

# TEFAP -

## Are You Ready for These Food Safety Issues?

### The Road to Readiness

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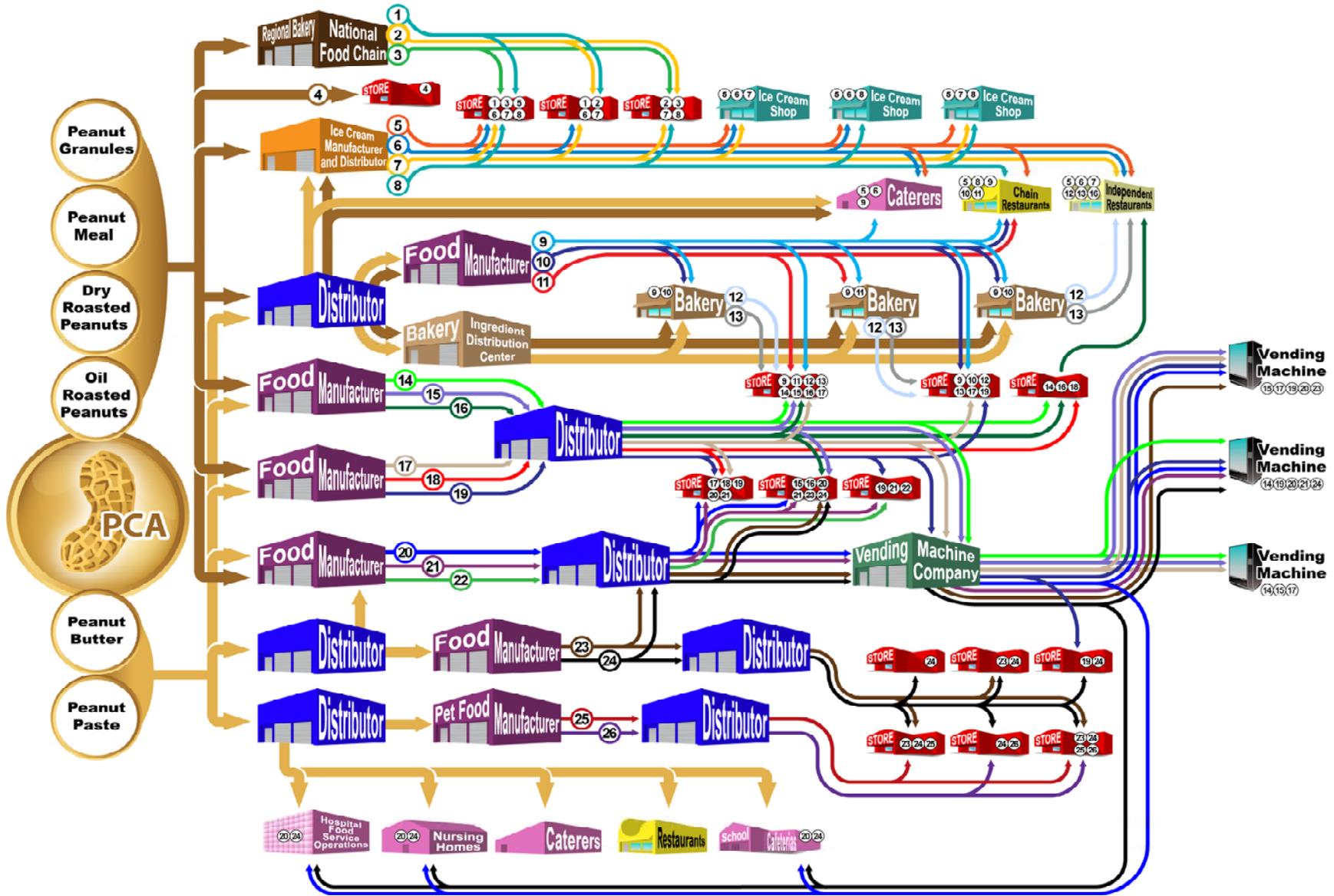
Office of Food Safety

USDA Food and Nutrition Service

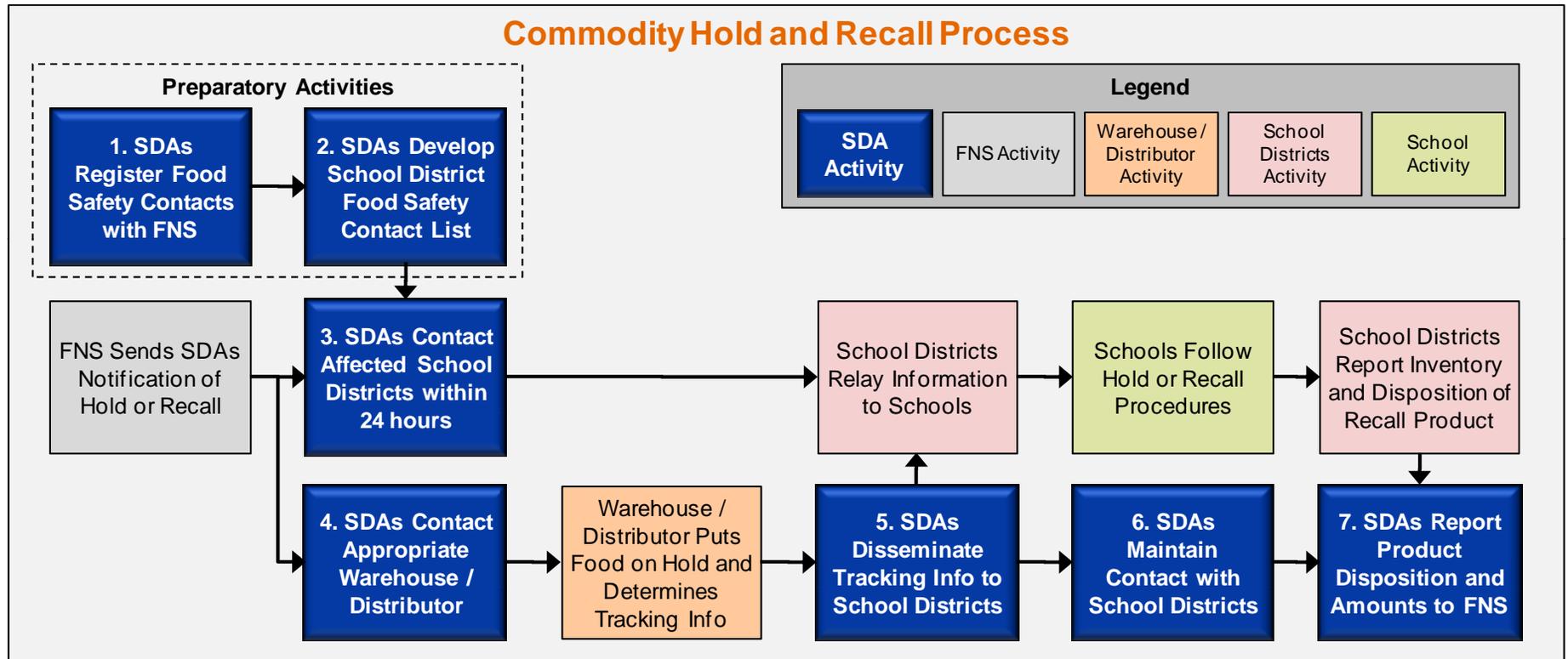
# Recall Roadmap

- Key stops on the road to manage a recall:
  - Distribution system
  - Communication system
  - Recall Action Plan
  - Performance criteria

# Distribution System EX: Peanut Corporation of America Recall



# Communication System



# Recall Action Plan

Examples of elements in a Recall Action Plan (aka SOP):

- Upon recall notification receipt, confirm product was received and further distribution locations (recipients)
- Notify your recipients
- Have process for sequestering product in a specific location and marking it 'Do Not Use'.
- Obtain accurate inventory counts from every site
- Work with your local/State health and/or environmental department on recall requirements and disposal instructions.
- Train employees on these procedures

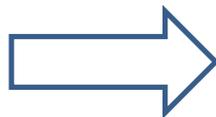
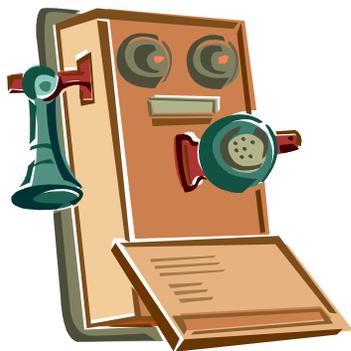
# Recall Guidance

- Current – 2001 Hold and Recall Procedures
- Revision underway
- Worked with ACDA Processing Committee to include recalls of further processed product
- Signed by all Under Secretaries over FNS, AMS, FSA, FSIS and the Commissioner of FDA

# State Recall Communication Project

Project Goal: Improve SDA communication with RAs during a recall of USDA Foods

- Assess current practices
- Identify performance standards and best practices
- Provide assistance to states for communication improvements



# Performance Criteria

## Potential ideas for recall performance criteria:

- SDAs develop a recall SOP
- SDAs identify 2 recall contacts and enter information into web-based ordering system
- SDAs obtain 2 recall contacts from each recipient site
- An annual test of the recall contact information is conducted
- SDAs have a system or mechanism to determine affected product distribution location information within 24 hours of recall notice receipt.
- Recall notices are sent to recipient sites within (4 hours for Class 1 and 24 hours for Class 2 and 3 recalls) of receiving notice from FNS
- SDAs receive notice confirmation from recipients within 48 hours
- SDAs have a system, including standard forms, to collect and compile inventory information from recipients.

# Recall Resources

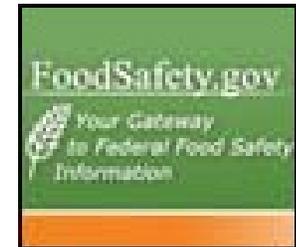
- FNS Food Safety web page:  
[http://www.fns.usda.gov/fns/food\\_safety.htm](http://www.fns.usda.gov/fns/food_safety.htm)
- NFSMI – Food Safety Standard Operating Procedures: Food Recall:  
<http://www.nfsmi.org/documentlibraryfiles/PDF/20080213010609.pdf>
- Get emails about all recalls – sign up at:  
[www.recalls.gov](http://www.recalls.gov)



*Your Online Resource for Recalls*

# Recall Resources (cont'd)

- Sign up for the commercial recall widget:  
[www.FoodSafety.gov](http://www.FoodSafety.gov)
- Check specific manufacturer or distributor websites for recall information

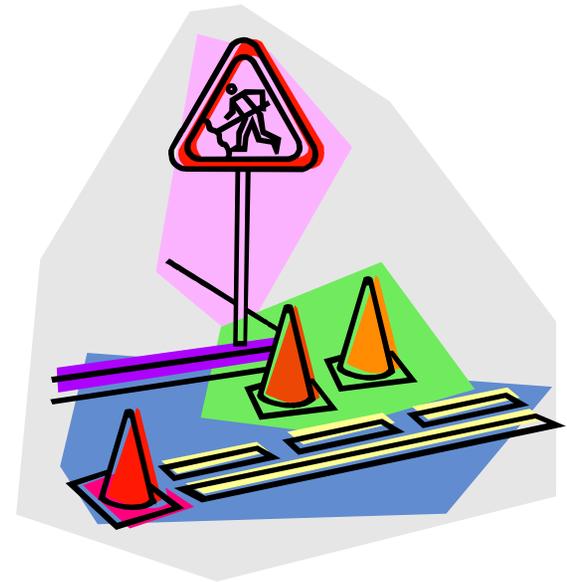


For consumers:

- Recall Basics - fact sheets for consumers:  
[www.befoodsafe.org/recallbasics](http://www.befoodsafe.org/recallbasics)

# Food Defense Roadmap

- What is food defense?
- Key stops on the road to food defense
  - Determine your vulnerabilities
  - Decide how to prevent problems
  - Put a plan in place



# Food Defense vs. Food Safety

- Food Defense
  - The protection of food products from ***intentional*** adulteration by biological, chemical, physical, or radiological agents
- Food Safety
  - The protection of food products from ***unintentional*** contamination by agents

# FDA Vulnerable Foods

(assessment done soon after 9/11/01\*)

- Infant formula
- Breaded food
- Baby food
- Milk
- Yogurt
- Ice cream
- Soft drinks
- Water, bottled
- Produce
- Canned food
- Honey
- Peanut butter
- Seafood, cooked
- Deli salad
- Fruit juice
- Flour

\*Food Defense: FDA's Role in Protecting America's Food Supply; International Symposium on Agroterrorism; May 3, 2005; LeeAnne Jackson, PhD; FDA

# Where in the Food Supply?

- Opportunity for Attack at Several Levels
  - Crops
  - Livestock
  - Processing
  - Distribution
  - Storage
  - Transportation
  - Retail

# Key links in the FNS food chain.....

- Production
- Packaging
- Transportation
- Storage
- Preparation/Service



# FNS Program Sites - examples

- Warehouses



- Food Banks



- Food Pantries



- Soup Kitchens



# Warehouses

*Potential vulnerable points:*

- Receiving
- Storage
- Personnel
- Access within facility



# Food Banks/Food Pantries

*Potential vulnerable points?*

- Short shelf-life
- Numerous volunteers
- Incomplete tracking methods
- Variety of donors

# Soup Kitchens

*Vulnerable points?*

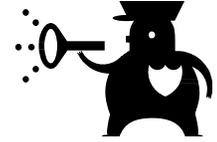
- Receiving and Storage
- Food Preparation
- Access to the facility

# Soup Kitchens: Central Kitchen Operations

- Identified in vulnerability assessments
- Key areas:
  - Large batch size
  - Thorough mixing of ingredients
  - Short shelf-life  
(quick turn-around)
  - Wide distribution

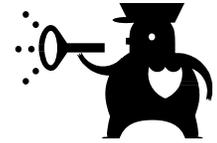


# Preventive Measures: Facility Security



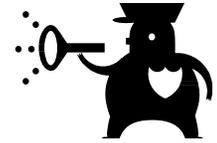
- Protect perimeter access
  - Number of entrances
  - Account for all keys
  - Interior, exterior & emergency lighting
  - Control vehicles, etc...
- Restrict access
  - Secure & limit access to storage areas
  - Secure hazardous chemicals
  - Limit access to what's needed for normal operations
  - Investigate missing stock/chemicals

# Preventive Measures: Incoming Materials



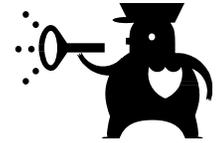
- Request locked & sealed vehicles/containers
  - Obtain & verify seal numbers
- Look for evidence of tampering or counterfeiting
- Reject suspect food
- Investigate damage, loss & discrepancies
- Encourage suppliers/transporters to practice security measures
- Establish pick-up and delivery schedules

# Preventive Measures: Storage



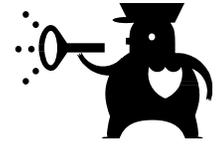
- Keep track of products (log in & out)
- Protect data systems
- Establish receiving, quarantine, & release procedures
- Investigate missing or extra stock & report any unresolved problems
- Minimize re-use of containers

# Preventive Measures: Kitchens/Central Kitchens



- Access to foodservice areas is restricted
- Procedures to monitor operation of foodservice equipment
- Procedures to store leftover foods in tightly sealed, clearly labeled and dated containers
- Recall action plan, inventory tracking in place
- Hazardous chemicals stored outside of food preparation area, inventory monitored
- Peer-to-peer monitoring (buddy system)

# Preventive Measures: Employees



- Screening/Background checks
- Daily work assignments
- Identification
- Restricted access
- Personal items
- Training in security procedures
- Unusual behavior
- Staff health

# Food Defense Plan



## Basics of a Food Defense Plan:

- Assess your current operations such as:
  - Security outside of your building
  - Security inside your building and operation
  - Personnel – security and training
- Draft a plan:
  - Measures currently in place and
  - measures you need to plug any gaps
- Assign responsibilities to specific employees to carry out the measures identified
- Train employees on food defense awareness and the plan

# Resources: Assemble a Contact List

- Local and/or State Health Department
- Local Law Enforcement
- Local Fire Department



## •Elevated Concerns:

- FSIS – Office of Food Defense and Emergency Response
  - (800) 333-1284
- FDA – Office of Emergency Operations
  - (301) 443-1240

# Resources: FDA's **ALERT** Initiative

- Intended to raise awareness of food defense
- Applies to all aspects of the farm-to-table continuum
- Identifies 5 key food defense points:
  - Assure - supplies and ingredients are from safe and secure sources
  - Look – keep an eye on the security of your ingredients and products
  - Employees – use strategies to monitor staff and visitors
  - Report – document the security of your products
  - Threat – know how and who you notify about threats or suspicious activities

# Resources: FDA's FIRST Initiative for Front Line Staff

- Follow company food defense and procedures
- Inspect your work area and surrounding areas
- **Recognize** anything out of the ordinary
- **Secure** all ingredients, supplies, and finished product
- **Tell** management if you notice anything unusual or suspicious
- Web link for ALERT and FIRST:
  - <http://www.fda.gov/Food/FoodDefense/default.htm>



# Food Defense Resources

- FNS Food Safety web page: [http://www.fns.usda.gov/fns/food\\_safety.htm](http://www.fns.usda.gov/fns/food_safety.htm)
- Coming soon to the FNS Food Safety web page: a template for developing a food defense plan
- USDA FSIS Guide to Developing a Food Defense Plan for Warehouse and Distribution Centers:  
[http://www.fsis.usda.gov/PDF/Guidance\\_Document\\_Warehouses\\_Brochure.pdf](http://www.fsis.usda.gov/PDF/Guidance_Document_Warehouses_Brochure.pdf)
- FDA Food Security Preventive Measures Guidance:  
<http://www.fda.gov/Food/FoodDefense/FoodSecurity/default.htm>
- FDA 'ALERT: The Basics' and 'Employees FIRST' training materials:  
<http://www.fda.gov/food/fooddefense/default.htm>
- Conference for Food Protection – Emergency Guidance for Retail Food Establishments:  
<http://www.foodprotect.org/guides/>

You have arrived at your destination!

Thank you!

Questions?