



Division of
Food Safety

Department of Agriculture and Consumer Services

Food Security

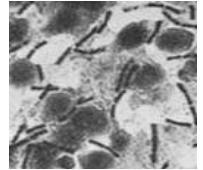
Packing House Day - August 29, 2002

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Concerns Regarding Food Security Are No Longer Hypothetical

- ▶ Events of September 11, 2001
- ▶ Anthrax Incidents
- ▶ General consensus is that the food supply is a real and vulnerable target for future bioterrorist acts



Prior 9/11 Events Effecting Food

- ▶ Tampering (Tylenol and other food products)
- ▶ Accidental contamination of food products
 - ▶ Recalls
 - ▶ Foodborne illness outbreaks



Bioterrorism

- ▶ Food Security vs. Food Safety
 - Food Security: (Diabolic acts)
 - The intentional contamination of food
 - Serious illness or death
 - Many biologic, chemical, or radioactive agents
 - Food Safety: (Accidental, unplanned occurrences)
 - The unintentional contamination of food
 - General mild to moderate illness
 - Few biologic, chemical or physical agents



Security Awareness

- ▶ Small gains in security awareness in your facility will contribute to the total security of your company, your organization and the nation's food supply



3 Key Elements of Food Security

1. Personnel
2. Product
3. Property





Personnel

- ▶ Screen employees
- ▶ Closely supervise employees - particularly new hires
- ▶ Provide formal identification badges/cards for all employees



Personnel

- ▶ Train employees on food security procedures
- ▶ Restrict access so employees enter only those areas necessary for their job function

Limited Access



Product

- ▶ Control access to product and processing areas
- ▶ Use only known sources for all ingredients
- ▶ Ensure that your suppliers and transporters have appropriate food security measures
- ▶ Supervise off-loading of incoming ingredients



Property

Consider the 3 L approach

1. Light it
2. Lock it
3. Limit Access



Property

- ▶ Provide adequate interior and exterior lighting
- ▶ Account for all keys to facility



Property

- ▶ Protect perimeter access with fencing or other appropriate deterrent
- ▶ Use security patrols and video surveillance, where appropriate





Six Steps To Organize Terrorism Security Program

1. Identify the hazards
2. Assess the risk
3. Analyze risk control measures
4. Make control decisions
5. Implement risk controls
6. Supervise and review



Federal Guidance Covers:

- ▶ Physical Facilities
- ▶ Employees
- ▶ Finished products
- ▶ Computer systems
- ▶ Raw materials and packaging
- ▶ Operations



Security Strategy I

- ▶ Select Crisis Management Team members
- ▶ Develop a "Terrorist Event Plan"
- ▶ Identify critical decision makers



Security Strategy I



- ▶ Provide 24-hour contact information
- ▶ Create an emergency evacuation plan
- ▶ Know local, state, federal, police, fire, rescue, agencies with contacts and phone numbers



Security Strategy II

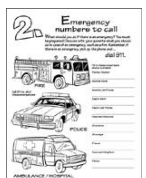


- ▶ Identify a media spokesperson
- ▶ Create a recall plan
- ▶ Have a floor and flow plan stored off-site



Security Strategy II

- ▶ Insure employees know police, fire and rescue telephone numbers
- ▶ Know location of system shut off controls
- ▶ Insure company officials know who to call if they suspect a possible terrorist problem
- ▶ Notify the appropriate Local, State, and Federal authorities





Some Terrorism Prevention Measures

- ▶ Employee and contractor screening
- ▶ Protective transport of ingredients
- ▶ Wear photo IDs on-site
- ▶ Secure water supply
- ▶ Compartmentalize operations
- ▶ Use tamper-proof seals
- ▶ Distribution and transport controls



Security Evaluation

- ▶ Evaluate lessons from past tampering and terrorist actions
- ▶ Annually review and test strategy
- ▶ Perform routine, random security investigations
- ▶ Verify security contractors are doing jobs



Additional Point to Consider for the Food Industry

- ▶ Re-evaluate/establish anti-tampering plan
- ▶ Focus on GAPs, GMPs, and HACCP plans
- ▶ Establish system for receiving and evaluating consumer complaints
- ▶ Have a lab identified for use if needed



Security Strategy

- ▶ Alert Agricultural Law Enforcement of any unusual events at 800.342.5869. This contact is available 24 hours a day, 7 days a week



Additional Resources for Food Security Information

- ▶ United States Department of Agriculture "FSIS Security Guidelines for Food Processors"
<http://www.fsis.usda.gov>
- ▶ United States Food and Drug Administration "Food Producers, Processors, Transporters, & Retailers: Food Security Preventative Measure Guidance"
<http://www.fda.gov>

