

HEALTH EMERGENCY MANAGEMENT

update



AVIAN INFLUENZA UPDATE

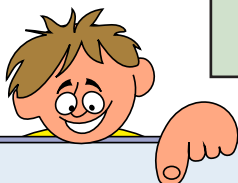
UPDATE

The WHO reports the cumulative number of confirmed human cases of avian influenza A/(H5N1) as of February 2, 2009 as 404 cases with 254 deaths resulting in a case mortality rate of 63%.

The World Health Organization said on January 27 there was no evidence of an avian flu epidemic in China after a fifth person died of the disease this month, but urged caution over the Lunar New Year holiday. An 18-year-old man died from the H5N1 strain of the virus Monday, bringing to five the number of fatalities from the disease so far this year in China, compared to just three in the whole of 2008. The number of cases has sparked fears of an epidemic, particularly during this week's Lunar New Year, as hundreds of millions of families across China reunite around huge feasts that include poultry. China is considered one of the nations most at risk of bird flu epidemics

because it has the world's biggest poultry population and many chickens in rural areas are kept close to humans.

A study by researchers at West Virginia University demonstrated that the influenza virus is able to remain suspended in the air, thus enabling airborne transmission. This finding suggests the possible need for more stringent infection control measures to forestall spread of seasonal influenza. Infection control measures for human cases of H5N1 influenza that call for use of airborne precautions reflect this danger. While those precautions likely stem from the high pathogenicity of the virus rather than from any evidence of airborne spread, it is conceivable that this paradigm may need to be adopted as a matter of course to better protect patients and healthcare workers from contracting seasonal influenza virus in healthcare facilities. To read the entire study, please visit: <http://www.journals.uchicago.edu/doi/abs/10.1086/596478>



CIMS TRAINING REMINDER

CIMS (Coordinated Incident Management System) is a management protocol. It is a set of management rules that is common to all emergency service providers. This means that when different emergency services need to work together on an incident, they already share a standardised management structure, a standardised set of management principles, and a standardised system of information management. CIMS level 2 is an introduction to the CIMS management system.

The next CIMS level 2 training course will be held on 27th March at the MDHB Emergency Operations Centre, also known as the Pandemic Planning Centre.

For full course details including bookings, please contact pandemic@midcentral.co.nz or phone Paul Chaffe Manager Emergency Contingency Planning MDHB on (06) 350 8532.

HOW TO BE PREPARED AT WORK: CIVIL DEFENCE CABINETS

BE PREPARED

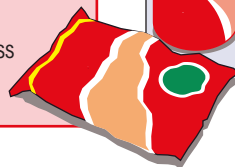
Under the Health and Safety in Employment Act 1992 and its amendments, there is a requirement to be able to look after your staff during an emergency, this includes Civil Defence emergencies. Some business such as lifeline utilities, government departments, emergency services and local authorities have further obligations under the Civil Defence Emergency Management Act 2002.

Many Occupational Health and Safety practitioners are now recommending that workplaces have a store of food for their staff for 72 hours.

These recommendations are not based on workplace size however it is envisaged that there would be one cabinet, at least, per work site. It would be preferable to have one per level of a multi level building or per 100 staff members. For a multi level work site with trained rescue personal it would be worth considering adding multi-story rescue equipment.

Advice should be taken on the location of cabinets to ensure they are likely to be protected by created void spaces following a structural collapse.

It is also noted that the equipment and training specifications are for generic risks and therefore the purchase of equipment and undertaking of training should be based on a site-specific hazard assessment and comprehensive business continuity planning.



SUGGESTED EQUIPMENT ITEMS:

Blanket, foil	Goggles	CD first aid kit
Stretcher, foam	Bucket	Meths stove for water
Rope, poly 30m	Saw, hack	Three ltr billy for water
Torch, batteries	D batteries	Matches (pkt)
Radio, batteries	AA batteries	Rope, sisal 12 m
Gloves/debris	Dust mask	Disposable gloves
Toilet paper	Water	Sledge hammer
Water tablets	Hard hat	Sanitary needs
Blanket, wool	Lighter	Plastic bin bags
Wrecking bar	Saw, wood	Stretcher, board
Disinfectant	Broom	Mouth guards
Cutter/pliers	Axe	
Light sticks	Brush/pan	




SAMPLE FOOD REQUIREMENTS FOR 25 PEOPLE FOR THREE DAYS:

Ensure basic food supplies are also in the cabinets. Food items should be replaced on an annual or bi-annual basis.

DAY 1	Baked beans, 10 x 820g cans Cream corn, 10 x 440g cans Raisins, 4 x 12 mini box packet Muesli bars, 3 x 8 bar box
DAY 2	Tuna in water, 10 x 425g cans Potato salad, 10 x 310g cans Raisins, 4 x 12 mini box packet Muesli bars, 3 x 8 bar box
DAY 3	Spaghetti, 10 x 820g cans Green beans, 10 x 425g cans Raisins, 4 x 12 mini box packet Muesli bars, 3 x 8 bar box

ADDITIONAL FOOD/SUPPLIES

	Barley sugars, 6 packets Chocolate, 6 king size blocks Paper plates, 125 x 25 cm Plastic forks, 100 Methylated spirits 1 x 1 litre Can opener x 4 Large garbage bags (for sanitation) x 25
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