The Fatstock Officers are also responsible for grading and certification of animals at local markets and at Downton Bacon Factory.

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 of 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: the rest of this part of the report is divided accordingly.

1. INSPECTION OF ANIMALS SLAUGHTERED AT THE ABATTOIR

Number of Animals Slaughtered

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

1954 (eight months)	39,158
1955	29,562
1956	34,131
1957	43,951
1958	47,820
1959	71,504
1960	87,583

TABLE I

Number and Types of Animals Slaughtered and Inspected during 1960

Cattle other than Cows	Cows	Calves	Sheep	Pigs	Goats	Total
8,723	1,265	4,785	41,238	31,570	2	87,583

The number of animals slaughtered increased by 16,079 over last year, and the kill has doubled in the last three years. Cattle showed an increase of 3,222, sheep an increase of 2,769, pigs an increase of 11,136, whilst calves dropped by 1,050.

A "unit" equals one beast, two pigs, three calves or five sheep: the yearly unit figure rose to 35,617, an increase of 8,995, and the average number of units per week rose from 512 to 685. In only one week in the year did the weekly unit figure fall below 500 units, whilst in 1958 only three weeks were above it. The previous record weekly kill of 794 units was surpassed fourteen times during 1960, and this included a period of thirteen consecutive weeks from the 26th September until the 24th December. The record number of units per week rose to 1,064 in the week ended the 24th December. In that week 2,523 animals were slaughtered, including 1,268 pigs.

The increased annual throughput was actually carried out in less time than in 1959. This was entirely due to the increase in slaughtering staff which (so far as your Meat Inspectors are concerned) increased the hourly throughput to near saturation point. On average, cattle increased to sixteen and eighteen per hour, calves sixty, pigs up to eighty, sheep to eighty and sometimes one hundred. This left little time (as noted elsewhere) to attend to other duties.

The holding of contracts by the F.M.C. to supply multiple firms running supermarkets with fresh meat will, at least, maintain the kill at the present figure, if not increase it.

Diseases of Animals Act, 1950

One thousand five hundred and twenty pigs, sows and boars were sent in as swine fever contacts. Eight cases of swine fever were reported to the Police, but as the outbreak was already known no action was taken regarding the slaughterhouse. There was no reason to suspect anthrax as the cause of death of any animal which had died of natural causes on the premises.

Cruelty to Animals

The Inspectors reported the following cases of suspected cruelty to animals to the R.S.P.C.A., as follows:-

1. Casualty steer: Head and hide seriously affected with wide-spread 'warty' growths. Both eyes were blind and the lids obscured: proved to be virus papillomata.
2. Casualty sow: Open exposed gangrenous wound on hind leg where the animal had laid for a long time. Carcase showed evidence of pyaemia. Proceedings against the Manager of the piggeries were contemplated, but the

R.S.P.C.A. were advised by their local solicitor that proceedings would stand little chance of success. A verbal warning was given.

3. Bull: Lacerated, calloused and bleeding wound penetrating the hide round the neck. Consistent with the bull having had a tight chain around its neck for a considerable time. The hoofs were abnormally long and curled at the ends. Farmer pleaded guilty and was fined £25.

Admission of Dead Animals

The admission of dead animals and animals which had been killed and not bled, to the abattoir, is now prohibited. Undressed carcasses which have been bled and dressed carcasses are only permitted if they are accompanied by a certificate signed by a veterinary surgeon.

Animals sent in for emergency slaughter, the so-called "casualties", if alive, need not be accompanied by such a certificate, but in view of the danger from anthrax, foot-and-mouth, etc., such a certificate is always requested.

Animals which arrive dead, or die naturally after arrival, are taken to a local knacker's yard.

Ante-mortem Inspection

It is only possible to carry out ante-mortem inspection of animals when other work permits, and this is becoming increasingly difficult.

Post-mortem Inspection

The post-mortem inspection of food animals is based on the routine examination of the head, viscera, associated lymph nodes and the carcass. A more minute examination is made of the organs and carcass later, depending on the conditions found during the routine examination or when the animal has been marked as suspect on an ante-mortem inspection or when it has been sent in for emergency slaughter.

The general principles governing the judgement of meat not only eliminate danger to human health, but also cover any factor that may render the meat unacceptable as human food on aesthetic grounds.

To fulfil these requirements it is necessary to reject, for human consumption, meat that is:-

- (a) actually or potentially dangerous to health through the possibility of transmitting parasitic diseases, bacterial diseases or food borne infections:
- (b) so deteriorated in appearance, taste and texture as to render it unacceptable, and
- (c) contaminated or polluted through contact with objectionable material in the abattoir.

Table II shows the number of whole carcasses so rejected and the reasons therefore. Table III shows a similar comparison for part carcasses and offal, and Table IV summarises the number of animals from which some part or organ was so rejected.

TABLE II

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>					
Actinobacillosis, generalised	1	-	-	-	-
Endocarditis, acute ulcerative	-	-	1	-	-
Johne's Disease with emaciation	-	1	-	-	-
Swine erysipelas, acute	-	-	-	-	1
Swine fever	-	-	-	-	8
Tuberculosis	3	1	-	-	-
<u>Parasitic Infestations</u>					
Cysticercus cellulosae	-	-	-	-	1
<u>Generalised Systemic Infections</u>					
Gangrene	-	-	-	-	1
Gastro-enteritis, acute	-	1	-	-	-
Fever (including Salmonellosis)	-	3	12	1	17
Mastitis, acute septic	-	3	-	-	3
Metritis, acute septic	-	2	-	-	-
Multiple abscesses	-	-	-	1	9
Pericarditis, acute septic	-	1	1	-	-
Peritonitis, acute septic	-	1	-	-	3
Pleurisy, acute septic	1	-	-	3	4
Polyarthrititis	-	-	5	-	-
Pneumonia, acute septic	1	-	1	10	11
Pyæmia	-	2	4	3	4
Septicæmia	-	-	2	-	1
<u>Degenerative and Other Conditions</u>					
Anæmia, generalised	-	-	2	-	1
Icterus (Jaundice)	-	-	4	-	1
Oedema, generalised	-	-	7	13	18
Oedema and emaciation	-	3	-	39	2
Oedema and commencing gangrene	-	-	-	1	-
Oedema, emaciation and multiple abscesses	-	-	-	-	1
Uræmia	-	-	2	-	3
<u>Neoplasms (Cancer)</u>	1	2	-	2	1
<u>Other Miscellaneous Conditions</u>					
Acetonaemia	-	1	-	-	-
Arthritis with Oedema	-	-	1	-	-
Bloodsplashing, generalised	-	-	-	1	-
Bruising, extensive	-	3	-	-	-
Emaciation, pathological	1	2	-	31	7
Immaturity	-	-	6	1	4
Metabolism, defective	-	-	1	-	-
Moribund carcasses	1	-	4	6	1
Total:	9	26	53	112	102

TABLE III

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)	-	-	-	-	3,278
Cysticercus bovis	64	5	-	-	-
Echinococcus (hydatid cysts)	28	10	-	819	73
Fascioliasis (liver fluke)	3,502	385	-	474	-
Linguatula	11	1	-	-	-
Miscellaneous liver parasites	12	1	1	2,850	13
Miscellaneous lung parasites	10	2	-	1,228	-
<u>Bacterial Diseases</u>					
Actinomycosis (including Actinobacillosis)	34	7	-	-	-
Bacterial Necrosis	15	5	-	-	-
Johne's Disease	8	8	-	-	-
Tuberculosis	141	34	2	-	370
<u>Local Inflammatory Processes</u>					
Abscesses	453	85	11	111	119
Arthritis	1	1	4	60	228
Bites	1	-	-	-	33
"Black Beef"	4	26	-	-	-
Bruising	103	45	9	40	44
Callous (Hyperplasia)	3	-	-	-	6
Change of Tissue	-	-	-	1	1
Cirrhosis	78	17	-	3	482
Congestion	17	14	65	350	2,000
Cysts	2	-	1	-	-
Deformities	-	-	-	1	1
Emphysema	20	6	-	-	-
Endocarditis	-	-	-	-	3
Erythema	-	-	-	-	11
Fatty change	54	14	13	56	39
Fat necrosis	11	3	-	1	2
Fibroplastic Nephritis	-	-	3	-	-
Fibrosis	13	3	-	2	11
Fractures and dislocations	8	8	4	8	69
Hydro-nephrosis	-	3	1	5	24
Nephritis	-	7	2	-	4
Oedema	10	4	-	5	1
Pleurisy, Pericarditis and Peritonitis	215	75	-	125	1,649
Pneumonia	26	11	14	488	5,535
Telangiectasis	99	161	-	-	-
Ulceration	-	1	-	-	-

TABLE III (cont'd.)

Diseases and conditions rendering animals unfit for food	Cattle other than Cows	Cows	Calves	Sheep	Pigs
<u>Neoplasms</u>					
Haematoma	2	1	-	-	-
Miscellaneous	3	3	-	1	2
Papillomata	1	-	-	-	-
Adenoma	-	-	-	1	-
<u>Other Miscellaneous Conditions</u>					
Abnormal odour	2	1	-	-	-
Aspiration of stomach contents	93	5	-	-	166
Bloodsplash	5	-	-	133	4
Contamination by intestinal contents	33	5	17	55	8
Haemorrhages	11	2	-	2	4
Laceration	-	-	-	2	7
Rupture	-	-	-	1	1
<u>Pigmentations</u>					
Melanosis	10	2	4	4	1

TABLE IV

Summary of Carcasses and Offal Rejected as Unfit for Human Consumption

	Cattle other than Cows	Cows	Calves	Sheep	Pigs	Goats	Total
<u>DISEASES AND CONDITIONS OTHER THAN TUBERCULOSIS AND CYSTICERCOSIS</u>							
Whole carcasses unfit	7	25	53	112	101	-	298
Carcasses of which some part or organ was unfit	3,945	698	134	5,159	11,423	-	21,359
Percentage of the number inspected affected with diseases and conditions other than Tuberculosis and Cysticercosis	45.3%	57.2%	3.9%	13.0%	36.5%	-	24.7%
<u>TUBERCULOSIS ONLY</u>							
Whole carcasses unfit	3	1	-	-	-	-	4
Carcasses of which some part or organ was unfit	79	22	2	-	364	-	469
Percentage of the number inspected affected with Tuberculosis	0.94%	1.82%	0.04%	-	1.15%	-	0.54%
<u>CYSTICERCOSIS ONLY</u>							
Carcasses of which some part or organ was unfit	64	5	-	-	-	-	69
Carcasses submitted to treatment by refrigeration	64	5	-	-	-	-	69
Generalised and totally unfit	-	-	-	-	1	-	1

Salmonellosis

The tests for Salmonella St. Paul, as outlined in the 1959 Report, were discontinued in the early part of the year. All these tests were negative.

In October, a further series of tests commenced to try and find out the actual incidence of specific types of Salmonella in the abattoir. Swabs were placed in each of the two catchpits and were removed to the laboratory twice weekly. This series of tests is still continuing.

Fascioliasis

During June and July a spot check on cattle livers was made for the Animal Health Division of the Ministry of Agriculture, Fisheries and Food, to try and give them some indication of the incidence of "liver fluke" (a parasite) in certain southern counties. The percentage number of cattle livers affected with fluke in that six weeks was as follows:-

Hampshire	5%
Berkshire	12 $\frac{1}{2}$ %
Somerset	13%
Dorset	18%
Wiltshire	24%
Cornwall	80%
Devon	80%
Ireland	85%

Other livers were affected with fluke, but their source of origin was uncertain and they were therefore discounted for the purpose of this survey.

Cysticercosis

Cysticercosis covers tape worms found in man (*Taenia solium* and *Taenia saginata*), the cystic stages of which (*Cysticercus bovis* and *Cysticercus cellulosae*) are found in cattle and pigs respectively, and two tape worms found in dogs (*Taenia ovis* and *Taenia marginata*), the cystic stages of which are found in sheep. The latter two tape worms are not transmissible to man.

The first case of *Cysticercus cellulosae* at this abattoir was discovered on the 15th February in a sow. Cysts about the size of a rice grain were found in the oesophagus, tongue, diaphragm, liver and heart (one only) and were generalized throughout the musculature. Confirmation was obtained from the laboratory, when the opinion was expressed that they were about one month old. An investigation by the Animal Health Division of the Ministry of Agriculture, Fisheries and Food was carried out on the farm, but they were unable to discover the source of infection.

Sixty-nine cases of *Cysticercus bovis* were found, and Table V indicates the sites of infection. As the cyst is easily destroyed by freezing, all affected carcasses were transferred either to Salisbury Transport and Cold Storage Company Limited, Churchfields, or to the International Cold Stores, New Dock, Southampton, and kept there for twenty-one days at a temperature not exceeding 20°F.

The percentage incidence of *Cysticercus bovis* in the total number of cattle slaughtered fell to 0.69% as against 1.05% in 1959 and 0.81% in 1958.

TABLE V

Cysticercus bovis - Distribution of Cysts

Class of Animal	Site of infection					Total
	Heart	Masseter muscles	Masseter muscles and Heart	Heart and Skirt	Skirt only	
Heifers	4	9	-	2	1	16
Steers	17	29	1	-	1	48
Cows	1	2	1	-	1	5
Total:	22	40	2	2	3	69

Tuberculosis

One hundred and five cattle, two calves and 364 pigs were found to be affected with tuberculosis during the year. A total of 61 reactors were slaughtered (58 cattle and three calves), and 25 cattle and two calves were found to show evidence of tuberculosis. Of the other 80 bovine animals, 62 were imported from Ireland, nine came from attested areas and nine from various markets outside Salisbury.

It is quite possible for animals to react to the tuberculin test and yet, on post-mortem examination, to show no visible evidence of tuberculosis in the carcass or viscera. Various reasons may be put forward for this, including the fact that it takes about three weeks after infection for the tubercle to become just visible to the naked eye.

The most serious case of tuberculosis seen during the year could be said to have been brought to light by an accident. A steer from a local farm was sent in as a casualty for emergency slaughter (the reason, a large swelling on one fore leg). The offal and carcase were found to be riddled with tuberculosis and coloured photographs were taken of the carcase, lungs and liver. The veterinary officers of the Animal Health Division of the Ministry of Agriculture, Fisheries and Food at Trowbridge, expressed surprise on being notified by telephone of this discovery. They had previously been informed by the farmer's wife when they were making the preliminary field survey on the attested scheme, that there were then no cattle kept at this particular farm: consequently the Ministry had no record of this herd. Needless to add, a severe reprimand followed.

In the last six years, the incidence of tuberculosis in cattle has shown the following trend in animals slaughtered at this abattoir:-

				Cattle other than Cows				Cows
1955	5.75%	7.96%
1956	4.26%	8.64%
1957	2.79%	9.03%
1958	2.72%	28.30% (a)
1959	1.24%	5.58%
1960	0.94% (b)	1.82% (c)

(a) slaughter of reactors
in Eradication Area

(b) 0.07% reactors

(c) 0.22% reactors

The results of post-mortem inspections of all bovines, where tuberculosis is found, is sent to the Animal Health Division of the Ministry of Agriculture, Fisheries and Food at Trowbridge, in order that "follow-up" inspections may be made.

Table VI shows the sites where tuberculosis was found.

TABLE VI

Distribution of Tuberculous Lesions

Site of Lesion	Bovine				Pigs	
	Steers Bulls Heifers	Cows	Calves	% Incidence	Number	% Incidence
Lungs	37	14	2	29.5	2	0.6
Heads	47	10	-	30.7	367	99.1
Intestines ..	25	6	-	16.7	-	-
Livers	18	4	-	11.8	1	0.3
Spleens	4	1	-	2.7	-	-
Kidneys	1	1	-	1.0	-	-
Carcase nodes	8	2	-	5.4	-	-
Serous membranes	4	1	-	2.7	-	-
Bone	1	-	-	0.5	-	-

Emergency Slaughter

The term "emergency slaughter" should apply only where immediate slaughter of a sick or injured animal is carried out in order to salvage the carcass. During and after the war the definition broadened and now includes animals which are suffering from some chronic or undefined illness and which are consigned alive by farmers to the abattoir as "casualties". It is this last category in which a decision as to the fitness of the carcass for human consumption is so difficult to make. No precise history of the illness or description of the symptoms are normally available and the term "off their food", as used by the producer, covers a wide range of possible causes.

The majority of certificates signed by veterinary surgeons, if and when produced (and this only happens in less than 5% of admittances), give no indication of symptoms, the reason for slaughter, or particulars of any drugs administered.

These animals should not be slaughtered with other normal animals, but at times this was not observed. It is also imperative that these animals should be seen by the Meat Inspectors before they are killed, but this is not always the case.

Approximately 160 cattle, 300 pigs, 220 sheep and 100 calves were admitted as "casualties", which gives a minimum figure of 0.9% as the casualty rate.

The inspection of this class of animal requires a more careful examination than in ordinary cases and consequently is more time consuming.

It should be a statutory requirement that these carcasses should be subjected to a bacteriological examination prior to release, as is the case in the majority of other European countries.

Weight of Meat and Offal Rejected as Unfit for Human Consumption

Approximately 0.4% of the weight of meat and 4% of the weight of offal (including stomachs and intestines) inspected was rejected as unfit for human consumption. Table VII shows the total weight recorded.

TABLE VII

	Tuberculosis	Other Diseases	Total
Meat (lb.)	7,691	37,043	44,734
Offal (lb.)	4,096	107,099	111,195

69 tons, 12 cwts., 1 st., 11 lbs.

Disposal of Unfit Meat

On no occasion during the year was it necessary to seize any meat under Section 9 of the Food and Drugs Act, 1955. All meat unfit for human consumption was voluntarily surrendered. Unfit livers again, when the condition warranted, were sold to a mink farm.

The Meat (Staining and Sterilization) Regulations, 1960, came into force on the 1st November. This means that all meat and offal which is unfit for human consumption must be sterilized by boiling or by steam under pressure until every piece of meat is cooked throughout; or dry rendered, digested or solvent-processed into technical tallow, greases, glues, feeding meals or fertilizers before leaving the premises. Where there are no facilities for sterilization at a slaughterhouse such meat may be removed by arrangement in locked containers to a place where it will be so sterilized.

As no means of sterilization is provided at the abattoir, such meat is removed to R. J. Moody, Henbury Farm, East Orchard, Shaftesbury.

The agreement between the Council and the Fatstock Marketing Corporation also requires the staining of meat before it leaves the premises, and this is strictly enforced.

2. HYGIENIC PREPARATION OF CARCASES

Slaughter of Animals Act, 1958

Slaughter of Animals (Prevention of Cruelty) Regulations, 1958

Two of the slaughtermen were warned during the year regarding the contravention (possible and actual) of Article 15 of the above Regulations (no person shall slaughter any animal in a slaughterhouse in the sight of any other animal awaiting slaughter).

Structure and Equipment

The cleansing of walls and equipment is still not satisfactory. The floor is still not being done as frequently as is necessary and cobwebs which were on the ceiling on the 1st January were still there on the 31st December. A member of the N.F.U., who was visiting the abattoir at the time, passed a remark to the Meat Inspector on the abundance of these cobwebs. Offal racks are still being used without being cleansed after emptying.

Whilst the hourly throughput continues at the present rate it is impossible for the present staff responsible for cleansing to do a satisfactory job. It is also unreasonable to ask them to stay behind after work finishes at 7 p.m. when they have already been hard at it for at least twelve hours. The only time the slaughterhall gets any resemblance to a thorough cleansing is when no slaughtering is done on Saturday mornings, and this happened very rarely indeed during 1960.

From a cleanliness point of view, it would be far better if the actual cleaning staff were under the direct control of the Council.

The two sheep standings, the saw steps and the inspection ladder, all with wooden treads, were replaced with metal ones. The coating of them in an anti-rust paint with white plastic top coating has, unfortunately, not proved satisfactory.

Staff

On a few occasions during the year, the attention of the Manager had to be drawn to the practice of some slaughtermen in wearing sacks as aprons. This deplorable habit continues to occur at irregular intervals. We are not satisfied with the standard of cleanliness on the slaughtermen's side; some of them will just not clean their aprons, boots, etc., at the end of a day's kill. The smocks used by the meat porters are continually getting into a filthy state, the fat and blood from quarters of beef, etc., permeating the white cloth, producing a disgusting sight; these smocks ought to be replaced each day. The slaughtermen and ancillary workers continue to be prone to

septic cuts, etc., whilst one ancillary worker developed "Orf". Some of the sales staff have still to be warned about not wearing suitable head coverings when cutting up meat.

Sterilization

The sterilization of knives, scabbards, choppers, saws, etc., is still not done, except by the Meat Inspectors, and the home-made sterilizer provided has proved unsatisfactory. The principal obstacle seems to be the apparent refusal of the slaughtermen to do something in their own time, although in fairness to them the equipment provided is not satisfactory and a more suitable apparatus is in course of construction.

Stomach contents tank

The stomach contents tank was altered during the year. An additional overflow pipe was built into the wall and a channel cut into the concrete yard connecting that pipe to the main drain and an inclined plate was placed inside the tank. These amendments have certainly stopped the thrice-weekly unsightly overflows down the outside wall.

Locker Room

The slaughtermen's and ancillary workers' locker room is now overcrowded, due to the increase of staff.

Transport

The long distance meat haulage vans were normally well kept and very clean. It was not possible to give very much attention to the condition or improvement in butchers' vans. On one occasion a side of pork was taken from the abattoir draped over the front container of a delivery cycle. The offender was employed by a local firm, who received a written warning.

3. MEAT SLAUGHTERED ELSEWHERE

As noted on page 25, the abattoir is used by the F.M.C. as their Salisbury Depot. They therefore sell, in addition to meat and offal slaughtered here, similar commodities purchased from other slaughterhouses or depots or imported from other countries. The extent of this trade can be seen as it includes Kosher hindquarters of beef from Islington abattoir, frozen pig livers and pork loins from Yugoslavia, pig kidneys and pork tenderloins from Denmark, pig kidneys from Canada and Sweden, pig livers from Ireland, beef fillets from Bechuanaland, and beef topsides and rabbits from Australia. In addition, it is

necessary at certain times of the year, due principally to the inadequacy of this abattoir (it already being overloaded) and to restrictions in areas affected by foot-and-mouth disease, to have slaughtered at other abattoirs stock which should have been killed here.

Table VIII gives details of meat and offal rejected after normal routine inspection as unfit for human consumption. These details are classified as follows:-

- (a) inspection of meat from animals not slaughtered here,
- (b) from animals slaughtered here and conditions found subsequent to routine inspection,
- (c) purchased by local firms and returned, and
- (d) deterioration during storage.

TABLE VIII

Rejected after Routine Inspection

Description of part rejected	Reasons for rejection	Weight (lb.)	
		Meat	Offal
<u>RE-INSPECTION OF MEAT AND OFFAL (ON ARRIVAL) FROM ANIMALS NOT SLAUGHTERED AT SALISBURY</u>			
Sow's head and trimmings	Decomposition	56	
Part Kosher hind	Internal decomposition	115	
2 part Kosher hinds	Internal bruising	98	
<u>FROM ANIMALS SLAUGHTERED AT THIS ABATTOIR AND CONDITIONS FOUND SUBSEQUENT TO ROUTINE INSPECTION</u>			
<u>Pigs</u>			
Spare rib	Internal abscess	3	
Head	Internal abscess	13	
2 legs	Internal abscesses	31	
3 legs and loins	Fracture and bruising	39	
Part leg	Internal bruising	9	
Loin	Internal bruising	5	
Shoulder	Internal bruising	20	
	Carried Forward:	389	

TABLE VIII (cont'd.)

Description of part rejected	Reasons for rejection	Weight (lb.)	
		Meat	Offal
	Brought Forward:	389	-
<u>MEAT PURCHASED BY LOCAL BUTCHERS AND RETURNED</u>			
<u>Cattle</u>			
Ox liver	Abscess		15
Ox liver	Fascioliasis		10
Ox liver	Cirrhosis		13
5 part hindquarters	Bruising	107	
Part clod and sticking	Bloodstained	4	
2 part hindquarters	Muscular fibrosis	21	
Part hindquarter	Fractured femur	3	
Part hindquarter (a)	Muscular fibrosis with callous round femo-pelvic joint	55	
25 part hindquarters	Internal decomposition (bone taint)	2,177	
2 briskets	Bruising	25	
Trimmings	External decomposition	7	
11 clod and stickings	Decomposition	405	
<u>Sheep</u>			
Carcass	Bloodsplashing	30	
20 plucks	Decomposition		27
<u>Pigs</u>			
Trimmings	Bruising	15	
5 loins	Bruising	40	
Loin	Lipoma	5	
<u>Miscellaneous</u>			
Frozen Danish ox kidneys	Decomposition		17
2 broiler chickens	"	4	
Turkey	"	7	
<u>STORAGE</u>			
<u>Cattle</u>			
Trimmings forequarters	Bruising	9	
57 livers	Decomposition		805
55 part livers	"		516
6 skirts	"		12
81 pairs lungs	"		618
15 tongues	"		56
	Carried Forward:	3,303	2,089

(a) 87 lb. returned, only part rejected.

TABLE VIII (cont'd.)

Description of part rejected	Reasons for rejection	Weight (lb.)	
		Meat	Offal
	Brought Forward:	3,303	2,089
<u>STORAGE</u> (cont'd.)			
<u>Cattle</u> (cont'd.)			
11 tails	Decomposition		29
Sweetbreads	"		6
20 nets	"		40
6 flanks	"	104	
Peritoneal fat and part sirloin	"	39	
Trimnings	External decomposition	98	
1 side	Decomposition and mould growths	188	
<u>Sheep</u>			
5 plucks	Decomposition		25
Sweetbreads	"		36
Tops	"		39
Livers and hearts	"		7
<u>Calves</u>			
Carcass	Decomposition	34	
Sweetbreads	"		55
Trimnings	"	12	
Plucks	"		21
<u>Pigs</u>			
Sow's carcass	Decomposition	184	
14 loins	"	310	
4 hands and springs	"	46	
3 sows' livers	"		24
8 pigs' livers	"		32
20 hands and bellies	"	280	
26 bellies	"	223	
$\frac{1}{2}$ head	"	5	
4 sides	"	80	
4 legs	"	80	
Forequarter and head	"	45	
37 tops	"		78
	Total:	5,031	2,481

Decomposition due to Prolonged Storage

The amount of condemnations of offals due to decomposition after prolonged storage fell quite considerably during the year. This may be due to the practice which developed in the latter part of the year when such offal was sold direct to R. J. Moody and Company, Limited, (as condemned offal without a certificate from the Department): therefore we have no true record of the total amount rendered unsaleable due to prolonged storage.

ADMINISTRATION

The last eighteen months have seen two great changes and the next two years will see greater. Firstly, the throughput has doubled and the actual slaughtering staff has increased. This means that the number of animals slaughtered per hour has also increased (the average figures are quoted on page 28). Secondly, the emphasis in meat inspection has changed over from the "visible" to the "invisible".

Some of the problems which have occurred during the past eighteen months have been reasonably solved in the light of the present situation, but will recur to a more serious degree in the near future. Some problems have yet to be solved.

The increases in throughput have necessitated a streamlining of administration and production of daily and annual records, but these cannot be streamlined any more and at times during last year the system broke down. Records were sometimes four weeks behind, daily rejection certificates were late and consequently held up the clearance of returns to the Ministry of Agriculture, Fisheries and Food, and checks on smoking and hygiene, etc. became impossible. To try and give correct diagnoses on casualties which showed no outstanding symptoms and to consider carefully such symptoms as were present were well nigh impossible in the mad rush going on.

Practical Inspection

The days of the visible extensive lesions of tuberculosis are practically over and the days of the invisible organisms are with us. Conditions and symptoms are now being masked by drugs; for example, swine fever cases are showing no signs of the typical rash if they have been vaccinated.

The Future

When the proposed alterations are completed and the capacity of the slaughterhouse is doubled, it will be necessary for the number of full time Meat Inspectors to be doubled, which also means that two men (under the present scheme) instead of one will be required for the relief work during the week. This, of course, is partially dependent on the number of slaughtermen employed and the hourly throughput. There is little enough space at the moment to carry out efficient meat inspection and the siting of the inspection points in the new layout will have to be carefully watched in the early stages of planning.

No. of Inspectors	No. of Slaughtermen	No. of Animals	No. of Hours	Remarks
1	1	100	10	Present scheme
2	2	200	20	Proposed scheme
4	4	400	40	Proposed scheme
8	8	800	80	Proposed scheme

ANNEXANNUAL REPORT OF THE MEDICAL OFFICER OF HEALTH IN RESPECT OF
THE YEAR 1960 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	27	1	-	-
(ii) Factories not included in (i) in which Section 7 is enforced by the Local Authority	172	40	3	-
(iii) Other premises in which Section 7 is enforced by the Local Authority (excluding out- workers' premises)	408	6	-	-
Total:	607	47	3	-

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	-	-	-	-	-
(b) Unsuitable or defective	7	10	-	5	-
(c) No separate for sexes	-	-	-	-	-
Other offences against the Act (not including offences relating to Outworkers)	-	-	-	-	-
Totals:	7	10	-	5	-

PART VIII OF THE ACT

Outwork

(Sections 110 and 111)

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

(Signed) E. M. Wright

Medical Officer of Health

September, 1961.

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
for the year ended the 31st December, 1961

- | | | |
|-----|--|------|
| (a) | The number of dwellings known to be overcrowded at the end of 1961 together with the number of families and the number of persons dwelling therein:- | None |
| (b) | The number of new cases of overcrowding reported during 1961:- | None |
| (c) | The number of known cases of overcrowding relieved during 1961 and the numbers of persons concerned:- | None |
| (d) | Particulars of any cases in which dwelling-houses in respect of which the local authority have taken steps for the abatement of overcrowding have again become overcrowded during 1961:- | None |

(Sgd) E.M. Wright

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
for the year ended the 31st December, 1961

- | | | |
|-----|--|------|
| (a) | The number of dwellings known to be overcrowded at the end of 1961 together with the number of families and the number of persons dwelling therein:- | None |
| (b) | The number of new cases of overcrowding reported during 1961:- | None |
| (c) | The number of known cases of overcrowding relieved during 1961 and the numbers of persons concerned:- | None |
| (d) | Particulars of any cases in which dwelling-houses in respect of which the local authority have taken steps for the abatement of overcrowding have again become overcrowded during 1961:- | None |

(Sgd) E.M. Wright

Medical Officer of Health.

CITY OF BALTIMORE

Report of the Medical Officer of Health for Baltimore
to the Board of Health under the terms of Article 101 of
the Public Health Officers Regulations, 1923
for the year ended 31st December, 1921

- (a) The number of deaths, to be ascertained at the end of 1921 together with the number of deaths and the number of persons suffering therefrom:-
- (b) The number of new cases of diphtheria reported during 1921:-
- (c) The number of known cases of diphtheria reported during 1921 and the number of persons concerned:-
- (d) Particulars of any cases in which diphtheria was reported in which the local authority have taken steps for the abatement of overcrowding:-

(Signed) E. M. White

Medical Officer of Health