

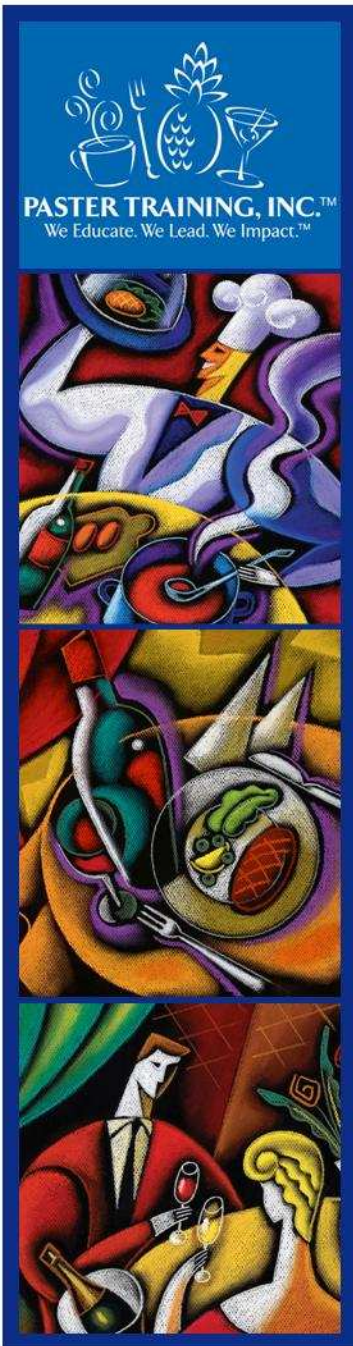


School Nutrition Association: Fundamentals of Food Defense

Monday, July 21, 2008
3:30 pm – 4:30 pm

Tara Paster
Elizabeth Bugden
George Zameska
Howard Rabinovitch

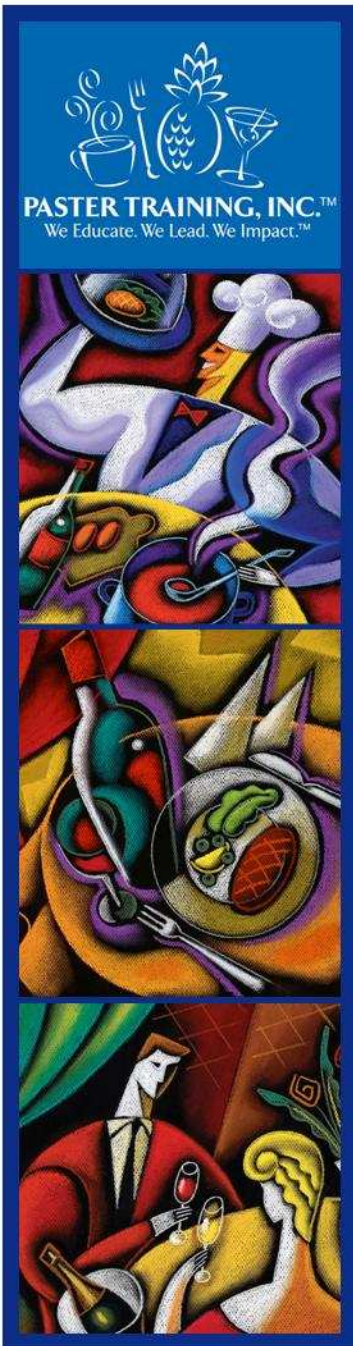
T. Paster, E. Bugden, G. Zameska, H. Rabinovitch



Food Defense Objectives

- **The participant will be able to differentiate between food safety, food security, and food defense.**
- **Explain why food defense is so important.**
- **Apply food defense standard operating procedures to handle different situations.**





Food Defense Objectives

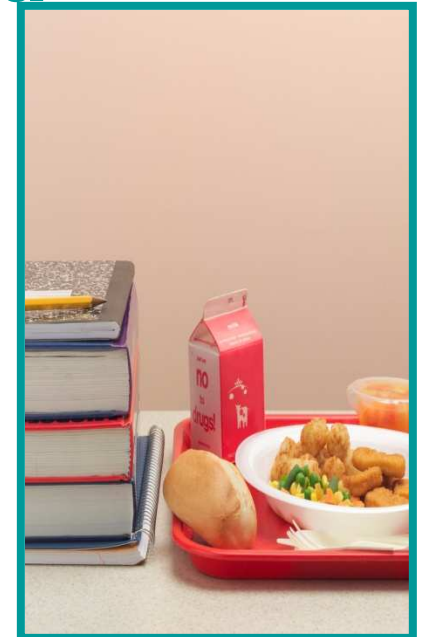
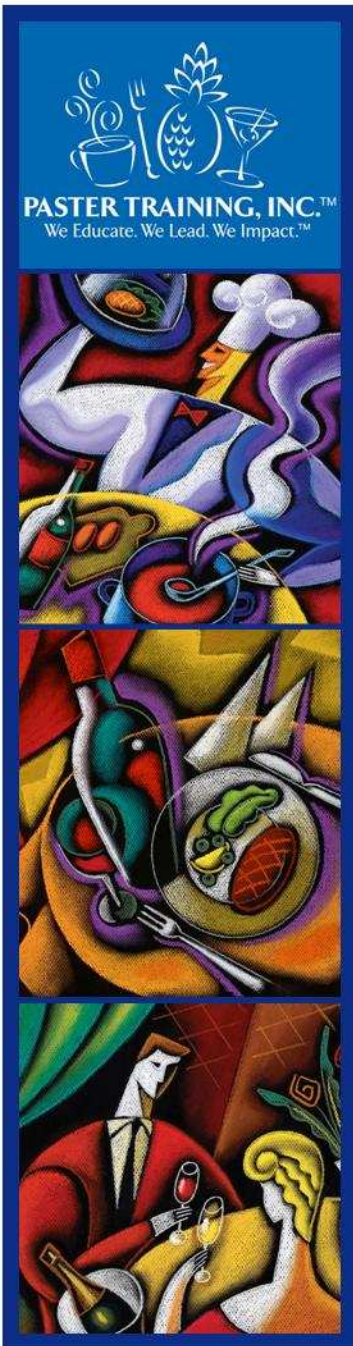


- **Discuss their role in food defense as a responsible employee.**
- **Focus on source of foods, delivery and security for food service including commercial access to outside foods and student brought foods.**

Agenda

Protect your School!

1. Introduction
2. What's in it for you?
3. What is food defense?
4. What challenges do you and your school face?
5. The threats...
6. Protect Your School!
7. Development of a Food Safety Management System





Importance

What's in it for you?

- **Protecting the health and safety of others!**

Knowing your family, friends, neighbors, and community are out of harms way!

- **Your school is successful!**
- **Your livelihood!**



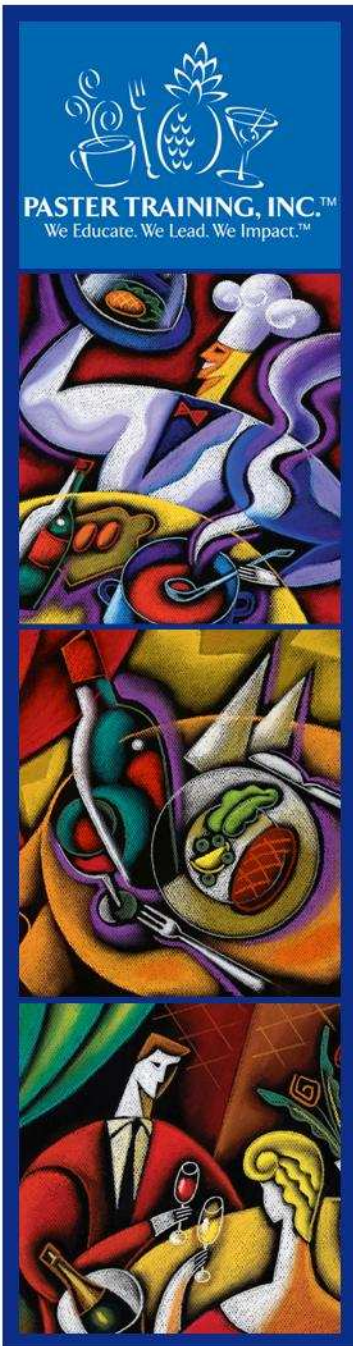


Importance

Why is food defense and food safety important for your school?

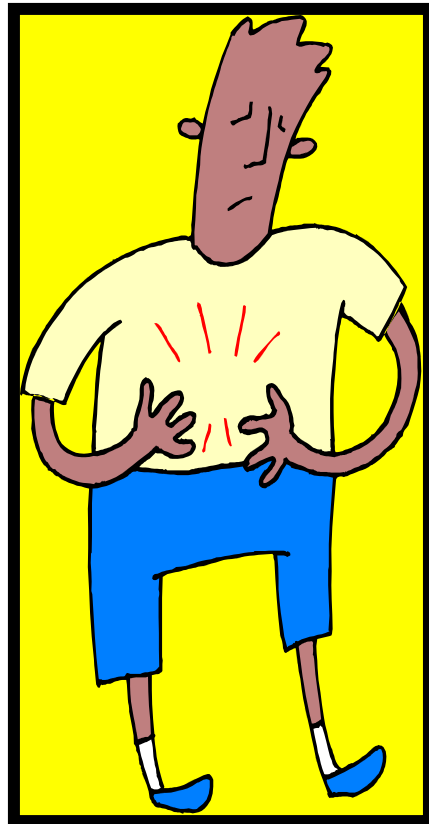
- **Student/Teacher Safety**
- **Community Confidence**
- **Brand Protection**



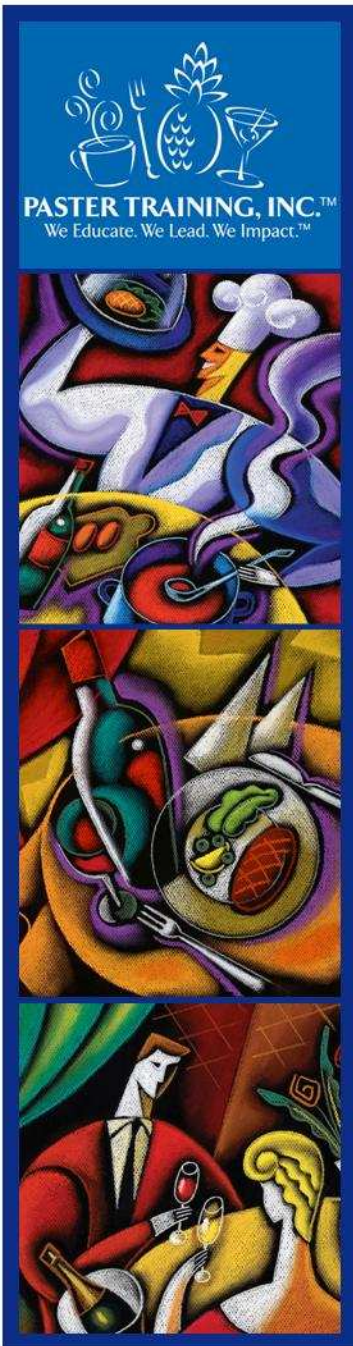


Protect Your Customers!

Estimated Annual Foodborne Illness by the CDC:



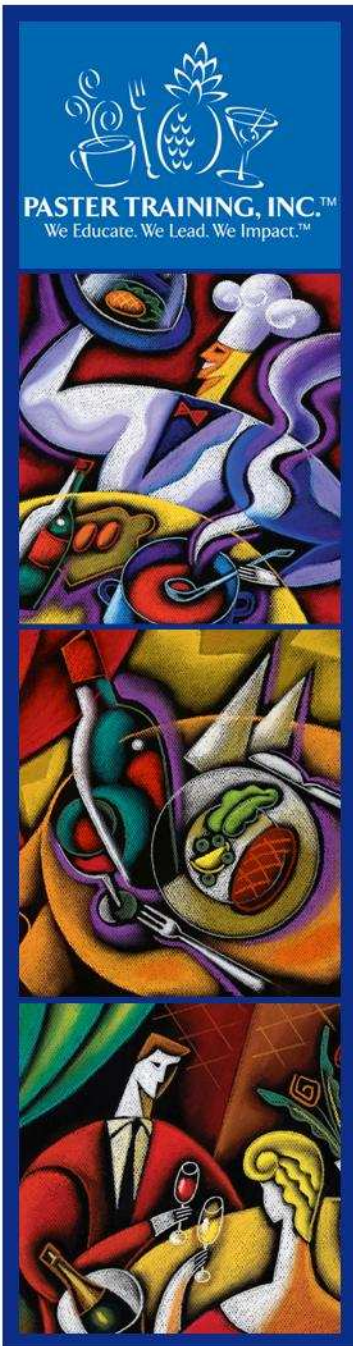
- 🍏 **76 million illnesses**
- 🍏 **325,000 hospitalizations**
- 🍏 **5,000 DEATHS!**



Protect Your Customers!

76 Million Foodborne Illnesses – Top 5 Reasons CDC Risk Factors

- **Unsafe Suppliers**
- **Poor Personal Hygiene**
- **Cross-contamination**
- **Not Holding Food Properly**
- **Not Reaching Minimal
Cooking Temperatures**

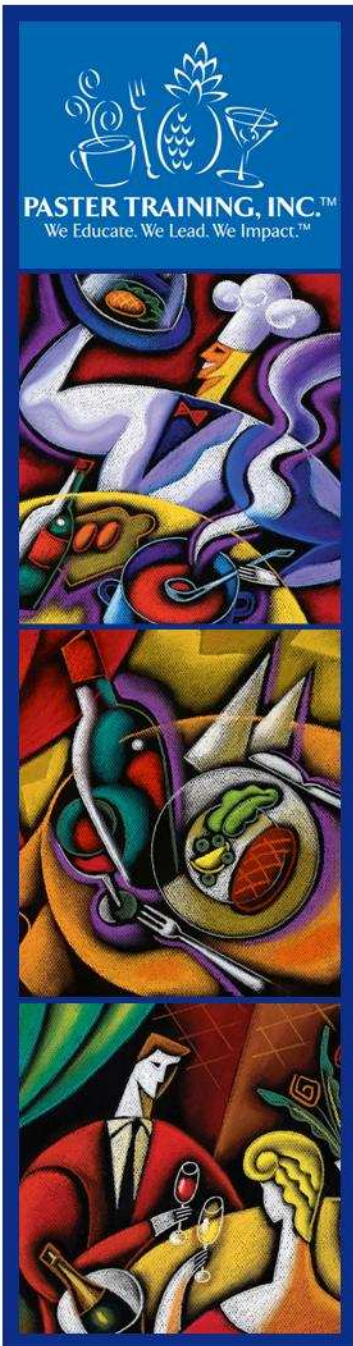


Understanding the threat...

Schools managing the threat of intentional and accidental food contamination to your business, employees, and customers must use:

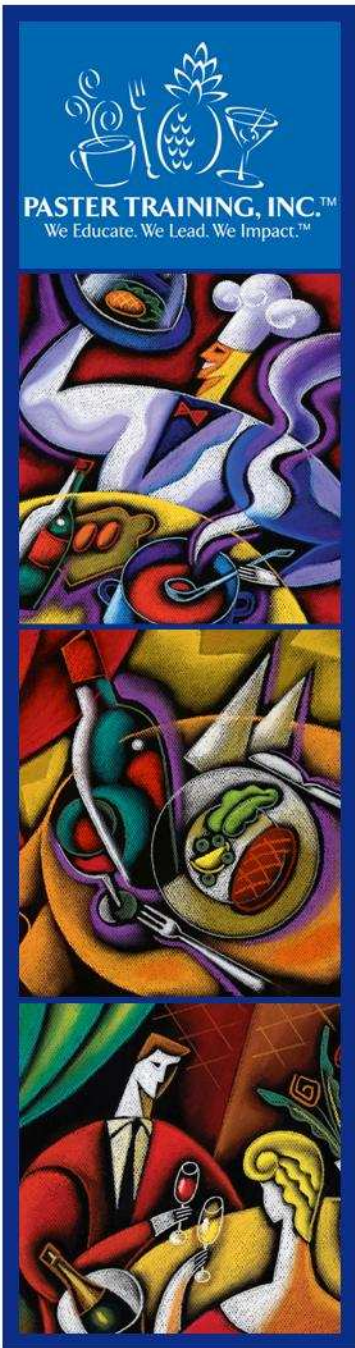
- ***Food Defense &***
- ***Food Safety***





The threats...

- **Natural Disasters**
 - Floods
 - Hurricanes
 - Tornadoes
 - Fires
- **Foodborne illness outbreaks**
- **Deliberate contamination**
(explosive or spray device/open container)
- **Hoaxes**
- **Transportation accidents**
(train/truck)
- **Building explosions**
- **Ammonia leak**



The threats...

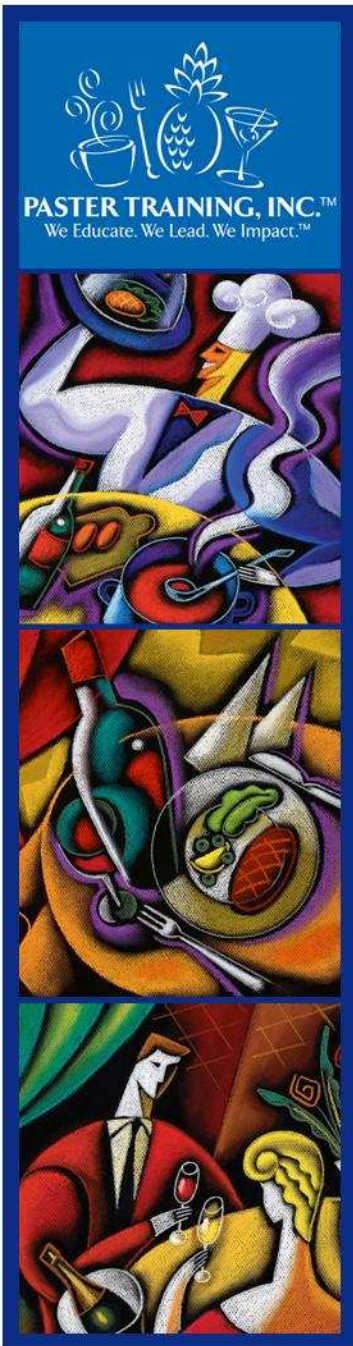
Intentional



VS.

Accidental

OOPS!



The threats...



Intentional:

- **Terrorism**
- **Criminal Acts**
- **Weapons of Mass Destruction** (water, air, contact surfaces)

Biological *

Chemical

Radiological *

*** Onset of symptoms may be days or weeks**

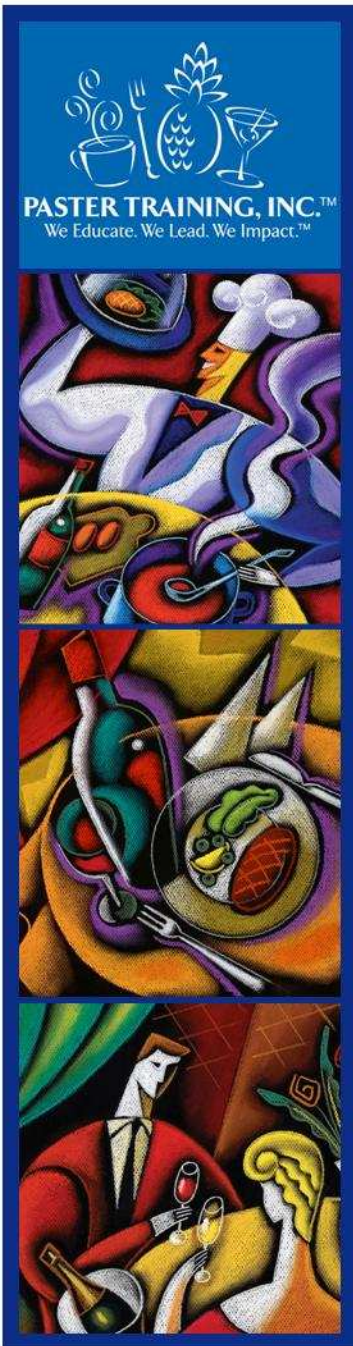


Food Defense

Food defense examples:

- ★ **2003- 92 people become ill, Nicotine-based pesticide**
- ★ **1993- 16 employees are sick or hospitalized, Shigella contamination**
- ★ **1984- 751 ill and 45 hospitalized, Salmonella contamination**





The threats...

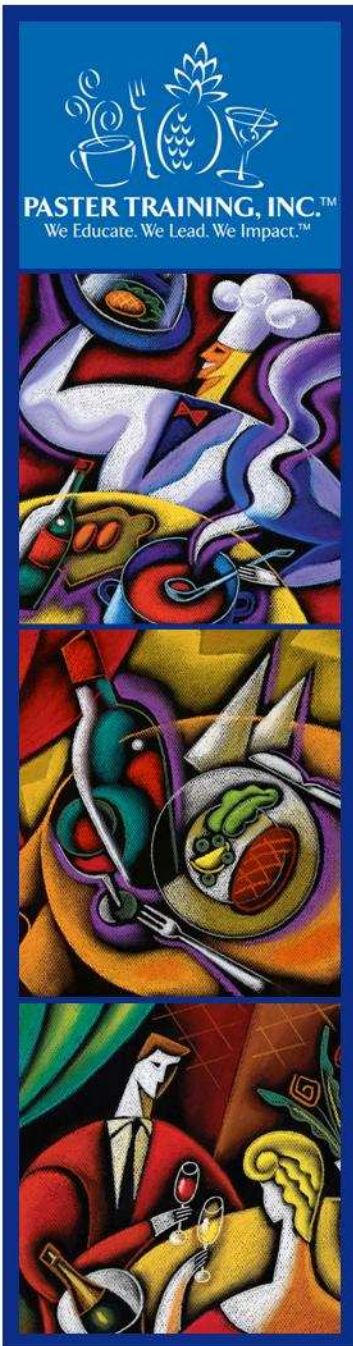
OOPS!

Accidental:

- **Operational negligence**
- **Poor employee training**
- **Poor quality control**

Usual Unintentional Contamination:

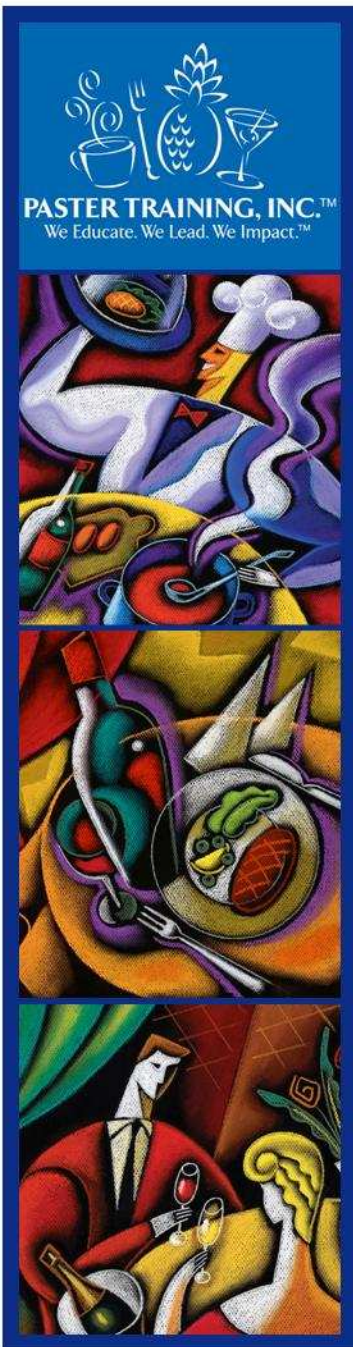
- E.coli O157:H7
- Salmonella
- Listeria monocytogenes



Food Safety

Food safety examples:

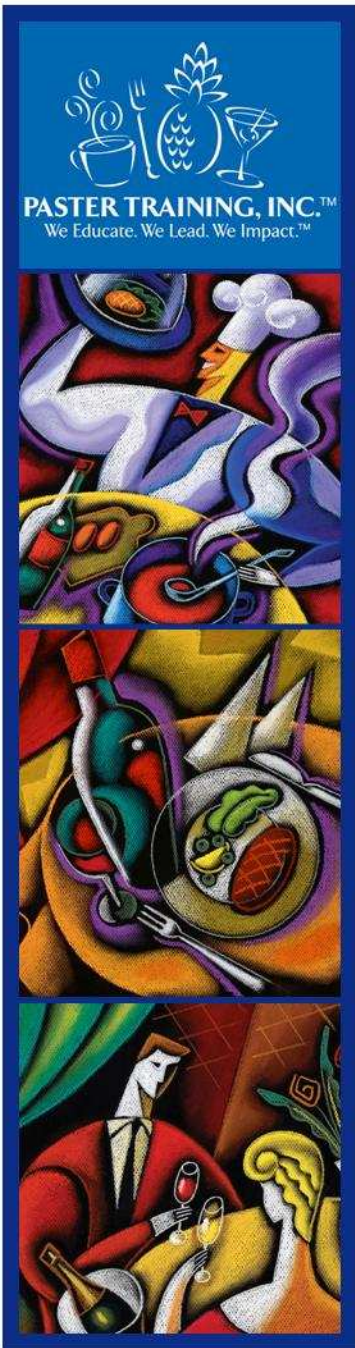
- ★ **2003 Hepatitis A caused more than 650 confirmed cases of illness and 4 deaths in 4 states**
- ★ **1994 Salmonella caused 150 confirmed cases of illness from ice cream**
- ★ **1985 Salmonella caused more than 16,000 illnesses and 17 deaths in 6 states from re-contaminated pasteurized milk products**



Manage the threat...

Schools must:

- **be proactive**
- **identify and assess vulnerabilities and risks**
- **implement risk reduction practices**
- **be prepared to respond**
- **have a recovery plan**



Challenges...

What obstacles do you face to as a school to manage the threat?





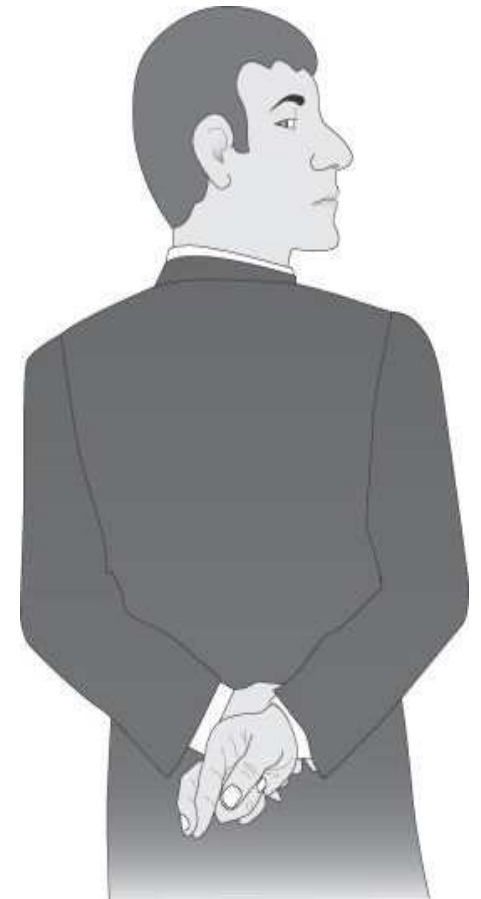
Challenges...

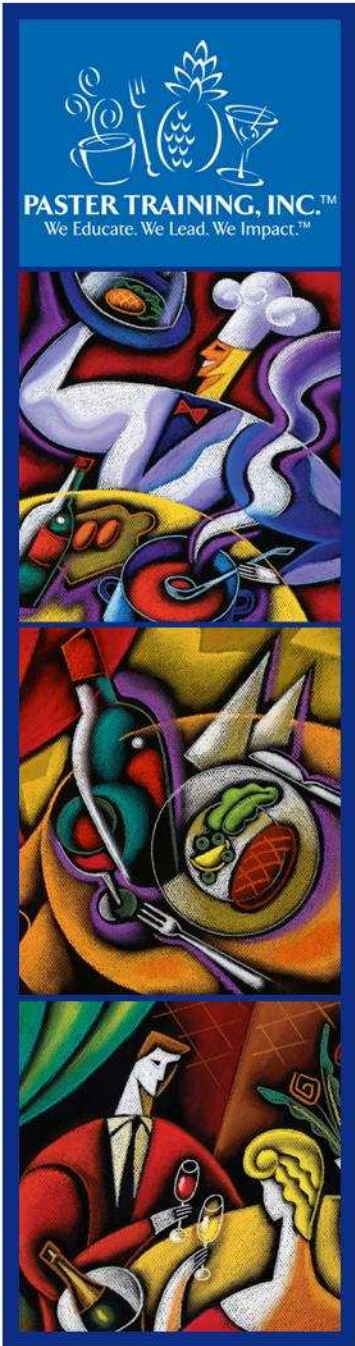
★ Resources

- **Limited budget for food defense and food safety measures.**
- **Lack of training.**

★ Attitude

- **Lack of awareness.**
“It won’t happen to me.”

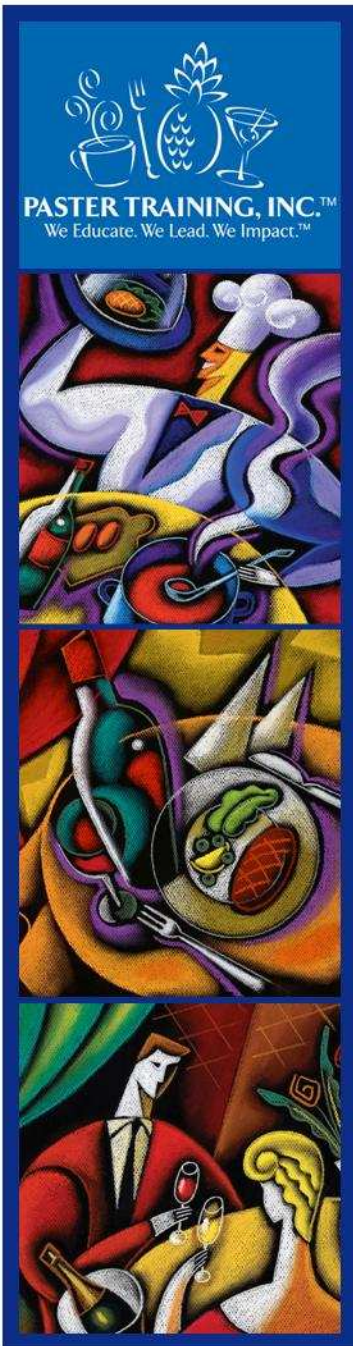




★ Transportation



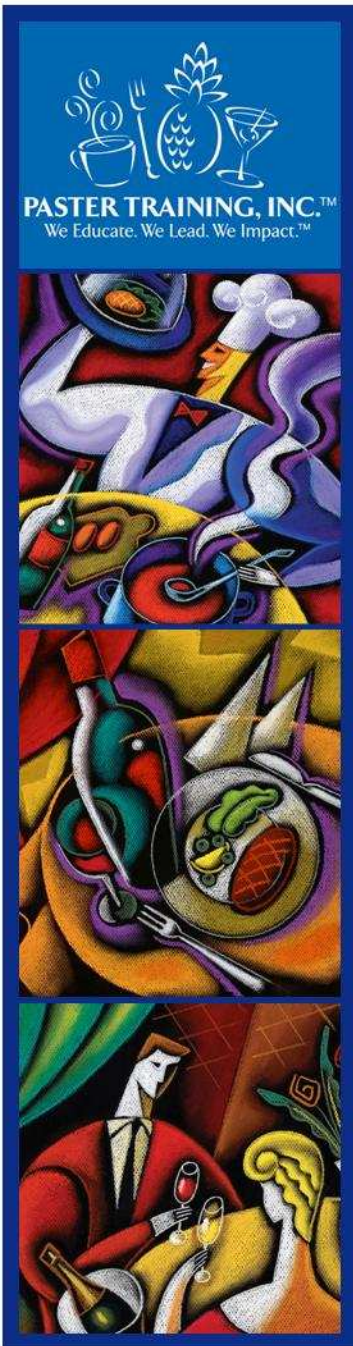
Ensuring product safety during transportation and distribution!



★ Due Diligence

- **Purchase from approved licensed sources**
- **Know in advance when deliveries are coming**





★ Due Diligence

- **Encourage suppliers to inspect delivery vehicles**
- **Supervise deliveries**
- **Inspect deliveries**

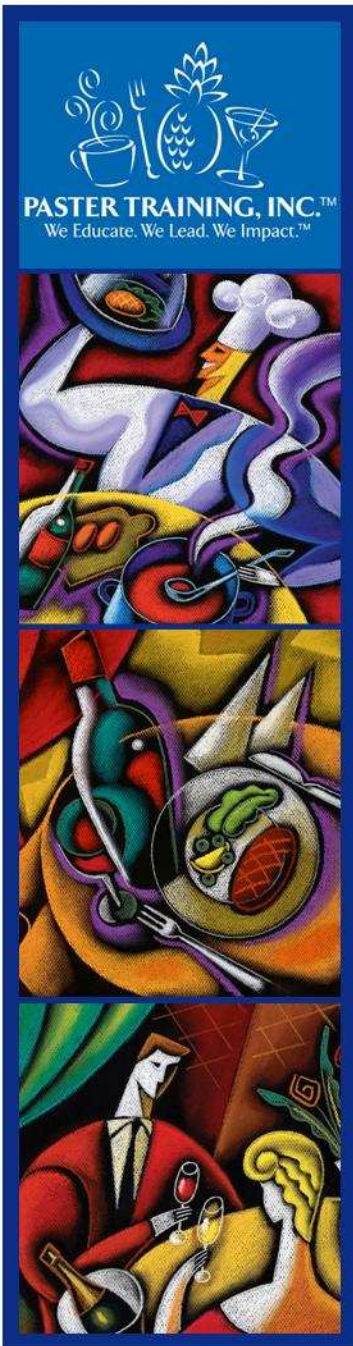




★ Transportation

- **Vehicle Inspection for sanitary and physical condition**
- **Maintenance & Repair Requirements**
- **Refrigeration Systems Operation and Monitoring**

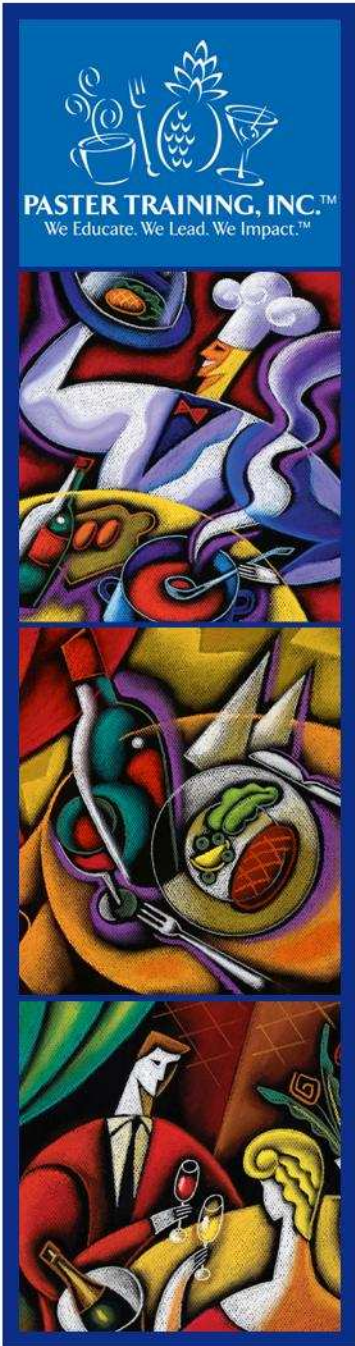




★ Transportation



- **Haul Back**
- **Controls and Practices**
- **Pest Control**
- **Cleaning & Decontamination**



Development of a Food Safety Management System

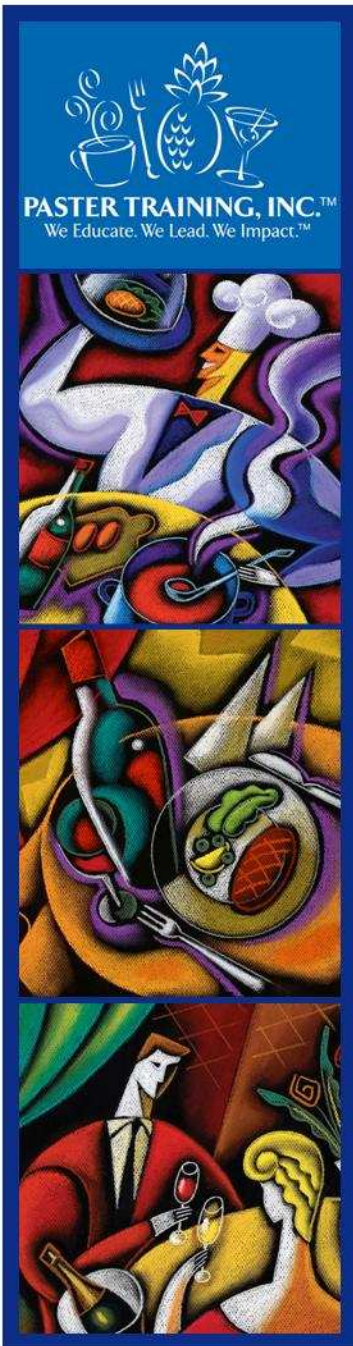


Protect Your Business!

AFDO statement:

“The challenge we face is to build on the food safety systems we have in place by ensuring timely implementation of effective risk reduction practices, by being prepared to **respond to an event, and by having plans in place to quickly **recover** after the incident.”**





Protect Your Business!

2005 FDA Code:

“Preventive rather than reactive approach to food safety through a continuous system of monitoring and verification.”

Active Managerial Control



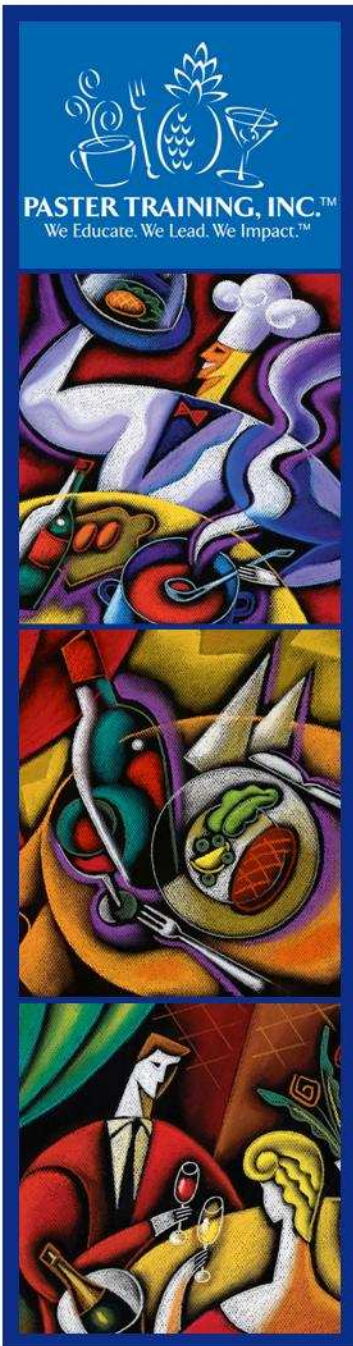


CDC Risk Factors

Food Defense and Your School!

- **Unsafe Suppliers**
- **Poor Personal Hygiene**
- **Cross-contamination**
- **Not Holding Food Properly**
- **Not Reaching Minimal Cooking Temperatures**





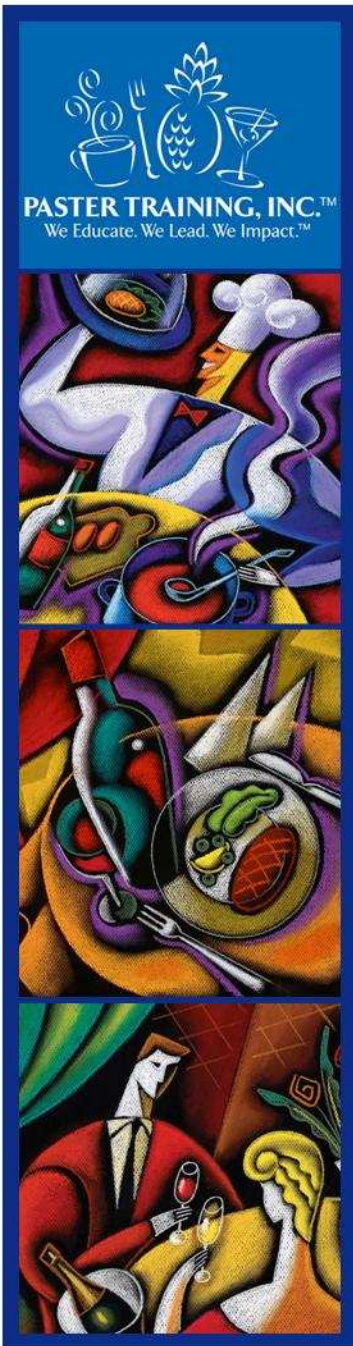
Protect Your Business!

2005 FDA Code:

"Purposeful incorporation of *specific actions or procedures* by industry management into the operation of their business to attain control over foodborne illness risk factors."

Apply Active Managerial Control





Active Managerial Control

Goal: *To prevent, eliminate, or reduce the occurrence of foodborne illness risk factors!*

- **Focus your efforts on the risk!**
- **Develop and implement food safety management systems!**



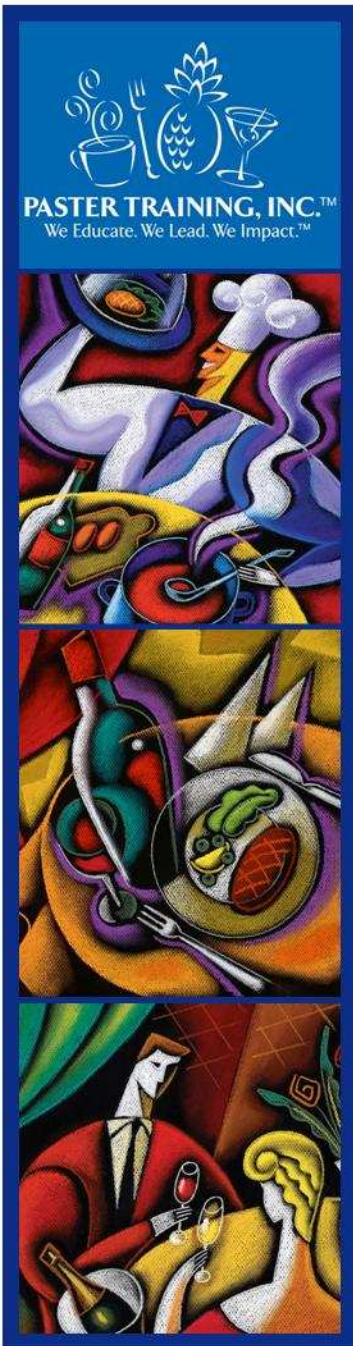


Protect Your Business!

Using Hazard Analysis and Critical Control Point (HACCP)

HACCP provides a proactive approach and comprehensive framework by which an operator can effectively control the occurrence of foodborne illness risk factors.





Protect Your School!

Prerequisite programs
are the foundation for
an effective HACCP Plan.

They are important tools
in food protection that
can be used to **achieve**
active managerial control
of risk factors.





Protect Your School!

Strengthen your existing food safety system to prevent the occurrence of foodborne illness risk factors.

Prerequisite Programs:

- ★ Certified food protection managers and employee training
- ★ Standard operating procedures (**SOPs**) Food Safety and Food Defense
- ★ Purchase specifications





Protect Your School!

Prerequisite Programs:

- ★ **Equipment and facility design and maintenance**
- ★ **Monitoring procedures**
- ★ **Record keeping**
- ★ **Employee health policy for restricting or excluding ill employees**
- ★ **On-going quality control and assurance**





Protect your School!

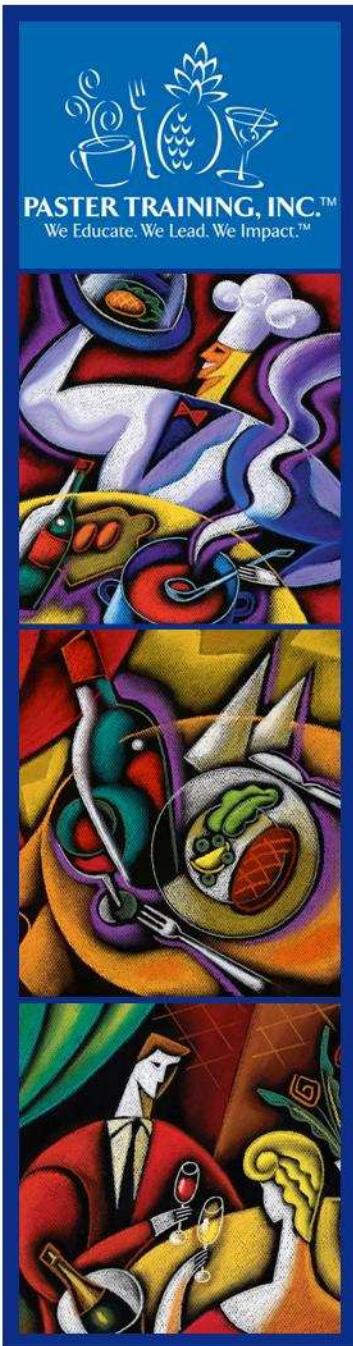
★ **Government**

- **Meet National and International legal food safety requirements (appropriately licensed)**
- **Bioterrorism Act of 2002**
Domestic and foreign facilities that manufacture, process, pack, or hold food must register with the FDA.

Food Facility Registration

Call 1.800.216.7331

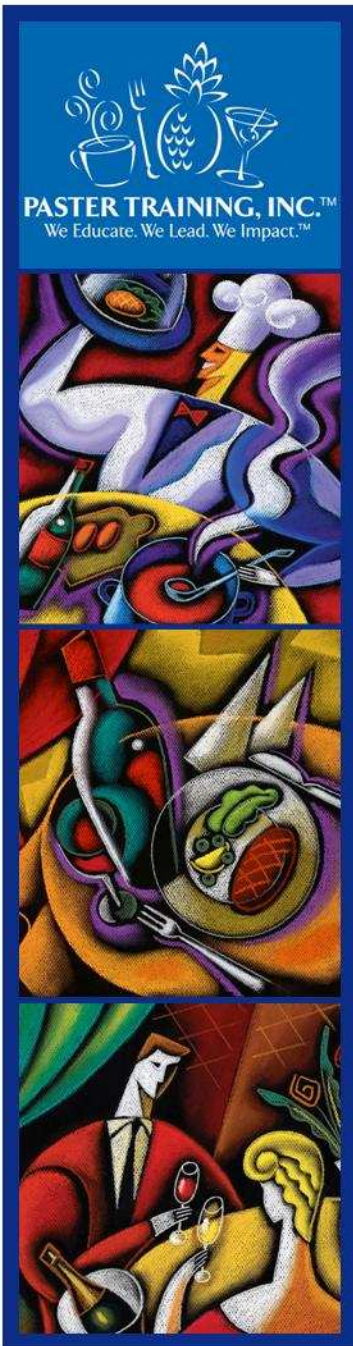
www.cfsan.fda.gov



Protect your Business!

★ Traceability

- Ensuring product safety during transportation and distribution
- Recall Strategy
 - ID the leader and a backup
 - Provide policies and procedures for team
 - Effective communicationCustomer contact



Protect your School!

★ **Be Alert and Aware**

- **Raise awareness through discussion**
- **Report suspicious activities**

★ **Decrease Vulnerabilities**

- **Develop a recall strategy**
- **Train staff**
- **Conduct practice drills**

★ **Encourage Communication**

- **Effective communication**





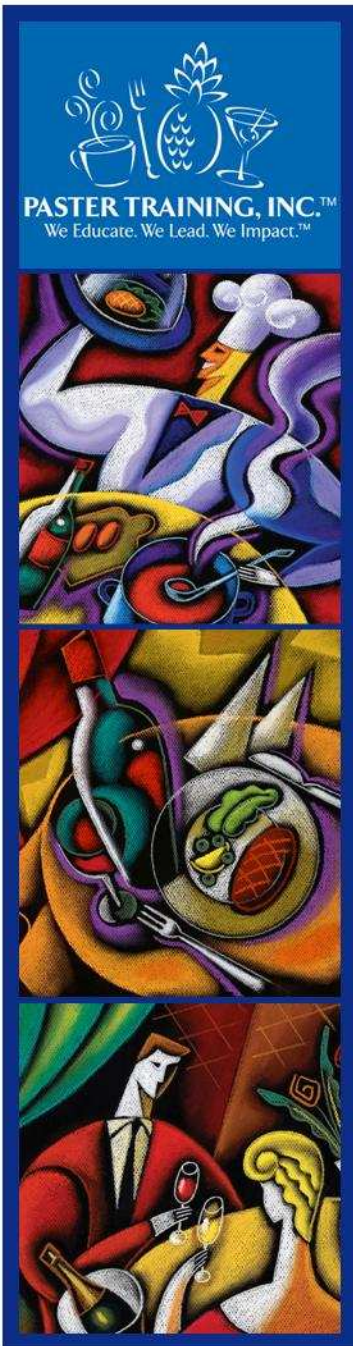
Protect your School!

★ **Constant Supervision**

Identify Possible Inside Threats
Insider compromise

- **Unusual hours**
- **Use of camera phones, cameras or video recorders**
- **Probing of inappropriate questions**
- **Removal of SOP documents and policies from facility**



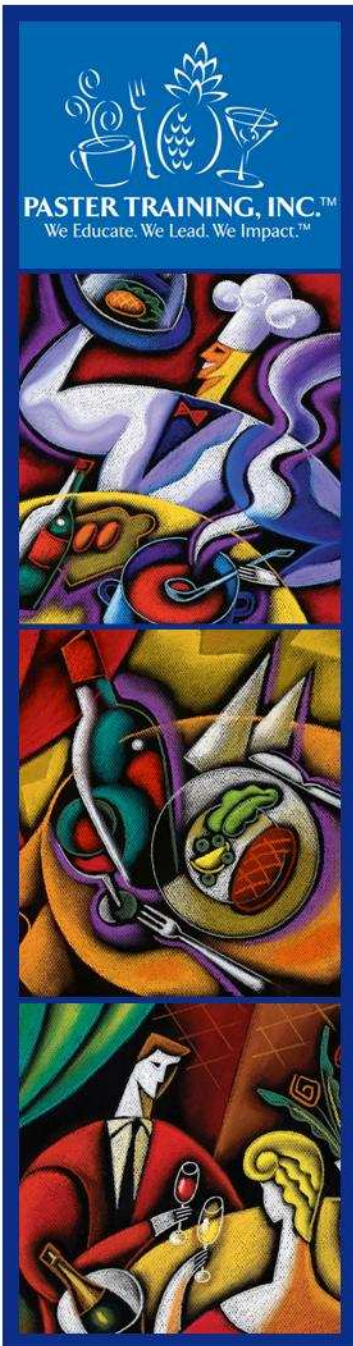


Protect your School!

★ **Due Diligence**

Identify Possible Outside Threats

- **Put fence around non-public areas**
- **Secure access to all utilities and systems**
- **Provide sufficient lighting**
- **Create a system of identification**
- **Restrict entry**
- **Examine packages or briefcases**
- **Monitor public areas**



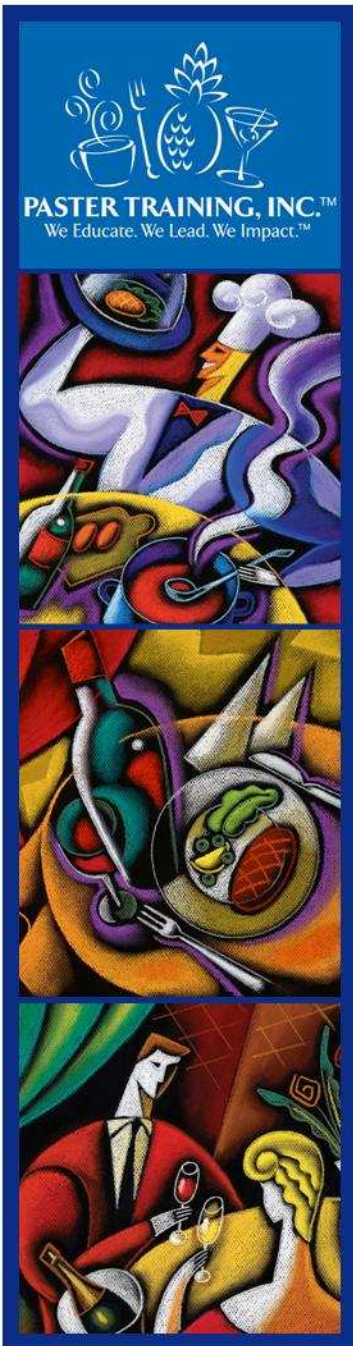
Protect your School!

★ **Due Diligence**

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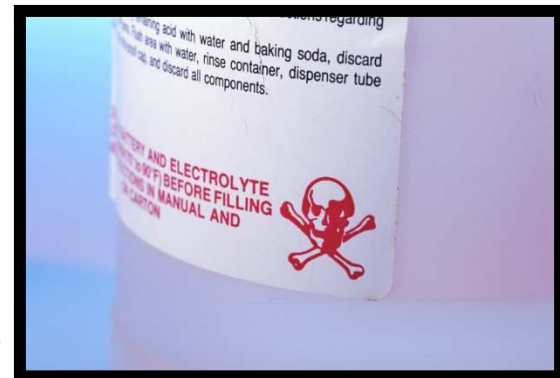
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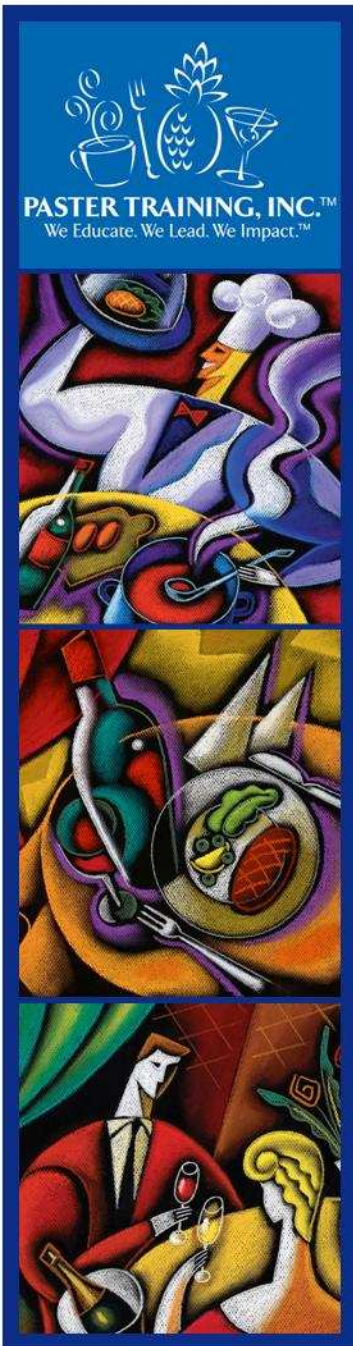




Protect your School!

- ★ **Decrease Availability of Potential Contaminants**
 - **Secure storage areas**
 - **Maintain proper inventory control**
 - **Control access**
 - **Properly label food, supplies, and chemicals**





Be Proactive!

Schools can manage the threat of intentional and accidental food contamination.

- **Use effective risk reduction practices!**
- **Be prepared to respond!**
- **Have a plan to quickly recover!**



Thank You!

Contact Information

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