THE ROLE OF THE PUBLIC HEALTH INSPECTOR/ ENVIRONMETAL HEALTH OFFICER

Presented by:

Kiran Brar and Ali Rana

Health Protection Unit
Manitoba Health, Seniors and Active Living

Manitoba

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OUTLINE

- PHI/EHO Education and Training
- Overview of Health Protection
- Who Is Involved
- Role of the Public Health Inspector
- Working with Infection Prevention Control

PHI/EHO TRAINING

- **BACHELOR OF APPLIED SCIENCE (ENVIRONMENTAL HEALTH)**
- 4 year degree program
- 1 and 2 year fast-track after degree programs
- Pathophysiology, biochemistry, food safety, law, toxicology, risk assessment, risk communication, health promotion, epidemiology

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PHI/EHO TRAINING

- BRITISH COLUMBIA INSTITUTE OF TECHNOLOGY
- RYERSON UNIVERSITY
- CONCORDIA UNIVERSITY OF EDMONTON
- FIRST NATIONS UNIVERSITY OF CANADA
- CAPE BRETON UNIVERSITY
- CONESTOGA COLLEGE INSTITUTE OF TECHNOLOGY AND ADVANCED LEARNING
- LAKE SUPERIOR STATE UNIVERSITY (INTERNATIONAL SCHOOL OF PUBLIC AND ENVIRONMENTAL HEALTH)

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PHI/EHO CERTIFICATION

- Certification required to be eligible to work as a PHI/EHO across Canada
- 12 weeks practicum field training working with Certified PHI's/EHO's
- Oral examination and Two written inspection reports
- Board of Certification of the Canadian Institute of Public Health Inspectors

CONTINUING PROFESSIONAL DEVELOPMENT

- In order to maintain certification, PHI's/EHO'S must complete 80 PDH annually
- CIPHI adopted similar model as PHAC core competencies for public health
- Members audited to ensure compliance

EMPLOYERS

In Manitoba:

- Province, Health Canada, First Nations Inuit Health Branch, Private Industry

Nationally:

- Health units, municipalities, provinces, cities, federal government, public health agency of Canada

OVERVIEW OF HEALTH PROTECTION

- The mission of the **Health Protection Unit** is to protect the health of Manitobans through education and intervention strategies designed to reduce health risks to the public.

OVERVIEW OF HEALTH PROTECTION

- PHI'S/EHO'S safeguard the well being of both the public and the environment by
  - educating people about public health issues
  - monitoring facilities and developments
  - enforcing public health legislation.

They use a broad array of strategies and interventions intended to protect the public's health by minimizing environmental health risks to the population.

OVERVIEW OF HEALTH PROTECTION

Promote individual & community health

Using the following methods:

- Prevention
- Education
- Monitoring (Inspections, investigations, risk assessments, etc.)
- Enforcement (Acts, Regulations, By-laws)
- Building partnerships with other agencies & public

WHO IS INVOLVED

- **CORE PUBLIC HEALTH TEAM:**
  - Medical Officer of health
  - PHI'S/EHO'S
  - Public Health Nurses
  - Epidemiologists
  - Laboratory
  - Other agencies depending on the issue (social work, mental health, Office of drinking water, etc.)

PRIMARY RESPONSIBILITIES OF THE PHI/EHO

- Food Safety
- Safe Housing
- Recreational water safety
- Personal Service
- Drinking water
- Arena Air Quality
- Communicable Disease and Outbreak Control
- Food Handler Training
- Recreational Camps
- Residential Care Facilities
- Smoking in Public Places

PRIMARY RESPONSIBILITIES OF THE PHI/EHO

- ***FOOD SAFETY***
  - **Education / Promotion**
    - Done onsite, during inspections
    - Certified Food Handlers Training Program

PRIMARY RESPONSIBILITIES OF THE PHI/EHO

- ***FOOD SAFETY***
  - **Inspection & monitoring to reduce food-borne illness**
    - Routine, re-inspections, complaints, special events

PRIMARY RESPONSIBILITIES OF THE PHI/EHO

- ***FOOD SAFETY***
  - Investigate all reported cases of food-borne illness
  - Investigate complaints from the public
  - Evaluates plans & specifications for new & renovated food establishments
  - Participates in communication & verification of food recalls
  - Water sampling and Food Sampling

09/27/2010

06/25/2010

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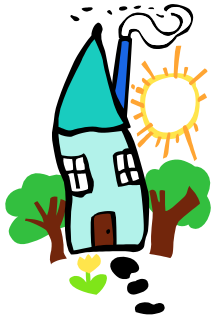
PRIMARY RESPONSIBILITIES OF THE PHI/EHO

- ***Safe Housing***
  - Improve living conditions for rental accommodations
  - Application of Provincial & Municipal Legislation
  - Also applies to hotels, motels, homeless shelters, hostels, dorms



PRIMARY RESPONSIBILITIES OF THE PHI/EHO

- ***Safe Housing***
  - Investigate complaints from tenants & landlords
  - Issue directions for improvement and repairs
  - Vacate and close insanitary & unsafe living accommodations
  - Enforcement

1942
These Premises Protected By
AAA
SECURITY SYSTEMS
TRICK OR TREAT
10/04/2011

05/20/2010

12/13/2010

10/08/2010

10/17/2011

10/17/2011

BRYANT
Plus 90
09/02/2010

2
NOTICE

HOARDING AND SQUALOUR

- Often involves mental health issues (dementia, OCD, depression)
- Requires a multi-disciplinary approach, not just PHI
- Sometimes just poor housekeeping or messy, other times involves live or dead animals, body wastes, rotting food, fire hazards
- Requires PHIs to balance what is “public health” versus what is “individual health issues” not affecting the neighbours or public at large
- Sometimes we have to walk away…

FAMILY
PACK
$18.99

PRIMARY RESPONSIBILITIES OF THE PHI/EHO

- ***RECREATIONAL WATER SAFETY***
  - Swimming pools, whirlpools, wading pools, hydro-therapy pools

    - **Inspections**
      - Routine, Re-inspection, Complaints

PRIMARY RESPONSIBILITIES OF THE PHI/EHO

- ***RECREATIONAL WATER SAFETY***
  - Water sampling (Total Coliforms, E.coli and Pseudomonas
  - Education
    - » Pool Operator Training

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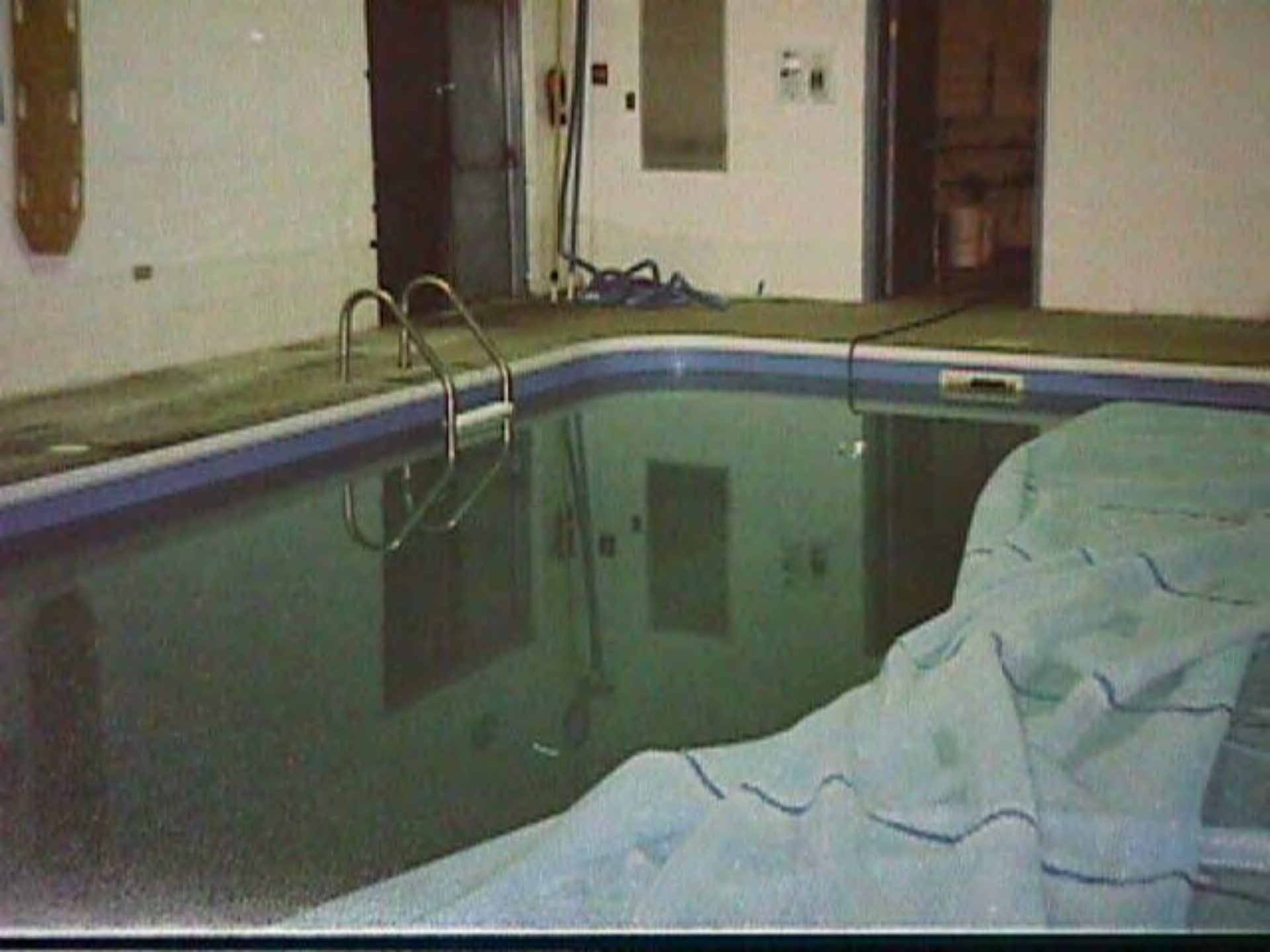
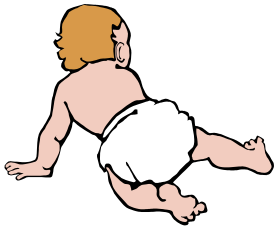


OTHER RESPONSIBILITIES OF THE PHI/EHO

- ***DAY CARE FACILITIES***
  - Food safety, sanitation



- ***PERSONAL SERVICES***
  - Tattoo parlors, body piercing tanning salons
- ***RODENT & INSECT CONTROL***

- ***SMOKING BAN***

OTHER RESPONSIBILITIES OF THE PHI/EHO

- *OUTDOOR AIR QUALITY*
- *RECREATIONAL CAMPS*
- *COMMUNICABLE DISEASE OUTBREAK INVESTIGATIONS*

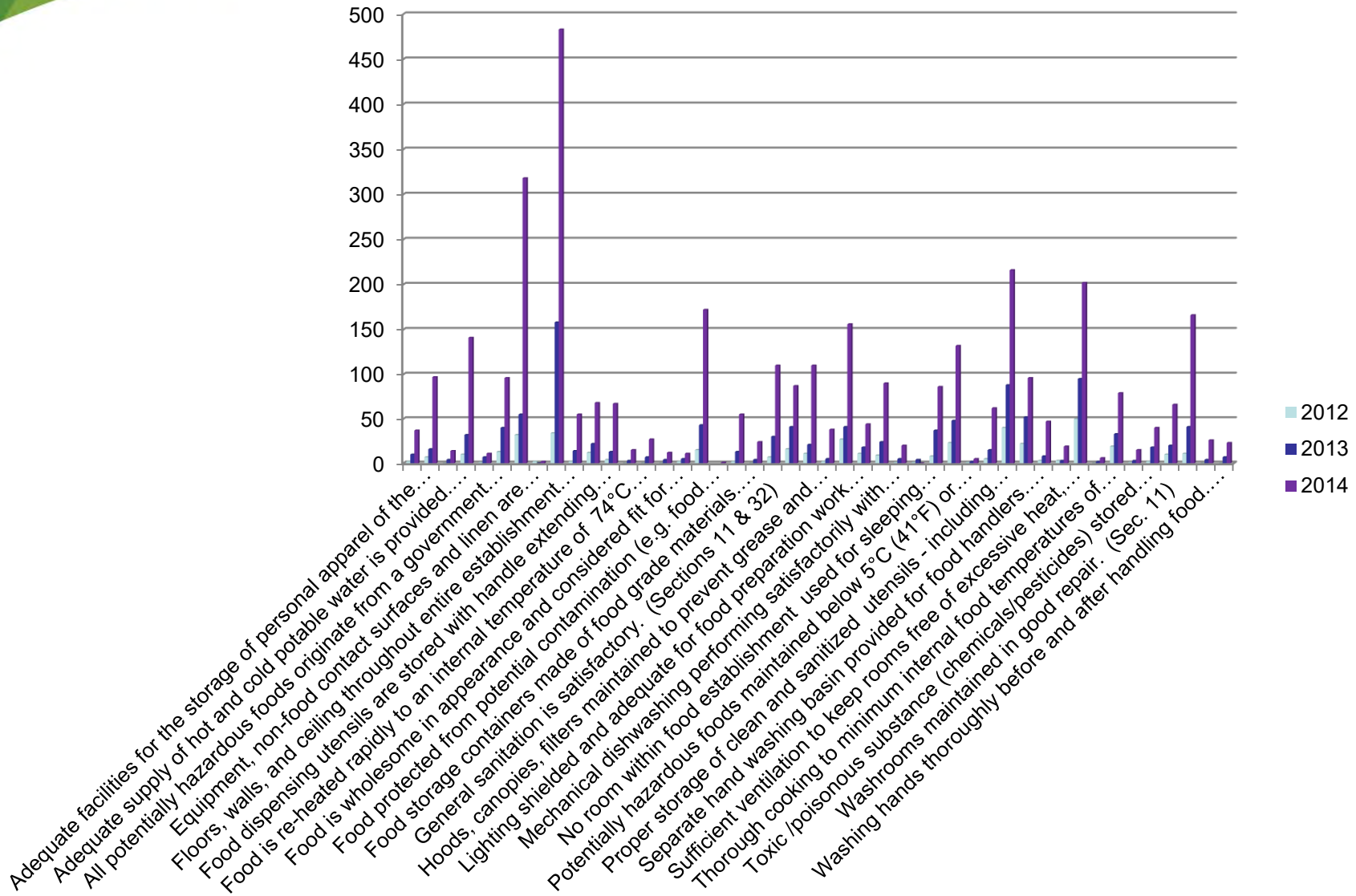
VIOLATIONS

3649 Violations (Critical and Non-Critical) in 2014.

Critical violations are those that, if left uncorrected, are more likely to cause or contribute to food contamination or food-borne illness. Some examples of critical conditions are water supply, food source, food condition, food protection, food handling, cold food storage, hot food storage, Pest/Animal Control, Equipment Sanitation, Utensil Sanitation, Staff/Employee Health and Hygiene, Manual Dishwashing, Mechanical Dishwashing etc.

Non-Critical Violations are those violations that pose a lesser threat to food safety, but negatively affect the overall sanitation level of a facility, and left unaddressed, could become critical violations. Some examples of non-critical conditions are equipment with buildup of dirt or debris, lack of proper hair restraints, areas of a facility in need of repairs (floors, walls and ceilings) etc.

Violation Stats



TOP 3 VIOLATIONS

Top 3 violations accounts for 28% of all violations (Critical and Non-critical) issued by Public Health Inspectors.

Violation type: Equipment, non-food contact surfaces and linen are maintained, designed, constructed, installed and accessible for cleaning

Incidence of cited violation: 318

Description of cited violation:

-Fail to maintain all surfaces as readily cleanable and non-absorbent

-Fail to clean and sanitize food prep equipment after each use or at suitable intervals

-Fail to maintain all surfaces clean and in good repair

-Fail to provide cooking equipment with shield/canopy/protective device of corrosion-resistant/non-absorbent/cleanable material

TOP 3 VIOLATIONS

Violation type: Floors, walls, and ceiling throughout entire establishment constructed of impervious durable materials, kept in good repair and kept clean. (Sec. 32)

Incidence of cited violation: 483

Description of cited violation:

-Fail to ensure that floor, walls and or ceilings are kept clean and in good repair.

-Fail to ensure premises cleaned/ swept to prevent food contamination

-Fail to maintain food premise with tight/smooth/ non-absorbent floor surface

-Fail to maintain carpeting in food service room in clean and sanitary condition.

TOP 3 VIOLATIONS

Violation Type: Sanitize test kit available for verifying dishwasher and sanitizing concentrations.

Incidence of cited violations: 216

Description of cited violation:

-Fail to use the sanitizing test kit to verify the concentrations of the chemical agent being used.

-Fail to provide a sanitizing test kit to verify the concentration of the chemical agent being used.

Environmental Health and Infection Prevention Control: Working Together

- Illness prevention
- Outbreak management
- Equipment
  - Cleaning, disinfection and Storage
- Hand Hygiene
- Education
- Surveillance
- Personal Protective Equipment

QUESTIONS

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