



#SANCnews

March 2018

Welcome to the 1st edition of #SANCnews – your electronic newsletter that will provide regular updates on important happenings at the SA Nursing Council, in the nursing arena and healthcare in general.

SANC launches fraud hotline



The South African Nursing Council (SANC) announced the launch of their new Fraud Hotline, effectively introducing a whistleblowing tool.

Fraud risk management is an important element of the risk management strategy of the SANC and subsequently the Risk Management Office prioritised the implementation of a whistleblowing tool in the light of high risk incidents that are on the rise.

[READ MORE \(click\) or visit:](#)
www.sanc.co.za/news.htm

Council nominations 2018-2023

The term of the current Council of the SANC is coming to an end in June 2018. The nomination process for the 16th SANC Council has been concluded.

The process started with an advertisement in the City Press newspaper on 17 December 2017 by the Department of Health. The closing date for submission of nominations was 31 January 2018.

The SANC requested the services of the Independent Electoral Commission (IEC) to assist with the process, ensuring it remains fair and transparent. Members of Council will be appointed by the Minister of Health, out of the nominations. A total of 56 nominee applications were received. The final IEC report and nominations is being sent to the Minister's office for decision. The new SANC Council's first date in office is 1 July 2018.

Stakeholder Engagement Forum – April 2018

The first of two Stakeholder Engagement Forums for 2018 is planned for Friday 13 April at the SANC office in Pretoria.

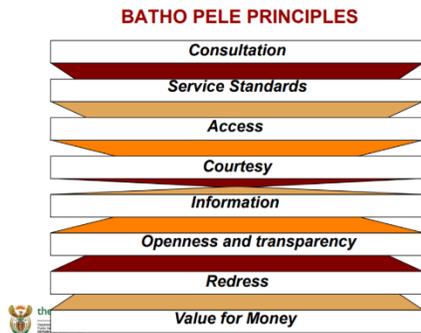
Stakeholders from across the country have been invited to send a representative from their organisation or institution.

Invitees will include people from the Department of Health, Nursing Education Institutions, relevant labour organisations, etc.

Issues to be discussed include education and training, practice and service delivery.

The Forum will be the first of two Stakeholder Forums to take place on an annual basis, demonstrating the SANC's commitment in addressing issues affecting the nursing profession.

Batho-Pele: understanding patients' rights



Nurses are in the public eye all the time and members of the public are slowly but surely starting to get more and more informed about their rights.

The SANC recommends that all nursing practitioners revisit the Batho-Pele Principles as well as the Patients' Rights Charter in order to render the best services they can to the public.

READ MORE (click) or visit:
www.dpsa.gov.za

Delegation from DRC visits SANC



The SANC is proud to be hosting a delegation from the National Council of Nurses (Order of Nurses) from the Democratic Republic of the Congo.

The delegation will be visiting until 15 March while meeting with several departments within the SANC as well as external stakeholders like the Department of Health and NEIs.

Code of Ethics - navigate your way to the provision of care

The Code of Ethics is a valuable guide which enables nurse practitioners to observe, think, and consult before making a decision that affects patient care.

All nurse practitioners are bound by their Code of Ethics which enables them to ensure that they provide care within their Scope of Practice and expected standards of care as laid down by the employer.

Nurse practitioners are personally accountable for their commission and omissions while providing care to a patient irrespective of their age, color, gender, sexual orientation or race. For this reason nurse practitioners must keep the following in mind:



All these are about respect for the dignity of another human being in your care, even in difficult situations.

For more information read the Code of Ethics on the SANC website.

READ MORE (click) or visit:
www.sanc.co.za/professional_practice.htm

Listeriosis: Facts and safety tips

From: NDoH



Picture: www.pinterest.com

According to the National Department of Health, listeria is a bacterium found in soil, water and vegetation. It can also occur in some animals, including poultry and cattle. Raw milk and foods made from raw milk can also carry the bacteria. Listeria is unlike many other bacteria because it can grow in cold temperatures, like inside a refrigerator. Listeria is killed by cooking and pasteurisation.

People should seek medical attention if they experience the following symptoms:

- Fever
- Stiff neck
- Confusion
- General weakness
- Vomiting (sometimes preceded by diarrhoea)

The majority of people infected by listeria recover within seven days. However, those with a compromised immune system, older adults, infants or pregnant women require urgent medical care – treatment involves either a course of antibiotics or fluids through an IV drip.

Pregnant women

Pregnant women are approximately 20 times more likely than other healthy adults to get listeriosis. In pregnant women, it is typically a mild, flu-like illness. In the child, listeriosis can lead to miscarriage, stillbirth, or life-long health problems.

Prevention

To prevent listeriosis, follow the five core "commandments" of food hygiene:

- **Keep clean:** Wash your hands before handling food and often during food preparation.
- **Separate raw and cooked:** Separate raw meat, poultry and seafood from other foods.
- **Cook thoroughly:** Cook foods thoroughly, especially meat, poultry, eggs and seafood.
- **Keep food at safe temperatures:** Refrigerate and reheat foods correctly.
- **Use safe water and raw materials:** Use safe water or make it safe (by boiling), choose foods processed for safety, such as pasteurised dairy products, and wash fruits and vegetables thoroughly, especially if eaten raw.

Persons in higher risk groups should heat hot dogs, cold cuts and deli meats before eating them. Keep refrigerated foods cold. Unlike most other foodborne pathogens, listeria can survive, and even thrive, in the fridge. To prevent this, the National Institute for Communicable Diseases (NICD) recommend dropping fridge temperatures to below 4°C and freezer temperatures below -18°C. Chilling food properly is an important way of reducing the risk of listeria infection.

Wrap or cover foods with a sheet of plastic wrap or foil or put foods in plastic bags or clean covered containers before you place them in the refrigerator. Make certain foods do not leak fluids onto other foods.

Place an appliance thermometer, such as a refrigerator thermometer, in the refrigerator, and check the temperature periodically. Adjust the refrigerator temperature control, if necessary, to keep foods as cold as possible without causing them to freeze. Place a second thermometer in the freezer to check the temperature there.

Use pre-cooked and ready-to-eat foods as soon as you can. The longer they are stored in the refrigerator, the more chance listeria has to grow.

World TB Day 2018

From: www.stoptb.org



Each year, on 24 March, the world marks World TB Day. TB remains the world's leading infectious killer, being responsible for the deaths of nearly 1.7 million people each year and representing the ninth leading cause of death globally. The day is an occasion to mobilize political and social commitment for further progress towards eliminating TB as a public health burden.

The theme for World TB Day 2018 is:

Wanted: Leaders for a TB-Free World - You can make history. End TB.

READ MORE (click) or visit:
www.stoptb.org

World Tuberculosis Day is designed to build public awareness about the global epidemic of tuberculosis (TB) and efforts to eliminate the disease. In 2012, 8.6 million people fell ill with TB, and 1.3 million died from the disease, mostly in the Third World

World TB Day is one of eight official global public health campaigns marked by the World Health Organization (WHO), along with World Health Day, World Blood Donor Day, World Immunization Week, World Malaria Day, World No Tobacco Day, World Hepatitis Day and World AIDS Day.

March 24 commemorates the day in 1882 when Dr Robert Koch astounded the scientific community by announcing to a small group of scientists at the University of Berlin's Institute of Hygiene that he had discovered the cause of tuberculosis, the TB bacillus.[3] According to Koch's colleague, Paul Ehrlich, "At this memorable session, Koch appeared before the public with an announcement which marked a turning-point in the story of a virulent human infectious disease. In clear, simple words Koch explained the aetiology of tuberculosis with convincing force, presenting many of his microscope slides and other pieces of evidence." [4] At the time of Koch's announcement in Berlin, TB was raging through Europe and the Americas, causing the death of one out of every seven people. Koch's discovery opened the way toward diagnosing and curing tuberculosis.

Source: www.awarenessdays.com

SANC vision:

Excellence in professionalism and
advocacy for health care users