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TYNE PORT HEALTH AUTHORITY

ANNUAL REPORT

FOR THE YEAR

1983



ANNUAL REPORT

ON THE WORK
OF THE AUTHORITY

1983

G. WOOD
DIRECTOR OF PORT HEALTH SERVICES

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TYNE PORT HEALTH AUTHORITY

Constituted by Local Government Board's Order
Dated 29th March, 1897

(Provisional Order dated 1st January, 1879)

LIST OF MEMBERS AT 31st DECEMBER, 1983

Elected by the City of Newcastle:

Councillor T. W. YELLOWLEY, M.B.E. Councillor B. ABRAHAMS, M.B.E.

Councillor L. N. R. ESCHLE.

Councillor T. J. MARR.

Councillor R. S. GRAY, J.P.

Councillor D. C. McKEAG.

Elected by the Metropolitan Borough of Gateshead:

Councillor T. DERRICK.

Councillor Mrs. J. H. LISTER.

Councillor Mrs. A. P. H. WALLACE.

Councillor J. LISTER.

Councillor J. KILLEN.

Councillor Mrs. M. BELL.

Elected by the Metropolitan Borough of North Tyneside

Councillor P. M. PEREIRA.

Councillor B. M. NEWBOLD (Vice-Chairman).

Councillor F. J. MAVIN, O.B.E.

Councillor N. HUNTER.

Councillor J. W. FIXTER.

Councillor G. R. ANDERSON.

Elected by the Metropolitan Borough of South Tyneside

Councillor Mrs. M. FAIRLEY.

Councillor M. E. LIGHTFOOT.

Councillor Mrs. J. EALES (Chairman).

Councillor Mrs. J. PHIPPS.

Councillor Mrs. V. M. HOPE.

Councillor J. J. MURTHA.

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TO THE CHAIRMAN AND MEMBERS OF THE TYNE PORT HEALTH AUTHORITY.

Mill Dam, South Shields. June, 1984.

Madam Chairman, Ladies and Gentlemen,

I have pleasure in presenting this report on the work of the Authority for the year ended 31st December, 1983.

Several staff changes have occurred during the year. Mr. D. N. Wallace, Senior Technical Assistant, retired on the 30th April, after serving the Authority for 25 years and Mrs. V. Anderson, Aliens Inspection Assistant retired after 19 years' service at the end of October. Mr. A. Keedy was promoted from Technical Assistant to Port Health Assistant following the retirement of Mr. Wallace.

It is with regret that I refer to the death, in October, of Councillor L. N. R. Eschle who represented Newcastle City Council on the Authority.

Trade on the river continued to be brisk even though the number and tonnage of vessels arriving and being inspected show a slight decrease, as do the total number of visits made by the inspectorial staff of the Authority over those for 1982.

Defects noted aboard vessels using the port have shown a slight increase and the success rate attained in having these defects remedied has also risen to the very satisfactory level of 75%.

Imported food continues to occupy a place high in the list of our priorities and we are fortunate in having as our main exporting country, Denmark, where standards and quality are of the highest order. The year saw the introduction of the Importation of Milk Regulations, 1983 in November which implement the Government's commitment to comply with the European Court Judgement ruling that our present arrangements for dealing with imported U.H.T. milk were contrary to law. The Regulations apply to sterilized cream and milk based drinks as well as to sterilized and U.H.T. milk and pasteurised frozen cream. There were no imports of any milk during the year.

Once again, I am pleased to express my most sincere appreciation of the valuable assistance received from H.M. Customs, H.M. Immigration Service and all other statutory bodies with whom we have had contact during the year. In particular, tribute is paid to the Public Analyst and Public Health Laboratory Service for their unfailing help and advice which is essential to the success of the Authority's operations.

In conclusion, I wish to record my appreciation of the support and encouragement I have received from the Chairman and Members of the Authority and I thank all members of staff for their assistance and loyal co-operation throughout the year.

> G. WOOD, Director of Port Health Services

SECTION I - STAFF

Name of Officer		Nature of Appointment	Date of First Appointment	Qualifications
G. WOOD	:	Director of Port Health Services	1st Dec., 1978	Cert. P.H.I.E.B., Dip. Meat and Other Foods.
J. BRYNING	:	Deputy Director of Port Health Services	12th May, 1980	Dip. P.H.I.E.B., Dip. Air Pollution Control, Cert. in Environmental Science (Southampton)
Dr. G. D. THOMSON	-	. Deputy Port Medical Officer (part-time)		M.B., B.Ch., B.A.O.
Dr. B. E. COWLING	1	. Deputy Port Medical Officer (part-time)		M.B., B.S., D.Obst.R.C.O.G.
J. C. PRINGLE	1	Finance Officer (part-time)	1st Sept., 1982 Rtd., 31st Oct., 1983	
Mrs. V. ANDERSON		Aliens Inspection Assistant	27th Feb., 1964	S.R.N.
J. ANDERSON		. Port Health Inspector	1st August, 1968	Cert. R.S.A., (Sc.), Cert. Meat and Other Foods.
D. FROST		Port Health Inspector	1st March, 1979	Dip. P.H.I.E.B., Smoke Inspector's Diploma, R.S.H., Authorised Meat Inspector's Cert., Dip. and Advanced Cert. Institute of Meat.
D. N. WALLACE	:	Senior Technical Assistant	12th July, 1957 Rtd., 30th April, 1983	
Mrs. A. ARMSTRONG		. Clerk's Secretary	1st October, 1964	
A. NEWTON		. Chief Clerk	23rd July, 1974	
G. P. FRAZER		Junior Clerk	23rd August, 1979	
A. KEEDY		. Port Health Assistant	24th July, 1967	
D. McM. EMBLETON	:	. Technical Assistant	13th October, 1969	
J. F. COLLEY		Senior Coxswain	20th August, 1968	
I. CASTLE		Junior Coxswain	1st November, 1980	

PORT HEALTH OFFICE, Mill Dam, South Shields Tel. South Shields (STD Code 0632) 553419

Telegraphic Address – 'Portelth, South Shields' After Hours – 091-4884822 0632-526417

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

Ships from	Number	Tonnage	Number inspected
Foreign Ports	806	4,255,916	756
Coastwise	1,274	3,270,745	869
Total	2,080	7,526,661	1,625

Total number of vessels visited by Inspectors:

British 763
Foreign ... 826
— 1,589

Fishing Vessels

Tonnage of vessels visited by Inspectors:

Fishing Vessels

Nationalities of ships inspected were as follows:

American							1
Angolan							1
Austrian							4
Bermudan							1
British							763
Cayman Is	land						1
Cypriot							5
Danish							222
Dutch							40
Faroese							1
Finnish							22
French							16
German							129
Greek							7
Honduran							1
Hong Kong	a						1
Hungarian							1
Icelandic							1
Italian							8
Japanese							2
Liberian							19
Nigerian							1
Norwegian							140
Pakistani				***		•••	1
Panamania	n		***				36
Philippino						•••	4
Polish							53
Rumanian		***		***	***		7
Russian	•••						21
	n						8
Singaporea Spanish	211					***	
Sudanese							37
Swedish		***		***	•••		1
Swiss	***				***		31
OWISS		***			***		3
						1,	,589
						-	

Nationalities of fishing vessels inspected were as follows:

British		 	 	 25
Danish		 	 	 5
Polish		 	 	 2
Norwegia	an	 	 	 4
				36

Summary of Visits

PUBLIC HEALTH ACTS		Defects Water Insects Revisits		 308 442 29 457
Public Health (Ships) Regulations		Boarding Rodents Sickness		
FOOD AND DRUGS ACT				
Imported Food Regulations	•••	Inspectio Sampling Ship's Pr	LIM :	 521
Food Hygiene (General) Regulation	ıs			 1
Docks and Carriers Regulations		Buildings Vehicles		 311 78
Meat (Sterilization and Staining) Regulations		Product Vehicles		 294 294
CLEAN AIR ACT		7		 44
DISEASES OF ANIMALS ACT				 3
EDUCATION AND ADMINISTRATIO	ON			 686
				9,026

SECTION III - CHARACTER OF SHIPPING AND TRADE DURING THE YEAR

PASSENGER TRAFFIC

I am indebted to the Chief Immigration Officer and the shipping companies concerned for providing the following figures.

	Inwards	Outwards	Total
1982	147,516	118,475	265,991
1983	115,147	105,398	220,545

For the first time in many years there were three passenger services operating through the port, the Norwegian and Danish services continuing to be operated by D.F.D.S. (UK) Ltd. The third service was a new venture consisting of a triangular voyage between Iceland, U.K. and West Germany.

The Norwegian service commenced on the 14th May with the m.v. 'VENUS' making two sailings, one to Bergen and one to Stavanger. The summer service proper commenced on the 18th May when the m.v. 'JUPITER', providing one sailing per week in each direction between North Shields and Bergen joined the service. The last sailing on this service being made by the m.v. 'VENUS' on the 8th October.

The Danish service continued with the m.v. 'DANA GLORIA' providing three crossings per week to Esbjerg being joined on the 10th June by the m.v. 'WINSTON CHURCHILL' also sailing thrice weekly to Esbjerg. The Tyne to Sweden service recommenced on the 11th June when the m.v. 'DANA GLORIA' began sailing twice a week to Gothenburg, in addition to a weekly trip to Esbjerg. The last sailing on either service being made by the m.v. 'DANA GLORIA' on 1st October.

The third passenger service inaugurated on the 30th May by the m.v. 'EDDA' arriving from Bremerhaven en route for Rekjavik. This service continued with the 'EDDA', a Polish flag vessel, calling at the Tyne twice weekly, being the middle port of a triangular pattern service. The last sailing was made to Rekjavik on 13th September.

TRADE

The trade through the Port has followed the established pattern and as will be noted below the general level of imports has risen although exports show a slight fall, the major items involved in the increase being sand and gravel along with paper and wood products.

I am greatly indebted to the Commercial Director of the Port of Tyne Authority for providing the figures in the following tables.

General Merchandise - Exports

Twelve months ended 31st December, 1983

						Tonnes
Foods, etc.					 	20,925
Zircon Sand					 	156
Oil Fuel					 	243,447
Petroleum Spir	rit				 	17,506
Pitch					 	_
Other Petroleu	m Prod	ucts			 	1,189
Chemicals					 	9,015
Textiles					 	4,094
Non Metallic N	/lineral	Manufa	ctures		 	723
Iron and Steel	Manuf	actures			 	16,188
Non Ferrous M	letals				 	2,440
Machinery					 	18,917
Other Goods					 	69,236
				Total	 	403,836

General Merchandise - Imports

Twelve months ended 31st December, 1983

				Tonnes
Meat and Meat Preparations			 	40,584
Dairy Products and Eggs			 	15,025
Wheat			 	42,845
Other Grain			 	6,338
Fruit and Vegetables			 	3,225
Provisions			 	48,998
Timber - Pitprops			 	2,436
" - Deals, Battens and	Boar	rds	 	72,847
" - Other Timber			 	11,833
Iron Ore			 	2,782
Other Ores			 	18,453
Crude Fertilizers and Mineral	ls		 	4,834
Petroleum Spirit			 	162,472
Oil Fuel			 	544,081
Other Petroleum Products			 	9,968
Chemicals			 	59,753
Iron and Steel Manufactures			 	36,962
Paper and Wood Products			 	123,232
Sand and Gravel (Dredged)			 	446,384
Other Goods			 	87,306
		T-4-	-	740.050
		Total	 1	,740,358

Coal and Coke Shipments

Twelve months ended 31st December, 1983

Coal:

Carg	go					Tonnes
Fo	oreign					 362,494
Lo	ondon					 1,157,955
C	oastwise					 679,972
				Tot	al	 2,200,421
Coke:						then soll
Fo	oreign					 144,781
C	oastwise					 _
			T	otal Co	ke	 144,781
		Tota	Coala	nd Col	ke	 2,345,202

Principal Ports from which ships arrive:

Ships arrive in the Tyne from ports throughout the world.

There are frequent scheduled services operating to Scandinavian ports and there are also regular sailings to 'home trade' ports, the Baltic, the Mediterranean and the Middle East, while other services sail as cargo offers.

Apart from these commercial trading enterprises, a large number of ships arrive to make use of the comprehensive repair facilities available in the river. Dry docking facilities consist of no fewer than 27 graving docks with lengths varying from 49 metres to 218 metres, and 4 slipways with cradle lengths of between 27 metres and 95 metres. There are also 610 metres of deepwater quay space available for repairs afloat. Adequate ancillary services exist locally, and the entire complex is supported by modern equipment, operated by a skilled work force.

Vessels undergoing repair are usually out of commission, cargo spaces remain empty for reasonably lengthy intervals, and accommodation is vacated. These periods of inactivity afford the Authority's inspectors an opportunity to obtain the execution of remedial works which could not be carried out while vessels are engaged in trading operations.

SECTION IV - INLAND BARGE TRAFFIC

There are no canals in the area and no barges operating in the port.

SECTION V - WATER SUPPLY

1. Source of Supply for:

(a) The District.

The water supply for the Port of Tyne is obtained from the Northumbrian Water Authority.

(b) Shipping.

Supplies of fresh drinking water are available to ships direct from hydrants at most of the docks, quays and staithes spread throughout the river's length. Alternatively supplies may be obtained from a waterboat trading in the river, and which will provide a service to vessels wherever berthed.

	Number of Ships Sampled	Number of Samples Taken	Number Satis- factory	Number Unsatis- factory
British vessels trading	 41	115	112	3
Foreign vessels trading	 46	166	163	3
British vessels dry-docked	 47	162	158	4
Foreign vessels dry-docked	 16	42	41	1
Rig tenders	 15	46	46	_
River craft	 6	22	22	_
Water vessels	 2	34	34	_
Newly built vessels	 6	19	17	2
Naval vessels	 1	6	6	_
Hydrants	 16	16	16	_
Premises	 9	15	15	-
Totals	 205	643	630	13

2. Report of Tests for Contamination

(a) The District

Thirty-one samples obtained from dockside premises and hydrants were reported to be highly satisfactory.

(b) Shipping.

Water samples for laboratory examination were taken from 87 ships trading in the river, and on a further 63 occasions, samples were taken from vessels in dry-dock. The total number of samples submitted for examination was 485, of which 11 samples gave unsatisfactory results. In cases in which unsatisfactory results were recorded, wherever possible, remedial work was carried out at the request of the Inspector, and satisfactory samples were eventually obtained. In those instances where the vessel had sailed prior to the receipt of the sample results, the Master of the vessel, or the Port Health Authority of the port to which the ship was bound, was notified, so that remedial works could be carried out.

Control is exercised over the drinking water supply in vessels being constructed in the building yards, and routine sampling is carried out before sea trials. 19 samples were taken from six newly built vessels. Only one newly built vessel was found to have unsatisfactory bacteriological sampling results and advice was given to the yard to remedy the situation before the ship was handed over to her owners.

During the year 47 rig-servicing vessels arrived in the port for annual docking. Many of these vessels supply fresh water to the rigs, and constant care is therefore needed to ensure that the facilities for carrying fresh water on these craft are maintained in a satisfactory condition. Forty-six water samples were taken from 15 rig tenders during the year and all proved to be satisfactory.

Twenty-two samples of drinking water were taken from six river craft during the year. All proved to be bacteriologically satisfactory.

A careful watch is always maintained over the condition of fresh water tanks and supply systems on vessels using the port, especially during refit in the dockyards. There is a growing awareness among the personnel involved, of the need to ensure the provision of safe drinking water supplies on ships, and requests are frequently received for advice on the treatment required to correct specific problems. Such advice is always readily given, and supervision is exercised over the cleansing and chlorination of storage tanks and supply systems. Many of the samples listed in the table were taken following such treatment, and the remainder were taken for routine control purposes.

A routine chemical sample of fresh water was obtained from a Norwegian passenger ship during the year. The analyst reported an exceptionally high free chlorine content. The vessel was contacted immediately and advised to reduce the chlorine dosage. A subsequent sample was found to have an acceptable level of free chlorine present in the water.

A chemical water sample was obtained from a British general cargo vessel, when the crew reported an unusual taste and colour to the drinking water. The Public Analyst reported that the water contained high total solids; ammonia, nitrites, and heavy metals. As the vessel had sailed prior to receipt of sample results the Master was contacted via the agents with instructions to stop using the drinking water immediately. Advice was given to correct the situation, and we were subsequently advised by Southampton Port Health Authority that samples taken there following remedial work were found to be satisfactory.

3. Precautions taken against Contamination of Hydrants and Hosepipes

Before commencing service to a vessel, hydrants and hoses are flushed by a continuous flow. Couplings and hoses are housed in covered stands to ensure protection from the weather and from river spray.

4. Number and Sanitary Condition of Water Boats, and Powers of Control by the Authority

Two water boats were in use during the year, for the supply of drinking water to shipping using the Tyne Ports. The HARCUSS and DAPHNE H are owned by Messrs. A. Gibson.

Water is supplied by water boat to a large proportion of shipping in the Tyne, particularly to vessels lying at buoys and in parts of the river not readily accessible to shore hydrants. In view of the large amount of water supplied by the craft, constant supervision is exercised to ensure that hygienic practises are being observed and that pure water is being used.

During the year 34 visits were made for all purposes including sampling. Thirty-two water samples were taken during the year all of which were found to be satisfactory.

SECTION VI - PUBLIC HEALTH (SHIPS) REGULATIONS, 1979

1. List of Infected Areas

Regulation 6 requires that the Port Health Authority shall, from time to time, prepare and keep up to date a list of ports and other areas which are infected or believed to be infected with a disease subject to the International Health Regulations, or which may serve other places or areas so infected or believed to be so infected.

The 'infected list' is compiled from the Weekly Record issued by the World Health Organisation and copies are issued regularly to H.M. Customs and the Tyne Pilotage Authority who may also be advised by telephone of any urgent amendments.

2. Radio Messages

(a) Arrangements for sending free pratique by radio to ships entering the district.

The Authority do not operate a system of sending free pratique to ships entering the district, but in emergency ships may be contacted through Tyne Harbour Radio, which is in contact with all shipping entering the river, or through Cullercoats Radio, which is situated immediately north of the river entrance.

In the event of health information being required or hospital admission arranged, a ship may be contacted direct by radio telephone.

(b) Arrangements for receiving messages by radio from ships and for acting thereon.

Messages may be received through the above mentioned radio stations or via a shipping agent. Such messages may be transmitted to the Authority's launch which is equipped with VHF radio-telephone, and the inspectorial staff may be contacted at home by telephone.

3. Notification Otherwise than by Radio

Arrangements for receiving notification otherwise than by radio and for acting thereon.

Virtually all vessels are now equipped with radio and it is usual for important information regarding the state of health on board to be received in advance either directly or through a shipping agent as described above. Occasionally, where no such advance notice has been given, reports are received from the pilots or customs officers.

4. Mooring Stations

Regulation 22 (1). On the arrival of an infected ship or suspected ship, or any other ship on which there has been during its current voyage and within the last four weeks before arrival a case of disease subject to the International Health Regulations in respect of which the ship has not outside the United Kingdom been subjected to appropriate measures equivalent to those provided for in these regulations, the master shall take it to a mooring station unless an authorised officer otherwise allows or directs.

(2) When an authorised officer has reason to believe that a ship on arrival may be one to which paragraph (1) of this regulation applies, he may direct the master to take it to a mooring station or to such other place as he considers desirable.

It is no longer practicable to maintain a separate mooring station capable of accommodating the very large vessels now using the port and, by agreement with H.M. Customs and with the Port of Tyne Authority, the Harbour Master will ensure that a suitable tier of buoys, or dolphins, be made immediately and exclusively available, when required, for the purpose of placing a ship in detention, such place of mooring to be regarded as a 'mooring station' for the purpose of the above regulations.

Arrangements for:

(a) Hospital Accommodation for Infectious Diseases

Cases of infectious disease are admitted to the General Hospital, Newcastle upon Tyne, where there is a high security isolation unit for diseases such as Lassa Fever.

(b) Surveillance and Follow-up of Contacts

Cases, infected cases and contacts of infectious diseases remaining on board are visited daily during the appropriate surveillance period.

Contacts, before disembarking, may be required to complete a surveillance card by inserting the address to which they are proceeding in order that the Proper Officer of the district of destination may be advised. The portion of the surveillance card retained by the contact contains appropriate instructions and also a prepaid postcard to advise the Port Health Authority of any change of address during the period of surveillance.

(c) Cleansing and Disinfection of Ships, Persons, Clothing and other articles

Disinfection of ship board accommodation is carried out under the supervision of a Port Health Inspector. The work may be carried out by the staff of the Authority or by a private firm approved by the Authority. Cleansing of persons and disinfection of clothing, bedding and other articles is carried out with the cooperation of the Riparian Authorities.

SECTION VII - SICKNESS IN SHIPS

During the year there were few cases of sickness noted that required any action to be taken by our Medical Officers. It appears that the number of cases is on the decrease and very few of those notified were worthy of mention mainly being due to adverse weather conditions and affected passengers using our regular North Sea ferry service. The only case I consider to be of any significance from a Port Health point of view is shown under Section VIII, Malaria in ships.

SECTION VIII - OBSERVATIONS ON THE OCCURRENCE OF MALARIA IN SHIPS

During October, a suspected case of malaria was landed at North Shields following a transfer at sea. The patient, a crew member on a rig support vessel, was taken to the Royal Victoria Infirmary, Newcastle upon Tyne for observation and treatment.

It must be remembered that malaria may prove to be severe or even fatal.

SECTION IX - MEASURES TAKEN AGAINST SHIPS INFECTED WITH OR SUSPECTED OF PLAGUE

Plague is still considered to be of sufficient significance to be classified as one of the 'diseases subject to the International Health Regulations.' The importance of plague and, in particular the danger of its spread by rats, is still recognised and Section X of this report deals with measures taken in connection with the issue of Deratting and Deratting Exemption Certificates for ships.

During the year there was no case or suspected case of plague in ships arriving in the River Tyne.

SECTION X - MEASURES AGAINST RODENTS IN SHIPS FROM FOREIGN PORTS

Should there be any report of rodent life on a ship, steps are taken to carry out an examination in which note is taken of runs, gnawings, old and recent excreta, together with the existence of temporary and permanent harbourage and its treatment. On the result of this examination the appropriate treatment is decided, which may be poisoning, trapping or fumigation. Over recent years the marine rat population has declined steadily, and the number of vessels requiring fumigation has decreased accordingly. On the occasions when evidence of rat or mouse infestation is discovered the numbers involved are usually small. The cost of fumigation with Hydrogen cyanide, or other suitable gases, is extremely expensive, and, in most instances it is considered more appropriate to use a system of poisoning and/or trapping. Results achieved by these methods are completely satisfactory to this Authority and to the shipowners concerned. The deratting of ships is carried out by private contract between the agent and pest control firms on the approved list of the Authority.

These firms are:

Messrs. Contra Pest Services Ltd.

Messrs. Joseph Currie and Sons.
(Trapping and Poisoning only)

Messrs. Rentokil Laboratories Ltd.

In order to exclude any risk of the importation of plague infection, it has formerly been the practice to closely examine all rats recovered from ships for type, presence of swollen glands, or undue emaciation. Any abnormal carcases were further examined. and if necessary, submitted to the Public Health Laboratory for post mortem examination. Where rat bodies were discovered without signs of external injury, or of having been poisoned, these were also subjected to bacteriological examination. Following advice from the Department of Health and Social Security, this practice has been discontinued. In view of the chance, albeit remote, that an imported rodent may be carrying the Lassa fever virus, it is considered desirable that the handling of rodents should be reduced to a minimum, and that all rats discovered on ships should be killed and incinerated as quickly as possible. Arrangements have been made for the Microbiological Research Establishment at Porton Down to receive specimens in any instance where unusual rodent species are discovered, or where abnormal mortality occurs among rodents on a ship which has visited a plague endemic area. The above-mentioned fumigating firms have been notified of the need to reduce handling of rodents to a minimum, and to ensure immediate incineration of all bodies recovered.

Rodents destroyed during the year in ships from foreign ports

Category			-	Numbers
Black rats		 		3
Brown rats		 		_
Species not kn	own	 		_
Mice		 		-
		Tot	al	3

Deratting Certificates and Deratting Exemption Certificates issued during the year

	Number of D						
After fumi	gation with:	A41			Number of Deratting	Total	
H.C.N.	Methyl bromide	After trapping	After poisoning Total		Exemption Certificates Issued	Certificates Issued	
1	2	3	4	5	6	7	
		1		1	112	113	

SECTION XI - INSPECTION OF SHIPS FOR NUISANCES

INSPECTIONS AND NOTICES

		Notices		
Nature and Inspe		Statutory Notices	Other Notices	Result of Serving Notices
Original	 1,625		190	116 complied with
Revisits	 149		-	
Total	 1,774		190	116 complied with

CLASSIFICATION OF NUISANCES

Nationality of vessel			Number inspected during the year	Structural defects through wear and tear	Dirt, vermin and other conditions prejudicial to health	
British			788	241	251	
Foreign			837	58	123	

DEFECTS

Nationality of vessel	Number on which defects were found	Number on whic defects were remedied		
British	130	89		
Foreign	60	27		
Totals	190	116		

Defects on vessels included the following:

Compartment	Type of Defect	Notified	Remedied
		Hotilled	nemedied
Galley	Food exposed to the risk of contamination	9	8
	General cleaning required		20
	Dirty decks	16	12
	Dirty deckheads	10	7
	Dirty bulkheads	10	12
	Dirty shelves and lockers	32	23
	Dirty ventilation grilles and		
	trunking	47	32
	Dirty equipment	28	15
	Dirty domestic refrigerators		2 7
	Dirty cooking range	9	7
	Equipment not readily		
	cleansable	1	1
	Dirty wiping cloths and	2	
	tea towels Dirty and worn preparation	2	-
	boards	12	6
	Dirty and worn chopping	12	
	blocks	21	11
	Dirty and worn preparation		375
	surfaces	17	5
	Inadequate personal hygien	e 3	3
	Inadequate personal washin		
	facilities	6	4
	Broken bulkhead linings	3	1
	Broken deckhead linings	3	2
	Broken door linings	37	26
	Defective deck covering Broken light covering	1	20
	Defective equipment	24	26
	Defective lockers	8	10
	Defective stove	14	12
	Defective domestic refriger		10
	Defective sinks and taps	4	1
	Leaking sink waste pipe	7	3 2
	Defective wash hand basin		2
	Defective drinking facilities	1	_
	Defective skylight	1	1
	Defective waste disposal un Accumulation of refuse	11 3	2
	Choked scuppers	7	9
	Infestation of cockroaches	19	9
	micolation of coom caonics		
Cafeterias and Bars	Food exposed to the risk of		
	contamination	1	1
	Inadequate personal washir	ig .	
	facilities	1	1
	General cleaning required	2	1
	Dirty decks Dirty shelves and lockers	2	2
	Dirty food display cabinet	1	3
	Dirty ice making machine	i	_
	Dirty ventilation ducts and		
	trunkings	2	2
	Broken and missing deck		
	covering	2	1
	Defective refrigerator	1	1

Compartment		Type of Defect	Notified	Remedied
Provision Storero	oms	Food exposed to the risk contamination	20	12
		General cleaning require Dirty bulkheads and		20
		deckheads Dirty decks	8	5 8
		Dirty lockers and shelves Dirty ventilation ducts and	10	8
		trunking	1	1
		Dirty refrigerators Dirty preparation surface	s 2	3 1 2 2
		Dirty and worn chopping	block 2	2
		Dirty equipment Broken and missing deck	2	2
		covering		6
		Broken bulkhead and deckhead linings	2	1
		Defective freezer chambe Inadequate food storage		14
		facilities		2
		Inadequate ventilation Leaking waste pipe		1
		Leaking oil pipe Choked scupper		1
		Infestation of cockroache	s 5	1 2
Assammadation				-
Accommodation		Broken and missing deck covering	9	9
		Defective taps to wash ha		
		basin Defective drinking fountai	1 n 1	_1
		Choked wash hand basin	1	2
		Leaking water pipes Infestation of fleas	1	
		intestation of neas		,
Messrooms		Complete refurbishment		
		required Dirty equipment	1	1
		Dirty shelves and lockers		1
		Broken and missing deck covering	12	12
		Defective equipment		5
		Leaking radiator Defective furniture uphols	1 stery 2	_
		Choked scuppers		1
		Infestation of cockroache	s 1	_
Pantries		Food exposed to the risk		
		contamination General cleaning required	3	2 5 1 3
		Dirty deckheads and bulkt		1
		Dirty shelves and lockers	3	3
		Dirty equipment Dirty preparation boards	1	1
		Dirty preparation surfaces	s 1	1
		Broken and missing deck	,	4
		covering Defective door lining	4	_
		Defective equipment	4	5
		Defective tap to sink Leaking sink waste pipe	1	1
		reaking sink waste hipe	1	

Compartment	Type of Defect	Notified	Remedied
Sanitary Facilities	General repair required	1	1
	General cleaning required		2
	Dirty W.C. compartments	—	2 2 3 5
	Defective W.C. pans	6	3
	Defective flushing valves		5
	Broken wash hand basin	1	1
	Defective taps to		
	wash hand basin	1	1
	Choked scupper	1	,
	Broken and missing deck	2	
	covering	2	-
Washing Facilities	Dirty shower compartment	s 1	_
• • • • • • • • • • • • • • • • • • • •	Dirty bulkheads	1	_
	Defective shower units	3	3
	Cracked wash hand basin		1
	Defective taps to wash har		
		1	1
			- 1
	Choked scuppers	1	1
Fresh Water Supply	Fresh water tanks to clean		
	and re-coat		35
General	Generalised cockroach		
	infestation		4
	Rodent infestation	2	2
	Sewage treatment plant to		
	overhaul	1	1
			_
		673	506

SECTION XII - PUBLIC HEALTH (SHELL-FISH) REGULATIONS 1934 AND 1948

There are no shell fish beds within the jurisdiction of the Tyne Port Health Authority.

SECTION XIII - IMMIGRATION ACT, 1971

MEDICAL INSPECTION OF ALIENS AND COMMONWEALTH CITIZENS

(1) Medical Inspectors

The Medical Inspectors holding warrants of appointment at 31st December, 1982 were as follows:

Dr. G. D. Thomson, Boarding Medical Officer.

Dr. B. E. Cowling, Boarding Medical Officer.

(2) Organisation of Work

Most of the work of medical inspection and examination of aliens arises in connection with the Scandinavian passenger services and is carried out by the Boarding Medical Officers on request of H.M. Immigration.

SECTION XIV - IMPORTED FOOD

Food and Drugs Act, 1955 Imported Food Regulations, 1968, as amended

(1) Food Inspection

The inspection of foodstuffs under the above Regulations continues to occupy a considerable amount of the time of the port health inspectors, although technical assistants continue to be used ever increasingly on the more routine duties, in order to ease the pressure on the inspectors.

The types of foodstuffs imported continued to be established Scandinavian dairy produce including Danish bacon, and is handled at the ro-ro terminal, North Shields.

Most of the food passing through the Tyne is handled in containers, but very few of the containers are destined for inland container depots; most go to private firms throughout the United Kingdom, and almost all are cleared by H.M. Customs, and by this Authority, before leaving the port area. To help achieve an efficient inspection service, and at the same time facilitate the speedy passage of goods via the Ro-Ro berth, the Authority's officers attend all vessels carrying imported food, regardless of the time of arrival. 100 such vessels arrived outside of office hours during the year, and all were boarded by officers of the Authority, resulting in a total of 172 visits.

The following table lists the types and quantities of foods imported at the Tyne, and coming under the jurisdiction of the Authority.

PORT OF TYNE AUTHORITY QUAY, NORTH SHIELDS

NORWAY

	Tonnes		Т	onnes
Fish & shellfish	 1,463	Poultry	 	2
Canned fish	 6	Coffee	 	1
Soup	 13	Bilberries	 	2
Tomato paste	 23	Cheese	 	13

DENMARK

	Tonnes			Tonnes
Containerised bacon	20,632	Butter		. 11,219
Sliced bacon	5,756	Cheese		. 4,487
Canned meat	8,031	Cream		. 16
Lard	2,872	Margarine		. 694
Edible rinds	179	Cheese power	ler	. 361
Edible offal	116	Confectioner	y	. 823
Meat	4,923	Sugar		. 15,985
Salami	122	Eggs		. 401
Fat	2,502	Vegetable oil		. 499
Cooked meat	1,595	Beer		. 145
Poultry	1,934	Fruit juice		. 426
Fish	1,489	Soup		. 19
Mussels	34	Malt		. 17
Prawns	97	Jam		. 20
Cod roe	71	Salt		. 79
Fish products	52	Lobster		. 1
Shrimps	2	Pastry		. 13
Pâté	1	Yoghurt		. 48
Potato starch	77	Mayonnaise		. 1
Liqueur	155	Coffee		. 1
White cabbage	298	Baking powd	er	. 155
Marzipan	82	Bread		. 16
Apples	40	Bamboo shoo	ots	. 2
Potatoes	4	Milk powder		. 2
Sauce	1	Oranges		. 90
Spices	1	Grapefruit		. 9
Bilberries	1	Freeze dried		
Soya	46	blackberrie	es	. 1
AUSTF	RALIA &	NEW ZEALAND		
Lamb	1,791	Meat		. 225
Edible offal	93			
CYPRUS		S	PAIN	
Potatoes	2,229	Paprika		. 35
		Tomatoes		. 209
		Oranges		. 182
		Sardines		. 20

(2) Deferred Inspection

The power given to port health authorities to permit imported food to be inspected at final destination has again proved to be useful. Although a percentage inspection of the majority of foods is carried out, it is not always feasible to inspect every consignment. In the case of containerised meat, the containers are opened and a check is made of the official certificates on all carcases or packages which can be seen, and the temperature and general condition of the container is noted. If inspection is not practicable a guarantee that the container will remain sealed and locked until it reaches a stated destination, is given by the importer, and the container is allowed to proceed to its destination; the local authority of the district being notified by telephone and confirmatory notice. During the year this practice was adopted on 3 occasions with containers of chilled meat, and containers of various frozen goods.

Containerised Danish bacon is imported for distribution to the northern half of England and the whole of Scotland. A refrigerated inspection bay is provided into which the racks of bacon can be drawn and inspected; a percentage of containers from each cargo is opened in this manner and their contents are examined. All official certificates are noted, together with the temperature and external condition of those containers which proceed unopened.

As bacon is a regular import, being delivered to the same firms once or twice every week, the local authorities in the areas of reception have been notified of the system of inspection and clearance operating at this port, thus avoiding the need to notify the movement of individual containers for inspection inland. Bacon containers leave the port immediately following discharge, and staff are in attendance on the arrival of the vessel, thus facilitating speedy movement. Other classes of cargo such as butter, lard, canned meat, cream, etc., are normally removed from the port during the following days.

(3) Official Certificates

The total amount of food imported during the year requiring an 'official certificate' on importation was 50,772 tonnes.

This consisted of meat, canned meat, edible rinds, bacon, edible offal, sausages, salami and lard.

(4) Sampling

(i) Public Analyst

149 samples were submitted for chemical analysis by J. and H. S. Pattinson, the Public Analyst, all of which were reported to be of genuine compositional standard and free from adulterants. prohibited colouring matters and prohibited additives, although five samples were reported as contravening the Food Labelling Regulations, 1980.

Meat Products:

4 hot dog sausages

3 lard

2 streaky bacon

1 pork rings

2 chopped ham with pork

2 burgers 1 lunch tongues 1 premier jus

2 dried whole animal blood

2 gammon steaks

1 salami

3 chopped pork 2 blood meal

1 frozen beefburgers

with buns 1 beef fat

1 ham roll with egg

1 bacon fingers

1 frozen liver pâté

1 frankfurter sausages 2 pork luncheon meat

1 smoked cooked pork loin

1 pâté de foie 2 cooked ham

1 frozen medister sausage

1 frozen frankfurter sausages

1 cured cooked smoked ham 1 pork roll

1 bacon joint 1 bacon grill

1 pressed pork shoulder

1 canned ham 1 back bacon

Fish Products:

1 smoked cod roe

1 viking pie 1 breaded plaice

2 mackerel fillets in tomato sauce

1 frozen prawns

1 cod roe

1 fish balls

1 stuffed plaice

1 canned mussels

1 mussels in brine 2 cod fish fingers

1 frozen cooked peeled prawns

1 seafood pasta

1 peeled prawns in brine

2 fish pie

1 mussel aperitif 1 pressed cod roe

1 ocean pie

Dairy Products:

2 butter

5 cheese powder

2 cheese

1 black cherry yoghurt

1 longlife half cream

1 drinking yoghurt

Bakery Products:

1 marzipan roll

1 chocolate desert cake

2 frozen curry rolls

3 butter cookies

1 pizza pancake rolls

1 chocolate sponge roll

1 museli yoghurt

1 blue cheese

1 apple and blackberry pancake roll

1 danish cookies

2 frozen pancake rolls

1 apple flan

1 chocolate cookies

Other Foods:

1 malt tonic drink 1 coconut marshmallows 4 soup mixes 2 canned mandarin oranges 5 orange juice 2 winegums 1 mustard powder 1 paprika 1 salt and vinegar 5 margarine flavoured crisps 3 canned tomatoes 1 lollypops 1 bubblegum 1 lager 1 crisps 1 grapefruit juice 2 chewing gum 1 rum truffle delight 1 beer 1 toro vilt sauce 1 sauce mix 1 apple juice 1 potato starch 1 freeze dried blackcurrants 1 marzipan 1 freeze dried chive flakes 1 grapefruit concentrate 1 emulsifier 1 aspic jelly 1 chocolate bananas 1 soya protein

Two samples of apples submitted for examination were found to be free of pesticide residues.

One sample of oranges, one sample of grapefruit, one sample of pears and one sample of tangors were all found to have an acceptable level of preservative on the skin of the fruit.

Fifteen samples of fish were submitted for examination for the presence of mercury.

Fish			Me	ercury content
Fresh herring		 		Nil
Fresh cod		 		0·1 p.p.m.
Cod fish fillets		 		Nil
Frozen rainbow	trout	 		Nil
Fresh plaice		 		Nil
Frozen mackere	el	 		Nil
Frozen peeled p	rawns	 		Nil
F 1 121 1		 		0·01 p.p.m.
Fresh herring		 		Nil
Frozen rainbow		 		Nil
Frozen plaice		 		Nil
Cod fillets	10.00	 		Nil
Fresh herring		 		Nil
Fresh codling		 		Nil
Fresh codling		 		Nil
		5.55		0.000

One sample of tomato paste was submitted for examination for the Howard Mould Count. The examination revealed a Howard Mould Count of 12%.

The following five samples were reported as contravening the Food Labelling Regulations, 1980.

A sample of drinking yoghurt was incorrectly labelled in the analyst's opinion because the label should have described the food as 'Drinking Yoghurt with Orange Juice' and the word 'sweetened' should also have been included in the designation.

This information was passed to the Local Authority where the consignment was held in store for whatever action they considered necessary and the importers warned that any future consignments which were incorrectly labelled would be rejected at the port.

A sample of concentrated orange juice was incorrectly labelled in the analyst's opinion because the word 'concentrated' should have appeared on the carton in the same style, colour and size as 'orange juice', to yield a true designation of the product.

The importer was given an informal warning by the Authority.

A sample of Red Vienna Sausage was found to contravene the regulations in that the list of ingredients as declared on the label did not declare the presence of colouring matter, and that the sodium phosphate was not accompanied by the appropriate 'E' number.

The importer was given an informal warning by the Authority.

A sample of milk shake was found to be incorrectly labelled in that the product was stated to be 'semi-skimmed milk'. The fat content was found to be 2.8% which is excessive for semiskimmed milk.

The importer was given an informal warning by the Authority.

A sample of belly pork with prunes was not accompanied by a label. The analyst deemed that this was a compound food and required a list of ingredients in accordance with the regulations.

The importer was given an informal warning by the Authority.

(ii) Public Health Laboratory Service

Four hundred and nineteen samples of foodstuffs were examined for the presence of food poisoning organisms.

The following four hundred and one were found to be satisfactory.

135 Unsmoked bacon hock

117 Unsmoked bacon fores

15 Unsmoked bacon shoulders

9 Unsmoked bacon middles

36 Vacuum packed sliced bacon

6 Fresh pork leg

9 Gammon steaks 5 Hot dog sausages

21 Frozen chickens

3 Frozen chicken breast fillets

1 Spring rolls

1 Frozen chicken portions

1 Plaice fillets

3 Cheese

2 Eggs

1 Medister sausage

1 Liver pâté

1 Lamb sweetbreads

3 Frozen ducklings

1 Pancake rolls

1 Frozen cooked peeled prawns

1 Hamburgers

2 Frankfurter sausages

6 Frozen prawns

3 Drinking yoghurt

1 Beefburger

1 Pork rings

1 Curry rolls

1 Fish pie

1 Seafood pasta

1 Fresh Pork tenderloin

1 Frozen goose

1 Lobster tails

1 Seafood salad

1 Canned mussels

1 Fish fingers

1 Milk shake

3 Minced offal (Animal feeding)

1 Bone meal

1 Animal blood

The following eighteen samples were found to be unsatisfactory.

11 Frozen whole chickens - campylobacterjejuni isolated

1 Frozen chicken wings - campylobacterjejuni isolated

2 Frozen whole chickens - salmonella typhimurium isolated

1 Frozen whole chickens - salmonella taksony isolated

2 Frozen whole chickens - salmonella tennessee isolated

1 Frozen whole chickens - campylobacterjejuni and salmonella shubra isolated

In all these cases the results were passed on to the appropriate receiving authorities for action within their own districts.

(5) Rejected Food

It was found necessary to reject foodstuffs on only one occasion during the year.

Three hundred and sixty four cartons of frozen beef fat, having a net weight of 11,993 kg. were rejected because on examination, the pieces of fat were found to be very small and in the opinion of the inspecting officer, were deemed to be 'scraps and trimmings'. A re-exportation notice was served on the importer, which was duly complied with.

(6) Ships' Provisions

The disposal of ships' provisions after their rejection by the Department of Trade food inspectors as 'unfit for British Crews' has continued to be supervised. This supervision is carried out as the result of a local arrangement with the other departments having an interest in such commodities, i.e., the Department of Trade, Her Majesty's Customs, and the Ministry of Agriculture, Fisheries and Food.

Many of the items rejected by the Department of Trade food inspectorate are not unfit for human consumption but are below the standards set by the Department. Commodities rejected purely on grade may be perfectly sound and saleable to the public in the United Kingdom after inspection has been carried out by the Authority's inspectors.

The final decision in the case of meat, meat products and poultry rests with the Animal Health Division of the Ministry of Agriculture, Fisheries and Food whose regulations govern the admissability or otherwise of such commodities from all countries. Whatever the final destination of such food may be, it may only be landed under a licence issued by the Ministry, and strict precautions must be taken by those responsible for transport, storage, or destruction.

During the past year no ships' provisions were destroyed.

Nine consignments were placed under Customs Bond pending return to the ship; total weight involved being 4,980 kg.

One consignment, total weight 930 kg. was transferred to H.M. Naval Base, Rosyth. The loading and sealing of the road vehicle was carried out under the supervision of this Authority.

(7) Disposal of Ships' Waste and Condemned Food

The Authority does not possess facilities for the disposal of waste matter and food from ships, and relies on the co-operation of the Riparian Authorities in this direction, and this is willingly given, dependent on their own commitments at the time. The Ministry of Agriculture, Fisheries and Food insist that meat and poultry be destroyed by incineration, according to the provisions of the Importation of Carcases and Animal Products Orders, and the large incinerators operated by local authorities on both banks of the river, have proved an invaluable aid in the disposal of ships' waste and condemned foodstuffs.

SECTION XV - MISCELLANEOUS

(1) Burial of Persons Dying from Infectious Disease

The arrangement for the burial on shore of persons who have died on board ship from infectious disease may include disinfection and removal to mortuary prior to interment. In the case of death from a disease subject to the International Health Regulations, cremation would be recommended.

(2) The Meat (Sterilization and Staining) Regulations 1982

These regulations apply to the importation of meat and offal intended for use as animal food, consisting mainly of lungs, tracheas, spleens, and rinds. Strict control is exercised over the importation of such commodities which must have a T.A.Y. licence (the responsibility of H.M. Customs) and must conform to regulations made under the Disease of Animals Act (also administered by H.M. Customs on behalf of the Ministry of Agriculture, Fisheries and Food), before importation can be considered.

These conditions having been fulfilled, the port health inspector must satisfy himself that, if the meat or offal is not sterilised, each individual piece or package bears a label stating that it is not intended for human consumption. The vehicle must be capable of being closed and locked, and the destination must be known. Usually such food is destined to an approved processor, but small amounts may be imported for diagnostic and pharmaceutical purposes, or for use at zoos, mink farms and trout hatcheries.

Each consignment must be examined and given a movement permit as required by regulation. These permits being designed to ensure the delivery of unfit meat and offal to the declared destination which must also be approved.

During the year 360 shipments of meat and offal for animal feeding were imported through the Tyne from both Denmark, New Zealand and Australia, total weight involved was 6,472 tonnes.

Four containers of meat and offal for animal feeding purposes were received at the Port for export. Movement permits were received from the inland Local Authority. This Authority was able to supervise the export of the consignments and notify the inland authority that the regulations had been complied with.

(3) Clean Air Act, 1956 – Dark Smoke (Permitted Periods) (Vessels) Regulations, 1958

During the year, 41 timed observations were made on various types of vessels. On only 1 occasion when dark smoke emissions were noted, was it found necessary to contact the master or chief engineer concerning the possibility of contravention occurring. All these emissions were from vessels undergoing repairs at the numerous yards on the Tyne and lighting up from cold, using mechanisms which had been overhauled or renewed. It is impossible to adjust fans, etc., without emitting some smoke, and very good co-operation is received in keeping these emissions to a minimum.

(4) Radioactive Material

The stowage, marking, handling and other precautions required for the safe transport of radioactive materials are governed by regulations in accordance with the recommendations of the International Atomic Energy Agency. Radioactive materials have been imported from Norway in recent years, but there were no such imports during 1983.

(5) Boundaries of the Tyne Port Health Authority

The boundaries of the Tyne Port Health Authority extend from Newburn on the north bank of the river and Blaydon on the south bank, proceeding eastwards to take in all the riparian borders of the constituent authorities to where the river enters the North Sea between the piers of North Shields and South Shields. This navigable portion of the river extends for almost twenty miles. The boundaries of the Authority generally coincide with those of H.M. Customs and the Port of Tyne Authority.

The river is spanned by the Tyne Bridge which carries the Great North Road from Gateshead to Newcastle and there are, in addition, road and rail bridges further up river. There are no bridges across the remaining eleven miles of the downward reaches of the river which are served by passenger ferry services between Hebburn and Wallsend, and between North Shields and South Shields. Between Jarrow and Wallsend there are tunnels under the river for pedestrians and cyclists, and an adjacent vehicular tunnel provides excellent cross river communications connecting with fast modern road systems on both sides of the river.

(6) Education

The Director of Port Health Services gave a series of lectures to pupil environmental health officers as part of the course laid down by the Environmental Health Officers' Examination Board, and practical instruction on the river was given to these students individually throughout the year. The Authority is thus able to make a valuable contribution in the educational field, although it would be impracticable to employ a pupil inspector, because of the limited scope of specialised experience which could be offered. The Deputy Director also addressed social and educational groups on the work of the Authority.

(7) Port Health Control – General Working Arrangements

The daily practical work of port health control is carried out from the Port Health Office, Mill Dam, South Shields. This office is situated on the south bank of the river, approximately two miles from the river mouth, and serves as a convenient base from which to operate the Authority's services throughout the entire length of the river.

A large proportion of the time spent on the inspection of food imported from Denmark and Norway falls outside normal working hours, and comfortable accommodation is essential for the staff engaged in this work. A portable office, installed on a site adjacent to the passenger terminal at North Shields, is equipped with all the necessary facilities.

Most of the calls received outside office hours relate to routine matters, such as the inspection of ships in connection with rodent or insect pests; few can be described as true emergency calls. However, the shipping industry is such that many of these calls are received at unavoidably short notice, and they must be accepted as a necessary part of the life of a port health officer, requiring immediate attention.

During the year the number of out of hours visits made by the inspectors for all purposes, was 290.

For operational convenience the river is divided into lower and upper districts. Deployment of staff within the two districts varies to meet a fluctuating demand.

Transport in the lower district is largely by means of the Authority's launch which can conveniently berth at the Mill Dam Quay at all states of the tide. The launch provides easy river crossing facilities, combined with a convenient means of access to most of the docks, wharfs and quays. Cars are also used as appropriate. In the upper reaches of the river, boarding of vessels is generally direct from the quayside and, as there are good river crossing facilities by road bridge, transport throughout this district is mostly by car, the services of the launch being available as required.



