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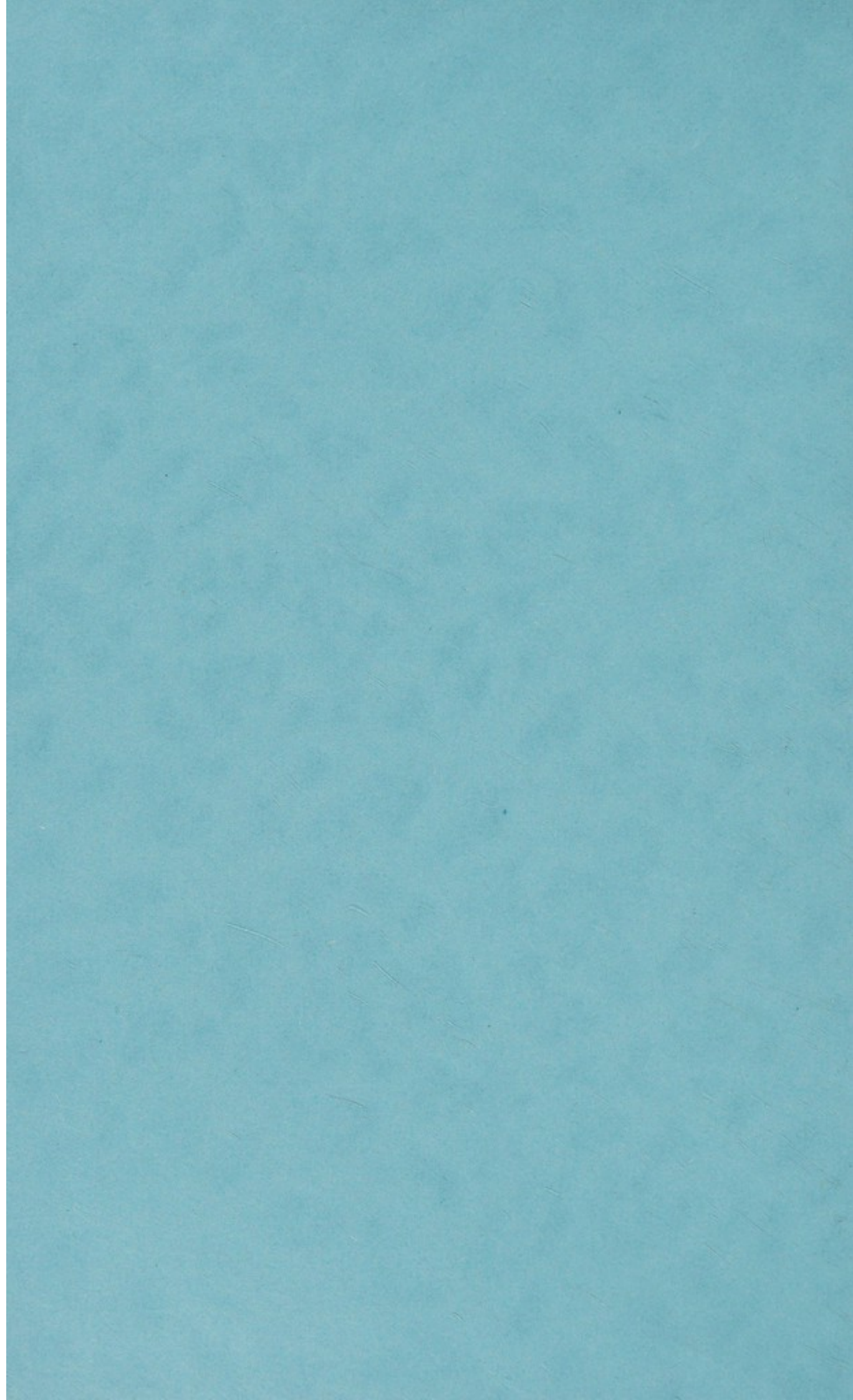
BOROUGH OF TORQUAY

REPORT

OF THE

Medical Officer of Health

for 1960





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ST. MARYCHURCH TOWN HALL,
TORQUAY.

Telephone: Torquay { 88204
 88205

*To the Worshipful the Mayor
and to the Aldermen and Councillors of the Borough of Torquay.*

MR. MAYOR, LADIES AND GENTLEMEN,

I have the honour to submit my Annual Report for the year 1960, which is detailed in form and sequence in accordance with the instructions of the Minister of Health.

The year was one of great activity for this department, occasioned not by any crisis in the health of the town but due to the fact that the Borough entertained the two largest annual conferences concerned with health, and the arrangements for these gave many months of extra work for all the members of the staff. I refer to the Health Congress of the Royal Society of Health in April and the Annual Meeting of the British Medical Association in June. The services of the staff were given unstintingly and ungrudgingly and that both these great health occasions were such complete successes is a gratifying tribute to their contribution.

However, the resources of the department were stretched to the full in August, in the investigation of a widespread outbreak of a gastro-intestinal infection which was at first thought to be food poisoning, but which proved to be a gastro-enteritis due to a virus, and not food-borne.

Apart from this, the health of the community continued at the usual level, the vital statistics showing fluctuations due to the small numbers involved. There were more births during the year, 580 as against 534 in 1959, but still giving a birth rate of only 11.21 per 1,000 population (10.44 in 1959) which compares unfavourably with the national birth rate of 17.1 per 1,000 population. When the birth rate for Torquay is compared with the death rate, which was 16.76 per 1,000 population (16.15 in 1959), it serves to indicate how much the Borough is dependent on the inward migration of people from other parts of the country in order to maintain its population. The low birth rate and the high death rate (the national death rate being 11.5 per 1,000) are, of course, reflections of the comparatively large number of people in the older age groups in Torquay. Allowance can be made for this by a special statistical technique which permits of more accurate comparisons with the national rates, but even then, the adjusted birth rate for Torquay is only 12.3, so that there must be some other factor, besides the age and sex distribution of the local population, giving rise to a low birth rate. This may be wholly, or in part, due to the social class distribution of the population, and when the detailed analysis of the population obtained from the census in 1961 is available, it may shed more light on the subject. The adjusted death rate for Torquay

is 11.9 which is very close to the national figure and shows that there is no undue mortality in the area.

There were no marked outbreaks of infectious disease apart from those mentioned above; the total incidence remaining low. Only 407 cases were notified, and of these 312 were measles. Active immunisation against certain of the infectious diseases is one of the most powerful weapons available to us in their prevention and control, and the efforts of local general practitioners and public health doctors have continued to achieve as high a rate of acceptance of these measures as possible. Largely as a result of their efforts 1960 was the fourteenth successive year when there was no case of diphtheria in the Borough, and the fourth year without a case of poliomyelitis. Unfortunately, the very success of the immunisation campaign is, contrary to expectations, a most invidious enemy, for young parents have now no knowledge of that terrible and killing disease – diphtheria – and are becoming more reluctant to submit their children for inoculation. It cannot be impressed upon the public too strongly that the only method of keeping diphtheria in its present quiescent state is by ensuring that their children are inoculated in babyhood and again when starting school. The tiny discomfort of an injection is but a small price to pay for immunity from such a disease. Immunisation against poliomyelitis has continued to be very popular, especially for children under 15 years of age, but the acceptance rate by young adults is still disappointing. I feel that parents of young children should realise that, whilst it is a good thing for their children to be protected against poliomyelitis, how will they fare if their mother or father should be crippled or die from this disease when such a happening can now be largely prevented? I hope that all young parents will ask themselves this question.

Turning now to a different age group, the care of the elderly remains the biggest social problem in the Borough. The Torquay Council of Social Service and other voluntary organisations do sterling work in this field as do such statutory services as the Devon County Welfare Department and the District Nursing and Home Help Services, but the great difficulty is that due to their independent spirit, so many of these old folk do not seek assistance, or feel that they do not require it, until they reach a time when they are beyond the help of these services and can only be cared for adequately in a hospital. There is still a need for increased institutional facilities for the aged, but there is no doubt that the domiciliary services have an important future in assisting them to continue to enjoy life in their own homes. Expansion of these services, especially the Home Help Service, and those organised by the Council of Social Service such as Meals on Wheels, and their more widespread use, would be of the greatest benefit in assisting to keep the older members of the community at home in health and happiness.

1960 was the first full year of operation of the scheme of "standard grants" introduced by the Housing and House Purchase Act, 1959. Each application, whether for a standard or a discretionary grant, was visited and details of the disrepair or unfitness of the particular house recorded. In all cases the necessary works were completed at the same time as the grant work was carried out. Whilst the figures are low in comparison with the total problem, it does mean that 69 houses will be spared from possible future slum clearance procedure. It is hoped that an increase in the number of grants will be forthcoming next year and again the year after: otherwise, at our present rate of progress, it would take some forty years for every house in Torquay to have its own bathroom. It is, I think, time the Government stepped in and made the provisions of the five standard amenities a condition under the Housing Act whereby if a house does not enjoy these benefits, it should be unfit for habitation. It could then be left to the local authority to programme out the number of houses with which it would deal in a year as regards the serving of notices to make compulsory the provision of these amenities. Naturally, the programme would have to be spaced over a number of years but I think we could talk in terms of ten or even five years and not forty years as at present. With our American friends planning moon landings within the next ten years, is it too much to ask that all of our housewives should have the benefits of running hot and cold water within that same period? With regard to slum clearance, I am pleased to report that approval of the Council's Second Clearance Area, comprising certain houses in Braddons Street and Stentifords Hill Road was confirmed by the Minister after a Local Public Enquiry. It is hoped that the rehousing of at least half of this area will be dealt with by the end of 1961.

In conclusion, I should like to express my appreciation of the able work and loyal support of all the staff in the department, and my thanks to the Chairman and members of the Public Health Committee for the support and consideration which I have received from them.

I have the honour to be,

Your obedient Servant,

D. K. MacTAGGART,

Medical Officer of Health.

STAFF

(a) Medical

*Medical Officer of Health
(and Assistant County Medical Officer):*

D. K. MacTAGGART

M.A., M.B., CH.B., D.P.H.

b Sanitary

Chief Public Health Inspector:

D. PARTRIDGE, M.R.S.H., C.S.I.B., Cert. Insp. Meat and Food R.S.I.

District Public Health Inspectors:

J. F. H. SMITH, C.S.I.B., Cert. Insp. Meat and Food R.S.I., Dip. R.I.P.H.H.,
Cert. Lab. Technique, Exeter.

E. V. ROBERTS, C.S.I.B., Cert. Insp. Meat and Food R.S.I.

B. A. F. IRWIN, C.S.I.B., Cert. Insp. Meat and Food R.S.I.

F. HOLLOWAY, C.S.I.B., Cert. Insp. Meat and Food R.S.I.

J. E. T. BASTABLE, C.S.I.B., Cert. Insp. Meat and Food R.S.I.
(commenced 1.4.60)

(c) Other

Public Analyst :

*T. TICKLE, B.Sc., F.I.C. (deceased 29.10.60)

*CEDRIC V. REYNOLDS, PH.D., F.R.I.C. (appointed 6.12.60)

Chief Clerk :

S. E. R. AUTHERS

Clerks:

E. C. DOBLE

B. L. BROWN

Shorthand-Typist:

MRS. K. E. A. PARTRIDGE

Manager of Abattoir

G. A. AYRES

Rodent Operator

W. LEE

Attendant at Abattoir

D. LEWIS

Female Cleansing Attendant

*MRS. I. LIBBY

Disinfector, Van Driver and Cleansing Attendant

R. FORD

* Part time

SECTION A

STATISTICS AND SOCIAL CONDITIONS OF THE AREA

Area (in acres)	...	...	...	...	...	...	6,244
Registrar-General's estimate of resident population, mid-1960	...	...	...	...	...	...	51,760
Number of inhabited houses (end of 1960) according to Rate Books	...	...	...	...	...	...	16,619
Rateable Value (end of 1960)	...	...	...	...	...	£1,043,506	
Estimated sum represented by a Penny Rate (end of 1960)							£4,285

SOCIAL CONDITIONS

including the chief industries carried on in the Area and the extent of Unemployment.

Torquay is a busy holiday resort as well as a residential town; and, with the large number of persons now receiving holidays with pay, the summer season is becoming increasingly busy. This has an effect on unemployment which has always shown a seasonal variation, and before the war ranged from a minimum of about 800 to a maximum of 1,800.

At the end of the war the number of unemployed was the lowest recorded with a total of 148 in 1945; since then the number has risen gradually each year to reach a maximum of 1,405 in 1953, after which there has been a decline to 1,291 in 1954, 1,006 in 1955 and 989 in 1956; since then there has been a slight increase, the figures being 1,198 in 1957, 1,113 in 1958 and 1,316 in 1959.

The following shows the extent of unemployment in 1960:

MAXIMUM NO. UNEMPLOYED						
		<i>Men</i>	<i>Women</i>	<i>Boys</i>	<i>Girls</i>	<i>Total</i>
January, 1960	..	611	263	18	40	932
MINIMUM NO. UNEMPLOYED						
July, 1960	..	132	21	—	1	154

Seaside resorts have a difficult problem in their unemployment, which will not be solved unless there is other seasonal work for the winter only, to absorb the summer employees rendered redundant after the holiday season.

EXTRACTS FROM VITAL STATISTICS OF THE YEAR 1960

which relate to the net Births and Deaths after correction for inward and outward transfers as furnished by the Registrar-General.

Live Births:

Number	..	..	..	..	..	..	..	..	580
Rate per 1,000 population	..	..	..	..	..	..	..	..	11.2
Illegitimate live births per cent of total live births	..	..	..	..	..	..	..	..	8.3%

Stillbirths:

Number	..	..	..	..	..	..	..	..	7
Rate per 1,000 total live and still births	..	..	..	..	..	..	..	..	11.9
Total Live and Stillbirths	..	..	..	..	..	..	..	..	587
Infant Deaths (deaths under 1 year)	..	..	..	..	..	..	..	..	18

Infant Mortality Rates:

Total infant deaths per 1,000 total live births	..	..	..	..	..	..	..	..	31.00
Legitimate infant deaths per 1,000 legitimate live births	..	..	..	..	..	..	..	..	33.8
Illegitimate infant deaths per 1,000 illegitimate live births	..	..	..	..	..	..	..	..	0

Neo-natal Mortality Rate (deaths under 4 weeks per 1,000 total live births) 24.1

Early Neo-natal Mortality Rate (deaths under 1 week per 1,000 total live births) 22.4

Perinatal Mortality Rate (Stillbirths and deaths under 1 week combined per 1,000 total live and stillbirths) 35.77

Maternal mortality (including abortion) 1

Number of deaths 1

Rate per 1,000 total live and stillbirths 0.06

Death Rate per 1,000 of the estimated population 16.76

Deaths from Cancer (all ages) 172

Deaths from Measles (all ages) 1

Deaths from Whooping Cough (all ages) 0

Deaths from Gastritis, Enteritis and Diarrhoea (under 2 years) 0

Particulars of any unusual or excessive mortality during the year which has received or required special comment.

During the year there has been nothing to report.

Population.

The Registrar-General's estimate for the resident population at the middle of 1960 is 51,760, and this figure is used in calculating the appropriate statistical returns.

Births.

The number of live births registered during the year was 580 of which 296 were male and 284 female. This represents a live birth rate of 11.21 per 1,000 population compared with 10.44 in 1959 when there were 534 live births. The birth rate for England and Wales in 1960 was 17.1.

A comparability factor, to make adjustment for the age and sex distribution of the town, has this year been prepared by the Registrar-General for correcting the birth rate; the factor is 1.10 and, after multiplying the crude rate by this, a corrected birth rate of 12.31 is obtained.

Of the total live births, 532 were legitimate and 48 illegitimate, giving an illegitimacy rate of 82.7 per 1,000 live births, compared with a rate of 56 in 1959 and 54 for the Country as a whole. This figure had risen from 64 in 1939 to 177 in 1945, subsequently falling and in 1950 returning to the pre-war level.

There were 7 stillbirths during the year giving a rate of 11.9 per 1,000 live and stillbirths compared with 12.94 in the previous year and a rate of 19.8 for England and Wales.

TABLE A

BIRTHS (including Stillbirths) REGISTERED IN TORQUAY
PLACE OF CONFINEMENT

	<i>Domiciliary Confinement</i>	<i>Hospital Confinement</i>	<i>Total</i>
Residents of Torquay ..	133	414	547
Residents of other areas ..	9	260	269
Total Births registered in Torquay	142	674	816

This table shows that 82.6 per cent of confinements among Torquay residents took place in hospital. The large number of hospital confinements in the Borough of residents of other areas is due to the fact that the major maternity unit for the South Devon area is situated at the Torbay Hospital in Torquay. In addition to these figures, 33 confinements of Torquay residents took place outside the district.

TABLE C
CAUSES OF, AND AGES AT DEATH DURING THE YEAR 1960 (Per Local Registrar)

CAUSES OF DEATH.	Net deaths at the subjoined ages of Residents whether occurring within or without the District											
	All ages	Under 4 weeks	4 weeks and under 1 year	1 and under 5	5 and under 15	15 and under 25	25 and under 35	35 and under 45	45 and under 55	55 and under 65	65 and under 75	75 and over
1. Tuberculosis, respiratory	3	-	-	-	-	-	-	-	1	1	-	1
2. Tuberculosis, other	-	-	-	-	-	-	-	-	-	-	-	-
3. Syphilitic disease	1	-	-	-	-	-	-	-	-	1	-	-
4. Diphtheria	-	-	-	-	-	-	-	-	-	-	-	-
5. Whooping Cough	-	-	-	-	-	-	-	-	-	-	-	-
6. Meningococcal infections	-	-	-	-	-	-	-	-	-	-	-	-
7. Acute Poliomyelitis	-	-	-	-	-	-	-	-	-	-	-	-
8. Measles	1	-	-	1	-	-	-	-	-	-	-	-
9. Other infective and parasitic diseases	3	-	-	-	-	1	-	-	1	-	-	1
10. Malignant neoplasm, stomach	22	-	-	-	-	-	-	-	1	3	8	10
11. Malignant neoplasm, lung, bronchus	30	-	-	-	-	-	-	-	3	6	15	6
12. Malignant neoplasm, breast	24	-	-	-	-	-	-	-	3	7	5	9
13. Malignant neoplasm, uterus	10	-	-	-	-	-	-	2	-	1	3	4
14. Other malignant and lymphatic neoplasms	79	-	-	-	-	-	-	1	5	17	22	34
15. Leukaemia, aleukaemia	7	-	-	-	-	-	1	-	-	1	2	3
16. Diabetes	8	-	-	-	-	-	-	-	1	1	5	1
17. Vascular lesions of nervous system	127	-	1	-	-	-	-	-	3	9	28	86
18. Coronary disease, angina	157	-	-	-	-	-	-	1	12	26	50	68
19. Hypertension with heart disease	28	-	-	-	-	-	-	-	-	2	10	16
20. Other heart disease	115	-	-	-	-	1	1	2	1	5	13	92
21. Other circulatory disease	54	-	-	-	-	-	-	1	3	7	10	33
22. Influenza	1	-	-	-	-	-	-	-	-	-	-	1
23. Pneumonia	28	1	1	-	-	-	-	-	-	2	5	19
24. Bronchitis	37	-	-	-	-	-	-	-	-	8	12	17
25. Other diseases of respiratory system	8	-	-	1	-	-	-	-	1	2	1	3
26. Ulcer of stomach and duodenum	4	-	-	-	-	-	-	-	-	1	2	1
27. Gastritis, enteritis and diarrhoea	4	-	-	-	-	-	-	-	-	-	1	1
28. Nephritis and nephrosis	6	1	-	-	-	-	1	1	-	-	1	1
29. Hyperplasia of prostate	9	-	-	-	-	-	-	-	-	-	-	8
30. Pregnancy, childbirth, abortion	1	-	-	-	-	-	-	-	-	-	-	-
31. Congenital Malformations	7	1	1	-	-	-	-	-	-	-	-	-
32. Other defined and ill-defined diseases	61	11	-	-	-	-	-	1	2	1	5	35
33. Motor vehicle accidents	4	-	-	-	-	1	-	1	1	-	-	2
34. All other accidents	17	-	1	-	1	1	-	1	3	-	4	6
35. Suicide	11	-	-	-	-	-	-	-	1	5	-	-
36. Homicide and operations of war	-	-	-	-	-	-	-	-	-	-	-	-
TOTALS	867	14	4	3	1	4	5	12	43	112	209	460

Marriages.

The marriage rate was 4.27 per 1,000 population compared with 4.53 in 1959, 5.26 in 1958, 5.6 in 1957, 5.1 in 1956, 5.4 in 1955 and 4.9 in 1954; the rate for England and Wales in 1960 was 14.9 per 1,000 population.

Deaths.

The number of deaths registered during the year, corrected for transfers, is 868, of which 392 were males and 476 were females.

The crude death rate was 16.76 per 1,000 population compared with 16.15 in 1959; the death rate in 1960 for England and Wales was 11.5.

In order to make adjustment for the age and sex distribution of Torquay, with its greater proportion of older people, the Registrar-General supplies an area comparability factor (A.C.F.) with which to multiply the crude death rate and so obtain an adjusted death rate. The A.C.F. for Torquay is 0.71, and the adjusted death rate is therefore 11.9.

The chief causes of death were as usual for Torquay: Heart Disease, 356; Cancer, 172; and Vascular lesions of the nervous system, 125, which between them are responsible for over three-quarters of the total deaths. These proportional death rates are given in greater detail in Table D.

The causes of death are given in the accompanying Table B, supplied by the Registrar-General.

Table C is also included showing the age distribution of total deaths, together with the deaths from the different causes; this table is compiled from the returns of the Local Registrar, and differs slightly from the list supplied by the Registrar-General who frequently obtains subsequent further information to assist in the more accurate classification.

TABLE D
DEATHS FROM PRINCIPAL CAUSES, 1960

<i>Cause of Death</i>	<i>Number</i>	<i>% of Total Deaths</i>	<i>Rate 1,000 Population</i>
Disease of Heart and Circulation ...	356	41.02	6.87
Cancer	172	19.82	3.32
Vascular Lesions of Nervous System	125	14.40	2.41
Respiratory Diseases	75	8.64	1.25
Violence (including Suicide)	32	3.68	0.61
Tuberculosis	3	0.34	0.05
All other Causes	105	12.10	2.02
	868	100	16.76

Infant Mortality.

During the year, 18 infants died in the first year of life, giving an infant mortality rate of 31 per 1,000 live births compared with 14.98 in 1959 and a rate of 21.9 for England and Wales. The infant mortality rate in Torquay tends to fluctuate owing to the comparatively small numbers upon which it is calculated; thus, the actual numbers of infant deaths for the preceding ten years 1950-59 inclusive, were 14, 16, 19, 9, 13, 13, 11, 11, 15 and 8.

Fourteen of these infants died during the first four weeks of life, giving a neo-natal mortality rate of 24.1 per 1,000 live births compared with 14.98 last year and 15.6 for the country as a whole.

The peri-natal rate was 35.77 while that for England and Wales was 32.9.

The following table (Table E) gives the details of the total deaths registered under 1 year:

TABLE E

<i>Cause of death</i>	<i>Age in weeks</i>					<i>Age in months</i>					<i>Total all infant deaths</i>
	<i>Under 1 week</i>	<i>1 to 2</i>	<i>2 to 3</i>	<i>3 to 4</i>	<i>Total under 4 wks.</i>	<i>1 to 3</i>	<i>3 to 6</i>	<i>6 to 9</i>	<i>9 to 12</i>	<i>Total 1-12 mths.</i>	
Pneumonia	1	—	—	—	1	1	—	—	—	1	2
Prematurity	6	—	—	—	6	—	—	—	—	—	6
Congenital Malformations	1	—	—	—	1	—	1	—	—	1	2
Infection	—	—	1	—	1	—	—	—	—	—	1
Haemolytic Disease ..	2	—	—	—	2	—	—	—	—	—	2
Atelectasis	1	—	—	—	1	—	—	—	—	—	1
Gastro-Enteritis	—	—	—	—	—	—	—	—	—	—	—
Intracranial Hæmorrhage	2	—	—	—	2	1	—	—	—	1	3
Accident	—	—	—	—	—	1	—	—	—	1	1
TOTALS	13	—	1	—	14	3	1	—	—	4	18

Maternal Mortality.

There was one maternal death during the year; the number of maternal deaths in each of the preceding years 1951-59 inclusive, was 0, 0, 1, 0, 0, 1, 0, 0, 0.

SECTION B

GENERAL PROVISION OF HEALTH SERVICES FOR THE AREA

1. (i) *Full particulars of the Public Health Officers of the Authority, including their duties, are incorporated in the beginning of the Report.*

An increase of one in the establishment of public health inspectors was agreed to by the Council in January, 1960. Mr. J. E. T. Bastable was appointed to fill this post and took up his duties on 1st April, 1960.

- (ii) *Committees.*

The list of Committees which are concerned with matters of Public Health are:

Public Health Committee
Housing Committee
Water Committee
Highways Committee

2. *Nursing Homes.*

There was one change in registration during the year, one home being registered for the first time, and the following is a summary of the Nursing Homes at the end of December:

	<i>No. of Homes</i>	<i>Number of beds provided for Maternity</i>	<i>Others</i>	<i>Totals</i>
Homes first registered during the year 	—	—	—	—
Homes whose registrations were withdrawn during the year ..	—	—	—	—
Homes on the register at the end of the year 	10	5	107	112
Homes exempt from registration at end of year 	—	—	—	—

Routine inspections were carried out by your Medical Officer.

3. *National Assistance Act, 1948, Sec. 47.*

If action has been taken under this Section, a brief note of the circumstances of each case is requested. The note should include information as to the reason for the Council's action, period named in the Order of the Court, the type of accommodation to which the person was removed, the ultimate result of the Council's action and any other information on the case it is considered might be of interest.

This Section relates to the removal to suitable premises of persons who:

- (a) are suffering from grave chronic disease or being aged, infirm or physically incapacitated are living in insanitary conditions; and
- (b) are unable to devote to themselves *and* are not receiving from other persons proper care or attention;

and makes the Councils of County Boroughs and County Districts the authorities for dealing with such cases.

To effect the removal the Medical Officer of Health for the district must certify in writing to the Council that he is satisfied, after thorough enquiry and consideration, that in the interest of any such person, or for preventing injury to health, or serious nuisance to other persons, it is necessary to remove any such person from the premises in which he is residing; and the local authority may then apply to a Court of Summary Jurisdiction for an Order under the Section. Before an application can be made, seven clear days' notice must be given to the person concerned or to some person in charge of him, and to the persons managing the premises to which the removal is sought to be made.

When the application is made, it must be supported by all evidence of the allegations in the certificate; and the Court, if satisfied, may order the removal of the persons concerned, by such officer of the local authority as may be specified, to a suitable hospital and may authorise the detention of the person concerned for a period not exceeding three months, subject to extension on further application. The person concerned by the Order, or any persons on his behalf, may apply to the Court at the expiration of six weeks from the making of the Order for its revocation.

On 1st September, 1951, an Amending Act came into force giving Local Authorities powers to deal expeditiously with certain cases of persons in need of care and attention which they are unable to provide for themselves and are not receiving from other people. Where the Medical Officer of Health and another registered Medical Practitioner certify, in the case of a person to whom Section 47 of the 1948 Act applies, an application that he should be removed without delay may be made to the appropriate Court or to a single Justice, without giving the seven clear days' notice required by the main Act. The application may be made by the Local Authority, or by the Medical Officer of Health where the Authority authorises him to make application, in cases to which the Amending Act applies. The Order is made for a period not exceeding three weeks, and any further application extending this period has to be in accordance with the main provisions of the 1948 Act.

Your Medical Officer is authorised to make application in any case to which the Amending Act applies.

During the year ten cases were investigated, four of these were able to continue to live at home with the assistance of the domiciliary services, four eventually consented to enter hospital voluntarily and Orders were obtained for the other two.

The first case was an eccentric and difficult woman 60 years of age, living on her own in a one-room flatlet where she was unable to look after herself. She was found in a collapsed and semi-conscious state by her landlady, and was found to be suffering from malnutrition and severe anaemia, her haemoglobin level being only twenty per cent of normal. She was removed to Newton Abbot Hospital where she responded well to treatment and was discharged home under treatment.

The second case was a bed-ridden middle-aged man suffering from tuberculosis of the spine living in one room with his three children aged 9, 7 and 5 years, and his wife, who was quite unable to give him proper care and attention. He had received some hospital treatment but had discharged himself against medical advice some three months before. In his own interests, and in the interests of the health of his wife and children, a Magistrate's Order was obtained and he was removed to the Royal Devon and Exeter Hospital where he died three months later.

4. *National Assistance Act, 1948, section 50.*

Under section 50 of this Act it is the duty of the Local Authority to cause to be buried or cremated the body of any person who has died or been found dead in the area, in any case where it appears that no suitable arrangements for the disposal of the body have been made or are being made.

The Authority may receive from the estate, if any, of the deceased person or from any person who for the purposes of this Act was liable to maintain the deceased person immediately before his death, expenses incurred and not reimbursed under the National Insurance Act.

During the year, eight burials were carried out under this section, compared with thirteen in 1959, five in 1958, eight in 1957, fourteen in 1956, eight in 1955, six in 1954, nine in 1953 and seven in 1952.

5. *Health Education.*

Whilst all the staff of the department are continually carrying out health education in the day to day contacts with traders, caterers and the general public, a certain amount of lecturing is done, illustrated by films, film strips and practical demonstrations. During 1960, four lectures were given by the Chief Public Health Inspector, and nine by your Medical Officer.

SECTION C

SANITARY CIRCUMSTANCES OF THE AREA**1. Water.**

In this report full details are given in connection with the water supply, and the Borough Water Engineer, Mr. W. F. White, M.I.W.E., has kindly supplied the following information:

(i) *Whether the water supply has been satisfactory (a) in quality, (b) in quantity.*

(a) Throughout the year the quality of the water supplied has been maintained at its usual high standard, being pure and wholesome in character and suitable in every way for public supply purposes.

(b) During the months of May and June there was a deficiency of rainfall on the Corporation's catchment areas amounting to 20 per cent at Fernworthy and 9 per cent at Tottiford. In consequence, the quantity of water stored in the Corporation's four impounding reservoirs on Dartmoor fell to some 25 million gallons less than at the same time during the drought year of 1959. Although the storage capacity of the four reservoirs is 848 million gallons, the quantity in store on the 16th July amounted to only 640 million gallons.

Having regard to the possibility of another long dry summer similar to that of the previous year, it was considered necessary to take measures to conserve the water supply and as from 27th June restrictions were imposed limiting the use of hosepipes and sprinklers for gardens, lawns and greens to two hours in any one day.

The weather changed towards the middle of July and as a result the restrictions were removed on 30th July. The last six months of the year were the wettest on record and apart from the minor restrictions during the period 27th June to 30th July, there was an ample supply of water available for all purposes.

The Corporation has been aware for some years that the consumption was approaching the yield of the resources and to meet increasing demand promoted a Bill in the 1958/59 Session of Parliament for new sources of supply from Dartmoor, but unfortunately the Bill was rejected by the House of Commons Select Committee.

The rejection of the Corporation's Bill made it necessary to seek some long-term alternative source of supply and in May the Corporation applied to the Minister of Housing and Local Government for an order under the Water Act, 1945, authorising them to take water from the lower reaches of the River Teign and to construct additional works so as to increase the yield of the resources

from the present figure of 4,500,000 gallons per day to 7,500,000 gallons per day.

There were objections to the proposed Order and the Minister's Inspector held a Local Public Inquiry into the Corporation's application in November but the report giving the Minister's decision on the matter has not yet been published.

(ii) *Where there is a piped supply, whether bacteriological examinations were made of the raw water and, where treatment is installed, of the water going into supply; if so, how many and the results obtained; the results of any chemical analyses.*

Both chemical and bacteriological examinations have been made of the raw and treated water. The whole of the supply is treated, this comprising coagulation with Sulphate of Alumina and Sodium Aluminate, filtration through pressure filters, addition of Milk-of-Lime to neutralise the acidity and increase the bicarbonate alkalinity, and finally sterilisation by the application of gaseous chlorine.

The raw water is normally acid with a pH value varying from 6.0 to 6.7; after treatment the value is raised to about 9.0, which results in the consumers receiving a water on the alkaline side of neutrality.

The application of all the chemicals is automatically controlled in proportion to the quantity of water passing through the filtration works. In the case of the chlorine, the dose is normally about one part per million, but it is adjusted so as to maintain a residuum in the water passing into distribution from the service reservoirs.

Several chemical and bacteriological analyses have been made of the raw and treated water, and the following copies are typical of the reports received.

RAW WATER

- (A)—Chemical and Bacteriological – Fernworthy Reservoir – Taken 25.5.60
- (B)—Chemical and Bacteriological – Raw water main feeding – Filtration Works at Tottiford – Taken 13.10.60

FILTERED WATER

- (C)—Chemical and Bacteriological – Filtered water main from pressure filters at Tottiford (with coagulation but prior to alkalisisation with lime and sterilisation with gaseous chlorine) – Source: Fernworthy and Tottiford catchments – Taken 13.10.60

FULLY TREATED WATER

- (D)—Chemical and Bacteriological – Trunk mains at Tottiford – Taken 25.5.60
- (E)—Chemical and Bacteriological – Great Hill Service Reservoir – Taken 25.5.60
- (F)—Chemical and Bacteriological – Gallowsgate Service Reservoir – Taken 25.5.60
- (G)—Chemical and Bacteriological – Warberry Service Reservoir – Taken 13.10.60
- (H)—Chemical and Bacteriological – Chapel Hill Service Reservoir – Taken 25.5.60

REPORTS BY THE COUNTIES PUBLIC HEALTH LABORATORIES

66 VICTORIA STREET, LONDON, S.W.1

A. SAMPLE 25.5.60.

Fernworthy Reservoir

Raw Water Inlet at Trenchford Reservoir - Fernworthy Catchment

CHEMICAL RESULTS IN PARTS PER MILLION

Appearance: Faint opalescence with a slight deposit.*Microscopical examination:* Mineral matter and organic debris with many protozoa and a few diatoms.

Colour; Filtered	15	Turbidity	Less than 3
pH	6.7	Odour	Nil
Electric Conductivity ..	45	Free Carbon Dioxide ..	2
Chlorine present as Chloride	10	Dissolved Solids dried at	
Hardness: Total	7	180°C	30
Nitrate Nitrogen	0.3	Alkalinity as Calcium	
Ammoniacal Nitrogen ..	0.008	Carbonate	3
Albuminoid Nitrogen ..	0.041	Carbonate .. 3 Non-Carbonate	4
Metals: Iron	0.04	Nitrite Nitrogen	Absent
Zinc, Copper, Lead		Oxygen Absorbed	1.2
and Manganese .. Absent		Residual Chlorine	—

BACTERIOLOGICAL RESULTS

Number of Colonies developing on Agar	{ 1 day at 37°C. 2 days at 37°C. 3 days at 20°-22°C.		
	{ 630 per ml. 700 per ml. 300 per ml.		
	<i>Present in</i>	<i>Absent from</i>	<i>Probable Number</i>
Presumptive Coli-aerogenes Reaction ..	- ml.	100 ml.	0 per 100 ml.
Bact. coli (Type1) ..	- ml.	100 ml.	0 per 100 ml.
Cl. welchii Reaction ..	- ml.	100 ml.	

This sample shows only slight opalescence and carries only a trace of matter in suspension. The water is on the acid side of neutrality, very soft in character, has a comparatively low content of mineral constituents and it is free from metals apart from a negligible trace of iron. It shows only a trace of colour and is of very satisfactory organic and bacterial purity for a raw water.

B. SAMPLE 13.10.60.

Raw water main feeding pressure filters at Tottiford, near Bovey Tracey
Devon. Source: Tottiford and Fernworthy Catchments.

CHEMICAL RESULTS IN PARTS PER MILLION

Appearance: Very faint opalescence with very slight deposit.

Microscopical examination: Mineral matter and organic debris.

Colour	24	Turbidity	Less than 3
pH	6.6	Odour	Nil
Electric Conductivity ..	85	Free Carbon Dioxide ..	5
Chlorine present as Chloride	12	Dissolved Solids dried at	
Hardness: Total	28	180°C	62
Nitrate Nitrogen	1.1	Alkalinity as Calcium	
Ammoniacal Nitrogen ..	0.034	Carbonate	10
Albuminoid Nitrogen ..	0.16	Carbonate .. 10 Non-Carbonate	18
Metals: Iron	0.04	Nitrite Nitrogen	Absent
Zinc, Copper, Lead		Oxygen Absorbed	1.9
and Manganese ... Absent		Residual Chlorine	—

BACTERIOLOGICAL RESULTS

Number of Colonies developing on Agar	{ 1 day at 37°C. 40 per ml.	2 days at 37°C. 65 per ml.	3 days at 20°- 22 C. 180 per ml.
Presumptive Coli-aero- genes Reaction ..	<i>Present in</i> *20 ml.	<i>Absent from</i> 10 ml.	<i>Probable Number</i> 8 per 100 ml.
Bact. coli (Type 1) ..	100 ml.	50 ml.	1 per 100 ml.
Cl. welchii Reaction ..	100 ml.	10 ml.	
* Aerogenes (Type 1)			

This sample shows only slight opalescence and carries only a trace of matter in suspension. The water is acid in reaction, very soft in character, has a comparatively low content of mineral constituents and it is free from metals apart from a negligible trace of iron. It shows appreciable but not marked colour and organic quality is very satisfactory. Similarly bacterial impurity is limited to a small number of coliform bacteria.

C. SAMPLE 14.10.60.

Filtered water main from pressure filters at Tottiford (with coagulation but prior to alkalisation with lime and sterilization with gaseous chlorine).

Source: Fernworthy and Tottiford Catchments.

CHEMICAL RESULTS IN PARTS PER MILLION

Appearance: Bright with very few particles.

Colour	8	Turbidity	Less than 3
pH	6.3	Odour	Nil
Electric Conductivity ..	85	Free Carbon Dioxide ..	10
Chlorine present as Chloride	14	Dissolved Solids dried at	
Hardness: Total	27	180°C	59
Nitrate Nitrogen	1.1	Alkalinity as Calcium	
Ammoniacal Nitrogen ..	0.028	Carbonate	7
Albuminoid Nitrogen ..	0.061	Carbonate .. 7 Non-Carbonate	20
Metals: Aluminium ..	0.03	Nitrite Nitrogen	Absent
Iron, Zinc, Copper,		Oxygen Absorbed	0.65
and Manganese ... Absent		Residual Chlorine	—

BACTERIOLOGICAL RESULTS

Number of Colonies developing on Agar	1 day at 37°C. 35 per ml.	2 days at 37°C. 60 per ml.	3 days at 20°- 22°C. 70 per ml.
Presumptive Coli-aero- genes Reaction ..	<i>Present in</i> — ml.	<i>Absent from</i> 100 ml.	<i>Probable Number</i> 0 per 100 ml.
Bact. coli (Type 1) ..	— ml.	100 ml.	0 per 100 ml.
Cl. welchii Reaction ..	— ml.	100 ml.	

This sample is practically clear and bright in appearance, acid in reaction and free from metals apart from a negligible trace of aluminium. The water is very soft in character and has a comparatively low content of mineral constituents. It is free from noticeable colour and of very satisfactory organic and bacterial purity. These results are indicative of an efficiently coagulated and filtered water.

D. SAMPLE 25.5.60.

Trunk mains at Tottiford.

Fully treated water – coagulated, filtered, hardened and chlorinated.

Source: Fernworthy and Tottiford Catchments.

CHEMICAL RESULTS IN PARTS PER MILLION

Appearance: Clear and Bright.

Colour	Nil	Turbidity	Nil
pH	8.7	Odour	Nil
Electric Conductivity ..	90	Free Carbon Dioxide ...	Absent
Chlorine present as Chloride	11	Dissolved Solids dried at	
Hardness: Total ..	25	180°C	60
Nitrate Nitrogen ..	1.0	Alkalinity as Calcium	
Ammoniacal Nitrogen ..	0.005	Carbonate	9
Albuminoid Nitrogen ..	0.018	Carbonate .. 9 Non-Carbonate	16
Metals; Aluminium ...	0.02	Nitrite Nitrogen ..	Absent
Iron, Zinc, Copper,		Oxygen Absorbed ..	0.25
Lead and Manganese Absent		Residual Chlorine ..	0.21

BACTERIOLOGICAL RESULTS

Number of Colonies developing on Agar	1 day at 37°C. 0 per ml.	2 days at 37°C. 0 per ml.	3 days at 20°- 22°C. 0 per ml.
Presumptive Coli-aero- genes Reaction ..	<i>Present in</i> — ml.	<i>Absent from</i> 100 ml.	<i>Probable Number</i> 0 per 100 ml.
Bact. coli (Type 1) ..	— ml.	100 ml.	0 per 100 ml.
Cl. welchii Reaction ..	— ml.	100 ml.	

This sample is clear and bright in appearance, distinctly but not excessively alkaline in reaction and free from metals apart from a negligible trace of aluminium. The water is very soft in character and has a comparatively low content of mineral constituents. It is free from colour, of very satisfactory organic quality and of the highest standard of bacterial purity. These results are indicative of an efficiently treated water, pure and wholesome in character and suitable for public supply purposes.

E. SAMPLE 25.5.60.

Great Hill Service Reservoir, Torquay.

Fully treated water – coagulated, filtered, hardened and chlorinated.

Source: Tottiford and Fernworthy Watersheds.

CHEMICAL RESULTS IN PARTS PER MILLION

Appearance: Bright with a few particles.

Colour	...	...	Nil	Turbidity	..	..	Less than 3
pH	..	..	8.6	Odour	..	..	Nil
Electric Conductivity	..	..	90	Free Carbon Dioxide	..	..	Absent
Chlorine present as Chloride	..	..	14	Dissolved Solids dried at	..	..	
Hardness: Total	..	..	25	180°C	..	..	60
Nitrate Nitrogen	..	..	1.2	Alkalinity as Calcium	..	..	
Ammoniacal Nitrogen	..	0.000		Carbonate	..	..	8
Albuminoid Nitrogen	..	0.015		Carbonate	..	8	Non-Carbonate 17
Metals: Aluminium	..	0.03		Nitrite Nitrogen	..	..	Absent
Iron, Zinc, Copper,	..	..		Oxygen Absorbed	..	..	0.25
Lead and Manganese	Absent			Residual Chlorine	..	..	0.08

BACTERIOLOGICAL RESULTS

Number of Colonies developing on Agar	1 day at 37°C. 0 per ml.	2 days at 37°C. 0 per ml.	3 days at 20°–22°C. 0 per ml.
Presumptive Coli-aerogenes Reaction	Present in — ml.	Absent in 100 ml.	Probable Number 0 per 100 ml.
Bact. coli (Type 1)	— ml.	100 ml.	0 per 100 ml.
Cl. welchii Reaction	— ml.	100 ml.	

This sample is practically clear and bright in appearance, distinctly but not excessively alkaline in reaction and free from metals apart from a negligible trace of aluminium. The water is very soft in character and has a comparatively low content of mineral constituents. It is free from colour, of very satisfactory organic quality and is of the highest standard of bacterial purity. These results are indicative of a pure and wholesome water and suitable for public supply purposes.

F. SAMPLE 25.5.60.

Gallowsgate Service Reservoir, Torquay.

Fully treated water – coagulated, filtered, hardened and chlorinated.

Source: Tottiford and Fernworthy Watersheds.

CHEMICAL RESULTS IN PARTS PER MILLION

Appearance: Bright with a few particles.

Colour	...	Nil	Turbidity	..	Less than 3
pH	..	8.6	Odour	..	Nil
Electric Conductivity	..	92	Free Carbon Dioxide	..	Absent
Chlorine present as Chloride	..	13	Dissolved Solids dried at	..	
Hardness: Total	..	25	180°C	..	60
Nitrate Nitrogen	..	1.2	Alkalinity as Calcium	..	
Ammoniacal Nitrogen	..	0.005	Carbonate	..	8
Albuminoid Nitrogen	..	0.015	Carbonate	.. 8 Non-Carbonate	17
Metals: Iron	..	0.10	Nitrite Nitrogen	..	Absent
Aluminium	..	0.03	Oxygen Absorbed	..	0.25
Zinc, Copper, Lead	..		Residual Chlorine	..	0.07
and Manganese	..	Absent			

BACTERIOLOGICAL RESULTS

Number of Colonies developing on Agar	{ 1 day at 37°C. 0 per ml.	2 days at 37°C. 0 per ml.	3 days at 20°-22°C. 0 per ml.
Presumptive Coli-aerogenes Reaction	<i>Present in</i> — ml.	<i>Absent from</i> 100 ml.	<i>Probable Number</i> 0 per 100 ml.
Bact. coli (Type 1)	— ml.	100 ml.	0 per 100 ml.
Cl. welchii Reaction	— ml.	100 ml.	

This sample is practically clear and bright in appearance, distinctly but not excessively alkaline in reaction and free from metals apart from a minute trace of iron and a negligible trace of aluminium. The water is very soft in character and has a comparatively low content of mineral constituents. It is free from colour, of very satisfactory organic quality and of the highest standard of bacterial purity. These results are indicative of a pure and wholesome water suitable for public supply purposes.

G. SAMPLE 13.10.60.

Warberry Service Reservoir, Torquay.

Fully treated water - coagulated, filtered, hardened and chlorinated.

Source: Tottiford and Fernworthy Watersheds.

CHEMICAL RESULTS IN PARTS PER MILLION

Appearance: Bright with slight deposit.*Microscopical examination:* Mineral matter and organic debris.

Colour	..	8	Turbidity	..	Less than 3
pH	..	8.0	Odour	..	Nil
Electric Conductivity	..	95	Free Carbon Dioxide	..	Trace
Chlorine present as Chloride	..	13	Dissolved Solids dried at	..	
Hardness: Total	..	27	180°C	..	65
Nitrate Nitrogen	..	1.1	Alkalinity as Calcium	..	
Ammoniacal Nitrogen	..	0.009	Carbonate	..	12
Albuminoid Nitrogen	..	0.067	Carbonate	.. 12 Non-Carbonate	15
Metals: Iron	..	0.08	Nitrite Nitrogen	..	Absent
Aluminium	..	0.08	Oxygen Absorbed	..	0.60
Manganese, Zinc,	..		Residual Chlorine	..	0.07
Copper, Lead	..	Absent			

BACTERIOLOGICAL RESULTS

Number of Colonies developing on Agar	1 day at 37°C. 0 per ml.	2 days at 37°C. 0 per ml.	3 days at 20°-22°C. 8 per ml.
Presumptive Coli-aerogenes Reaction ..	<i>Present in</i> — ml.	<i>Absent from</i> 100 ml.	<i>Probable Number</i> 0 per 100 ml.
Bact. coli (Type 1) ..	— ml.	100 ml.	0 per 100 ml.
Cl. welchii Reaction ..	— ml.	100 ml.	

This sample is reasonably clear and bright in appearance, faintly alkaline in reaction and free from metals apart from negligible traces of iron and aluminium. The water is very soft in character and has a comparatively low content of mineral constituents. It is free from noticeable colour, of very satisfactory organic quality and of the highest standard of bacterial purity. These results are indicative of a pure and wholesome water suitable for public supply purposes.

H. SAMPLE 25.5.60.

Chapel Hill Service Reservoir, Torquay.

Fully treated water — coagulated, filtered, hardened and chlorinated.

Source: Tottiford and Fernworthy Watersheds.

CHEMICAL RESULTS IN PARTS PER MILLION

Appearance: bright with a few particles

Colour	Nil	Turbidity	Less than 3
pH	8.7	Odour	Nil
Electric Conductivity ..	95	Free Carbon Dioxide ...	Absent
Chlorine present as Chloride	14	Dissolved Solids dried at	
Hardness: Total	25	180°C	93
Nitrate Nitrogen	1.2	Alkalinity as Calcium	
Ammoniacal Nitrogen ..	0.000	Carbonate	8
Albuminoid Nitrogen ..	0.017	Carbonate .. 8 Non-Carbonate	17
Metals: Iron	0.04	Nitrite Nitrogen	Absent
Aluminium	0.03	Oxygen Absorbed	0.25
Zinc, Copper, Lead and Manganese ..	Absent	Residual Chlorine	0.09

BACTERIOLOGICAL RESULTS

Number of Colonies developing on Agar	1 day at 37°C. 1 per ml.	2 days at 37°C. 1 per ml.	3 days at 20°-22°C. 2 per ml.
Presumptive Coli-aerogenes Reaction ..	<i>Present in</i> — ml.	<i>Absent from</i> 100 ml.	<i>Probable Number</i> 0 per 100 ml.
Bact. coli (Type 1) ..	— ml.	100 ml.	0 per 100 ml.
Cl. welchii Reaction ..	— ml.	100 ml.	

This sample is practically clear and bright in appearance distinctly but not excessively alkaline in reaction and free from metals apart from negligible traces of iron and aluminium. The water is very soft in character and has a comparatively low content of mineral constituents. It is free from colour, of very satisfactory organic quality and of the highest standard of bacterial purity. These results are indicative of a pure and wholesome water suitable for public supply purposes.

(Signed) GORDON MILES,
for The Counties Public Health Laboratories

Samples are also taken regularly from a variety of sources within the Borough, such as storage reservoirs, drinking fountains, taps in private houses, dairies, schools, etc.; eighty-two such samples were submitted for bacteriological examination, and in eighty the results were good, viz.:

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"Probable number of coli-aerogenes organisms per 100 ml.—Nil. This sample is satisfactory bacteriologically."

In the remaining two samples the probable number of coli aerogenes organisms per 100 ml. was two.

These samples were taken during the period of water shortage when the supplies were shut off each night, and these substandard results are a direct consequence of this.

Such an intermittent flow of water through the distribution system produces conditions favourable to bacterial growth and the introduction of contaminants.

(iii) *Where the waters are liable to have plumbo solvent action the facts as to contamination by lead, including precautions taken and the number and results of analyses.*

The analyses show negligible traces of iron and aluminium, all other metals being absent.

The pH is maintained at the level mentioned previously to avoid action on lead.

(iv) *Action in respect of any form of contamination.*

No special action has been required, other than a close watch on the situation during the period of water shortage.

(v) *Particulars of the proportion of dwelling-houses and the proportion of the population supply from public water mains (a) direct to the houses, (b) by means of standpipes.*

(a) The proportion of dwelling-houses with a supply from public water mains direct to the houses is 98.8 per cent and the proportion of the population thus supplied is 98.5 per cent.

(b) The proportion of dwelling-houses supplied by means of standpipes is 1.2 per cent, the proportion of the population thus supplied being 1.5 per cent.

(vi) *Mineral Spring.*

Samples taken from the mineral spring in Meadfoot Sea Road were submitted for bacteriological examination. (This spring is at present used to supply a public drinking fountain.) All samples gave satisfactorily results, viz: probable number of Coli-aerogenes organisms per 100 ml.—Nil.

(vii) *Drainage and Sewerage.*

The Borough Engineer, Mr. F. T. W. Nixon, M.C., A.M.I.C.E., M.I.MUN.E., A.M.T.P.I., has kindly given me the following details in connection with drainage, sewerage and public cleansing:

During the year work has been in progress in carrying out extensions to the sewerage system in the Greathill Estate area and Moor Lane, with the completion of the relief sewer in part of Union Street, and the construction of the pumping station at Oddicombe Beach to divert sewage to Withy Point. In addition a relief sewer is being constructed in the Happaway Road vicinity, and extensions to sewers have been constructed in the following roads: Upper Cockington Lane, Steps Lane, Hawkins Avenue, Higher Lincombe Road, Cadewell Lane, Shiphay Lane, Nut Bush Lane, Oak Park Avenue. Private developers have constructed sewers at Greathill Estate, Watcombe Park Estate, Quinta Estate, Kilmore Estate and Sherwell Valley Estate.

The next urgently needed area requiring attention is the enlargement of the sewer in St. Marychurch Road and Manor Road between the Town Hall and St. Marychurch Town Hall. By the hilly nature of the town the drainage presents special difficulties in levels and the occasions are not infrequent when considerable falls of rain occur in a short time; these factors make the risk of flooding very considerable and, on a number of occasions in time of severe storm, the existing sewer at St. Marychurch Road and Manor Road between the Town Hall and St. Marychurch Town Hall has become surcharged and caused flooding at the junction of St. Paul's Road with St. Marychurch Road and also the basement flooding which takes place in the properties fronting Manor Road. The danger to health from this flooding by foul sewage is obvious.

(viii) *Closet Accommodation.*

No cases of conversion are known during the year under review.

(ix) *Public Cleansing.*

There has been no alteration during the year in the cleansing and emptying of cesspools and septic tanks.

One new "Compressmore" refuse vehicle was purchased during 1960, replacing another vehicle and a further vehicle of the same type has been ordered.

(x) *Salvage.*

The collection and recovery of salvage material continues, and the following are the details of the amounts of salvage recovered:

	<i>Tons</i>	<i>Cwts.</i>	<i>Qrs.</i>	<i>Lbs.</i>
Paper, cardboard, books, etc....	502	15	0	0
Wrought Aluminium	1	2	2	0
Cast Aluminium	—	5	0	0
Rags	10	10	1	0
Carpet	1	17	2	0
Woollens	—	6	0	0
Felt	—	2	0	0
Copper, clean	—	7	1	18
Lead	—	8	0	0
Brass	—	12	2	14
Burnt Copper Wire	—	3	3	0

(xi) *Rivers and Streams.*

Any action taken to check the pollution of rivers and streams in the area.

There are no rivers in the area but there are a number of small streams, which showed no evidence of pollution.

2. *Sanitary Inspection of the Area.*

The inspection of all districts in the Borough has been very efficiently carried out during the year under your Chief Public Health Inspector, who gives these details:—

The work of the Department was reorganised on the increase of establishment. The Districts were left unchanged under the supervision of four District Inspectors. The fifth inspector, who has no specified district, concentrates mainly on food hygiene but is available for any routine work such as help in the inspection of properties for slum clearance. Meat inspection at the Abattoir was carried out by the four District Inspectors on rota, and the inspection of fish at the Fish Quay was carried out by the District Inspector for that area.

The co-operation and work of the individual inspectors have been excellent; and the high standard, in all the wide range of duties, reflects the greatest credit on their diligence and ability.

The following inspections were carried out:—

Dwellinghouses

New Houses inspected	211
Habitation Certificates signed	180
Council House applications – visits	80
Council Houses inspected	90

Work done in consequence of service of notices:—

Roofs repaired 25	renewed 2
Chimneys repaired 4	renewed —
Eaves gutters repaired 7	renewed 3
Rainwater Pipes repaired 6	renewed 3
External rendering repaired 12	renewed —

Internal rendering repaired	26 renewed	..	2
Ceilings repaired	12 renewed	..	2
Windows repaired	17 renewed	..	2
Doors repaired	1 renewed	..	5
Floors repaired	10 renewed	..	2
Stoves and Fireplaces repaired	1 renewed	..	2
Handrails repaired	- renewed	..	1
Yards cleansed	- repaved	..	40
Rooms cleansed		..	7
Larders provided		..	24
Miscellaneous defects remedied		..	7
Drains and Sewers:			
Inspected		..	426
Tests applied		..	407
Drains repaired or relaid		..	208
Cesspools inspected, repaired, etc.		..	72
Revisits to drainage work		..	902

Drainage work carried out:

Interceptors fixed		..	4
Fresh Air Inlets provided		..	6
Inspection Chambers built		..	59
Iron Frames and Covers provided		..	59
Soil and Vent Pipes fixed		..	37
Gullies provided		..	48
Waste Pipes provided		..	106
Waste Pipes trapped		..	106
Flushing Cisterns provided		..	55
Flushing Cisterns repaired		..	4
Flushing Cisterns renewed		..	-
Water Closets repaired		..	1
Water Closets renewed		..	1
Water Closets provided		..	62
Water Closet Apartments built		..	2
Water Closet Apartments ventilated		..	-
Water Closet Apartments cleansed		..	-
Lavatory Basins provided		..	58
Baths provided		..	40
Sinks provided		..	12
Choked Drains cleared		..	92
Hot Water Supplies provided		..	35

General Public Health

Inspections

Stables		..	3
Piggeries		..	38
Open Spaces - Nuisances		..	14
Public Conveniences		..	28
Tents, Vans, Sheds, etc.		..	152
Outworkers		..	4
Atmospheric Pollution		..	25
Cinemas, Dance Halls		..	12
Marine Stores		..	5
Shops - Shops Act		..	5
Schools		..	32
Offices		..	8
Keeping of Animals		..	42
Offensive Accumulations removed		..	13
Noise nuisances		..	5
Fish Quay		..	52

Miscellaneous

Complaints investigated		..	220
Other Visits		..	770
Infectious Diseases		..	105

FACTORIES ACT, 1937-1959.

Co-operation has been maintained with H.M. Inspector of Factories in the exercise of the provisions of this Act; any contraventions of those sections under the control of H.M. Inspector which are noticed by your Inspectors are notified and this action is reciprocated.

The accompanying tables give the details of the inspections and the defects found – and of the Outworkers with the type of work undertaken.

1. INSPECTION OF FACTORIES.

(Inspections made by the Public Health Inspectors).

Premises (1)	Number on Register (3)	Number of		
		Inspection (4)	Written notices (5)	Occupiers prosecuted (6)
(i) Factories in which Sections 1, 2, 3, 4 and 6 are to be enforced by Local Authorities ...	51	13	—	—
(ii) Factories not included in (i) in which Section 7 is enforced by the Local Authority ...	263	56	5	—
(iii) Other Premises in which Section 7 is enforced by the Local Authority †(excluding outworkers' premises) ...	17	11	—	—
TOTAL ...	331	80	5	—

2. CASES IN WHICH DEFECTS WERE FOUND.

Particulars (1)	Number of cases in which defects were				Number of cases in which prosecutions were instituted (7)
	Found (3)	Remedied (4)	Referred To H.M. Inspector (5)	By H.M. Inspector (6)	
Want of cleanliness (S.1) ...	1	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 ...	1	1	—	1	—
(c) Not separate for sexes ...	—	—	—	—	—
Other offences against the Act (not including offences relating to Outwork) ...	3	2	—	—	—
TOTAL ...	5	4	—	1	—

OUTWORK.

(Sections 110 and 111)

Nature of Work (1)	Section 110			Section 111		
	No. of out-workers in August list required by Sect. 110 (1) (c) (3)	No. of cases of default in sending lists to the Council (4)	No. of prosecutions for failure to supply lists (5)	No. of instances of work in unwholesome Premises (6)	Notices served (7)	Prosecutions (8)
Wearing apparel { Making, etc. ..	33	—	—	—	—	—
	—	—	—	—	—	—
Cleaning and Washing ..	—	—	—	—	—	—
TOTAL	33	—	—	—	—	—

Marine Store Dealers.

Section 86 of the Public Health Acts Amendment Act, 1907, was adopted by the Local Authority in 1910, and since that date a register of Dealers in Old Metal and Marine Stores has been maintained, and regular inspections made of the premises. Six premises were on the register, and five inspections were made.

Measurement of Air Pollution.

One does not normally associate Torquay with Air Pollution and, of course, quite rightly. To be of some assistance to the Department of Scientific and Industrial Research who collate the records for the whole of the country it was felt that an area like Torquay could make a valuable contribution if only as a comparison. In addition, the information collected will be valuable in years to come when the Council will have to consider operating Smoke Control Areas under the Clean Air Act.

The purchase of the necessary equipment was authorised by the Council and arrangements made with the Department of Scientific and Industrial Research for recording and reporting results. Due to various delays it was not possible to record at all during the year but the apparatus was set up to commence as from 1st January, 1961.

Offensive Trades.

There is one Tripe Boiler registered in the District. Ten inspections have been made and no complaint of any nuisance has been received.

Diseases of Animals Act, 1951.

No action was taken during the year under this Act.

Diseases of Animals (Waste Foods) Order, 1957.

This Order, which came into force on the 1st June, 1957, prohibits the feeding of unboiled waste foods to certain animals or to poultry. Waste foods may, if not boiled for one hour, spread foot-and-mouth and other diseases. It also provided that, where a person has collected from the premises of other persons onto his own premises any waste foods for feeding to animals or poultry, the waste foods shall not be used on or moved from his premises unless they have first been boiled for one hour in a plant licensed by the local authority. The Order also prohibits the carriage of animals, poultry, or feeding-stuffs in a vehicle that is carrying unboiled waste foods; and it requires the disinfection of vehicles and containers after each occasion in which they are used for the carriage of unboiled waste foods before they are again used for the carriage of animals, poultry, or feeding-stuffs.

Eleven licences were issued by the Department for the operation of boiling plants.

Disinfections and Disinfestations.

Two hundred and twenty-one premises were treated during the year and thirty-six separate lots of bedding were steam disinfected. One hundred and fifty three wasp nests were also dealt with during the year.

Rag Flock and Other Filling Materials Act, 1951.

This Act requires (a) the registration of premises where filling materials are used in the manufacture of bedding, toys, carriages and other articles of upholstery (but this does not apply to reconditioning or remaking); and (b) the licensing of premises where rag flock is manufactured or stored for distribution to registered premises.

Registration should be accorded unconditionally if the premises are used for the purpose stated and the fee is paid; licences should be granted after an officer has inspected and reported on the premises, which are to have such appliances as may be necessary to enable clean rag flock to be manufactured, and licences can only be refused on limited grounds.

The necessary records have to be kept on registered and on licensed premises in the form prescribed; and there are powers of entry, of inspection and of sampling.

The sale of articles with unclean materials is forbidden, although this does not apply to second hand articles; the word "clean" means compliance with standards laid down by regulations. And the filling materials are defined as rag flock, cotton flock, unwoven wool, jute, unwoven synthetic fibres, hair, feathers, down, kapok, coir fibre, seaweed, straw and such other materials as may be prescribed.

Regulations have so far been made on the type of records, the right to have samples tested, and the standards of cleanliness; the Minister has also prescribed certain analysts to whom samples must be sent for testing.

There is only one premises registered under the Act, and one other premises is licensed annually for the storage of rag flock.

The premises are visited regularly and samples of materials are taken.

Caravan Sites and Control of Development Act.

This Act came into force on 29th August, 1960, and makes provision for the licensing and control of caravan sites. The Minister has specified "Model Standards 1960" with respect to the layout, provision of facilities, services and equipment to which local authorities must have regard in determining any conditions they wish to attach to a caravan site licence. The Town Planning aspect of control, development, planning and enforcement is also included under Part II of the Act.

At the instance of the Devon County Council a special committee was formed consisting of Town Planning and Public Health representatives, who drew up "standard conditions" to be applied to site licences in Devon based on the Minister's Model Standards but with certain amendments and clarifications. The idea was that all local authorities in Devon would then have the same standards to work to. I am pleased to report that this Council has adopted the Model Standards and the Devon County Council Amended Standards and these latter standards are the ones that are being applied to the various sites in this area.

There are five camping sites within the Borough, four of which are used during the summer months only. The other is a small residential site which has been licensed on a temporary basis. There are, in addition, several other sites on farms which permit camping, both in tents and caravans, for a limited period only, which are excluded from the licensing provisions.

The practice of indiscriminate camping on roadside verges, lay-bys and car parks was not so marked in 1960 due to the poor weather conditions during the holiday season.

Shops Act, 1950.

The duties, so far as public health is concerned, are connected with the maintenance of suitable and sufficient means of ventilation, of reasonable temperature, of lighting, of sanitary accommodation and of the provision of washing facilities.

During the year, routine inspections were carried out and three contraventions of these sections were discovered.

No exemptions were granted.

Pet Animals Act, 1951.

This Act requires shops selling pet animals to be licensed by the Local Authority. Licenses are granted subject to certain provisions to ensure that the accommodation shall be suitable in respect of size, temperature, lighting, ventilation and cleanliness, that suitable food and drink and care of the animals are provided, and that no animal is displayed in such a position as to expose it to interference or annoyance by persons or animals, that entrance and exit from the shop are not rendered difficult in case of emergency, and that there are suitable measures for fire prevention and control.

At the request of the Royal Society for the Prevention of Cruelty to Animals, the Corporation resolved that licences issued by the Local Authority should be endorsed that proprietors of pet shops issue leaflets with each animal sold, giving details of feeding, care, etc., of such animal.

The administration of the Act is carried out by your Public Health Inspectors, and the following shows the number of applications for licences:

Number of applications for licences	...	...	6
Number of licences granted	...	...	6

The premises licensed have been regularly inspected during the year.

Riding Establishments Act, 1939.

This Act is designed to ensure the adequate care and well-being of horses in riding schools and similar establishments.

Arrangements have been made in Torquay for the South-Western Branch of the Royal Veterinary Association to nominate a Veterinary Surgeon to carry out this work on the terms agreed to by the Association. Mr. J. A. Dall, M.R.C.V.S., was appointed and carries out regular inspections of the horses.

There are only two such establishments in Torquay and his reports show that the condition of the horses and stables were found to be satisfactory.

Swimming Baths and Pools.

(a) *Public Swimming Baths.*

The Public Swimming Bath at the Marine Spa measures 90 feet in length by 30 feet in breadth and has a depth ranging from 4 feet 6 inches at the shallow end to 7 feet 6 inches at the deep end. It is a sea water bath, the water being pumped direct from the sea in Beacon Cove and being changed approximately four times a year. The water is heated by a steam jet to a temperature of 75°F. and

is treated by continuous circulation through pressure sand filters with alum precipitation and chlorination by a modern break-point system which was installed in 1955. This break-point chlorinating system has been operating satisfactorily and has maintained consistently good results in the samples of water examined. However, the swimming bath was constructed nearly fifty years ago, being completed in 1916, and although these measures are doing all that is scientifically possible at present to achieve high standards of safety and clarity in the water, there are many aspects in which these baths fall short of present day standards of health, safety and convenience. The reconstruction and modernisation of the baths is long overdue and although this has been delayed by economic restrictions in capital expenditure, it is hoped that this most essential public health project will be kept in the foreground of those schemes which are under the consideration of the Council.

The Corporation Swimming Baths are visited weekly and samples of water taken for bacteriological examination from both the shallow and deep ends. Tests to determine the pH level, or acidity of the water and the chlorine content are also made at each visit.

Complaints are occasionally received about eye smarting which is experienced by bathers. This can be due to too acid a water. Sea water is naturally alkaline, but acidity can be produced by the addition of chlorine which is a very acid substance. To neutralise this, the water is dosed with soda ash, and it is essential to maintain a pH level on the alkaline side of neutrality if this discomfort is to be avoided. Eye smarting can also be caused by a too heavy or too frequent dosage of alum, which is added to increase the efficiency of the filter and which can also lower the pH level. Again, chlorine in insufficient amount can cause this trouble due to its combining with ammonia to form nitrogen trichloride (Agene) which has an unpleasant odour and irritating effect. If more chlorine is added, then this compound is destroyed by the release of its nitrogen so that only free and uncombined chlorine, which is not an irritant, is present in the water. It can be seen, therefore, that the control of swimming-pool water is a complicated task which requires care and skill on the part of the operator, who must maintain a satisfactory pH and an adequate free chlorine residual which will fluctuate with the number of bathers using the pool.

In the Reports on Public Health and Medical Subjects No. 71—*The Bacteriological Examination of Water Supplies*—2nd Impression published in January, 1957, it states in reference to swimming-bath water the following:

“Swimming-bath water is exposed not only to faecal contamination but also to contamination with organisms from the skin and nasopharynx of the bathers. It is therefore

recommended that no sample from the bath should contain any coliform organisms in 100 ml. of water; and that in 75 per cent of the samples examined from that bath the 24-hour plate count at 37°C. from 1 ml. of water should not exceed 10 colonies and the remainder should not exceed 100 colonies. In any instance in which coliform organisms are present or the plate count is above 100 colonies per ml. the bath should be re-examined, and adjustments made in the methods of its treatment. More attention is paid to the 37°C. plate count in the examination of swimming bath-water than in that of drinking water, because, as just explained, swimming-bath water is liable to be contaminated with organisms coming from the human nose, mouth and skin as well as from the bowel. Moreover, because swimming-bath water is chlorinated, it is justifiable to set an upper limit to the plate count, whereas in drinking water, which is not always chlorinated, this cannot be done. It must be pointed out, however, that the failure of an occasional sample of swimming-bath water to comply with the suggested standards does not necessarily indicate that the water is dangerous; it does, however, call for an inspection to see whether there are any unusual sources of contamination and an examination of the processing technique to ensure that filtration is proceeding satisfactorily, and that the correct strength of free chlorine is being maintained in the bath water."

Samples were submitted for bacteriological examinations from the Corporation Swimming Bath, the results being as follows:

PRESUMPTIVE COLIFORM COUNTS:

		<i>Satisfactory</i>	<i>Unsatisfactory</i>	<i>Total</i>
Deep End ...	...	39	6	45
Shallow End ...	...	40	5	45
		—	—	—
		79	11	90
		—	—	—

PLATE COUNTS:

		0-10		11-100		over 100		<i>Total</i>
		<i>No.</i>	<i>%</i>	<i>No.</i>	<i>%</i>	<i>No.</i>	<i>%</i>	<i>No.</i>
Deep End ...	...	37	82.2	5	11.1	3	6.6	45
Shallow End ...	...	32	71.1	11	24.4	2	4.4	45
		—	—	—	—	—	—	—
		69	76.6	16	17.7	5	5.5	90
		—	—	—	—	—	—	—

(b) Privately-owned Swimming Baths.

There are five swimming-baths, privately-owned in connection with hotels in the Borough, and the details of these are as follows:

Swimming Bath 'A'

This is a covered bath, constructed before the war, and measures

45 feet by 18 feet, its depth being 3 feet 6 inches at the shallow end and 7 feet at the deep end. The water, which is fresh water drawn from the town's main supply, is heated to a temperature of 74°F. It was built as a "fill and draw" pool but in 1959 a completely up-to-date system of treatment by means of pressure filter and automatic chlorinator was installed.

Samples were taken for bacteriological examination from this swimming bath, the results being as follows:—

PRESUMPTIVE COLIFORM COUNTS:

	<i>Satisfactory</i>	<i>Unsatisfactory</i>	<i>Total</i>
Deep End	41	2	43
Shallow End	41	2	43
	—	—	—
	82	4	86
	==	==	==

PLATE COUNTS:

	0-10		11-100		over 100		<i>Total</i>
	<i>No.</i>	%	<i>No.</i>	%	<i>No.</i>	%	<i>No.</i>
Deep End ...	39	90.7	3	6.9	1	2.3	43
Shallow End ...	32	74.4	6	13.9	5	11.6	43
	—	—	—	—	—	—	—
	71	82.6	9	10.5	6	6.9	86
	==	==	==	==	==	==	==

Swimming Bath 'B'

This is a modern open-air swimming-bath 75 feet by 30 feet with depths from 3 feet to 7 feet; coupled with this is a small children's swimming pool 27 feet by 15 feet, with depths from 2 feet to 3 feet. The water is fresh mains water heated to 60°F. with a continuous circulation through a sand filter, and there is a gas-injection chlorination plant. This pool is used during the summer months only.

Samples were taken for bacteriological examination from these baths, the results being as follows:—

PRESUMPTIVE COLIFORM COUNTS:

	<i>Satisfactory</i>	<i>Unsatisfactory</i>	<i>Total</i>
Deep End	4	1	5
Shallow End	4	2	6
	—	—	—
	8	3	11
	==	==	==

PLATE COUNTS:

	0-10		11-100		over 100		<i>Total</i>
	<i>No.</i>	%	<i>No.</i>	%	<i>No.</i>	%	<i>No.</i>
Deep End ...	5	100	—	—	—	—	5
Shallow End ...	5	83.3	—	—	1	16.6	6
	—	—	—	—	—	—	—
	10	90.9	—	—	1	9.1	11
	==	==	==	==	==	==	==

Swimming Bath 'C'

This, too, is a modern, open-air pool, 50 feet in length by 20 feet in breadth, with a depth of 4 feet at the shallow end and 8 feet at the deep end. The water is sea water, pumped into the bath at the beginning of each season, and continuously circulated through a pressure filter. Losses due to evaporation are made up with fresh water from the town mains. The water is heated to 70°F. and there is a chlorinating plant. The bacteriological results from this pool have been good and are summarised below. The pool is open from April to October.

Samples were submitted for bacteriological examination from this bath, the results being as follows:—

PRESUMPTIVE COLIFORM COUNTS:

	<i>Satisfactory</i>	<i>Unsatisfactory</i>	<i>Total</i>
Deep End	24	—	24
Shallow End	24	—	24
	—	—	—
	48	—	48
	—	—	—

PLATE COUNTS:

	0-10		11-100		over 100		<i>Total</i>
	<i>No.</i>	<i>%</i>	<i>No.</i>	<i>%</i>	<i>No.</i>	<i>%</i>	<i>No.</i>
Deep End ...	20	83.3	4	16.6	—	—	24
Shallow End ...	22	91.6	2	8.3	—	—	24
	—	—	—	—	—	—	—
	42	87.5	6	12.5	—	—	48
	—	—	—	—	—	—	—

Swimming Bath 'D'

The fourth bath was only constructed during the year and was opened for use on 2nd June, 1960. It is an open air pool 40 feet in length by 20 feet in breadth with a depth of 3 feet 6 inches at the shallow end and 6 feet at the other end and 7 feet 6 inches in the middle. It is filled with unheated fresh water from the town's water supply continuously re-circulated through pressure filters with alum precipitation and chlorinated by the injection of liquid chlorine.

Samples were taken for bacteriological examination from this swimming-bath, the results being as follows:

PRESUMPTIVE COLIFORM COUNTS:

	<i>Satisfactory</i>	<i>Unsatisfactory</i>	<i>Total</i>
Deep End	2	—	2
Shallow End	4	—	4
	—	—	—
	6	—	6
	—	—	—

PLATE COUNTS:

	0-10		11-100		over 100		<i>Total</i>
	<i>No.</i>	<i>%</i>	<i>No.</i>	<i>%</i>	<i>No.</i>	<i>%</i>	<i>No.</i>
Deep End ...	2	100	—	—	—	—	2
Shallow End ...	4	100	—	—	—	—	4
	—	—	—	—	—	—	—
	6	100	—	—	—	—	6
	—	—	—	—	—	—	—

Swimming Bath 'E'

The fifth private pool was also constructed this year, being opened for use on 6th July, 1960. It is an open-air pool, measuring 50 feet by 25 feet with a semi-circular extension 12 feet 6 inches in length with a depth of 3 feet for the use of the children. The depth of the water in the main pool is 7 feet 6 inches at the deep end, falling to 3 feet 6 inches at the other. It, too, is an unheated pool, filled with fresh water from the mains supply. The treatment plant is identical to that in pool 'D' being of the same manufacture.

Samples were submitted for bacteriological examination from this bath, the results being as follows:

PRESUMPTIVE COLIFORM COUNTS:

	<i>Satisfactory</i>	<i>Unsatisfactory</i>	<i>Total</i>
Deep End ...	2	—	2
Shallow End	4	—	4
	6	—	6

PLATE COUNTS:

	0-10		11-100		over 100		<i>Total</i>
	<i>No.</i>	<i>%</i>	<i>No.</i>	<i>%</i>	<i>No.</i>	<i>%</i>	<i>No.</i>
Deep End ...	1	50.0	—	—	1	50.0	2
Shallow End ...	4	100.0	—	—	—	—	4
	5	83.3	—	—	1	16.6	6

Eradication of Bed-Bugs.

(1) *The number of houses infested during the year was:*

(a) Council houses ...	...	...	...	—
(b) Other houses ...	...	...	...	1

The number of houses disinfested was:

(a) Council houses ...	...	...	...	—
(b) Other houses ...	...	...	...	1

(2) *The methods employed for freeing infested houses from Bed-Bugs.*

Premises are disinfested by spraying with insecticide over all the surfaces or by use of an insecticidal powder. If necessary, woodwork is removed from walls, etc.

(3) *The methods employed for ensuring that the belongings of tenants are free from vermin before removal to Council houses.*

Notice is obtained before the transfer of tenants so that the District Public Health Inspectors can visit and inspect prior to removal; any belongings of the tenants found to be verminous are dealt with before the transfer is effected.

- (4) *Whether the work of disinfection is carried out by Local Authority or by a Contractor.*

All the work is carried out by the Local Authority.

Measures against Rodents.

This work has been carried out on the lines laid down by the Ministry of Agriculture, Fisheries and Food, under your Chief Public Health Inspector, who gives the following details:

Routine work of rat and mouse destruction was continued during the year with the services of one operator. The position appears to be quite satisfactory and the only time difficulty is experienced is during the period of sewer baiting. To cope with routine complaints and treatments a certain amount of overtime has to be worked by the rodent operator in order to avoid complaints mounting up.

It was noted during the latter part of the year that more rats were visible in gardens and on waste land than in previous years. I do not think that this indicates an increase of the rat population of the Borough but I think that the very wet weather and continuous periods of rain caused their underground homes to become flooded, thus driving them on to the surface. All complaints of this nature were speedily dealt with and perhaps the excessive rain did some good after all.

RODENT CONTROL

(Report for 1st January to 31st December, 1960)

TYPE OF PROPERTY

	<i>Local Authority</i>	<i>Dwelling Houses</i>	<i>All other (including business) premises</i>	<i>Total</i>	<i>Agri- cultural</i>
Total number of pro- perties in Local Authority's District	48	15,184	2,933	18,165	42
Number of properties inspected by the L.A. during 1958 as a result of (a) noti- fication, (b) survey or (c) otherwise e.g. when visited primarily for some other purpose.	(a) 4	141	30	175	Nil
	(b) 44	428	93	565	1
	(c) Nil	1,397	1,913		

Number of "block" control schemes carried out ... Nil

SECTION D

HOUSING

The following is the table of information required :—

1. *Inspection of Dwelling houses during the year :—*

(1) (a)	Total number of dwellinghouses inspected for housing defects (under Public Health or Housing Acts) ..	636
(b)	Number of inspections made for the purpose	965
(2) (a)	Number of dwellinghouses (included under sub-head (1) above) which were inspected and recorded under the Housing Consolidated Regulations, 1925 and 1932 ..	204
(b)	Number of inspections made for the purpose	468
(3)	Number of dwellinghouses found to be in a state so dangerous or injurious to health as to be unfit for human habitation	10
(4)	Number of dwellinghouses (exclusive of those referred to under the preceding sub-head) found not to be in all respects reasonably fit for human habitation	195

2. *Remedy of Defects during the year without Service of formal Notices :—*

Number of Defective dwellinghouses rendered fit in consequence of informal action by the Local Authority or their officers	137
--	-----

3. *Action under Statutory Powers during the year :—*

(a)	Proceedings under sections 9, 10 and 12 of the Housing Act, 1957:	
(1)	Number of dwellinghouses in respect of which notices were served requiring repairs	1
(2)	Number of dwellinghouses which were rendered fit after formal notice:	
(a)	By owners	1
(b)	By Local Authority in default of owners	—
(b)	Proceedings under the Public Health Acts:	
(1)	Number of dwellinghouses in respect of which notices were served requiring defects to be remedied	7
(2)	Number of dwellinghouses in which defects were remedied after service of formal notices:	
(a)	By owners	—
(b)	By Local Authority in default of owners	7

(c) Proceedings under Sections 16 and 23 of the Housing Act, 1957:	
(1) Number of dwellinghouses in respect of which Demolition Orders were made	1
(2) Number of dwellinghouses demolished in pursuance of Demolition Orders	0
(3) Number of Undertakings not to use unfit houses accepted	1
(4) Number of dwellinghouses in respect of which Closing Orders were made	7
(5) Number of dwellinghouses in respect of which Closing Orders were determined	0
(6) Number of dwellinghouses in respect of which schemes to render fit accepted	0
(7) Number of dwellinghouses rendered fit following acceptance of scheme	0
(d) Proceedings under Section 18 of the Housing Act, 1957:	
(1) Number of separate tenements or underground rooms in respect of which Closing Orders were made	1
(2) Number of separate tenements or underground rooms in respect of which Closing Orders were determined, the tenement or rooms having been rendered fit ..	0
(3) Number of separate tenements or underground rooms in respect of which schemes to render fit accepted ..	0

Housing Act, 1957: Braddons Clearance Scheme.

The scheme reported in my last report concerning forty-four houses in the above area had proceeded during that year and after due deliberation the Council decided to apply the compulsory purchase order procedure to this area and redevelop the area probably using flat development.

The Braddons Compulsory Purchase Order was made by the Council on the 5th January, 1960. There were objections received in respect of eighteen properties and a Local Public Inquiry was held in March. The Minister subsequently confirmed, with one modification, the original area. For the purposes of rehousing and redevelopment it was decided to split the area into two phases and the rehousing of the tenants in the phase one area was put in hand although it was not completed by the end of the year.

*4. Housing Act, 1957, Part IV.—Overcrowding.**

(a) (1) Number of dwellings overcrowded at the end of the year	—
(2) Number of families dwelling therein	—
(3) Number of persons dwelling therein	—
(b) Number of new cases of overcrowding during the year ..	5
(c) (1) Number of cases of overcrowding relieved during the year	—
(2) Number of persons concerned in such cases	—

*During the year little overcrowding has been revealed by the day to day work and of nineteen complaints five cases were found to be overcrowded within the legal definition. There must, of course, be other cases which only a detailed survey would reveal, but, generally speaking, this problem does not appear to be so acute as is sometimes considered.

New Housing.

Private Enterprise.

The number of houses built during the year by private enterprise was 207, bringing the total since the war to 1,561. A further 344 dwellings were under construction at the end of the year.

Corporation.

During the year two one-bedroomed bungalows were completed off Happaway Road and the Old People's Meeting Room at Pafford Close was converted into a bungalow of the bed-sitting room type.

Before the war there were 813 Council Houses, and since the war 1,359 dwellings and 72 flats have been built. A further 14 bungalows and 20 flats were under construction at the end of the year.

The total number of inhabited residential properties in the Borough is now 16,619.

Housing Defects.

The work carried out during the year under the Housing Act, 1957, was restricted to essential repairs only, and was generally the result of complaints by tenants. The number of such houses rendered fit for habitation was 137.

In previous reports reference was made to three essential factors upon which future improvement of the general housing position intimately depends: first, the treatment and cure of the creeping paralysis due to Rent Restriction; secondly, the encouragement of owners not only to maintain essential repairs, but also to improve the amenities of the property (where this is required) by the installation in gradual stages of such facilities as a larder, wash-basin, bath, hot water system and the like; and thirdly, the preservation of a good relationship between landlord and tenant. And it was hoped that the attainment of these conditions would be facilitated by recent legislation. Unfortunately, the use of improvement grants has so far been limited mainly to owner-occupiers; this big problem of tenanted property has been partially solved by the introduction of the Rent Act, 1957.

Rent Act, 1957.

During the year the following action was taken under this Act:

(1) Number of applications for certificates	4
(2) Number of decisions not to issue certificates	3
(3) Number of decisions to issue certificates:	
(a) in respect of some but not all defects	—
(b) in respect of all defects	1
(4) Number of undertakings given by Landlords under paragraph 5 of the First Schedule	—
(5) Number of undertakings refused by Local Authority under proviso to paragraph 5 of the First Schedule ..	—
(6) Number of Certificates issued	1
(7) Applications by Landlords to Local Authority for cancellation of certificates	4
(8) Objections by Tenants to cancellation of certificates ..	3
(9) Decisions by Local Authority to cancel in spite of tenant's objection	3
(10) Certificates cancelled by Local Authority	2

SECTION E

INSPECTION AND SUPERVISION OF FOOD

(a) *Milk Supply.*(i) *Source of Supply.*

Food and Drugs Act, 1955. The Milk (Special Designations) (Specified Areas) (No. 2) Order, 1953. Milk (Special Designation) (Pasteurised and Sterilised Milk) (Amendment) Regulations, 1953.

As Torquay is within a specified area (made under an Order in 1953) all milk in the Borough must be pasteurised or sterilised or Tuberculin Tested.

Tuberculin Tested Milk.

A Producer's licence to use the special designation "Tuberculin Tested" may now be granted or renewed only if the herd is also registered in the Register of Attested Herds kept by the Ministry of Agriculture and Fisheries. Producers' licences are now valid for three years from the date of issue.

Tuberculin Tested milk may not be retailed by can and dipper; it must be supplied to the buyer in a properly closed container (e.g. bottle, carton, churn, can). In the case of bottled milk, the cap shall bear the address of the premises at which the milk is bottled and the words "Tuberculin Tested Milk"; where other containers are used, they must be closed with a tightly fitting cover and suitably sealed and labelled.

Pasteurised Milk.

Pasteurisers are now required to fit containers of pasteurised milk with caps or covers which overlap the lips of the containers to provide better protection for the milk; this applies to churns and cans as well as bottles. Pasteurisers must put the milk into the containers in which it is to be delivered to the customer, whether householder, caterer or other consumer; and milk must be put into the containers at the premises where the milk is pasteurised, as soon as possible after pasteurisation.

Heat Treated Milk.

Three pasteurising establishments were licenced in the Borough at the commencement of the year but in March one ceased to pasteurise milk. There are now only two plants – one operating the Holder method (in 100-gallon batch pasteurisers) and the other a high-temperature short-time plant. Regular supervision of these plants is maintained by your Public Health Inspectors and samples of milk are taken regularly from each plant. Forty-six samples were taken during the year under review.

Milk (Special Designation) Regulations, 1960.

These regulations consolidate and re-enact with amendments the Milk (Special Designation) Regulations, 1949 to 1954. Among the principal changes, all dealers' licences, other than those issued by the Ministry, will be issued by the Food and Drugs Authority for the area in which are situated the premises at or from which the milk is sold. This means that a Dealers' Licence no longer restricts sales to the area of the licensing authority. In addition, these licences will be valid for five years and will not have to be renewed annually. These and other changes in the regulations are designed primarily to reduce the amount of routine work involved in the administration of the regulations.

Licences.

Licences are required for each type of specially designated milk produced or distributed. Producers must apply to the County Milk Regulations officers; pasteurisers and sterilisers to the Food and Drugs authorities; and dairymen, who buy specially designated milk, to the Local Authority, for the licences they require.

The following licences were issued during the year:

Pasteuriser's Licence	3
Dealer's Licence authorising the use of the Special Designation "Pasteurised"	66
Dealer's Supplementary Licence authorising the use of the Special Designation "Pasteurised"	3
Dealer's Licence authorising the use of Special Designation "Tuberculin Tested"	66
Dealer's Supplementary Licence authorising the use of the Special Designation "Tuberculin Tested"	3

Retailers who previously bought pasteurised milk in bulk containers and bottled it for delivery to their customers must now purchase from their suppliers pasteurised milk in the necessary containers, i.e. bottled pasteurised milk for household deliveries and a separate churn or can for each caterer, etc., sealed by the pasteuriser, containing the quantity of pasteurised milk required.

Retailers must not sell "Pasteurised Milk" by can and dipper; it must be supplied to the buyer in a properly closed container (e.g. bottle, carton, churn, can). Every container is required to be conspicuously and legibly labelled or marked with the words "Pasteurised Milk" or "Tuberculin Tested Milk (Pasteurised)", as the case may be.

(ii) *Producers.*

At the end of the year there were nine dairy farms within the Borough. Eight of these possess Tuberculin Tested herds, and one having no special designation. A total of eight inspections was made.

Dairies and Distributors.

Fourteen premises are registered as dairies and sixty-six persons are registered as distributors of milk. All premises used for the storage, treatment and sale of milk are inspected regularly, and in every case comply with the requirements of the Milk and Dairies Regulations. One hundred and fourteen inspections were made during the year.

MILK SAMPLING

DESIGNATED MILK	PHOSPHATASE TEST		METHYLENE BLUE			TOTAL SAMPLES
	<i>Passed</i>	<i>Failed</i>	<i>Passed</i>	<i>Failed</i>	<i>Void</i>	
Pasteurised (Local Plants) ...	38	2	35	—	5	40
Pasteurised (Outside Plants) ...	1	—	1	—	—	1
Pasteurised (Milk Machines) ...	—	—	—	—	—	—
Tuberculin Tested (Outside) Producers	—	—	14	2	—	16
Tuberculin Tested (Milk Machines) ...	—	—	6	—	—	6
T.T. Pasteurised (Local Plant) ...	1	—	1	—	—	1
T.T. Pasteurised (Milk Machines) ...	4	—	3	1	—	4
TOTALS ...	44	2	60	3	5	68

(b) *Meat and Other Foods.**Abattoir.*

The arrangements at the Abattoir, now administered by the Corporation, have continued on the lines described in the previous report and have remained satisfactory.

Slaughterhouses Act, 1958.

Under section 3 (i) of the Act each Local Authority is required to review and, after consultation with such organisations that represent the interests concerned, to report to the Minister on

(a) the existing and probable future requirements of their districts for slaughterhouse facilities and (b) the slaughterhouse facilities which are, or are likely to become available to meet these requirements.

This report had to be submitted no later than 2nd November, 1960, and consequently during the year many meetings were held with representatives of the meat trade and the other local authorities in the area. It became increasingly obvious that there were two main points to be considered.

Firstly, the "Trade" expressed the view that they would support any facilities provided in Torquay and that facilities should be provided in Torquay, and secondly the position of our neighbour, Paignton. Paignton slaughterhouse being old and small meant that it would be an extremely costly business to make it comply with the regulations.

Following further joint consultation with Paignton, it was agreed that Paignton and Torquay should amalgamate in respect of slaughtering facilities and that Torquay Abattoir should be brought up to standard. Two of Paignton's meat inspectors would be available to work on rota with the four Torquay inspectors on meat inspection duties.

The lease of the slaughterhouse was negotiated for a further ten years and the work of modernisation put in hand. The appointed day was given as 1st April, 1961.

Authorised Officers (Meat Inspection) Regulations, 1960.

These Regulations enable Local Authorities, under the Food and Drugs Act, 1955, to authorise officers holding the Royal Society of Health Certificate in Meat Inspection to act as meat inspectors. This is a new qualification, the requirements for which are less than those of the existing Diploma in the Inspection of Meat and Other Foods. The primary reason for creating this new class of officer is to help overcome the difficulty which is being experienced by some Local Authorities in recruiting meat inspectors, but I am pleased to report that, as all your Public Health Inspectors hold the full qualification, there will be no necessity to employ this type of inspector in Torquay.

Slaughterhouses.

Methods and Criteria of Meat Inspection.

In connection with Circular MF 10/54 which drew attention to a number of details under the Public Health (Meat) Regulations, 1924-1952, the arrangements made complied with the requirements concerning notice of slaughtering, non-removal of carcasses prior to inspection, and meat inspection generally. Special provisions have

been made in Torquay for the cold storage treatment of meat infected with *Cysticercus Bovis* in accordance with section C of Part IV of Memorandum 3 Meat; and condemned meat is disposed of to a contractor who has given a written undertaking that it will all be processed by heat (by a method to the satisfaction of the Ministry of Agriculture and Fisheries) before the products are used for fertilisers and for pig and poultry meals.

In the public interest, the special glands and certain livers required by manufacturing chemists for pharmaceutical products are extracted and made available for this purpose.

Five hundred and sixty-eight visits were made to the Abattoir in connection with the inspection of meat.

The Meat (Staining and Sterilisation) Regulations, 1960.

The above Regulations came into force on the 1st November, 1960. Whilst these Regulations are a step in the right direction, much more efficient legislation will be required before most Public Health Authorities will be satisfied that no loophole remains for unfit meat to find its way into people's homes. Whilst unfit meat from a slaughterhouse must be sterilised before use, the same meat from a knacker's yard need only be stained. As the percentage of unfit meat from a knacker's yard is so much greater than that from a slaughterhouse there seems little logic in this regulation.

To my mind, however, the most serious factor in animal feeding is the importation of dog meat which is sold as fit for human consumption. This meat, which comes mainly from Europe and could be anything, is deep frozen and uninspected by our port health people but is accompanied by an official certificate. This meat, which could be diseased and which could be kept in the same refrigerator as knacker's meat, is sold as passed fit for human consumption.

I wonder how many impoverished people have bought this for themselves relying on the description of "passed fit for human consumption" as a safeguard.

(i) *Inspection of Meat.*

The following table gives the details of the inspections:

CARCASES AND OFFAL INSPECTED AND CONDEMNED IN WHOLE
OR IN PART

	<i>Cattle, exclud- ing Cows</i>	<i>Cows</i>	<i>Calves</i>	<i>Sheep and Lambs</i>	<i>Pigs</i>	<i>Horses</i>
Number killed	2,054	27	193	10,787	5,419	—
Number inspected	2,054	27	193	10,787	5,419	—
ALL DISEASES EXCEPT TUBERCULOSIS AND CYSTICERCI: Whole carcasses condemned	—	—	2	26	4	—
Carcasses of which some part or organ was condemned ...	1,352	20	1	723	308	—
Percentage of the number in- spected affected with dis- ease other than tuberculosis and cysticerici	65.8%	74%	1.55%	6.94%	5.76%	—
TUBERCULOSIS ONLY: Whole carcasses condemned ...	1	—	—	—	1	—
Carcasses of which some part or organ was condemned ...	1	—	—	—	176	—
Percentage of the number in- spected affected with tuber- culosis	.097%	—	—	—	3.26%	—
CYSTICERCOSIS: Carcasses of which some part or organ was condemned ...	25	—	—	—	—	—
Carcasses submitted to treat- ment by refrigeration ...	25	—	—	—	—	—
Generalised and totally con- demned	—	—	—	—	—	—

(Total weight of meat condemned: 7 Tons 18 Cwt. 0 Qrs. 0 Lbs.)

In addition to the above a further 1,165 lb. of meat was condemned during the year at butchers' shops, the primary cause being bone taint.

WHOLE CARCASSES CONDEMNED - REASON FOR CONDEMNATION

		<i>Cattle</i>	<i>Cows</i>	<i>Calves</i>	<i>Sheep</i>	<i>Pigs</i>
Dropsy and Emaciation ...	...	—	—	—	22	—
Septicaemia ...	...	—	—	—	1	—
Pneumonia ...	...	—	—	—	1	1
Pregnancy Toxaemia ...	...	—	—	—	1	—
Moribund ...	...	—	—	—	1	1
Enteritis and Peritonitis ...	...	—	—	—	—	1
Inflammation ...	...	—	—	—	—	1
Umbilical Pyaemia ...	...	—	—	2	—	—
Generalised Tuberculosis ...	...	1	—	—	—	1
TOTAL CARCASSES ...	...	1	—	2	26	5

Bovine Tuberculosis.

Once again I am pleased to report that the incidence of tuberculosis in slaughtered cattle continues at a very low level indeed. 1960 showed the lowest figure ever recorded in Torquay, with only one heifer carcass showing generalised tuberculosis, discovered in January, and the head and tongue of a steer showing localised tuberculosis, having to be condemned in December.

Cysticercus Bovis.

This year twenty-five carcasses were refrigerated for *Cysticercus Bovis* compared with thirteen in 1959, thirty-three in 1958 and forty-four in 1957. I must still emphasise the importance of the thorough inspection of carcasses made by your Meat Inspectors. The life cycle of *Cysticercus Bovis* is a complete circle. The viable cyst in cattle when eaten by man becomes a tapeworm which grows to an enormous size. The tapeworm in turn produces eggs which are voided with man's own excreta and, if eaten by the cattle, produce in the cattle, cysts, and so it goes on. Somewhere in the circle a complete severance must be made to halt the life cycle and, by detecting and condemning affected meat in the slaughterhouse and refrigerating the rest of the carcass for three weeks, this severance is brought about. It may be that research in the future will reveal other ways of preventing the spread of the eggs, such as improved sewage treatment plants and control of indiscriminate camping, but in the meantime the only certain destruction for these cysts lies in the knife of the Meat Inspector.

(ii) *Inspection of Other Foods.*

FOOD CONDEMNED INCLUDED:								Weight lbs.
Butter, Fats and Lard	..	..	..	..	..	..	..	123
Bacon	..	..	..	..	..	..	..	135
Cheese and Cheese Spreads	..	..	..	..	..	..	..	63
Chocolates, Walnut Cream	..	..	..	..	..	..	..	5
Coffee	..	..	..	..	..	..	..	8
Confectionery, Cake	..	..	..	..	..	..	..	11
Cereals	..	..	..	..	..	..	..	16
Coconut, Dessicated	..	..	..	..	..	..	..	2
Fish and Shellfish	..	..	..	..	..	..	..	163
Fruit, Dried	..	..	..	..	..	..	..	42
Fruit and Vegetables	..	..	..	..	..	..	..	3,145
Honey	..	..	..	..	..	..	..	5
Jams and Preserves	..	..	..	..	..	..	..	315
Jelly	..	..	..	..	..	..	..	27
Meat Pies	..	..	..	..	..	..	..	46
Pickles and Sauces	..	..	..	..	..	..	..	97
Poultry	..	..	..	..	..	..	..	586
Sausages	..	..	..	..	..	..	..	196
Scampi	..	..	..	..	..	..	..	8
Suet	..	..	..	..	..	..	..	8
Canned Bacon	..	..	..	..	..	..	..	12
„ Fish	..	..	..	..	..	..	..	128
„ Fruit	..	..	..	..	..	..	..	3,007
„ Fruit Juice	..	..	..	..	..	..	..	35
„ Fruit Puddings	..	..	..	..	..	..	..	25
„ Milk	..	..	..	..	..	..	..	103
„ Poultry	..	..	..	..	..	..	..	97
„ Puddings	..	..	..	..	..	..	..	53
„ Pastes	..	..	..	..	..	..	..	27
„ Meat	..	..	..	..	..	..	..	3,116
„ Soup	..	..	..	..	..	..	..	209
„ Spaghetti	..	..	..	..	..	..	..	35
„ Sausages	..	..	..	..	..	..	..	47
„ Vegetables	..	..	..	..	..	..	..	3,684
TOTAL								15,579

(Total weight condemned: 6 Tons 19 Cwts. 0 Qr. 11 lbs.)

(c) *Adulteration, etc.—Food and Drugs Act, 1955.*

The following is a record of the samples taken:

				FORMAL		INFORMAL	
				No. of Samples	Not Genuine	No. of Samples	Not Genuine
Agar-Agar, powdered	...	...	...	—	—	1	—
Almonds, ground	...	...	...	—	—	3	—
Arrowroot	...	...	...	—	—	1	—
Cake, decorations	...	...	...	—	—	2	—
Celery and Cheese Spread	...	...	...	—	—	1	—
Cider Vinegar	...	...	...	—	—	1	—
Coffee, ground	...	...	...	—	—	2	—
Confectionery — cakes	...	...	...	—	—	2	—
„ chocolate	...	...	...	—	—	2	—
„ sugar	...	...	...	—	—	2	—
Cream, clotted	...	...	...	—	—	2	—
„ liquid	...	...	...	—	—	1	—
Epsom Salts	...	...	...	—	—	1	—
Fish Cakes	...	...	...	—	—	1	—
Gelatine — powdered	...	...	...	—	—	2	—
Glucose Tablets	...	...	...	—	—	1	—
Gravy Browning	...	...	...	—	—	1	—
Honey	...	...	...	—	—	1	—
Ice Cream	...	...	...	—	—	3	—
Jam — raspberry and loganberry	...	...	...	—	—	1	—
Jelly, minced turkey	...	...	...	—	—	1	—
„ table tablet	...	...	...	—	—	2	—
Lard	...	...	...	—	—	2	—
Lemon Juice	...	...	...	—	—	2	—
Lemonade Powder	...	...	...	—	—	1	—
Marmalade	...	...	...	—	—	1	—
Marzipan	...	...	...	—	—	2	—
Milk	...	...	...	6	—	53	—
Milk, Channel Islands	...	...	...	2	—	—	—
Mint, dried	...	...	...	—	—	1	—
Mustard, condiment	...	...	...	—	—	1	—
Olive Oil	...	...	...	—	—	1	—
Pastilles, medicated	...	...	...	—	—	1	—
Pasty, Cornish	...	...	...	—	—	1	—
Pepper, ground black	...	...	...	—	—	1	—
„ Cayenne	...	...	...	—	—	1	—
„ Paprika	...	...	...	—	—	1	—
Pie, pork	...	...	...	—	—	2	—
„ steak and kidney	...	...	...	—	—	1	—
Pork, chopped	...	...	...	—	—	1	—
„ luncheon meat	...	...	...	1	—	4	1
Puree, tomato	...	...	...	—	—	1	—
Salad Cream	...	...	...	—	—	1	—
Salt, cut lump cooking	...	...	...	—	—	1	—
Sausages, beef	...	...	...	—	—	5	1
„ chipolatas	...	...	...	—	—	1	—
„ liver	...	...	...	—	—	1	—
„ pork	...	...	...	—	—	11	1
Sausage roll	...	...	...	—	—	1	—
Sherbert	...	...	...	—	—	1	—
Sodium bicarbonate	...	...	...	—	—	1	—
Soft Drinks	...	...	...	—	—	7	—
Soup, dried mix	...	...	...	—	—	1	—
Vinegar	...	...	...	—	—	4	—
Yeast Extract	...	...	...	—	—	1	—
TOTAL				9	—	148	4

Details of the adulterated samples follow on the next page.

TABLE OF SAMPLES NOT GENUINE
INFORMAL

<i>Register No.</i>	<i>Article</i>	<i>Nature of Adulteration or irregularity</i>	<i>Action Taken</i>
2353	Cut Lump Cooking Salt	Contaminated with Sulphide of Iron	Letter of Caution
2389	Beef Sausages	Contained two hundred parts per million Sulphur Dioxide. No declaration of preservative	Letter of Caution
2392	Pork Sausages	5% deficient in meat	Letter of Caution
2405	Pork Lunch-eon Meat	4 % deficient in meat	Formal sample genuine Letter of Caution

(d) Food and Disease.

Food and Drugs Act, 1955.

FOOD.

It is requested that information should be given as far as possible under the following sub-headings:

(i) The number, if available, of food premises in the area, by type of business.

<i>Type of Business</i>	<i>Approx. No.</i>
Grocers	156
Greengrocers	96
Butchers	59
Fishmongers	18
Fish Fryers	18
Confectioners	106
Cake Confectioners	36
Bakehouses	26
Cafes, Restaurants, Snack Bars, etc.	95
Licensed Premises (including Hotels)	109
Unlicensed Hotels and Boarding Houses	577
Milk Distributors	66

- (ii) *The number of food premises, by type, registered under Section 16 of the Food and Drugs Act, 1955, or under Local Acts, and the number of dairies registered under the Milk and Dairies Regulations, 1959.*

(a) *Food Premises registered under Section 16, Food and Drugs Act, 1955.*

298 Ice Cream premises are registered in connection with the following types of business:

	Wrapped	Bulk
Grocers	69	—
Greengrocers	12	—
Confectioners	60	—
Fishmongers	2	—
Fish Fryers	10	—
Bakers	5	1
General Stores	22	2
Cafes	25	15
Restaurants and Snack Bars	14	23
Ice Cream Kiosks	1	—
Booksellers	11	—
Dairies	11	—
Amusement Places	4	—
Caravan Camp	2	—
Garage	2	—
Factory only	—	1
Store only	—	1
Sub Post Office	2	—
Public House	2	—
Cooked Meat	1	—
	255	43

87 Preserved Food premises are registered in connection with the following types of business:

Butchers	65
Cooked Meat Dealers	5
Bakehouses	8
Grocers	8
Snack Bar	1

(b) *Premises and Persons registered under the Milk and Dairies (General) Regulations, 1959.*

Dairies and Distributors	14
Distributors only	52

- (iii) *The number of inspections of registered food premises with informative comment as necessary:*

Ice Cream Premises	116
Cooked Meat Premises	39
Other Preserved Food (Butchers)	327
Dairies and Distributors	114

Other food premises to which registration does not at present apply, were also inspected:—

Fish Quay	..	..	..	..	..	..	52
Grocers	..	..	..	..	..	..	425
Greengrocers	..	..	..	..	..	..	75
Fishmongers	..	..	..	..	..	..	80
Fish Fryers	..	..	..	..	..	..	25
Confectioners	..	..	..	..	..	..	96
Bakehouses	..	..	..	..	..	..	67
Cafes, Restaurants and Snack Bars	..	..	..	..	..	..	328
Hotels and Boarding Houses	..	..	..	..	..	..	166
Meat Depots	..	..	..	..	..	..	47
Houses visited on food complaints	..	..	..	..	..	..	68

- (iv) *Any new educational activity (e.g. inauguration of clean food guilds or of lectures on food hygiene) and the progress of established educational activity.*

The measures to which reference has been made in previous reports have been continued, including special talks illustrated by films and film strips, to catering organisations and various other bodies given both by the Medical Officer of Health and the Chief Public Health Inspector. But there seems little doubt that the most effective way of improving and maintaining standards of hygiene is the regular inspection by your Public Health Inspectors, in practical advice and informal discussion with both Management and Staff.

While the Regulations assist in ensuring that the necessary facilities are installed in places where food is prepared, it still remains true that ultimately safety depends on the carefulness of the individual food-handler to make use of these facilities, and it will take much time and patient unspectacular work year after year to inculcate clean habits in every person connected with the food trade. Even more difficult is the struggle to make sure that the highest standards are maintained during the busy summer season, when even the best intentions tend unconsciously to lapse and the frailty of human nature makes it easy to err.

The necessary measures and technique are not difficult to learn; indeed, they are quite simple. But there is such a tendency nowadays, with ever-increasing meetings, conferences, talks and discussions, to take it for granted that as long as these are held, the problem is solved; whereas they avail very little, unless they are followed by the much greater achievement of each individual worker actually doing his duty properly and well at all times.

- (v) *The method and disposal of condemned food.*

Condemned meat from the Abattoir is disposed of to a contractor who has given a written undertaking that it will all be

processed by heat (by a method to the satisfaction of the Ministry of Agriculture and Fisheries) before the products are used for fertilisers and for poultry meal.

Meat from shops is dealt with in the same way.

Other foods condemned are destroyed at the Refuse Tip, the condemnation notes being checked with the articles received. In exceptional circumstances, articles such as potatoes, when suitable, are sent for pig food after processing.

- (vi) *Where special examination of a stock or of a consignment of food has been necessary, the total quantity as well as the quantity condemned.*

No special examinations were required during the year under review.

- (vii) *Ice Cream.*

The Ice Cream (Heat Treatment, etc.) Regulations, 1947-1952.

These allow a high temperature (175°F.) short time (15 seconds) heat treatment - as contrasted with a longer time at a lower temperature (either 160°F. for 10 minutes or 150°F. for 30 minutes). This is somewhat similar to the provisions for pasteurising milk, but ice cream is really an emulsion of varying viscosity and difficult to propel through metal tubes. The apparatus has therefore to be thermostatically controlled, and must be fitted with a positive displacement pump which shall serve to maintain the flow of the mixture during its retention at the prescribed temperature at an even rate, and also with a device which shall automatically divert the flow of any mixture which has not been raised to the prescribed temperature.

There is at present no installation of this type in the Borough.

The supervision and registration of premises where ice cream is manufactured or sold has been carefully maintained: for ice cream is an ideal medium for bacterial multiplication. The need cannot be over-emphasized for adequate sterilisation of all apparatus (and unless utensils are properly washed and cleaned first they cannot be sterilised adequately), for the development of a 'no-touch technique' (which means that hands should not be introduced into an ice-cream mix at any stage), and for the realisation of the greater danger if the hot-mix is not rapidly cooled with special apparatus (for any dangerous organisms introduced after heating have ideal conditions for multiplying during an inefficient cooling process.)

There are now registered in the Borough 298 premises for the preparation, storage or sale of ice cream, and in 255 of these only the pre-packed article is sold. There are two manufacturers of ice cream. One (Torquay Corporation) using a Hot Mix, the other

using a Cold Mix. And there is only one place registered solely as a store for ice cream.

The bacteriological examination of samples has been continued by the Public Health Laboratory Service at Exeter, and, following the original work carried out by the Medical Research Council, a simple modified methylene blue test has been suggested for the grading of ice cream.

<i>Provisional Grade</i>	<i>Time taken to reduce methylene blue</i>	<i>Interpretation</i>
1	4½ hours or more	Satisfactory
2	2½-4 hours	Fair
3	½-2 hours	Unsatisfactory
4	0	Very bad

The following table gives the results of the samples taken during the year:

	GRADES				Total
	1	2	3	4	
Local Manufacturers					
Hot Mix	5	1	—	—	6
Cold Mix	12	—	—	—	12
Outside Manufacturers ..	42	4	9	—	55
TOTAL ..	59	5	9	—	73

(viii) *Food Hygiene (General) Regulations, 1960.*

These Regulations consolidate and amend the Food Hygiene Regulations, 1955 to 1957, and bring within their scope the handling and service of food on board "home-going ships" and moored vessels. This extension will be of considerable assistance to this department as the ships to which the regulations apply are, in the main, passenger ferries and river and coastal excursion vessels, but the requirements relating to these ships will not come into operation until 14th November, 1961.

Your inspectors have continued to give close attention to the hygiene of food premises, and further improvements have been effected: in some cases this amounts to minor alterations, in others considerable reconstruction was involved.

Food Hygiene (Docks, Carriers, etc.) Regulations, 1960.

These Regulations prescribe requirements to secure the hygienic handling of food at docks, warehouses, cold stores, carriers' premises and a number of other special types of premises which were excluded from the scope of the Food Hygiene Regulations, 1955. The regulations follow the pattern of the Food Hygiene (General) Regulations 1960, with adaptations to take account of the circumstances in which food is handled at these places.

(e) *Food Poisoning Outbreaks.*

Details of any outbreaks are requested in the following tabular form:

	<i>Total Number of Outbreaks</i>	<i>Number of Cases</i>	<i>Number of Deaths</i>	<i>Organisms or Other Agents responsible with Number of Outbreaks of Each</i>	<i>Foods involved with Number of Outbreaks of Each</i>
(i)	1	3	—	Cl. Welchii	Meat Pie
(ii)	1	2	—	S. Typhi-Murium	Not known

(iii) Report on outbreak of Virus Enteritis.

(i) *Report on individual Food Poisoning outbreak.*

On 25th August, 1960, a housewife telephoned the department that several members of her family were affected by symptoms of food poisoning. The home was immediately visited and full enquiries made.

Extent of outbreak: These enquiries showed that of five members of the family, three had been ill with symptoms of food poisoning in the early hours of the same morning. All five had eaten the same meals, although only three were affected.

Clinical factors: The symptoms which started at about 5 a.m. on the morning of Thursday, 25th August, were identical in all three cases—abdominal pain of a colicky nature followed by diarrhoea—and were not very severe.

Evidence implicating a particular food: Details of all food eaten the previous day were obtained, and it was suspected that a meat pie consumed the previous day at about 5 p.m. was the cause of the outbreak. The pie was made with minced beef purchased at about 11.30 a.m. on Tuesday, 23rd August. The amount purchased was one and a half pounds which was taken home and stored in a refrigerator for approximately one hour. The housewife then prepared the pie by placing the meat, together with pepper and salt

only and a little water, in a saucepan on the gas-stove and cooking for about a quarter of an hour. She then took a little of the meat from the pan and made it into a pasty. The remainder of the meat was put in a pie dish and covered with pastry. Both the pasty and the meat pie were cooked for thirty-one to forty-five minutes in the oven at 400°F. The meat pie was removed and placed in an unventilated cupboard at about 5 p.m. after remaining uncovered in the kitchen for approximately two and a half hours. The pasty was eaten by her husband at about 4.30 a.m. whilst on night duty that night at a local factory. The meat pie was eaten by all five members of the family at about 5.30 p.m. the following day, Wednesday, 24th August. Part of the pie was uneaten.

Identification of agent contaminating the food: Specimens of faeces from the housewife and her husband were obtained and these, with the remainder of the meat pie, were sent to the Public Health Laboratory Service at Exeter for bacteriological examination. The meat pie showed a growth of *Cl. Welchii* and this organism was also isolated from the faecal specimens.

Action taken: The husband, who was one of the cases, is a food-handler at a factory in Newton Abbot where he helps to prepare meals for the night shift. In view of this, he was excluded from work until he was clear of infection. During the investigation it was observed that the butcher from whom the meat was purchased had a partly healed lesion on his hand. A swab of this was taken for bacteriological examination, a culture of which yielded a mixed growth of *Staphylococcus aureus*, and Lancefield's Group A Haemolytic Streptococci, but no *Cl. Welchii*. The phage type of the *Staphylococcus aureus* was 6/47/53/75. The butcher was instructed to keep this lesion covered with a waterproof dressing until it had completely healed.

(ii) *Report on individual Food Poisoning outbreak.*

On 25th August, 1960, information was received from a General Practitioner that he had seen two guests at an hotel in Babbacombe Road, Torquay, on the previous day, and that they had had symptoms of food poisoning. The hotel was visited immediately and full enquiries made.

Extent of the outbreak: These enquiries showed that no one else at the hotel, either visitors or guests, had symptoms of food poisoning other than the two notified. One of the hotel staff, a woman who helped in the kitchen, revealed, however, that she had had diarrhoea and vomiting on 22nd August, 1960. She had not attended her doctor and did not stay off work.

Clinical features: As no particular meal could be implicated, the incubation period could not be ascertained. The victims, who were both young girls, one of 17 years and the other of 9 years, and

both in the same party of holiday makers, developed vomiting and diarrhoea in the early hours of 24th August, 1960. The younger girl's symptoms were more severe and she had an associated high temperature. She was admitted to Torquay Isolation Hospital.

Evidence implicating a particular food: It was not possible to isolate any food taken only by the two girls. Most of the meals were those provided by the hotel, and eaten by all the other guests. One particular meal which was taken other than at the hotel, was a Devonshire cream tea at a cafe in Totnes, but the respective families of the girls also had the same tea and were not affected.

Identification of agent: Specimens of faeces from the two cases and from the four food-handlers at the hotel, including the kitchen helper, who had a history of diarrhoea and vomiting, were sent to the Public Health Laboratory Service at Exeter for bacteriological examination. A growth of *S. Typhi-murium* was isolated from the specimens supplied by the two cases, but the faecal specimens from the food-handlers showed no pathogenic organisms.

Other information: Both girls had been swimming in the sea up to a few days prior to their illness. The hotel kitchen was very clean and the hotel appeared to be very well managed. All the food-handlers were clean in their habits.

(iii) *Report on outbreak of Virus Enteritis in Torquay.*

During August, 1960, it came to the knowledge of this department that guests at a number of hotels in Torquay were being affected with an illness which appeared to be food poisoning. Three outbreaks were investigated, two of them occurring at the same hotel in successive weeks, and the details are set out in this report.

The first outbreak investigated commenced on Tuesday, 16th August, 1960.

Extent of outbreak: Enquiries showed that of ninety guests staying at a hotel, twenty had been ill with symptoms of food poisoning between 8 p.m. on Tuesday, 16th August, and 9 a.m. on Wednesday, 17th August. None of the staff was affected, although the Manageress admitted to having diarrhoea two days prior to this and the Housekeeper had a similar illness a week previously.

Clinical features: The outbreak had an explosive commencement, the symptoms developing in all cases but two, between 2 a.m. and 9 a.m. on Wednesday, 17th August. The two exceptions were a woman of 22 years who developed symptoms at 8 p.m. on Tuesday, 16th August, and a boy of 12 years whose symptoms commenced at 9.30 p.m. on the same day. The symptoms in all cases were nausea, diarrhoea, vomiting, backache, abdominal pain and usually some Pyrexia. Generally they were severe but lasted only approximately twenty-four hours.

Evidence implicating a particular food: No particular food could be incriminated as being the vehicle of this infection. All the guests at this hotel partake of the same menu, there being no choice of dishes. The most likely vehicles served on Tuesday, 16th August, were Cottage Pie at lunch, but seven of the patients did not take this meal in the hotel: and at dinner, pork chops which all but two of the patients consumed. However, all the other guests who were unaffected also had chops for dinner. Investigation of the source of the meat revealed that the one hundred pork chops used on the Tuesday came from three pigs, one being slaughtered in Torquay yielding fifty chops, one slaughtered in Newton Abbot, and one in Totnes, from which ten and forty chops respectively were used. The Cottage Pie was made with the remains of turkey served for lunch on the previous Sunday. These turkeys were cooked on the Saturday morning and, after cooking, placed in a refrigerator until served for lunch on Sunday. The left-over meat was utilised in the Cottage pie at lunch time on Tuesday.

Identification of agent contaminating or infecting food: Specimens of faeces from fifteen of the patients and of vomit from one, were examined bacteriologically by the Public Health Laboratory Service in Exeter, but no pathogenic organisms could be isolated from these. Seven samples of food from the kitchen were examined with the same negative result. Unfortunately, none of the turkey or cottage pie was left for sampling and examination. In view of the history of a similar illness given by two of the staff, specimens of faeces were collected from them and swabs were taken of their hands and noses for bacteriological examination. *Staphylococcus aureus* phage type 3B/3C/55/71 was isolated from the hand of the chef, but it is unlikely that this organism was the cause of the outbreak as it should have been readily recovered in the faeces of the victims.

Normal tissue culture methods, when applied to some of the specimens, also proved negative.

Source and means of infection: After careful study of the facts of this outbreak, and taking into account the fact that residents at other hotels and the inhabitants at large in Torquay were affected with similar symptoms, I conclude that this illness was not due to food poisoning, but was an infectious non-bacterial enteritis with case to case spread.

A second outbreak of similar symptomatology occurred in the same hotel the following week commencing on Tuesday, 23rd August, 1960.

Extent of the outbreak: Enquiries showed that of the total of ninety guests in the hotel, only eight were affected on this occasion. All of these had arrived on the previous Saturday (20th August) that is, after the end of the first outbreak. But many of the other guests had been resident in the hotel the previous week and some had been cases in the original outbreak.

Clinical features: These were similar to those in the earlier outbreak. There was again a fairly explosive commencement, most of the victims becoming ill between 8.30 p.m. and 2 a.m. on the night of 23rd/24th August. The symptoms generally commenced with nausea or abdominal discomfort followed by severe diarrhoea and vomiting and cleared up in twenty-four hours.

Evidence implicating a particular food: Again, no particular food could be incriminated as the vehicle of this outbreak.

Identification of agent: specimens of faeces from three of the patients and of vomit from one other were obtained and sent for examination by the Public Health Laboratory Service in Exeter but, again, no pathogenic organisms could be isolated on culture, nor any cytopathogenic changes in tissue cultures.

It was then decided to investigate the water supply to the hotel and eight samples of water were taken for bacteriological examination from taps in the kitchen and the bedrooms of the affected guests. These all gave no growth but two further samples taken direct from the two cisterns in the roof space, one from each, gave a probable number of Coliform on McConkey of five for cistern no. 1 and thirty-five for cistern no. 2; and a probable number of Bact. Coli (type 1) of five and thirty-five respectively. The proprietrix of the hotel was instructed to have these tanks cleaned and disinfected with a hypochlorate solution.

Source and means of infection: I consider that this outbreak was again an acute infectious, non-bacterial gastro-enteritis, spreading directly from one case to another and not being food borne.

The third outbreak commenced on Tuesday, 23rd August, 1960.

Extent of outbreak: Enquiries showed that of nineteen guests resident at an hotel, nine had become ill with symptoms of food poisoning between 9 p.m. on Monday, 22nd August and 1 p.m. on Wednesday, 24th August. It was also discovered that there had been a similar outbreak at the hotel some two to three weeks previously. Once again, nine of the guests were affected, as were two of the staff. The staff of the hotel consisted of the owner who did the cooking, assisted by her daughter-in-law, their husbands on a part-time basis, and one full-time waitress. The two members of staff affected in the earlier outbreak were the owner and her husband.

Clinical features: This outbreak was not quite so explosive in its commencement, the first victim a girl of 16 years becoming ill on Monday, 22nd August at 9 p.m. and the last, a boy of 16 years, on Wednesday, 24th August at 1 p.m. All the victims complained of nausea and abdominal discomfort: two of them had no more than this, four suffered from vomiting alone, two from diarrhoea alone and one from both diarrhoea and vomiting. The symptoms were moderately severe but only lasted for about twenty-four hours.

Evidence implicating a particular food: No particular food could be incriminated as the vehicle of this infection as all the guests shared the same food. No "made-up" dishes or re-heated dishes had been served.

Identification of agent: Specimens of faeces from three of the patients and of vomit from another were obtained and sent to the Public Health Laboratory Service, Exeter, for examination, but no pathogenic organisms could be isolated on culture, nor any viruses on tissue culture. Six samples of water were taken from the kitchen and bedroom taps. Five of these gave no growth, but one from a bedroom tap gave a probable Coliform Count on McConkey of five and a probable number of Bact. Coli (Type 1) of five. This tap is supplied direct from the main and a sample later from this tap after sterilizing it gave no growth.

Source and means of contamination: As no particular evidence could be obtained in this outbreak, one is again driven to the conclusion that the outbreak was caused by a virus rather than an ordinary food poisoning organism and that the mode of spread was not food taken, but direct from case to case as in the other outbreaks. One feature common to all the outbreaks investigated which may be worthy of note is that almost all the victims fell ill on a Tuesday, having taken up residence in their respective hotels the previous Saturday, so that the incubation period of their infection is not likely to be greater than three days.

SECTION F

**PREVALENCE OF, AND CONTROL OVER,
INFECTIOUS AND OTHER DISEASES**

1. *Notifiable Diseases (other than Tuberculosis).*

The incidence of infectious disease for the year is given in the subjoined tables, which also include the number of cases admitted to hospital and the number of deaths:

<i>Disease</i>	<i>Total cases notified</i>	<i>Cases admitted to Hospital</i>	<i>Total Deaths</i>
Smallpox	—	—	—
Scarlet Fever	27	1	—
Diphtheria	—	—	—
Measles	312	12	1
Whooping Cough	1	1	—
Typhoid	—	—	—
Puerperal Pyrexia	—	—	—
Pneumonia	8	12	28
Erysipelas	4	2	—
Ophthalmia Neonatorum	—	—	—
Acute Poliomyelitis:—			
Paralytic	—	—	—

INFECTIOUS AND OTHER NOTIFIABLE DISEASES— AGE AND SEX DISTRIBUTION

Numbers originally notified	Scarlet fever		Whooping cough		Acute Poliomyelitis				Measles (excluding rubella)		Diphtheria		Dysentery		Meningococcal infection	
					Non-Paralytic											
	M	F	M	F	M	F	M	F	M	F	M	F	M	F	M	F
TOTAL (all ages)	11	16	-	1	-	-	-	-	164	148	-	-	1	1</		

Diphtheria.

It is gratifying to record that 1960 was the fourteenth successive year during which no case of diphtheria was notified.

Influenza.

There was no epidemic of influenza during 1960 and there was only one death attributable to this disease.

Acute Poliomyelitis.

There were no cases of Acute Anterior Poliomyelitis during 1960.

Measles.

Measles is a disease which, although never entirely absent from the community, normally shows a biennial peak in the winter months. No such biennial incidence was observed during the last two years as can be seen from the following table:

<i>Year</i>	1950	1951	1952	1953	1954	1955
Number of cases Notified	10	1,031	19	543	16	883
	1956	1957	1958	1959	1960	
	15	340				

Anthrax.

The Public Health (Infectious Diseases) Amendment Regulations which came into force on 1st December, 1960, provided for the notification by medical practitioners to Medical Officers of Health of all cases of anthrax. Anthrax is primarily an industrial disease and medical practitioners were already required to notify the Chief Inspector of Factories of cases of anthrax contracted in any factory. This regulation was made so that firstly, there will be an increased awareness among general practitioners of cases of anthrax occurring; secondly the general practitioner will be more likely to turn to the Medical Officer of Health for help and guidance on where to send cases for a second opinion or for treatment, which considerations will help in identifying cases of anthrax and in seeing they are referred promptly to an appropriate hospital; and thirdly, the Medical Officer of Health is thereby empowered to investigate the source of infection and to take any necessary action in cases occurring outside the scope of the Factories Acts where previously no one had this responsibility.

2. *Tuberculosis.*

Particulars of any action under the Public Health (Prevention of Tuberculosis) Regulations, 1925 (relating to persons suffering from Pulmonary Tuberculosis employed in the Milk Trade), or under section 172 of the Public Health Act, 1936 (relating to the compulsory removal to hospital of persons suffering from Tuberculosis).

No action was required.

New cases and mortality during 1960.

Particulars of new cases of Tuberculosis and of deaths from the disease in the area during 1960 are given in the following table:

Age Period

3. *Other Infectious and Contagious Diseases.*

There are many other infectious diseases which are not referred to the Medical Officer of Health as they are not notifiable diseases, these being designated by Statute. It is, consequently, difficult to assess the incidence of these infections and the sources of our knowledge of this are meagre.

(a) *Claims for Sickness Benefit.*

A certain amount of information can be obtained from new claims to sickness benefit received by the Ministry of National Insurance but your Medical Officer has no access to these certificates. However, the local National Insurance Officer informs the department whenever new sickness benefit claims in any one week show an increase of 30% above the figure for the preceding week or reach 250% of the average weekly number of new claims for the previous thirty-five weeks. This is a very useful indication of the development of epidemics of influenza.

At no time during 1960 did sickness benefit claims reach this level as there was no epidemic of influenza or other such disease.

(b) *Infectious Disease in Schools.*

A second source of information of non-notifiable infectious diseases is the weekly return of cases of infectious disease occurring among school children attending Local Authority schools. This is made to the Medical Officer of Health by the Head Teacher and, of course, the information is not always complete or accurate as the returns are made on the basis largely of letters and messages from parents

EXTRACT OF ADMISSIONS TO TORQUAY ISOLATION HOSPITAL

<i>Disease</i>					<i>Number of Cases</i>
Chicken-pox	...	...	...	...	7
Dysentery	...	...	...	...	2
Erysipelas	...	...	...	...	2
Food Poisoning	...	...	...	...	1
Gastro Enteritis	...	...	...	...	28
German Measles	...	...	...	...	1
Glandular Fever	...	...	...	...	1
Impetigo	...	...	...	...	—
Infective Hepatitis	...	...	...	...	1
Influenza	...				

BOROUGH OF TORQUAY

PORT HEALTH ADMINISTRATION, 1960

The following report is the record of Port Health Administration for the year 1960, detailed in form and sequence in accordance with the instructions of the Ministry of Health contained in Form Port 20 and Circular 16/55.

Following the Public Health (Ships) Regulations, 1952, the form and scope of the report were revised, and the full details are required every five years: this is necessary for the year under review. The intermediate years are covered by a shorter report in which certain sections (marked with an asterisk) need not be reported unless there is any change.

* SECTION 1—STAFF

TABLE A

<i>Name of Officer</i>	<i>Nature of Appointment</i>	<i>Date of Appointment</i>	<i>Qualifications</i>	<i>Any other appointments held</i>
D. K. MacTAGGART	Medical Officer of Health	1957	M.A., M.B.,	

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

TABLE B

<i>Ships from</i>	<i>Number</i>	<i>Tonnage</i>	<i>Number Inspected</i>		<i>Number of ships reported as having, or having had during the voyage, infectious disease on board</i>
			<i>By the Medical Officer of Health</i>	<i>By the Public Health Inspector</i>	
Foreign Ports	7	1,118	1	1	—
Coastwise ...	45	19,457	3	10	—
TOTAL ...					

*SECTION V—WATER SUPPLY

(1) *Source of supply for (a) the District, and (b) Shipping.*

(a) The water supply of the District is from an extensive upland surface gathering ground on Dartmoor of 4,814 acres; there are four storage reservoirs with a capacity of 848 million gallons, which is equivalent to approximately six months supply.

After storage the water is coagulated, filtered, lime is added to raise the pH value, and the supply is chlorinated. There are six service reservoirs in the town, from which every house is supplied.

(b) The port is supplied from the main town supply, by hydrants to which standpipes and hoses are fixed.

(2) *Reports of tests for contamination.*

(2) *Radio Messages.*

- (a) *Arrangements for sending permission by radio for ships to enter the District. (Regulation 13.)*

Arrangements are made with the Post Office for the transmission of Wireless messages, if required.

- (b) *Arrangements for receiving messages by radio from ships, and for acting thereon. (Regulation 14 (1) (a) and (2).)*

These messages are received through the Post Office, and would in the first instance be to the Local Shipping Agents, thence to the Customs Officer and subsequently to the Medical Officer of Health.

(3) *Notification otherwise than by radio. (Regulation 14 (1) (b).)*

(5) *Arrangements for:*

- (a)
- Hospital accommodation for infectious cases (other than Smallpox—See Section VII).*

Cases of infectious disease, other than Smallpox, are admitted to the Torquay Isolation Hospital, which is the Hospital for the Torquay District Management Committee area.

- (b)
- Surveillance and follow-up of contacts.*

Surveillance and following-up of contacts are undertaken by the Medical Officer of Health and Public Health Inspectors.

- (c)
- Cleansing and disinfection of ships, persons, clothing and other Articles.*

There is a Cleansing Station for persons at St. Marychurch Town Hall. Disinfection of any Quarters aboard ship is dealt

(4) *Facilities for Laboratory diagnosis of Smallpox.*

Specimens for Laboratory diagnosis are sent to the Central Public Health Laboratory (Virus Reference), Colindale, Hendon, N.W.4.

***SECTION VIII—VENEREAL DISEASE**

Information as to the location, days and hours of the available facilities for the diagnosis and treatment of venereal disease among merchant seamen under international arrangements, including in-patient treatment and the steps taken to make these facilities known to seamen.

Facilities for the diagnosis and treatment of venereal disease among seamen are available at the Torbay Hospital, Torquay, either daily at 9 a.m. or at the specified clinics for men on Mondays between 5 p.m. and 6.30 p.m.

SECTION X—OBSERVATIONS OF THE OCCURRENCE OF MALARIA IN SHIPS

NIL

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

NIL

SECTION XII—MEASURES AGAINST RODENTS IN SHIPS FROM FOREIGN PORTS

(1) *Procedure for inspection of ships for rats.*

Enquiries are made by the Public Health Inspector from all Masters of vessels using the Port concerning the presence of rats, and, if present, of signs of unusual mortality among the rats

TABLE E

Rodents destroyed during the year in ships from foreign ports.

NIL.

TABLE F

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

This table does not apply as Torquay is not an approved port under Article 52 of the International Sanitary Regulations.

SECTION XIII—INSPECTION OF SHIPS FOR NUISANCES

*SECTION XVI—MISCELLANEOUS

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

Torquay is not a port for passenger traffic, and it is only in very exceptional circumstances that this would arise.

In the case of infectious disease other than smallpox, plague or typhus fever, the bodies would be removed with the usual precautions to the Borough Mortuary at St. Marychurch Town Hall, pending interment or cremation in the normal way.

For the more serious diseases, the arrangements for confining, etc., would be carried out by the staff of the Public Health Department, who are vaccinated annually, and have protective clothing for insect-borne diseases.

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