



INFORMATION REPORT

TO:	Mayor and Members Board of Health
COMMITTEE DATE:	February 22, 2019
SUBJECT/REPORT NO:	Stock Epinephrine Auto Injector Expansion in Restaurants (BOH13040(e)) (City Wide) (Outstanding Business List Item)
WARD(S) AFFECTED:	City Wide
PREPARED BY:	Ninh (905) 546-2424 Ext. 7113
SUBMITTED BY:	Dr. Ninh Tran, M.D., MSc, CCFP, FRCPC Associate Medical Officer of Health Public Health Services
SIGNATURE:	

COUNCIL DIRECTION

At its meeting of December 10, 2018, the Board of Health directed staff to provide an update on the Stock Epinephrine Auto Injector Expansion Project.

INFORMATION

On June 19, 2017, the Board of Health (BOH) accepted the recommendations presented with Report (BOH13040(c)), including:

“That a volunteer-based stock Epinephrine Auto Injector Program be developed and implemented to facilitate the access to and training on the use of stock epinephrine auto-injectors by up to 50 restaurants in the City of Hamilton under the following conditions:”

One of the conditions was:

“That a minimum of six participants, representing six different restaurant chains, be registered with interest gauged by an online survey developed by McMaster University”.

At the April 16, 2018 BOH meeting, an Information Report (BOH13040(d)) was presented to update on the progress of the Stock Epinephrine Auto Injector Expansion Project. At that time, drafts of the Memorandum of Understanding (MOU) involving the City of Hamilton, McMaster University and Food Allergy Canada had been developed

OUR Vision: To be the best place to raise a child and age successfully.

OUR Mission: To provide high quality cost conscious public services that contribute to a healthy, safe and prosperous community, in a sustainable manner.

OUR Culture: Collective Ownership, Steadfast Integrity, Courageous Change, Sensational Service, Engaged Empowered Employees.

**SUBJECT: Stock Epinephrine Auto Injector Expansion in Restaurants
(BOH13040(e)) (City Wide) - Page 2 of 2**

and were undergoing reviews, training materials were being developed. There was work planned for both targeted promotion as well as general promotion.

This Information Report provides an update of the current status of the project.

The MOU's have now been finalized and signed by the City, Food Allergy Canada and McMaster University and training materials have been developed.

A joint information letter was drafted collaboratively by the City of Hamilton, McMaster University and Food Allergy Canada describing the expanded pilot, a general background, expectations of the different parties; including the interested restaurant, as well as the name and contact information for further information.

Volunteers reached out to a number of restaurants to discuss/review the project; overview, benefits, roles/expectations, provided them with the information letter as well as the template for the legal agreement between the City and the facility/restaurant. This was done in order to gauge interest and feedback from restaurants prior to launching a broader general promotion.

Many of the questions and comments from the restaurants have focused on role clarity and specific expectations and requirements in the Facility Participation Agreement. The Facility Participation Agreement was then modified based on this feedback. Additional strategies to be implemented in support of restaurant recruitment include leveraging the City of Hamilton website by developing a project page, leveraging City social media channels, and a media release scheduled for February 22, 2019.

Given the amount of time and resources already spent on this project, including the development of training and evaluation materials, as well as promotion and recruitment efforts, a fixed deadline of March 31, 2019 for recruitment was agreed upon by the participating partners.

Specifically, this project will go forward if at least 10 restaurants commit to participating by March 31, 2019 with a training date to be determined.

Currently, although no restaurants have formally signed up for this project, some have indicated that they are considering/planning on procuring and stocking epinephrine auto-injectors independently (separate from this project). The current recruitment efforts seem to have helped raise interest and awareness, particularly through more interactive discussions with restaurant owners.

APPENDICES AND SCHEDULES ATTACHED

Not Applicable.