U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE

FOOD DEFENSE SURVEILLANCE FINDINGS
SENSITIVE SECURITY INFORMATION
OIEA/CID

I. FIRM INFORMATION

1. DATE *(mm/dd/yyyy)*

2. FIRM NAME

3A. LOCATION *(Street, City, State, Zip Code)*

3B. MAILING ADDRESS *(If different from above)*

4. TYPE OF PRODUCT(S) OBSERVED *(Check all that apply)*;

☐ MEAT ☐ POULTRY ☐ EGG PRODUCTS ☐ SHELL EGGS ☐ SILURIFORMES ☐ NON-AMENABLE

5. BUSINESS TYPE *(Check all that apply)*:

☐ DISTRIBUTOR ☐ EXEMPT POULTRY ☐ RETAILER ☐ BROKER ☐ RESTAURANT

☐ WAREHOUSE ☐ CUSTOM ☐ ABATTOIR ☐ PORT OF ENTRY ☐ MISCELLANEOUS

☐ TRANSPORTER ☐ FOOD BANK ☐ ANIMAL FOOD ☐ PROCESSOR ☐ INSTITUTION

☐ 3D/4D OPERATOR ☐ SALVAGE ☐ BONDED AREA ☐ RENDERER ☐ SILURIFORMES FISH POND

II. SPECIFIC THREAT CONDITION PROCEDURES
(All "No" responses require an explanation under #6 "Exit Notes")

		YES	NO
FOOD DEFENSE PLAN	A. IS THERE A WRITTEN FOOD DEFENSE PLAN?	☐	☐
	B. IS THERE EMERGENCY CONTACT INFORMATION?	☐	☐
OUTSIDE SECURITY	A. DOES THE FACILITY HAVE FOOD DEFENSE MEASURES TO PROTECT THE OUTER PERIMETER AND/OR OUTSIDE PREMISES OF THE FACILITY? *(e.g., cameras, security guards, fencing, lighting, alarm system, controlled access system, and/or locks)*	☐	☐
INSIDE SECURITY	A. DOES THE FACILITY HAVE FOOD DEFENSE MEASURES IN PLACE FOR THE INSIDE OF THE FACILITY? *(e.g., cameras, security guards, lighting, alarm system, controlled access system, and/or locks)*	☐	☐
	B. ARE THERE PROCEDURES IN PLACE TO ENSURE THAT ALL PERSONS IN THE FIRM ARE AUTHORIZED AND PROPERLY IDENTIFIED WHEN ON THE PREMISES?	☐	☐
	C. ARE THERE USE AND STORAGE PROCEDURES FOR ANY CHEMICALS OR HAZARDOUS MATERIALS IN THE FIRM TO PREVENT PRODUCT ADULTERATION?	☐	☐
	D. ARE THERE PROCEDURES TO PROTECT FOOD AND FOOD INGREDIENTS, INCLUDING THE WATER, USED IN PRODUCTS FROM ADULTERATION?	☐	☐
	E. DOES THE FIRM KEEP A RECORD OF ALL VISITORS? *(e.g., log)*	☐	☐
SHIPPING AND RECEIVING	A. IS ACCESS TO THE SHIPPPING/RECEIVING AREA(S) RESTRICTED TO AUTHORIZED PERSONNEL?	☐	☐
	B. IS THERE A PROCEDURE TO VERIFY THAT INCOMING/SHIPPED PRODUCTS ARE CONSISTENT WITH SHIPPING DOCUMENTS?	☐	☐
	C. IS THERE A PROCEDURE TO OBSERVE INCOMING PRODUCTS FOR INDICATION OF TAMPERING?	☐	☐
	D. IS THERE A PROCEDURE FOR MAINTAINING SECURITY OF PRODUCTS DURING LOADING/SHIPMENT?	☐	☐
	E. IS THERE A PROCEDURE IN PLACE TO VERIFY DRIVER IDENTIFICATION TO CORRELATE WITH PAPER WORK?	☐	☐
PRODUCTS OBSERVED	A. WERE ALL PRODUCTS OBSERVED FREE FROM APPARENT TAMPERING OR ADULTERATION?	☐	☐

6. Exit Notes

7. ADULTERATED PRODUCT ? *(Check, if observed)*	8. DETENTION? *(Check, if detained)*	9. HAVE ALL IDENTIFIED SECURITY VULNERABILITIES BEEN DISCUSSED WITH MANAGEMENT?
☐	☐	☐ YES ☐ NO *(If no, explain in # 6)*
10. INVESTIGATOR *(Print name)*		11. INVESTIGATOR *(Signature)*