One Team, One Purpose

Food Safety and Inspection Service
Protecting Public Health and Preventing Foodborne Illness
Food Safety and Inspection Service

Background

• Original scenario-based tool was released in 2013
  – Targeted towards very small establishments
  – Designed to be completed in approximately one hour
  – Only ONE scenario with different types of establishments listed

• Recommendations to create new scenarios unique to an incident type
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FD-PREP Objectives

• Increase awareness of the importance of protecting the food supply from intentional adulteration

• Ensure that food defense and recall preparedness practices and mitigation strategies are effective, documented, and understood

• Test and maintain effective written recall procedures
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Priorities for Update

- Update content, enhance graphics in presentations, and improve usability
- Update and modernize supporting documentation, including Homeland Security Exercise and Evaluation Program (HSEEP) compatible documents
- Create three additional scenarios that reflect modern-day issues
FD-PREP Contents

• Four scenario presentations
  – Web access
  – PowerPoint download
• Supporting documents
  – HSEEP compatible
  – Simplified documents for establishments
• Resource guide with templates and other tools
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Exercise Description

• Intended for FSIS-regulated establishments

• Each scenario takes 60 to 90 minutes to complete

• Scenarios describe fictitious incidents, with information “injects” provided as the incidents unfold

• Participants discuss the events as they occur, sharing relevant experiences based on discussion questions included
Exercise

Settling the Score: Disgruntled employee scenario

Smooth Operator: Insider threat scenario

Virtual Outrage: Cyber threat scenario

Road Rage: Transportation threat scenario
Settling the Score
You receive a call from your largest customer, a grocery chain with five stores. They tell you that, upon visual inspection, one of their butchers found a problem with the product received from your company this morning. They provide the lot number. As a precaution, the customer has taken your product off the shelf.
Day 1 - Contamination

- Your largest customer found a problem with the product received from your company this morning.
- They have taken your product off the shelf.

What actions will you take for other customers who may have received the same product?
Food Safety and Inspection Service: Exercise Output Example

** Slide 10 **
How do you control who can enter the processing areas of your facility? Are delivery persons and visitors escorted in these areas? Locks on doors. Employees have keys.

** Slide 11 **
What are the vulnerable areas where you cannot control access by persons other than employees? Outside water tanks, storage area.

** Slide 13 **
Do you and your customers or vendors have established protocols for vetting drivers and other third party food handlers (e.g., background checks)? The trucking company does its own background checks. We don’t do checks on their drivers.

** Slide 14 **
Do you require identification from delivery persons before they can enter your establishment’s processing areas?
No

** Slide 15 **
Are your employees trained to check pickups against the roster of scheduled pickups and deliveries? They are supposed to enter deliveries and pickups in the daily log book.
Settling the Score

Day 1 - Contamination

- You receive a call from your largest customer, a grocery store chain with five stores.

- They tell you that, upon visual inspection, one of their butchers found a problem with the product received from your company this morning.

- They provide the lot number. As a precaution, the customer has taken your product off the shelf.
Settling the Score

Day 1 - Contamination

- Your largest customer, a local grocery chain with five stores, calls!
- They tell you that, upon visual inspection, one of their butchers found a problem with the product received from your company this morning.
- They provide the lot number. As a precaution, the customer has taken your product off the shelf.

What actions will you take for other customers who may have received the same product?
What Did We Learn Today?

**Discuss the following issues in your group:**

- Does our food defense plan prepare us to respond to an intentional adulteration incident?
- Are we prepared to implement a recall if necessary?
- What are the major issues involved in responding to such an incident?
- What are some new protocols we might consider adopting?
- How can we build on this exercise in the future?
Settling the Score – Web Based

What Did We Learn Today?

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• Are we prepared to implement a recall if necessary?

• What are the major issues involved in responding to such an incident?
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