

**FOOD DEFENSE MEMORANDUM OF INTERVIEW
SENSITIVE SECURITY INFORMATION**

DISTRIBUTE ONE COPY TO:

Plant Management, District Analyst & IF-OFDER mailbox

1. ESTABLISHMENT NUMBER *(from PBIS)*

2. LEGAL ESTABLISHMENT NAME *(from PBIS)*

3a. CATEGORY OF POTENTIAL VULNERABILITY:

☐ S ☐ T

3b. OCCURRENCE:

☐ 1st ☐ 2nd ☐ 3rd

4. SIZE OF PLANT:

☐ Very Small ☐ Small ☐ Large

5. PRODUCT TYPE:

- ☐ SLAUGHTER
- ☐ RAW PRODUCT - GROUND
- ☐ RAW PRODUCT - NOT GROUND
- ☐ THERMALLY PROCESSED - COMMERCIALY STERILE
- ☐ NOT HEAT TREATED - SHELF STABLE
- ☐ HEAT TREATED - SHELF STABLE
- ☐ FULLY COOKED - NOT SHELF STABLE
- ☐ HEAT TREATED BUT NOT FULLY COOKED - NOT SHELF STABLE
- ☐ PRODUCT WITH SECONDARY INHIBITORS - NOT SHELF STABLE

6. PLANT TYPE:

- ☐ MEAT
- ☐ POULTRY
- ☐ EGG PRODUCTS

7. WATER SYSTEMS:

- ☐ UNRESTRICTED ACCESS TO OUTSIDE WELL
- ☐ UNRESTRICTED ACCESS TO IN-PLANT WATER SYSTEMS, WATER STORAGE TANKS OR ICE MACHINES ON PREMISES

8. PROCESSING AREA / MANUFACTURING

- ☐ UNRESTRICTED ACCESS TO SENSITIVE PROCESSING AREAS BY UNAUTHORIZED INDIVIDUALS *(including employees or maintenance workers)*
- ☐ EQUIPMENT CALIBRATION INCORRECT
- ☐ EVIDENCE OF POSSIBLE INTENTIONAL CONTAMINATION OBSERVED

9. STORAGE AREAS

- ☐ EVIDENCE OF POSSIBLE TAMPERING ON STORED PRODUCT
- ☐ UNRESTRICTED ACCESS TO DRY INGREDIENTS
- ☐ UNRESTRICTED ACCESS TO RAW PRODUCT INGREDIENTS
- ☐ UNRESTRICTED ACCESS TO FINISHED PRODUCT
- ☐ UNRESTRICTED ACCESS TO/USE OF HAZARDOUS CHEMICALS

10. SHIPPING AND RECEIVING

- ☐ UNRESTRICTED ACCESS TO LOADING DOCKS
- ☐ NO VERIFICATION OF INCOMING SHIPMENT OF RAW MATERIALS

11. PLANT MANAGEMENT RESPONSE:

12. NAME OF INSPECTOR

13. DATE