



## Food Security Workshop

*Let's Develop a  
Plan!*

### Why Develop a Plan?

- ◆ Improve security of food supply
- ◆ Increase emergency preparedness
- ◆ Protect business liability and product brand name
- ◆ Adhere to customer contract specifications



## FSIS Tools to Developing A Plan

- ◆ Food Processors Guidelines
- ◆ Guidelines for Transporters
- ◆ Checklist
- ◆ Model Food Security Plans

NEW

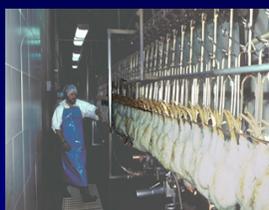
Available at: [www.fsis.usda.gov](http://www.fsis.usda.gov)

FSIS

## FSIS Model Food Security Plans



Meat & Poultry Processing



Meat and Poultry Slaughter



Import Facilities

Egg Processing



FSIS

## Food Security Principles

- #1 – Understand what needs to be protected
- #2 – Apply highest security to most critical components
- #3 – Employ a layered approach
- #4 – Reduce risk to acceptable level
- #5 – Strong management support



## Multiple Layers of Security



Adapted from DOE 1996



## Elements of a Plan

---

- ◆ Inside Security
- ◆ Storage Security
- ◆ Outside Security
- ◆ Shipping and Receiving Security
- ◆ Operations (Processing, Slaughter, or Reinspection Area) Security
- ◆ Contacts
- ◆ Product Recall Procedures



## Inside Security

---

### Possible Vulnerabilities

- ◆ Unescorted visitors
- ◆ Personnel – contractors
- ◆ In-house analytical laboratory access
- ◆ Water and airflow systems



## Inside Security (cont.)

### Potential Preventive Measures

- ◆ Checkpoints and badges
- ◆ Secure water & airflow systems
- ◆ Employee screening
- ◆ Restrict all but authorized and trained laboratory personnel



## Facility Access vs. Protection



## Storage Security

### Possible Vulnerabilities

- ✦ Toxic agents placed in spices, additives or cleaners
- ✦ Toxic agents placed in combo bins destined for further processing



## Storage Security (cont.)

### Potential Preventive Measures

- ✦ Lock storage areas & limit individuals with keys
- ✦ Illuminate entrance
- ✦ Require sign-in for entrance
- ✦ Periodically check inventory & integrity of packaging



## Outside Security

---

### Possible Vulnerabilities

- ✦ Open perimeter
- ✦ Exterior access to:
  - Storage tanks
  - Silos
  - Onsite trailers used for cold and dry storage



FSIS

## Outside Security (cont.)

---

### Potential Preventative Measures

- ✦ Secure all entry ways
  - Windows, vents, and other access points
- ✦ Fence exterior access points
- ✦ Install exterior lighting
- ✦ Use tamper-evident locks and seals

FSIS

## Shipping & Receiving Security

### Possible Vulnerabilities

- ✦ **Unscheduled deliveries**
- ✦ **Products shipped in unsecured trucks or multiple deliveries from one tank**



**FSIS**

## Shipping & Receiving Security (cont.)

### Potential Preventive Measures

- ✦ **Use recognized vendors**
- ✦ **Only accept scheduled deliveries**
- ✦ **Require tamper evident packaging and truck seals**
- ✦ **Drivers should be trained and certified**

**FSIS**

## Operations Security

- ◆ Meat and Poultry Processing
- ◆ Meat and Poultry Slaughter
- ◆ Egg Processing
- ◆ Import Facilities - Reinspection

*Each type of facility has unique  
Food Security concerns*



## Meat & Poultry Processing

Are these processes a security concern in your facility?

- ◆ Deboning
- ◆ Skinning
- ◆ Trimming
- ◆ Grinding
- ◆ Brine Injection
- ◆ Marination
- ◆ Tumbling
- ◆ Massaging
- ◆ Emulsifying
- ◆ Forming
- ◆ Coating
- ◆ Flaking
- ◆ Mixing
- ◆ Blending
- ◆ Stuffing



## Meat & Poultry Processing (cont.)

### Possible Vulnerabilities

- ✦ **Toxic agents placed in:**
  - Water supply, disinfectant sprays, or chilling tanks
- ✦ **Toxic agents placed in combo bins**
  - Trim, variety meats, or carcasses
- ✦ **Toxic agents introduced at critical process points**



## Meat & Poultry Processing (cont.)

### Potential Preventative Measures

- ✦ **Periodic checks of :**
  - Water, disinfectants, and chilling tanks
- ✦ **Limit access to combo bins**
- ✦ **Restrict access to critical operation points**



## Meat & Poultry Slaughter

Are these processes a security concern in your facility?

- ◆ **Stunning**
- ◆ **Hide Removal/ Dehairing/ Defeathering**
- ◆ **Evisceration**
- ◆ **Trimming and Carcass Washing**
- ◆ **Chilling**
- ◆ **Carcass Fabrication**



## Meat & Poultry Slaughter (cont.)

### Possible Vulnerabilities

- ◆ **Surface contamination**
  - Evisceration, trimming, cleaning, or chilling.
- ◆ **Toxic agents placed in:**
  - Water supply, disinfectant sprays, or chilling tanks
- ◆ **Toxic agents placed in combo bins**



## Meat & Poultry Slaughter (cont.)

### Potential Preventative Measures

- ◆ Enhance monitoring of processes
- ◆ Periodic checks of:
  - Water, disinfectants, and chilling tanks
- ◆ Limit access to combo bins
- ◆ Store combo bins in locked areas



## Egg Processing

Are these processes a security concern in your facility?

- ◆ Washing
- ◆ Breaking
- ◆ Pasteurizing
- ◆ Drying
- ◆ Packaging



## Egg Processing (cont.)

### Possible Vulnerabilities

- ✦ Toxic agents placed in:
  - Water supply or disinfectant sprays
- ✦ Toxic agents introduced at critical processing points:
  - Egg breaking, open balance tanks, storage silos, pasteurization, drying, packaging



## Egg Processing (cont.)

### Potential Preventive Measures

- ✦ Perform periodic checks of water & disinfectants
- ✦ Restrict access to critical operations
- ✦ Monitor critical processing points
- ✦ Provide plant supervision or oversight



## Reinspection/Import Facilities

### Possible Vulnerabilities

- ✦ Unauthorized outsiders
- ✦ Toxic agents placed in imported products awaiting reinspection
- ✦ Employees with access to critical operations



## Reinspection/Import Facilities

### Potential Preventive Measures

- ✦ Conduct periodic checks of packaging integrity
- ✦ Employ closed circuit camera systems
- ✦ Use color-coded uniforms for employees based on duties



## Contacts

---

- ✦ Local Police Department
- ✦ City/County Department of Health
- ✦ State Department of Health
- ✦ USDA Office of the Inspector General  
24-hour Hotline – **1-(800) 424-9121**
- ✦ USDA FSIS Office of Food Security & Emergency Preparedness –  
**1-(800) 333-1284**
- ✦ Customers
- ✦ Suppliers



## Recall Procedures

---

- ✦ Who
- ✦ What
- ✦ When
- ✦ Where
- ✦ How



Call the toll-free  
USDA Meat and  
Poultry Hotline at  
1-888-MPHotline to  
notify that you are  
initiating a recall.

A large, multi-pointed starburst callout box is positioned to the right of the 'Recall Procedures' list. It has a light blue fill and a dark blue outline. The text inside is yellow and provides specific instructions on how to initiate a recall.

## Implement the Plan

- ◆ Train facility staff on elements of the Plan
- ◆ Conduct Drills
- ◆ Revise the Plan



## Don't Neglect the Plan

**Make sure the Plan is up-to-date!**

**Monitor:**

- Date of last Security Assessment
- Date of last Plan revision



## Resources

---

- ◆ Checklist
- ◆ Models
- ◆ Website

[www.fsis.usda.gov](http://www.fsis.usda.gov)



## Any Questions?

---

