



Hamilton

STOCK EPINEPHRINE EXPANSION IN RESTAURANTS

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Public Health Services**

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Outline

- Background
- Components and considerations
- Options
- Context and evidence
- Recommendations



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Background

- BOH directed PHS and CES to develop and implement several stock epinephrine auto-injector initiatives:
- A) Stock EAI food pilot in Jackson Square (Sept 2014 until March 2016)
- B) Put EAI's on all City fire trucks (May 2016 BOH)
- C) Put EAI's in all City's recreational centres (June 2016 BOH)



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Background

- August 2016, BOH received information report describing stock EAI food pilot and the evaluation
- BOH directed staff:
 - “to report back to the Board of Health on an implementation plan for the next steps in the Epinephrine Auto Injector Pilot Project, by providing the cost and processes involved in establishing a volunteer program for up to 500 restaurants in the City of Hamilton to allow for an onsite auto-injector”



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Components of a stock EAI program

- 1) Procurement and delivery of stock EAI
 - Must include storage and maintenance
 - 2 EAI required at minimum (adult + junior)
- 2) Training
 - Online
 - Face to face: train the trainer
- 3) Administration costs and processes



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Consultation

1) Food Allergy Canada, McMaster University

-Training: \$33K for online (up to 500)
or \$5K per in-person session (up to 50)

In-kind:

- a) One training session by Food Allergy Canada (6 to 50)(representing ≥ 6 chains)
- b) Evaluation + online survey by McMaster



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Consultation

2) Legal and Risk Management

- see confidential legal memo

3) EMS

- Administration and expertise; current role with CPR and AED



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Options

- 1) Full scope: all costs to City
 - a) Administration by PHS
 - b) Administration by EMS
- 2) Full scope: cost-shared
- 3) Reduced scope: limit to 50 with City providing in-kind consultation and facilitative role only
- 4) Status quo



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Options: 1 and 2 full scope (up to 500 restaurants)

1) Cost of stock EAI: \$115K (500 pairs)

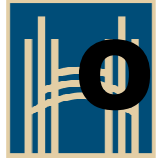
-either paid by City or restaurants

2) Cost of training: \$33K (online; McMaster and Food Allergy Canada)

3) Administrative support:

Either: \$40K for PHS (admin only) or \$120K for paramedic services

Total programming costs: up to \$188K to \$268K



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Option 3: Reduce to up to 50 participants.

- 1) Stock EAI: up to 50 pairs (\$230 per pair) = \$11.5K
- 2) One train-the-trainer session provided in-kind by Food Allergy Canada
- 3) Evaluation and online survey provided in-kind by McMaster
- 4) Administration
 - in-kind support by PHS and Paramedic Services
 - MOU/agreements would need to be developed

Could be done with only in-kind contribution from City if stock EAI paid for by restaurants



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Option 4: Status quo

- EAI initiatives completed or underway, including food outlet stock EAI pilot
- staff, restaurant, community partners with experience
- EAI does not require a prescription

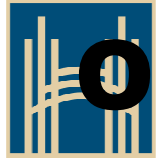
Pros: no additional financial impact to City;
flexibility for restaurant (schedule, process)

Cons: least reach



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Recommendation: Option #3



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Rationale

- 1) Financial: Can be done with only in-kind contribution by City
- 2) Evaluation and on-line survey by McMaster University can evaluate future interest by restaurants to participate to determine sustainability



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QUESTIONS?