Step 3 - Implement Your Food Defense Plan

Now that you have developed a food defense plan, test it and use it. Remember to review your plan regularly to make necessary changes or improvements.

For questions you may have on developing your food defense plan:
Contact the Small Plant Help Desk at 1-877-FSISHELP (877) 374-7435 or email InfoSource@fsis.usda.gov.
OR
AskFSIS at http://www.fsis.usda.gov and click on “ask FSIS” at the top of the page.

Additionally, you may contact an industry trade association such as:
• American Meat Institute at http://www.meatami.com
• North American Meat Association at http://nmaonline.org
• American Association of Meat Processors at http://www.aamp.com
• National Turkey Federation at http://www.eatturkey.com
• National Chicken Council at http://nationalchickencouncil.com
• United Egg Producers (UEP) http://www.unitedegg.org

What should you do if there is an emergency or if I think that a food product has been tampered with?
In an emergency, your first step should always be to contact local law enforcement – dial 911. Then contact the following:
FSIS 24-hour emergency number (866) 395-9701 for meat, poultry, or egg products.

USDA is an equal opportunity provider and employer.
Step 3 - Implement Your Food Defense Plan

Now that you have developed a food defense plan, test it and use it. Remember to review your plan regularly to make necessary changes or improvements.

For questions you may have on developing your food defense plan:
Contact the Small Plant Help Desk at 1-877-FSISHELP (877) 374-7435 or email InfoSource@fsis.usda.gov.
OR
AskFSIS at http://www.fsis.usda.gov and click on “ask FSIS” at the top of the page.

Additionally, you may contact an industry trade association such as:
• American Meat Institute at http://www.meatami.com
• North American Meat Association at http://nmaonline.org
• American Association of Meat Processors at http://www.aamp.com
• National Turkey Federation at http://www.eatturkey.com
• National Chicken Council at http://nationalchickencouncil.com
• United Egg Producers (UEP) http://www.unitedegg.org

What should you do if there is an emergency or if I think that a food product has been tampered with?
In an emergency, your first step should always be to contact local law enforcement – dial 911. Then contact the following:
FSIS 24-hour emergency number (866) 395-9701 for meat, poultry, or egg products.

USDA is an equal opportunity provider and employer.

Revised September 2013
Food defense is putting measures in place that reduce the chances of someone intentionally contaminating the food supply in order to harm people, disrupt our economy, or ruin your business. Unfortunately, the things you do to keep food safe may not be adequate to defend against malicious acts. This brochure outlines measures you can take to protect your customers and your livelihood.

**Who Might Tamper With Food Products?**

As a business owner, you must be alert to a potential attack against your business. Anyone is capable of hurting or disrupting your business. An attack can originate from within or from outside your facility. An attacker could even pose as one of the following:

- Customer or potential customer
- Truck driver making deliveries
- Salesperson visiting your business
- Utility representative
- Contractor doing repairs or performing services

Keep in mind that a current or former employee who has a grudge against you or your business could also pose a danger.

**Why Develop a Food Defense Plan?**

A Food Defense Plan Will Help You:

- Identify steps to keep food in your facility safe and secure
- More quickly respond to and recover from an emergency

In today's environment, many customers want their suppliers to have a food defense plan. USDA's Food Safety and Inspection Service (FSIS) has created this brochure to give owners and operators of slaughter and food processing facilities a practical approach to developing their own food defense plan.

**Step 1 – Conduct a Self-Assessment**

Take some time to review the food defense measures suggested below. Check (√) those that you currently have in place in your operation.

### Food defense measures for OUTSIDE your building

- Measures are taken to identify people/vehicles entering the plants premises
- Doors and other openings are secured during non-operating times
- Emergency exits have self-locking doors and/or alarms to prevent unwanted entry
- Access to water wells and water storage areas are restricted

### Food defense measures for INSIDE your building

- The building has working security cameras, if applicable
- The building has an alarm system that is tested regularly
- Visitors/customers are asked to sign in, provide identification, and are escorted

### Slaughter and Processing Security

- Slaughter/Processing areas are restricted to designated employees
- Supplies and ingredients are examined for tampering before use
- Trace-back and trace-forward records are maintained in case of product recall

### Storage Security

- Access to ingredient and finished product storage is limited to designated employees
- Security inspections of storage areas are conducted regularly
- Inventory records are checked for unexplained additions or withdrawals

### Food defense measures for SHIPPING and RECEIVING

- Trailers are locked and/or sealed when not being loaded or unloaded
- Loading and unloading of trucks are monitored by a company employee
- Products are checked for signs of tampering
- Advance notification from suppliers (by phone, e-mail, or fax) is required for all incoming deliveries
Food defense is putting measures in place that reduce the chances of someone intentionally contaminating the food supply in order to harm people, disrupt our economy, or ruin your business. Unfortunately, the things you do to keep food safe may not be adequate to defend against malicious acts. This brochure outlines measures you can take to protect your customers and your livelihood.

Who Might Tamper With Food Products?
As a business owner, you must be alert to a potential attack against your business. Anyone is capable of hurting or disrupting your business. An attack can originate from within or from outside your facility. An attacker could even pose as one of the following:
- Customer or potential customer
- Truck driver making deliveries
- Salesperson visiting your business
- Utility representative
- Contractor doing repairs or performing services

Keep in mind that a current or former employee who has a grudge against you or your business could also pose a danger.

Why Develop a Food Defense Plan?
A Food Defense Plan Will Help You:
- Identify steps to keep food in your facility safe and secure
- More quickly respond to and recover from an emergency

In today’s environment, many customers want their suppliers to have a food defense plan. USDA’s Food Safety and Inspection Service (FSIS) has created this brochure to give owners and operators of slaughter and food processing facilities a practical approach to developing their own food defense plan.

Step 1 – Conduct a Self-Assessment
Take some time to review the food defense measures suggested below. Check (√) those that you currently have in place in your operation.

Food defense measures for OUTSIDE your building
- Measures are taken to identify people/vehicles entering the plant’s premises
- Doors and other openings are secured during non-operating times
- Emergency exits have self-locking doors and/or alarms to prevent unwanted entry
- Access to water wells and water storage areas are restricted

Food defense measures for INSIDE your building
- The building has working security cameras, if applicable
- The building has an alarm system that is tested regularly
- Visitors/customers are asked to sign in, provide identification, and are escorted

Visitors, guests, and other non-employees (e.g., contractors, salespeople, truck drivers) are restricted to non-product areas unless they are escorted.

Storage Security
- Access to ingredient and finished product storage is limited to designated employees
- Security inspections of storage areas are conducted regularly
- Inventory records are checked for unexplained additions or withdrawals

Slaughter and Processing Security
- Slaughter/processing areas are restricted to designated employees
- Supplies and ingredients are examined for tampering before use
- Trace-back and trace-forward records are maintained in case of product recall

Food defense measures for SHIPPING and RECEIVING
- Trailers are locked and/or sealed when not being loaded or unloaded
- Loading and unloading of trucks are monitored by a company employee
- Products are checked for signs of tampering
- Advance notification from suppliers (by phone, e-mail, or fax) is required for all incoming deliveries