**Public Health Report  February 2004  Vol. 1, Issue 1**

### Immunisation issues

*Marg Dalton, Immunisation Coordinator, Phone 8341815 ext 4228.*

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#### Cold chain audit

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Encourage these measures to prevent enteric diseases: Clean, cook, cover, chill

- Always take food straight home, especially chilled and frozen foods - don’t leave food in a hot car.
- Don’t let meat and chicken juices drip onto other foods. Cover all cooked foods (e.g. with plastic wrap).
- Use separate chopping boards and utensils when preparing raw foods which require cooking (especially meat and chicken), and cooked or ready to eat foods (e.g. salad).
- If you have only one chopping board and one knife, scrub them clean in hot soapy water and dry thoroughly in between using them for raw and for cooked/ready to eat foods.
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Continued next page
PH ADVICE

- Make sure that food is cooked and steaming hot right through to the middle.
  Pink poultry poisons.
- Never put cooked food back onto the same plate that contained the raw food - always use a clean plate (e.g. when barbecuing meat, chicken or fish).
- Leftover hot food should be put in the fridge as soon as it has stopped steaming; hot food will cool more quickly if put in to a shallow dish.
- Don’t prepare food for other people if you have an illness with diarrhoea or vomiting (which could be passed on by contaminating the food).
- Check/beware of untreated tank water, creeks and rivers. Swimsafe hotline is 06 878 1368.
- Don’t let people with an enteric disease share their bath water with others. No swimming in public pools until they are symptom-free for two weeks.
- Wash and dry your hands well after handling pets or farm animals.
- Wash and dry your hands after toilet and before preparing food.
- High risk groups for spreading enteric disease include: food handlers, those involved in health-care, rest home or water supply workers, those attending early childhood centres, intellectually impaired people.

Fact sheets on the enteric diseases and food safety are available on:
www.hawkesbaydhb.govt.nz  www.foodsafe.org.nz
or from the resource room at the Napier Health Centre (06) 834 1815

Disease surveillance summaries

Notification rates for *campylobacter*, *cryptosporidium* and *giardia* continue to be above the national rate. Practitioners are requested to use every opportunity to promote food and drinking water safety with their patients or clients. See leading article in this issue.

The *pertussis* epidemic was slow to reach Hawkes Bay but has been running for more than two years in other parts of the country. Please request a pernasal swab for laboratory confirmation for the first case in any family or social group where you suspect pertussis. Notify all cases.

*Tuberculosis* occurs predominantly in Maori and Pacific Islanders, but recent immigrants from Asia and Africa are also affected. Consider tuberculosis in the differential diagnosis for cough, fever, sweats and weight loss.

Consultation on control measures for *leptospirosis* is occurring with affected industries, such as freezing works, and with Occupational Safety and Health.

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Selected notifications January to December 2003

<table>
<thead>
<tr>
<th>Disease</th>
<th>Hawke’s Bay</th>
<th>New Zealand</th>
</tr>
</thead>
<tbody>
<tr>
<td>Campylobacter</td>
<td>634</td>
<td>14782</td>
</tr>
<tr>
<td>Cryptosporidium</td>
<td>51</td>
<td>820</td>
</tr>
<tr>
<td>Giardia</td>
<td>84</td>
<td>1569</td>
</tr>
<tr>
<td>Hepatitis A</td>
<td>3</td>
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<tr>
<td>Hepatitis B</td>
<td>4</td>
<td>61</td>
</tr>
<tr>
<td>Hepatitis C</td>
<td>3</td>
<td>42</td>
</tr>
<tr>
<td>Leptospirosis</td>
<td>14</td>
<td>76</td>
</tr>
<tr>
<td>Meningococcal Disease</td>
<td>18</td>
<td>456</td>
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<tr>
<td>Pertussis^</td>
<td>63</td>
<td>590</td>
</tr>
<tr>
<td>Rheumatic Fever - Initial</td>
<td>7</td>
<td>143</td>
</tr>
<tr>
<td>Salmonella</td>
<td>71</td>
<td>1404</td>
</tr>
<tr>
<td>Shigella</td>
<td>1</td>
<td>87</td>
</tr>
<tr>
<td>Tuberculosis</td>
<td>21</td>
<td>419</td>
</tr>
<tr>
<td>Typhoid</td>
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<tr>
<td>Yersinia</td>
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*rate* cases per 100,000 population.

Note: ^ denotes p<0.001
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**Selected Hawke’s Bay disease notifications for July to December 2003 compared to the average for the same period during 1998-2002**

![Graph showing disease notifications compared to average](image)

Note: ^ denotes p<0.001

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Note: Annualised crude rate per 100,000 population calculated from 2001 census usually resident population.

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If you wish to receive this publication by email in PDF format, please let us know by emailing chnapier@hawkesbaydhb.govt.nz.
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