

TO: Board of Health

MEETING DATE: May 2, 2018
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Medical Officer of Health and CEO

Key Points

- Health Protection programs conduct annual inspections and disease follow-up.
- All compliance and complaint inspection reports are publically available on the Check Before You Choose website.

Strategic Directions & Goals

Service Centred Approach - We are committed to providing excellent service to anyone interacting with public health.

Building Healthy Communities - We will work with communities to support the health and well-being of everyone.

Operational Plan Objectives

- Wellington-Dufferin-Guelph Public Health (WDGPH) will complete 100% annual compliance inspections.
- WDGPH will publicly disclose results of inspections (compliance and complaint).
- WDGPH will investigate complaints related to an inspected facility.
- WDGPH will mitigate health hazards and disease transmission based on risk.

Summary of OPHS Program Requirements

OPHS Program: Rabies Prevention and Control

Goals:

- To prevent the occurrence of rabies in humans.

Strategy:

- Disease Prevention/Health Protection

Requirements:

- Conduct surveillance of rabies.
- Ensure 24/7 availability to receive reports of, and respond to, suspected rabies exposures.
- Prevent and control rabies threats as per a local Rabies Contingency Plan.

Accountability Indicators:

- % of suspected rabies exposures reported with investigation initiated one day of notification.

Performance variance or discrepancy identified:

See Table 1 – Highlights

% rabies investigations initiated within one day of notice	99.6% (855/858)	> 24-hr due to data entry error
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OPHS Program: Safe Water

Goals:

- To prevent or reduce the burden of water-borne illness related to drinking water. To prevent or reduce the burden of water-borne illness and injury related to recreational water use.

Strategy:

- Disease Prevention/Health Protection

Requirements:

- Conduct surveillance of drinking water and recreational water systems.
- Provide citizens awareness to safely manage personal drinking-water systems.
- Increase public awareness of water-borne illnesses and safe drinking water.
- Inform the public of unsafe water drinking water.
- Reduce risk of public beach and recreational water facilities.
- Review municipal drinking water reports – including fluoride.
- Ensure 24/7 availability to receive reports.

Accountability Indicators:

- % of high-risk Small Drinking Water Systems (SDWS) inspected due for re-inspection.
- % of public spas inspected while in operation.
- % of Class A pools inspected while in operation (includes seasonal and non-seasonal).

Performance variance or discrepancy identified:

- No. See Table 1 – Highlights

OPHS Program: Food Safety

Goals:

- To prevent or reduce the burden of food-borne illness.

Strategy:

- Disease Prevention/Health Protection

Requirements:

- Ensure food handlers have access to training in safe food-handling practices.
- Increase public awareness of food-borne illness and safe food-handling principles.
- Inspect food premises.
- Ensure 24/7 availability to receive reports.

Accountability Indicators:

- % of high-risk food premises inspected once every 4 months while in operation.
- % of moderate risk food premises inspected once every 6 months while in operation.

Performance variance or discrepancy identified:

See Table 1 – Highlights

% high-risk food premises inspected once every 4 months	99% (262/264)	Software change over
% moderate-risk food premises inspected every 6 months	99.7% (617/619)	Operating season change

OPHS Program: Infectious Diseases Prevention and Control

Goals:

- To prevent or reduce the burden of infectious diseases of public health importance.

Strategy:

- Disease Prevention/Health Protection

Requirements:

- Receive and evaluate personal service settings complaints.
- Ensure 24/7 availability to receive reports.

Accountability Indicators:

- % of salmonellosis cases entered in iPHIS.
- % of personal services settings inspected annually.
- % of confirmed invasive Group A Streptococcal (iGAS) cases with the same day follow-up.

Performance variance or discrepancy identified:

See Table 1 – Highlights

% of salmonellosis cases entered in iPHIS	97% (65/67)	Lost to follow up after several attempts to contact
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Table 1 – Highlights

2017 Health Protection Performance Indicator	Target	Actual	Comment
Tobacco Control/ Smoke-Free Ontario Act (SFOA) Program			
% of tobacco vendors in compliance with youth access	≥90%	94.47% (188/199)	Target Met
% secondary schools inspected once/year for compliance	100%	100% (16/16)	Target Met
% tobacco retailers inspected for compliance with SFOA	100%	100% (193/193)	Target Met
% tobacco retailers inspected for display compliance	100%	100% (198/198)	Target Met
Safe Water Programs			
% of high-risk SDWS inspected due for re-inspection	100%	100% (0/0)	No high risk SDWS
% of public spas inspected while in operation	100%	100% (17/17)	Target Met
% of Class A pools inspected while in operation	100%	100% (27/27)	Target Met
Rabies Program			
% rabies investigations initiated within one day of notice	100%	99.6% (855/858)	3 initiated > 24-hr
Control of Infectious Diseases Program			
% of salmonellosis cases entered in iPHIS where one or more risk factor(s) other than “unknown”	100%	97% (65/67)	Lost to follow up
% of personal services settings inspected annually	100%	100% (419/419)	Target Met
% of confirmed invasive Group A Streptococcal Disease (iGAS) cases - initiation on same day as lab confirmation	100%	100% (16/16)	Target Met
Food Safety Program			
% high-risk food premises inspected once every 4 months	100%	99% (262/264)	Software change
% moderate-risk food premises inspected every 6 months	100%	99.7% (617/619)	Seasonal change

Related Reports

None.