

EPHW 2009 Review - Spreading the Word

For this year's Environmental Public Health Week, Sarah Nicklason - EHO of the Northern Health Authority wrote a few articles that helped to spread the word to the public about our profession. Her articles were published in some local papers and websites in the North. Sarah's article on Personal Service Establishments even generated a TV and radio interview. We've included Sarah's articles in this issue to show how she has created a buzz in the North about EHOs.

Meet the Environmental Health Officer

Have you ever taken a look around a restaurant and thought, "This place could use a good cleaning!"? Or perhaps your reaction was, "Wow, this place is so clean I would eat off the floor!"

Either way, you may also have wondered just whose responsibility it is to make sure that commercial kitchen operators maintain clean facilities, follow food safety rules, and practice good food hygiene. In BC, these people are called Environmental Health Officers (EHO) – in other jurisdictions, they are often called Public Health Inspectors. You've heard of them; maybe seen them portrayed on TV or in a movie; perhaps you've actually met an Environmental Health Officer in person. If that's the case, you may already know that they do a lot more than just food inspections.

There are many areas an EHO's work covers, but they all centre around keeping the public safe and healthy. A major component of the job is food inspections; from restaurant kitchens, to supermarkets, to the little vendor on the corner

each summer. They are responsible for ensuring that any potentially hazardous food is handled in a manner promoting food safety. But that's just one of their important roles.

The health and safety of drinking water supplies and recreational water operations are also a top priority and area of responsibility for an EHO. That includes everything from ensuring the safety of drinking water sources, to inspecting public pools, hot tubs and in some cases, beaches. Summer camps and industrial camps are also inspected on a routine basis. Each camp must pass a food, drinking water and general camp inspection as well as have appropriate sewage disposal.

EHOs also inspect Personal Service facilities, for cleanliness and the prevention of health hazards. A personal service could range from a barber shop, to a manicure facility to a tattoo parlour.

That's a lot of inspections! But that's still not all an EHO does. Other tasks include making recommendations on approvals of subdivisions; issuing holding tank permits; following up communicable disease and food borne illness reports; emergency preparedness; risk assessments; complaint follow-up; health hazard investigations, and; educating the public on any and all of these topics.

In a series of upcoming articles to mark Environmental Public Health Week (January 19 – 25), Northern Health's EHOs will answer some of the questions they are most often asked

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Message from the Editor



As EHOs part of our job is to respond to complaints from the public. Many EHOs have experienced the frustration and stress of dealing with an irate complainant. Irate complainants usually bring forth a lot of demands and expectations for you to deal with their issue. Sometimes irate complainants may even seem irrational. Nobody likes to deal with an angry complainant, no matter what profession you are in. Many of us usually deal with these difficult people by strictly adhering to policies and procedures and attempt to resolve the problem as fast as possible, which usually leaves the raw emotions of the complainant unresolved and they remain irate even though the issue as we see it has been taken care of. The complainant may continue to involve you in their concerns with the same aggressive attitude or they may escalate the matter by speaking directly to your supervisor, manager, etc, thus making the issue an even bigger problem.

We should always follow our policies and procedures, however doing so in a strict manner or without consideration of other factors can be counterproductive. When dealing with a complaint within our jurisdictional boundaries, we should also be asking ourselves "Why is this complainant angry?"

I recently read the book *Dealing with an Angry Public – The Mutual Gains Approach to Resolving Disputes* and in it the

CORRECTION

The "Board of Certification Update" in the Spring 2009 issue indicated that BC had a 66% certification rate for the October 2008 BOC exams. Actually, 66% was the passing rate for the oral portion of the exam only. The certification rate was 56%.

authors reason that "Anger is a response to pain or threat of pain, real or perceived. Whether or not it seems rational to us does not matter."¹ Sometimes, EHOs are too easily caught in their own perceptions and write off the complainant's emotion or label them as irrational. It may not always be easy, but when confronted with an irate person I think it would be worthy for EHOs to consider the other side's perspective. This forces the EHO to focus on what is causing the anger, prevents downplaying the complainant's concerns, and more likely to look for ways to ease the complainant's pain or fear of it whether it be actual or perceived.

So the next time you get someone yelling at you on the phone, remember to ask yourself "Why is this complainant angry?" This is a very simple question with a very simple answer, followed by an even simpler, common sense-based approach. However, despite the simplicity, it is still easy to get caught in a difficult situation when trying to respond to a complaint.

Alex Kwan - Editor

¹ Lawrence Susskind and Patrick Field, *Dealing With An Angry Public – The Mutual Gains Approach to Resolving Disputes* (New York: The Free Press, 1996) 20.



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BRANCH UPDATE



Summer 2009 – we made it ! We seem to be off to a solid start too. BCCDC’s “West Nile Virus Surveillance Summary #1” tells us “the southwest corner of BC (i.e. Greater Vancouver and Victoria) is experiencing the greatest accumulated degree days recorded over the past 7 years and 30 year average”. I have swam more this June than all my swims combined last summer. Can you believe “Complete Fire Ban in effect” already – yikes – it’s still June. Maybe there is something to this whole global warming thing after all !

The National Collaborating Centre for Environmental Health (NCCEH) provided funding that allowed me to attend this years Canadian Institute of Public Health Inspector’s National Annual Education Conference in Kananaskis, Alberta. The funding was provided to allow Provincial Branch Vice Presidents to attend and participate in the CIPHI National Executive Council (NEC) meetings. The goal was to strengthen the capacity and to enhance continuity at the NEC through better involvement of Branch Vice Presidents, our potential future NEC members. There were two full days of NEC meetings held prior to commencement of the conference, as well as the CIPHI Annual General Meeting on day one of the conference, and the NEC post conference meeting on day three. My attendance provided some true insight into the activities of our National Executive, and provided a solid appreciation for the talent and dedication of this group in action. Networking and getting to know our fellow colleagues across Canada was a real blast. We have some hard working, and hard playing counterparts across this great country of ours. It was a fantastic opportunity and I deeply thank the NCCEH, and our NEC for making it happen.

The momentum of the Continuing Professional Competencies project continued at Kananaskis. The completed bound copies of “Competencies for Ongoing Development” and the “Professional Development Model” were unveiled for public viewing. Phi Phan, Alberta Branch President presented the documents in detail at a conference session. Conference attendees were encouraged to review the documents and respond to a feedback survey. Survey results will form the basis for any required final revisions. A motion was carried at the Annual General Meeting to re-define “eligibility for regular membership” for Public Health Inspectors. Eligibility now requires participation in the Continuing Professional Competency program of the Council of Professional Experience of the Canadian Institute of Public Health Inspectors. A second motion was also carried for what is now “Bylaw No. 11” which provides for the establishment, operation, and administration of a Council of Professional Experience to oversee member’s participation in the Continuing Professional Competencies program. There was also a motion passed to increase annual membership dues by \$20 on January 1, 2010. This dues increase will be used to cover initial projected costs for the administration of the Council of Professional Experience and the Continuing Professional Competencies program. These are all very substantial achievements for CIPHI.

The National CIPHI Database with its member services centre was launched earlier this year. Many members, including myself, enjoyed the ability to renew membership online. If you have not yet renewed you have to try out this great new database feature. I encourage all members to utilize the member services centre and start populating your professional information fields. The member’s services centre will grow and expand into an important hub for managing your professional experience hours within the new Continuing Professional Competencies program. The database was another huge undertaking that is finally coming to fruition. I will mention that I did not get out of the NEC meetings unscathed – I am a new member of the database committee (as well as a few others). The database committee will be working diligently to improve the existing functions, and to complete the online event registration modules, as well as the upcoming Board of Certification modules. If you have suggestions, or have had any difficulties accessing or using the new database please let me know.

Well gang, thanks for reading and for maintaining your memberships. A great summer to you all !

Sincerely,

Keir Cordner
Vice President
CIPHI BC Branch



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about a variety of environmental and public health issues. We hope you enjoy the information! And the next time you're in your favourite restaurant, take a look around for a food permit. It's your way of knowing the EHO has already been there, working to protect your health!

Personal Service Establishments

Human beings like to be unique. Uniqueness can be accomplished through changing their physical appearance with the assistance of a Personal Service Establishment. A Personal Service Establishments (PSEs) can range from a barber shop or a tanning bed to a tattoo parlor or body piercing establishment. Regardless of which type of facility you are visiting they should be striving to provide a safe and clean environment for service.

In Northern Health, PSEs are inspected based on a hazard rating. Basically a facility that only offers, for example, tanning would be considered very low risk to the public and therefore be inspected less frequently than a tattoo parlor that poses a much higher risk. The risk to the patron is evaluated primarily by how invasive the procedure is.

When an EHO goes in for an inspection a few of the things they look for are an adequate supply of water, good separation of clean and dirty tools, proper sanitizers, proper sterilizing procedures and using only single use objects where necessary. Regardless of which type of facility is visited, the operator should be making every effort to reduce or eliminate any health hazard.

When you choose to visit a personal service establishment, there are things you should always be looking for:

- Cleanliness – If a facility is not clean to the naked eye it may indicate instruments are also not being cleaned properly
- Handsink – There should be a handsink with soap and paper towel nearby and anyone performing a service should wash their hands before beginning any work

If you are getting any work done that may break the skin, (this would include piercing, tattooing, waxing, manicures etc.) you should also ask a few questions before beginning the procedure:

- Is the facility inspected,
- What are the risks associated with the procedure and how do they minimize or eliminate these risks.
- What after care will be necessary? You should receive verbal or written instructions on how to care for a new tattoo or piercing.
- How do you sanitize/sterilize your instruments? All instruments must be sanitized/sterilized before use or be single use instruments coming from a sterile package.
- Are all the needles single use? All needles (and ink) must only be used on one client then discarded. This also applies to cardboard nail files and other materials that cannot be properly sanitized.

- How will you prepare the skin? The skin must always be cleaned and disinfected and sometimes shaved before a procedure begins.
- Does the facility have written sanitation procedures,
- Is the operator immunized for Hepatitis B?
- Is the autoclave tested. The autoclave should be tested on a monthly basis and should be negative for any bacterial growth.

If you are a concerned parent, contact the facility before your child has a procedure done and get some information. Many reputable operators will not pierce or tattoo minors without parental consent. When you make an appointment, prepare yourself with some knowledge; know what is supposed to happen and ask questions. Remember if you feel you have acquired an infection from any procedure consult a doctor immediately.

If you visit a facility that you feel is not operating in a clean and safe manner notify your local Environmental Health Officer. An inspection will be made and any health concerns noted will be corrected.

Building a Home

There may still be snow on the ground but as the days get longer thoughts turn to Spring. For some this may mean thinking about what to plant in the garden this year, some may be looking forward to taking their quad out of storage, and still others are thinking of that piece of land on which they hope to build their future home.

The days are getting longer and we are all starting to look for that first patch of grass poking out from all the snow we have accumulated over the winter. While some people's thoughts may be turning to their summer wardrobe or when the best time to bring the car out of its winter shelter is, still others are thinking of that piece of land on which they hope to build their home.

For those looking to start a home come spring, this is a very busy time, applying for permits, reviewing plans and so on. For those building outside of the municipal service coverage area there are a few extra things that should be on the mind; namely, sewage and water.

Water is vital to the every day running of a home. A lot of thought must therefore be put into selecting a water system. In the North there are two main types of water systems; wells and cisterns.

A well is hole that is drilled into the water table. A pump then provides the water to the home. The main things that a homeowner needs to keep in mind when considering a well are occupant load, well capacity and water quality.

First, ask yourself how many people will be using the well on a daily basis and what could the future load be? How much water and how fast will the well produce this water? You need to make certain

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that the yield of the well is greater than the expected usage to ensure your well will not go dry.

With regards to water quality we are concerned mainly about the bacteriological and chemical makeup of the water. A bacteria sample will test to ensure that the water is safe to drink, that no disease causing bacteria are present. A chemical sample will tell us which minerals are in the water. For example it will tell you iron, sodium, arsenic etc. levels. These can then be compared to the Canadian Drinking Water Guidelines. Homeowners should sample for bacteria in the well on a minimum yearly basis; chemical sampling can be much less frequent, every 3-5 years is recommended. For more information on wells contact your local EHO or the Ministry of Environment.

A cistern is a large container designed to hold hauled water. The key points here are to ensure the system is cleaned after it is set up and then on a yearly basis, or more often if needed. If using a water hauling company ask to see their Health Permit. All approved water haulers have a permit and are inspected regularly to ensure they are operating in a safe manner. For instructions on how to clean your cistern or for more information contact your local EHO.

Once you have used your water it has to go somewhere; this would be your sewage disposal system. There are two main types of sewage disposal that are used by homeowners in the north. The first is an in ground septic system the second is a sewage lagoon.

The type of system you will install is determined by the type of soil on your property. In BC, all sewage systems must conform to the Sewerage System Regulation. This means you must contact an "authorized person," which would be a Registered Onsite Wastewater Practitioner (ROWP) or a BC registered Engineer to install or do any work on your sewage system. They will submit to Northern Health a Filing before work commences and a Letter of Certification after completion. These documents are the legal records of your sewage system and you should be sure to keep copies. For a current list of ROWPs in the province contact your local EHO.

Before you break ground this year or perhaps just do some renovations to your existing home be sure you know all the requirements for building in BC; this will have you in your new home before you know it!

**The BC Branch is holding its Annual General Meeting on Thursday, September 24, 2009.
Be sure to stay tuned to www.ciphi.bc.ca**

Greece Implements a Smoking Ban

July 1, 2009 was the date that that Greece implemented a smoking ban in bars, restaurants and workplaces. Greeks were in shock. More than 40% of all Greeks smoke and 60% are exposed to smoke at their workplace, by far the highest levels in all Europe. Will it work is the big question? Over 20,000 are killed each year in Greece from smoking-related diseases at a cost of over \$3 Billion US according to the health ministry. The Health Minister, Dimitris Avramopoulos is confident and said, "Today Greece turns the page".

Is your doctor/nurses cellular phone laden with bacteria?

According to the researchers from the Ondokuz Mayıs University in Turkey, cellular phones belonging to hospital staff were contaminated with bacteria. The study reported Methicillin-resistant *Staphylococcus aureus* (MRSA) as being one of the bacteria found; which leads cell phones as being another source of nosocomial infection also known as a hospital-acquired infection.

The study was released in early March which includes the results of testing 200 phones and dominant hands of doctors and nurses. The doctors and nurses included were working in operating rooms and intensive care units within the hospital. At least one type of bacteria was present on ninety-five percent of the cellular phones tested. These disease causing micro-organisms ranged from potentially causing symptoms of minor skin irritation to death. Importantly, a major health threat like the drug-resistant MRSA is present on one in eight handsets tested in the study.

What do you think is living on your cell phone?

Reference: The Vancouver Sun. *Bacteria – laden cell phones plague hospitals, study says*, Saturday, March 7, 2009.

2009 BCIT STUDENT RESEARCH ABSTRACTS

The Predominant Food Recall Type (Chemical, Physical & Microbial) within the Canadian/US Food Systems

By Kate MacQuarrie B.Sc

The purpose of this study was to determine the predominant food recall hazard type (biological, chemical or physical) and agent (microbial or non-microbial) in foods that are recalled in North America. This information is needed because it gives government and the general public knowledge about the most common types of hazard in our food supply. This evidence is important in order to determine where problems may exist and improvements may be found in food production, distribution, and regulation.

The researcher collaborated with BC CDC using existing tabulated recall information collected by BC CDC and supplemented with recall information found on publicly available websites. Food recall information in North America was found on websites from five different agencies (CFIA, Health Canada, FDA, FSIS, MAPAQ). Unfortunately, no single source has collated all food recall information. Food recall data was collected from all of these sources for the period of 2006-2008 and the first month of 2009, and was entered into Microsoft Excel. Nominal data was collected and hazard,

agent type, reporting agency and season were categorized into Excel. All biological hazard types were categorized as “microbial”, and chemical, physical and other hazard categorized as “non-microbial”. Data analysis included descriptive and inferential statistics (Chi Squared Test). The researcher’s hypothesis was that the predominant food recall would be microbial.

A total of 1116 hazards were collated from the 5 agencies for the study period resulting in 1028 recalls. Overall, there were more microbial hazards (60%, n=667) compared to chemical (32%, n=355), physical (5%, n=62) and other hazard types (3%, n=32). The predominant microbial (biological) hazard was *Salmonella* (35%), followed by *Listeria monocytogenes* (29%) and *E.coli* (both *E. coli* indicator and 0157:H7) (13%). There were significantly more microbial hazard type outbreaks in the summer months compared to non-microbial hazard types ($p=0.027$).

Microbial hazards are a major concern with food recalls. More effort should be put into our food security programs to lower the microbial risk, which would lower the risk of illness or death caused by microbes. If these efforts are done to ensure food security, Canadians and Americans would have more trust in our food systems.

The Effectiveness of a Thymol based sanitizer compared to Chlorine bleach solution in killing *Staphylococcus aureus*

By Jessie Andrus

Environmentally friendly cleaners and disinfectants are becoming increasingly popular as people are becoming more environmentally conscious. In the application of these new disinfectants, it is important that they are proven to be effective at removing pathogens. In this study, the effectiveness of the eco-friendly Nature Clean disinfectant at killing *Staphylococcus aureus* was tested by comparing it to chlorine bleach. A regular counter-top surface was treated with *S. aureus* bacteria, then with either the Nature Clean disinfectant or chlorine bleach. The counter was then allowed to air-dry, and by using microbiological testing, the amount of bacteria remaining on the counter-top was analyzed. *S. aureus* counts were taken and the amount remaining after the Nature Clean treatment was compared to the bleach treatment. The results were then analyzed using NCSS and Excel statistical software. The results indicated that there was no significant difference in the disinfecting ability of the Nature Clean disinfectant and the chlorine bleach disinfectant.

Dr. Ray Copes moves to Ontario



Above: Dr. Copes

In a recent announcement, Dr. Ray Copes indicated he would be leaving his position as Director - Environmental Health Services Division, BC Centre for Disease Control to accept a position as Director of Environmental and Occupational Health with the Ontario Agency for Health Protection and Promotion. Ray indicated his position, "with a new 'full spectrum' public health agency represents an exciting professional opportunity. The opportunity is all the more exciting because of the high level of support the OAHPP appears to enjoy within and the careful thought and planning that has gone into the new agency." Dr. Copes also stated he regretted leaving a group of colleagues which he had enjoyed working with since he arrived at the BC Ministry of Health in 1990 and wished all the best for continued success.

Particulate Matter and Vacuuming with and without a HEPA filter

By Christopher Johnston

Small particulate matter (PM) can enter our lungs and lead to health problems such as breathing difficulties and cardio-vascular problems. Some types of dust may be particularly hazardous because of their chemical components. One hazardous dust is drywall dust, produced from sanding the joint compound used to tape joints between drywall, which may contain silica, calcium carbonate, gypsum, hexane and acetone among others. Reduction of exposure to this dust can be achieved with proper clean-up, which is usually using a vacuum cleaner. This study investigated whether using a HEPA filter with a shop-vac would remove more small particulate matter from the air than a shop-vac alone. Independent samples t-test was used to compare the mean PM concentration in the air following vacuuming with and without the HEPA filter. Statistical analysis showed that using the HEPA filter significantly reduced the amount of PM in the air after vacuuming drywall dust.

Effectiveness of Commercial Fruit and Vegetable Wash in the Reduction of E. coli in Comparison to Tap Water

By Juliana Gola

Much effort has been focused on the sanitation of fresh produce at the

commercial level, however little data is available to the consumer on effective wash techniques to use in the home. This lack of data may contribute to confusion on the part of consumers with regards to the optimum washing methods to remove pathogens from raw fruits and vegetables. The purpose of this study was to determine the efficacy of two different cleaning methods in reducing bacterial contamination on fresh produce in a home setting. Strawberries were inoculated with E.coli and then subjected to one of two different washing procedures: (i) soaked in cold tap water for 5 minutes. (ii) soaked in Enviro-One Ready to Use Fruit and Vegetable Wash for 5 minutes. The effectiveness of each washing method was determined through microbiological testing. 3M Petrifilm E. coli Count Plates were used to enumerate E.coli coliforms. Coliform counts were taken and compared between samples washed with tap water and samples washed in Enviro-One Ready to Use Fruit and Vegetable Wash. The results were evaluated with descriptive and inferential statistical analysis using NCSS Statistical Software. Reduction in the presence of E.coli was greater on strawberries washed with Enviro-One Fruit and Vegetable Wash. These results indicate that fruit and vegetable washes may be more effective than water alone at removing harmful pathogens associated with produce.

BCIT - SCHOOL OF HEALTH SCIENCES ENVIRONMENTAL HEALTH PROGRAM 2009 GRADUATING CLASS



Back Row (L to R): Rory Beise, Kevin Freer, Sonam Chatha, Meezy Nibber, Daniel Dompfeh
 Next Row (L to R): Joanne Chang, Kelcey Watts, Misty Palm, Hui Hang, Eva Pierre, Isaac Yung,
 Jeremy Chow, Bobby Sidhu
 Next Row (L to R): Tina Chen, Jessie Andrus, Michelle Truong, Kate MacQuarrie, Angela Meyer, Emily Ho
 Front Row (L to R): Ying Wilbur, Gurleen Bhatia, Tracy Tong, Venus Lee, Neelam Parmar, Merima Kostecki

Missing: Amanda Anderson, Monika Geier, Juliana Gola, Chris Johnston, Lewis Johnston, Raymond Lam, Graham Pipher



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New Electronic Look & Feel for BCCDC

On **Wednesday June 24, 2009**, the British Columbia Centre for Disease Control unveiled its new website, www.bccdc.ca. This was a “soft launch” while we transition from our old site to the new.

This is a long-awaited move. We know that our previous website, www.bccdc.org, had provided a less than optimal experience for users. We are confident that our new website www.bccdc.ca will be a vast improvement on its earlier incarnation, and offer users a richer experience from ease of navigation to search functionality.

When you go to www.bccdc.org, the old URL, you will get a message that says:

We've built a new home, renovated and moved!

We've redesigned and rebuilt our website! And we can now be found at bccdc.ca so please change your bookmarks and make a note of our new address.

You will be automatically redirected to the new site within 10 seconds, or you can go there now by following this link: bccdc.ca

If you're looking for food safety information click on the “Food and Your Health” tab. You can find food safety notes and guidelines on the meat, dairy, food and other pages. Let us know what you think of the new site at fpinfo@bccdc.ca

... by Ritinder Harry and Lorraine McIntyre - BCCDC

Below: New home page for bccdc.ca

Key contact info here.



BC Centre for Disease Control
An agency of the Provincial Health Services Authority

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Clinics & Programs | Health Education & Events | Guidelines & Forms | News & Alerts | Statistics & Research

Information for...

- DISEASES & CONDITIONS
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- HEALTH & YOUR ENVIRONMENT
- IMMUNIZATION & VACCINES
- OUTBREAKS & EMERGENCIES
- PREVENTING INFECTION
- TRAVEL HEALTH

Text Size:



Protect yourself against Lyme disease
Take precautions to minimize risk against Lyme disease and other tick-borne infections

INFORMATION FOR...

- Health Professionals
- Aboriginal Peoples
- Media
- Families & Children

HEALTH ALERTS

- TB case identified in person from Alberta who travelled to BC by Greyhound bus** May 28, 2009
- H1N1 flu virus (human swine flu)** May 13, 2009
- Potential Outbreak of Salmonella Carrau** April 17, 2009

[More Health Alerts...](#)

CURRENT STATISTICS & RESEARCH

- A Quick Guide to Common Childhood Diseases**

[More Statistics and Research...](#)

TOP 10

- H1N1 (Swine Flu)
- Encephalitis
- Harm Reduction

NEWS

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Stanier Institute

Linking Hygiene to Health

Stanier Institute Opinion Paper Project

The Stanier Institute/Institut Stanier with support of the Canadian Institute of Public Health Inspectors (www.ciphi.ca) invites practicing certified Public Health Inspectors to submit a feature opinion paper – in English or French – comprising ideas and suggestions that address any issue applied to the present day activities of Public Health Inspectors.

Who Can Enter?

The invitation is directed to Certified Public Health Inspectors across Canada who are members in good standing of CIPHI.

Award

The Stanier Institute will provide a \$1000 award (Stanier Prize) for the opinion paper assessed to be the most interesting and original submission.

Details

The submissions should be 1000 to 1500 words in length, typed double-spaced and sent by email as an attached plain text document to stanier@mco.ca or as a hard copy mailed or faxed to the Stanier Institute at the address given below. Opinion papers should be received at the Administration office of the Institute by no later than December 31, 2009.

Stanier Prize Awardees

2008 – No Prize Awarded

2007 – Sharon Regimbald and Keara Shaw (2008) Getting the Message Across: Overcoming Language Barriers in Food Safety Training. *Environmental Health Review* 52(1): 14-15,22

2006 – Warren Boychuk, (2007) Urgency for Environmental Public Health Intervention in Disasters. *Environmental Health Review* 51(3): 94-96

2005 – Allan Stirling (2006) Faecal and Nutrient Pollution of Sensitive Lakes and Watershed in Ontario Originating from On-line Residential Sewage Systems: A Model for Environmental Health Evaluation. *Environmental Health Review* 50(1): 5-9

2004 – Adam Grant (2005) Trust and Credibility: The New Currency of Public Health. *Environmental Health Review* 49(4): 131-134

2003 – Shawna Bourne (2003) Strengthening the weakest link in food safety *Can J Infect Dis* 14(4): 190-191

Objectives and Address

The Stanier Institute/Institut Stanier is a scientifically-minded group committed to development of the public health sciences. The aim is to provide ways and means to advance education and research in these disciplines. Those preparing to submit an essay should inform the Institute ASAP at the given address where further information may be obtained. A note will be sent to acknowledge all submissions upon receipt.

Stanier Institute
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Ottawa, ON K1Y 4R8 Canada

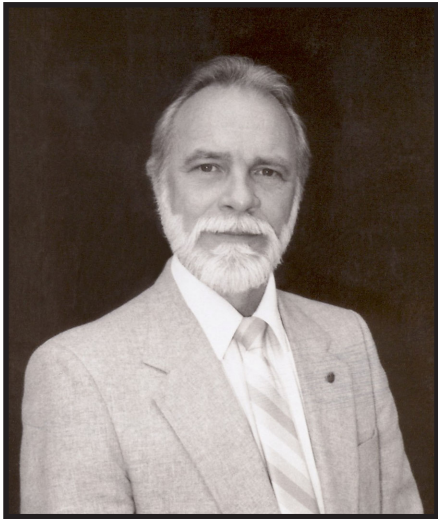
Telephone: (613) 728-2188

Fax: (613) 728-5298

Email: stanier@mco.ca

The Stanier Institute/Institut Stanier reserves the right to alter contest details as conditions warrant.

In Memoriam Hines, William (Bill) Wayne



Passed away at home in Victoria, B.C. on June 26, 2009. Predeceased by his parents Gladys and Charles Hines, and dearly beloved friend Carol Yoneda Rose Lucking. Bill was born in Hamilton, Ontario on April 5, 1939. He is survived by siblings and sons Lorne and Joe (Debbie) Clifford. Bill and Joe reconnected later in life and formed a very special bond that cannot be broken.

Bill worked in many fields and enjoyed varied hobbies. After high school, he spent seven years in the RCAF stationed in Ottawa, ON and then Chatham, NB. He left the Air Force and worked at Stelco as a Steelworker between 1964 and 1967. Bill moved to Vancouver in 1968, doing sign painting until enrolling in the Environmental Health Technology at BCIT in 1970. Graduating in 1972, Bill worked as a Public Health Inspector/Environmental Health Officer with numerous Federal, Provincial and Regional Health Authorities throughout his career. He began working in Meadow Lake, Saskatchewan, Grande Prairie, Alberta, Prince Rupert and Quesnel, B.C. He finally settled in Victoria, B.C. in 1985, working with CRD Health and then Vancouver Island Health Authority as a District EHO and Food Consultant, until his retirement in 2004.

For a time in the early 1980's, Bill left Environmental Health, following one of his many passions, and operated Freelance Photography in Kelowna, B.C.

While working for the Capital Regional District Health Department in 1986, Bill was the man, who through his passion for food handler education, formed a team of professionals from various Provincial Agencies, and spearheaded the development of the Internationally recognized FOODSAFE Food Handling Education Program, of which more than 500,000 individuals have been trained. In 1989, Bill established the Greater Victoria FOODSAFE Council.

Bill's success with the FOODSAFE Program and the 1994 Commonwealth Games in Victoria, B.C., lead to the Malaysian Government's invitations to Singapore, to provide assistance in establishing correct food handling protocol for the 1998 Commonwealth Games.

Bill was a longtime member of both the Juan de Fuca Gun Club and the Victoria Fish and Game Protection Association. He regularly participated in matches held by the Independent Shooters League. Bill was one of the founding members of the construction of the Multi Purpose Range at Victoria Fish and Game on the Malahat. As was his style, he found satisfaction in mentoring and passing on his skills and knowledge to the younger generation of shooting enthusiasts.

Bill had many other interests including golfing, skiing, music, writing poetry, journaling, anything that had wheels and caring for his African Gray parrot, Dooley. Bill's passing brings great sadness to all who loved him. A private gathering will be held in his honor.

Editorial Note: Bill was awarded the Member of the Year Award in 1989 by the BC Branch for his great effort in leading the development the FoodSafe food safety education program.

On the right: Bill receiving the Member of the Year Award presented to him by Charlie Young on behalf of the BC Branch.



WHEN & WHO?

Every now and then even our historical archives may be incomplete. Such is the case with the photo below of the BCIT Environmental Health graduating class of 1985, where our historian and editorial team are able to recognize only a few people. Perhaps you could help us name all of the faces in the photo so that the historical database can be updated. You can send your information to the Editor (alex.kwan@fraserhealth.ca) or one of the Associate Editors (Tim.Roark@shaw.ca or isher.deol@vch.ca).



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www.ciphi.bc.ca

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Editorial Policy

The objective of this newsletter is to keep the members of the BC Branch and other colleagues informed of local and national events that are of interest and importance to them.

The views, comments, or positions within the contents of the BC Page are those of the Editorial Team or the author and do not necessarily reflect those of either the BC Branch or the Canadian Institute of Public Health Inspectors.

The Editorial team reserves the right to edit material submitted, solicited or unsolicited, for brevity, clarity, and grammatical accuracy.

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