

# Tools and Resources from the FDA's Food Defense Oversight Team (FDOT)

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# Food Defense Oversight Team

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The FDA's Food Defense Oversight Team (FDOT) oversees the food defense related activities of the Agency, through the development of tools and resources, as well as assisting in the implementation of procedures to prepare for, respond to, and recover from intentional contamination affecting the FDA regulated food industry.

The FDOT is responsible for data collection and analysis, policy development and conducts numerous domestic and international outreach efforts addressing food defense.



# Food Defense Goals

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To **prevent** an attack if possible – minimize the risk

To **intervene** by identifying & mitigating vulnerabilities

To **respond** rapidly and efficiently

To **recover** rapidly and restore consumer confidence in the food supply



[FoodDefense@FDA.HHS.gov](mailto:FoodDefense@FDA.HHS.gov)

or

[FDA.gov/FoodDefense](http://FDA.gov/FoodDefense)



# Food Protection & Safety Activities in Wisconsin...



# Disaster Denial Paradigm

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It isn't going to happen.

If it happens, it will not be as bad as they said it would be.

If it happens, and it is as bad as they said, it will not happen to me.

If it happens and it is as bad as they said, and it happens to me, then someone has planned for it and is coming to help.



# Principles and the Spectrum of Intentional Contamination

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# Food Defense Tools and Resources

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Tools and Resources

Funding Opportunities

International Activities

Accessing Materials



[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)

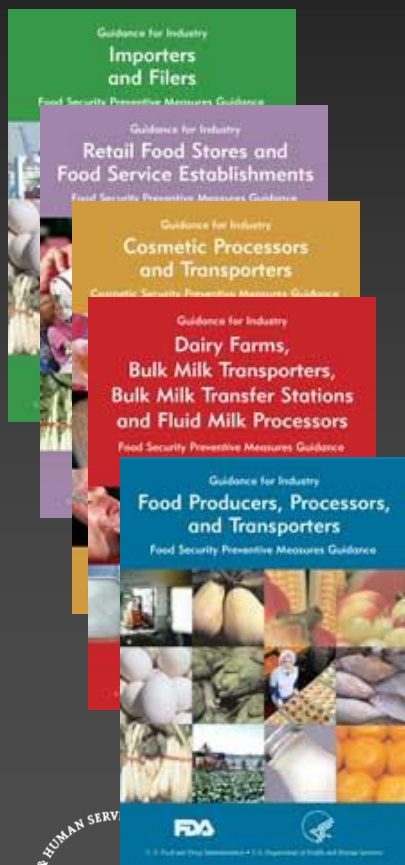


# Food Defense Tools

Industry Guidance  
+ Self  
Assessment  
Checklist

Training Programs  
ALERT and  
Employees FIRST

CARVER+Shock  
Vulnerability  
Assessment  
Software 2.0



In today's world it is important to be **ALERT** to protect your business.

- A** How do you **ASSURE** that the supplies and ingredients you use are from safe and secure sources?
- L** How do you **LOOK** after the security of the products and ingredients in your facility?
- E** What do you know about your **EMPLOYEES** and people coming in and out of your facility?
- R** Could you provide **REPORTS** about the security of your products while under your control?
- T** What do you do and who do you notify if you have a **THREAT** or issue at your facility, including suspicious behavior?

A graphic with the text 'EMPLOYEES are the FIRST Line of Food Defense'. The word 'FIRST' is in large, bold, red letters. To the left of the text are three images: a worker in a white uniform and headscarf handling meat, a worker in a white uniform in a factory setting, and a worker in a white uniform in a field. Below the text is a list of actions:

- Follow company food defense plan 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.

Coming Soon!

- Mitigations Database
- FREE-B: Food Related Emergency Exercise Boxed Set



[FDA.gov/food/fooddefense](http://FDA.gov/food/fooddefense)





# CARVER

## Software Tool Update

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[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# CARVER + Shock Software

- Version 1 – released June 2007
- Manufacturers
- Based on company information entered by the user
- Housed on the users' computer, no 3<sup>rd</sup> party access to data
- Customized results available only to the user

WHAT CAN YOU DO  
TO PROTECT YOUR FOOD BUSINESS  
FROM INTENTIONAL CONTAMINATION?

PREPARE WITH THE  
FREE  
NEW  
CARVER  
+  
SHOCK  
SOFTWARE

[WWW.CFSAN.FDA.GOV/FOODDEFENSE](http://WWW.CFSAN.FDA.GOV/FOODDEFENSE)

FDA

[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# Version 2

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- Agriculture module: released in Nov '09
- CARVER will extend from pre-harvest to retail
- **Updates based on 'inputs' from users...**
- Increased usability
  - Simpler, faster and easier to interpret
- Focus - accessibility and vulnerability
  - Out of CARVER categories, industry can influence/affect "V" and "A" the most



[FDA.gov/FoodDefense](http://FDA.gov/FoodDefense)



# CARVER + shock – what's in a name?

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- CARVER ascribes six attributes used to evaluate the attractiveness of a target for attack:
- **Criticality** - measure of public health and economic impacts of an attack
- **Accessibility** - ability to physically access and egress from target
- **Recuperability** - ability of system to recover from an attack
- **Vulnerability** - ease of accomplishing attack
- **Effect** - amount of direct loss from an attack as measured by loss in production
- **Recognizability** - ease of identifying target
- + **Shock**, to assess the combined health, economic and *psychological* impacts of an attack within the food industry.



## Quick Start

### Analyze a Farm Operation

Template

Create a Farm Operation from a Template.

New

Create a Farm Operation on your own.

Open

Open your saved Farm Operation.

### User Assistance

Getting Started

View the CARVER Trainer.










Do not show me this again.

Close





Select the choice that best describes your farm operation.

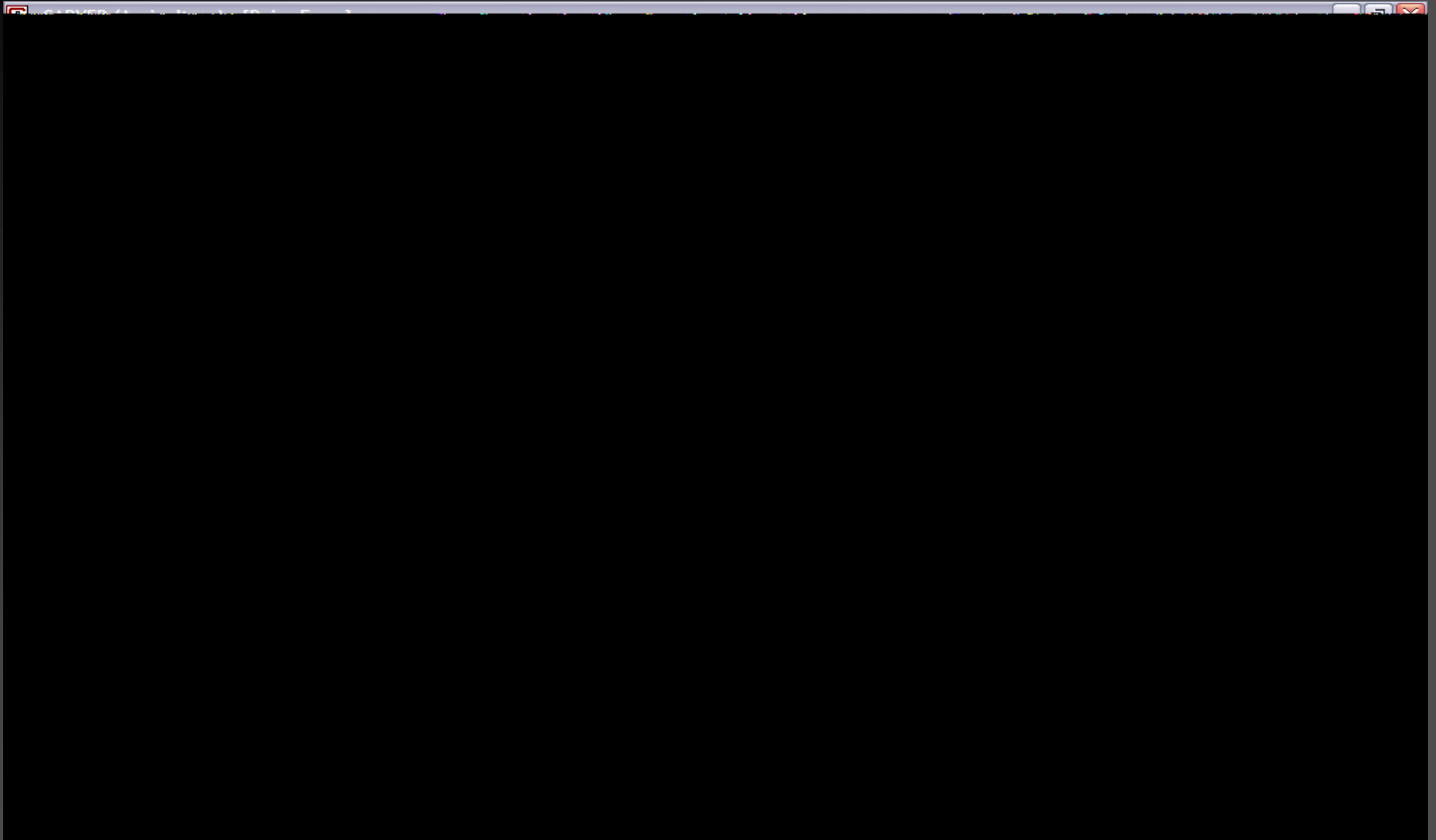
Template Name	Template Description
 Dairy + Feed Template	Template Dairy Feed Template Description
 Dairy Template	Template Dairy Template Description
 Grain Crop Template	Template Grain Crop Template Description
 Layers Template	Template Layers Template Description
 Livestock + Feed Template	Template Livestock Feed Template Description
 Livestock Template	Template LivestockTemplate Description
 Poultry Template	Template Poultry Template Description
 Tree Crop Template	Template Tree Crop Template Description
 Vegetable Crop Template	Template Vegetable Crop Template Description

Select and click Open or Double click to open a template.

Open

Close





[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



CARVER (Agriculture) - [Dairy Farm]

File Edit View Window Help

Diagram Interview Scoring

### Create Your Operation

**Add Items to your Operation**

Item Category List: (Pick one)  
Livestock (15)

Item Sub-Category List: (Pick one)

Search for Item:

**Source List**

- Breeding Livestock, Female
- Breeding Livestock, Male
- Buck
- Bull
- Calf
- Doe
- Dry Livestock
- Heifer
- Kid
- Lactating Livestock
- Meat Livestock
- New Livestock
- Other Livestock
- Returning Livestock
- Young Livestock

**Your Operation List**

- Artificial Insemination
- Birthing
- Breeding Livestock, Female
- Breeding Livestock, Male
- Calf
- Carcass Handling Equipment
- Chemical Storage, Dry
- Chemical Storage, Wet
- Direct Line
- Disposal
- Feed Handling Equipment
- Feed Storage
- Feeding
- Lactating Livestock
- Liquid Waste Handling Equipment
- Manure Handling Equipment
- Milk Storage
- Milking
- New Livestock
- Purchased Feed
- Shipping
- Veterinary Care
- Waste Storage, Liquid
- Waste Storage, Solid
- Water Source
- Watering

**Create A Group**

New Group: Fence Building Room

**Your Group List**

**Group Members**

Add to Operation

Delete Item

Rename

Edit Group

Delete Group





CARVER (Agriculture) - [Dairy Farm]

File View Window Help

Diagram Interview **Scoring**

Choose a Contaminant Category: A highly contagious disease that harms the crop or herd

### Score Detail for A highly contagious disease that harms the crop or herd

**Importance: Criticality + Recuperability** (Score range 2 to 20.)

**Ease of Attack: Accessibility + Vulnerability** (Score range 2 to 20.)

Rankings

Scores for each item in your Operation. Select a bar for item-specific mitigation measures.

Item	Importance Score	Ease of Attack Score
Watering	19	15
Purchased Feed	19	15
Water Source	19	15
Feed Handling Equipment	19	15
Feed Storage	20	13
Lactating Livestock	19	14
Feeding	19	13
Veterinary Care	19	12
Shipping	16	15
Milk Storage	19	8
Disposal	11	15
Chemical Storage, Wet	11	15
Breeding Livestock, Female	11	15
Breeding Livestock, Male	11	15

Consider concentrating your resources on the longest bars first, especially the long bars with long red sections.

TOTAL SCORE FOR SELECTED BAR = 34 of 40 possible.

Print Results

### Mitigation Measures - Watering

Importance: Criticality + Recuperability

1. Consider taking steps to increase the amount of time you can survive without sales.
2. Consider controlling insects and birds.
3. Consider random drug testing of employees.

Ease of Attack: Accessibility + Vulnerability

1. Consider having someone accompany the animals at all times.
2. Consider steps to reduce the amount of time an individual would have access to the animals.
3. Consider implementing some form of perimeter control to prevent intruders from approaching the animals unnoticed.
4. Consider taking steps to monitor or record unusual activity near the herd or flock.
5. Consider keeping the animals indoors as much as possible.
6. Consider cleaning watering cups, tanks, and troughs at least weekly.
7. Consider testing dead animals whether or not there are signs

Print This Mitigation



# Food Defense Mitigation Strategies Database

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[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# Mitigation Strategies Database

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- Contains a range of preventative measures for industry to consider
- Searchable
- Focuses on agriculture, manufacturers, and retail/foodservice
- Data can be searched by a specific item, or *node*, commonly used within commercial/retail food, and agriculture industry (i.e., harvesting, production and distribution)



[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# Mitigation Strategies Database

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- Mitigations strategies are “tiered”
- Three (3) Level Approach based on cost and complexity of implementing strategy (i.e., hierarchy of preventive measures that may reduce the likelihood on an attack):
  - (1) Initial Mitigation Strategies address a basic level of security.
  - (2) Moderate Mitigation Strategies address an increased level of security.
  - (3) Comprehensive Mitigation Strategies address the highest level of security.
- Mitigations compiled from Guidance Documents, Open Literature, & Industry Input
- Additional nodes are being continuously added and updated







Table can be accessed

Industry category for

Industry category for

Industry category for

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Search engines are constantly updated and improved. Some search engines are more powerful than others. Some search engines are more user-friendly than others. Some search engines are more secure than others. Some search engines are more reliable than others. Some search engines are more accurate than others. Some search engines are more comprehensive than others. Some search engines are more efficient than others. Some search engines are more effective than others. Some search engines are more useful than others. Some search engines are more powerful than others. Some search engines are more user-friendly than others. Some search engines are more secure than others. Some search engines are more reliable than others. Some search engines are more accurate than others. Some search engines are more comprehensive than others. Some search engines are more efficient than others. Some search engines are more effective than others. Some search engines are more useful than others.

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by a specific term or words, commonly used within commercial and educational institutions. That is, search engines are designed to help you find information on the Web. Some search engines are more powerful than others. Some search engines are more user-friendly than others. Some search engines are more secure than others. Some search engines are more reliable than others. Some search engines are more accurate than others. Some search engines are more comprehensive than others. Some search engines are more efficient than others. Some search engines are more effective than others. Some search engines are more useful than others.

searched by a specific term or keyword. Similar to any search engine on the Web, type in the desired term in the search box and click on the search button.

SEARCH ENGINE

You can search for information on the Web by using a search engine. Some search engines are more powerful than others. Some search engines are more user-friendly than others. Some search engines are more secure than others. Some search engines are more reliable than others. Some search engines are more accurate than others. Some search engines are more comprehensive than others. Some search engines are more efficient than others. Some search engines are more effective than others. Some search engines are more useful than others.



This guidance represents the Food and Drug Administration's (FDA's) current thinking on this topic. It does not create or confer any rights for or on any person and does not operate to bind FDA or the public. You can use an alternative approach if the approach satisfies the requirements of the applicable statutes and regulations. If you want to discuss an alternative approach, contact the FDA staff responsible for implementing this guidance. If you cannot identify the appropriate FDA staff, call the appropriate telephone number listed on the title page of this guidance.

## Food Defense Mitigation Strategies Database



The Node Security Data Sheet (NSDS) is designed using a three- tiered approach. This approach offers a hierarchy of preventive measures that may reduce the likelihood of an attack.

- Tier 3 measures address a basic level of security.
- Tier 2 measures address an increased level of security.
- Tier 1 measures address the highest level of security.

Not all measures are applicable or practical for all sizes and types of food production. It is the responsibility of the owner/operator/supervisor to choose those measures that may be helpful and appropriate for their facility.

Some measures may only require a policy change, while others may require your company to incur up-front costs to prepare for a higher level of security. In these cases, the measures must be identified in advance and ready to be implemented if a higher level of security is desired. The number and extent of the preventive measures that you choose to implement is dependent on an analysis of your vulnerabilities and your determination of the cost-effectiveness of each measure for your organization.

Preventive measures are presented for the general categories of Management, Personnel, and Facility. Select the tabs below to view the area of interest.

Category: Processing



Node: Mixing Tank



Add

Search:

GO

Node pages: 1 | [General Information](#)

Mixer

Mixing Tank



Categories: Processing, Finished, Packing, Sale, Storage, Distribution, Retail, Consumption.

Preventive measures are presented for the general categories of (Microbiology, Parasitology, and Food Safety) based on the above activities and the level of treatment.

Additional measures are suggested as an alternative for all critical control points of food production. The measures are categorized by the importance of the categories and the level of treatment.

**Initial**

**Secure**

**Sampling**

**ports, unused**

**ports...**

**Moderate**

**Install**

**surveillance**

**cameras...**

**Comprehensive**

**Add /**

**increase non-**

**thermal**

**treatments.**

**FDA**  
**CFSAN**

# ALERT / FIRST Review and Updates

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[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# ALERT / FIRST: Review and Updates

An **ALERT** for owners and operators of food establishments about the security of your facilities

In today's world it is important to be **ALERT** to protect your business.

**A**

How do you **ASSURE** that the supplies and ingredients you use are from safe and secure sources?

**L**

How do you **LOOK** after the security of the products and ingredients in your facility?

**E**

What do you know about your **EMPLOYEES** and people coming in and out of your facility?

**R**

Could you provide **REPORTS** about the security of your products while under your control?

**T**

What do you do and whom do you notify if you have a **THREAT** or issue at your facility, including suspicious behavior?

Can you answer these questions?

For help in answering these questions, check [www.cfsan.fda.gov/alert](http://www.cfsan.fda.gov/alert)



This message brought to you by the U.S. Food and Drug Administration, U.S. Centers for Disease Control and Prevention, and U.S. Department of Agriculture.

Awareness tool, targeting mgrs.:

**A** – Assure supplies are safe

**L** – Look after products in your facility

**E** – Employees / personnel in and out of the facility

**R** – Reports that can be produced on your supplies

**T** – Threat reporting processes in place



# ALERT / FIRST: Review and Updates

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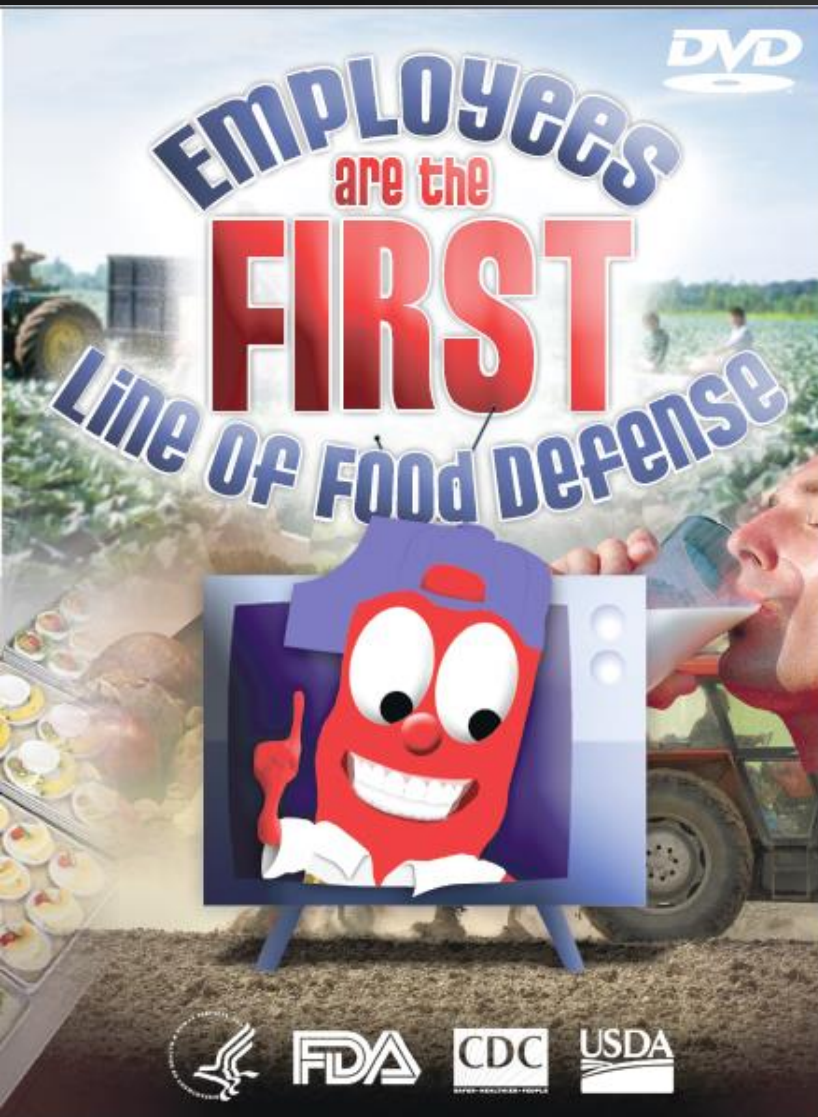
- Employees FIRST is an FDA initiative that food industry managers can include in their ongoing employee food defense training programs.
- Employees FIRST educates front-line food industry workers from farm to table about the risk of intentional food contamination and the actions they can take to identify and reduce these risks.



[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# Employees **FIRST**



Awareness tool targeting  
EMPLOYEES / food workers:

**F** – Follow company food defense plan and procedures.

**I** – Inspect your work area and surrounding areas.

**R** – Recognize anything out of the ordinary.

**S** – Secure all ingredients, supplies, and finished product.

**T** - Tell mgmt if you notice anything unusual or suspicious.



# Additional Languages Now Available on Web

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- Chinese
- French
- Korean
- Japanese
- Vietnamese





## Employees FIRST Tool Kit

### Available in English:

Employees are the FIRST line of food defense.

### Available in Spanish:

Empleados son la PRIMERA línea de defensa de los alimentos.

### Available in Chinese:

视频: 员工是食品防护的FIRST防线。



The Employees FIRST tool kit includes

- an entertaining and informative animated 12-minute DVD (**available for viewing online**);
- a 4-color poster (**available in PDF\*, (2.7MB), and Spanish PDF\*, (2.7MB)**) that can be hung in work areas to reinforce the initiative.

Employees FIRST Learning Objectives:

- Increase food defense awareness
- Define and explain the five parts of the Employees FIRST initiative

[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# FIRST Chinese

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[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)





# FIRST French

**F**ollow. Faites en sorte que le plan et les procédures de défense alimentaire de la société soient respectés

**I**nspect. Inspectez votre zone de travail et les zones environnantes

**R**ecognize. Repérez tout ce qui sort de l'ordinaire

**S**ecure. Sécurisez tous les ingrédients, les ustensiles et les produits finis

**T**ell. Témoignez auprès de l'encadrement si vous remarquez quelque chose d'inhabituel ou de suspect



Mode d'emploi du disque :

a. Insérez le DVD

b. Suivez les instructions données sur l'écran



Les employés sont la première  
**FIRST**  
ligne de défense pour l'alimentation



[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# FIRST Korean

**F**ollow. 회사의 식품 보호 계획 및 절차를 따르십시오.

**I**nspect. 여러분의 작업장 및 주변을 점검하십시오.

**R**ecognize. 이상한 것이 있는지 확인하십시오.

**S**ecure. 모든 재료, 공급품, 완제품의 안전을 관리하십시오.

**T**ell. 특이한 것이나 수상한 것은 어떤 것이든 상부에 보고하십시오.

D. Alvarez  
BREAKING NEWS: IS OUR FOOD SUPPLY SAFE? 

디스크 사용법:  
DVD를 넣습니다.  
화면 안내를 따릅니다.



직원들은 식품 보호의  
**FDA**  
선봉대입니다.



[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# FIRST Vietnamese


**F**ollow. Thi hành kế hoạch và quy định bảo vệ thực phẩm của công ty

**I**nspect. Kiểm tra khu vực làm việc và khu vực chung quanh

**R**ecognize. Phát hiện bất kỳ dấu hiệu nào bất thường

**S**ecure. Bảo vệ tất cả các chất phụ gia, vật liệu, và thành phẩm

**T**ell. Báo cáo cho ban quản lý nếu thấy dấu hiệu bất thường hay khả nghi

BREAKING NEWS: IS OUR FOOD SUPPLY SAFE? 

Hướng dẫn sử dụng đĩa

a. Cho đĩa DVD vào

b. Làm theo các chỉ dẫn trên màn hình



Nhân viên là người  
đứng ở tuyến đầu tiên  
**FIRST**  
để bảo vệ thực phẩm



[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# FIRST Japanese

- F**ollow. 食の防衛に関する職場の対策や手順に従う
- I**nspect. 作業場とその周囲を点検する
- R**ecognize. 普段と違う点に注意する
- S**ecure. すべての原材料や使用品、製品を安全に保つ
- T**ell. 異常や疑わしい点に気付いたら、上司に伝える

D. Alvarez  
BREAKING NEWS: IS OUR FOOD SUPPLY SAFE? 

ディスク操作  
DVD を挿入する  
画面の指示に従う

食の防衛の最前線  
**FIRST**  
にいるのは従業員



[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



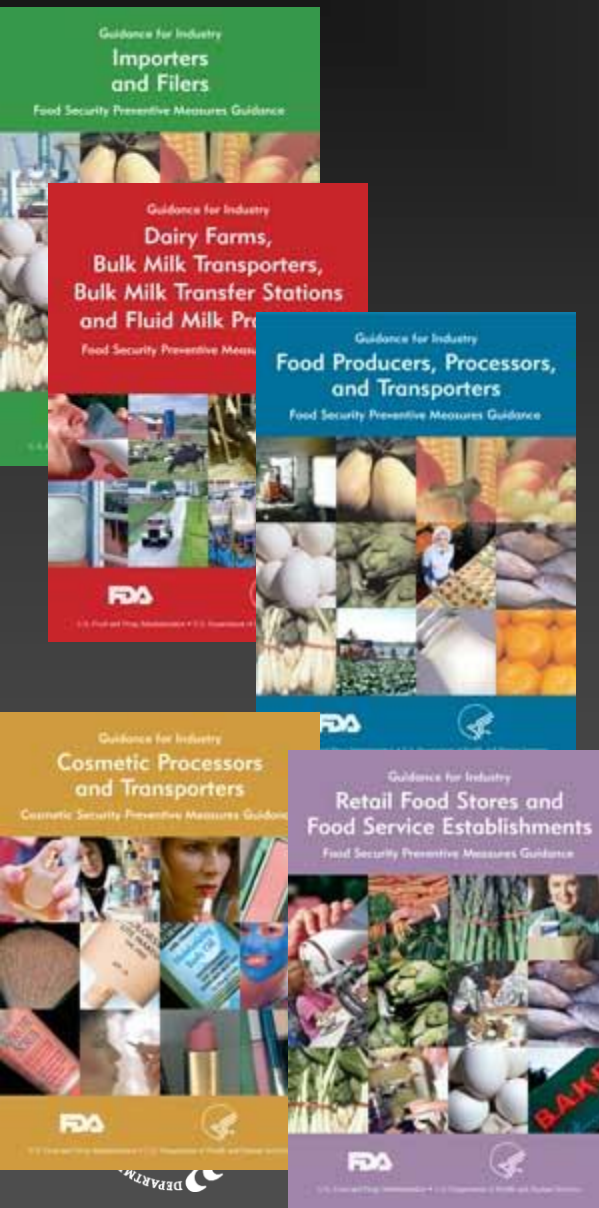
# Preventative Measures Guidance

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# Food Defense Guidance

- Originally issued in 2003
- Contained information regarding preventative measures
- Topics include physical security, management, personnel and operations policies
- Available in bulk... visit the [FDA.gov/FoodDefense](http://FDA.gov/FoodDefense) website for 'ordering' info...



[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# Appendix V: Food Defense Self Assessment Tool

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- Downloadable PDF file format
- Preventative measure captured as a statement
- Same topics reflected in text document
- Yes/No/Not Applicable/Don't Know choices
- Assessment Tool--No Score



[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



Contains Nonbinding Recommendations

U.S. Food and Drug Administration  
Food Defense Self Assessment Tool  
for Retail Food Stores and  
Food Service Establishments

**Retail Food Store and Food**

**Service Establishment Operations:**

\*Mark each item either Y (Yes), N (No), N/A (Not Applicable) or DNK (Do Not Know).

Y N N/A DNK

**Management**

Y N N/A DNK

- Prepare for the possibility of tampering or other malicious, criminal, or terrorist events
- Assign responsibility for security to knowledgeable individual(s)
- Conduct an initial assessment of food security procedures and operations
- Have a crisis management strategy to prepare for and respond to tampering and other malicious, criminal, or terrorist actions, both threats and actual events, including identifying, segregating and securing affected products

- Perform random food security inspections of all appropriate areas of the facility (including receiving and storage areas, where applicable) using knowledgeable in-house or third party staff
- Verify that security contractors are doing an appropriate job, when applicable

**Human element – staff**

Daily work assignments

- Know who is and who should be on premises, and where they should be located, for each shift
- Keep information updated

**Human element -- public**

Customers

- Prevent access to food preparation and storage and dishwashing areas in the non-public areas of the establishment, including loading docks
- Monitor public areas, including entrances to public restrooms for unusual or suspicious
- Monitor the serving or display of foods in self-service areas

Other (Non-Employees, Non-customer) visitors

unusual or suspicious behavior by staff

atypical staff health conditions that staff rarely report and absences that could be an indicator of tampering or other malicious, criminal or terrorist actions, and report such conditions to health authorities

- Monitor the security of the premises using appropriate methods
- Minimize, to the extent practical, places in public areas that an intruder could remain unseen after work hours
- Minimize, to the extent practical, places in non-public areas that can be used to temporarily hide intentional contamination
- Provide adequate interior and exterior lighting, include emergency lighting, where appropriate, to facilitate detection of suspicious or unusual activity
- Implement a system of control vehicles authorized to park in the non-public parking areas
- Keep customer, employee, and visitor parking areas separate from entrances to food storage to non-public areas, where practical

Storage and use of poisonous and toxic chemicals (for example, cleaning and sanitizing agents, pesticides) in non-public areas

- Limit poisonous and toxic chemicals in the establishment to those that are required for the operation and maintenance of the facility and those that are being held stored or displayed for retail sale
- Store poisonous and toxic chemicals as far away from food handling and storage areas as practical
- Limit access to and secure storage areas for poisonous or





# Food Related Emergency Exercise Boxed set (FREE-B)

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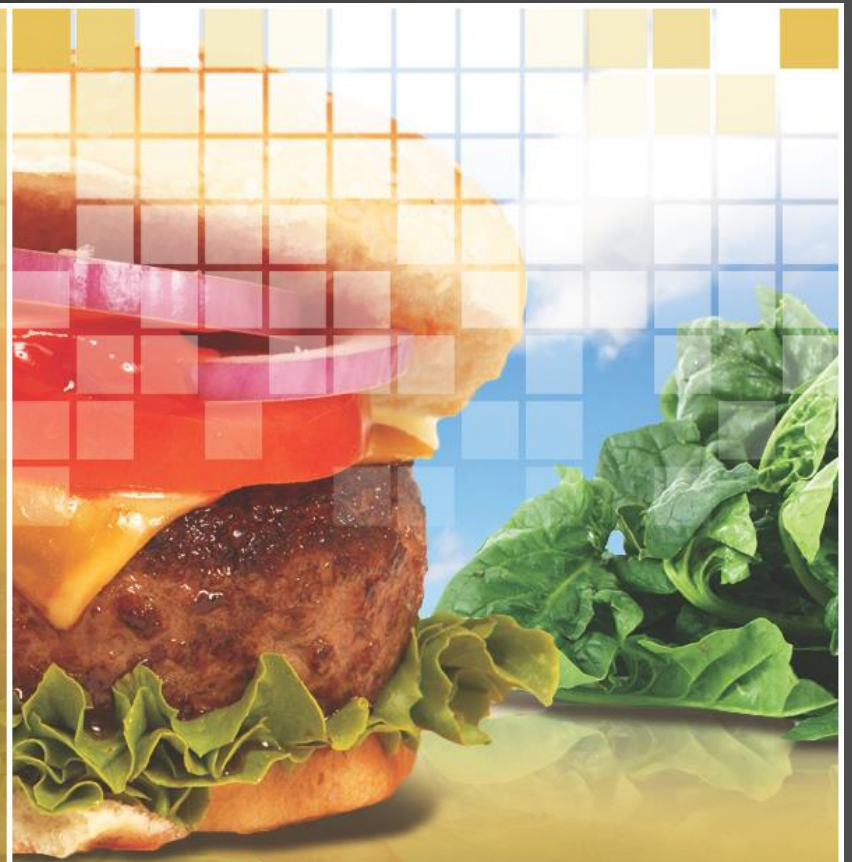




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*This work was developed by Consolidated Safety Services, Inc. under contract HHSF2232006100151 with the U.S. Food and Drug Administration.*

FOOD RELATED EMERGENCY EXERCISE BOXED SET



**FOOD RELATED  
EMERGENCY EXERCISE  
BOXED SET**

Under development and revision...



[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# Food Related Emergency Exercise Boxed set (FREE-B)

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- Requests for training from our SLTT partners; as a result of previous exercises, anecdotal feedback at mtgs., conferences
- Based on requests, inputs from partners, FDA issued a task order in September 2007
- Exhaustive research, training, and ....
- FREE-B development!!
- It is hoped that these scenarios can be a component of an education & training calendar for SLTT partners



[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# Food Related Emergency Exercise Boxed set (FREE-B)

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- This set is designed to provide jurisdictions with a variety of options to test and improve their capabilities to respond to human or animal health emergencies.
- The scenarios in the set are designed so that jurisdictions can conduct them **'right out of the box'** with a minimal amount of effort and editing.
- Each scenario is stand-alone. Collaboration and partnering with several jurisdictions and stakeholders (private sector, medical community, First responders, etc) may be needed to ensure a successful exercise.



[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# Funding Opportunities

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# Funding Opportunities

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## **Innovative Food Defense Program**

6 sites previously funded – variety of pursuits

\$62,500 / 1 yr award

2 recent new awards / \$100k recently finalized

## **Food Protection Task Force Grants**

\$10k / annual - (5 yr awards)



# Innovative Food Defense Program

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The FDOT has partnered with the Division of Federal and State relations (DFSR) and has funded 10 awards since 2008 – nearly \$600k

Projects have ranged in scope from creation of a food defense toolkit (Multnomah County, OR), Food Defense Training slides to be incorporated into Food Worker training (Westchester County, NY) to mapping / GIS spatial tracking of events (currently under development).



[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# IFDP FOA: Description

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Language from FOA: “to solicit applications from institutions/ organizations that propose to develop Innovative Food Defense programs within the United States. The program should encompass 3 broad strategies in its food defense activities (1) Awareness (Prevention/Preparedness); (2) Response; and (3) Recovery.”



[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)





# IFDP Funding Opportunity Announcement (FOA)

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The specific goal of this program is to generate products that complement, develop, or improve State and local food defense programs and *which may then be applied to food defense programs nationwide.*

Examples of food defense projects are the ALERT / FIRST Food Defense Awareness Initiatives; Food Defense Surveillance Assignments (FDSA); Food Emergency Response Network (FERN: federal and state laboratories); and the Strategic Partnership Program Agroterrorism (SPPA) Initiative.



# Innovative Food Defense Program

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For 2010-11:

Considering moving to the Federal Register posting of the announcement

Working to develop a repository of abstracts of completed projects as well as POCs for current projects



# Funding Opportunities

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Food Protection Task Force Grants (currently 28 sites)

AL, CO, DC, FL, IN, KS, KY, LA,  
MA, MD, MI, MN, MS, MO, MT,  
NE, NV, NM, NH, NC, OK, OK,  
PA, TN, VA, WA, WV, WY

Grants.gov – Funding Opportunity # is  
PAR-09-123 and the deadline is March 31, 2011.



# International Outreach

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# Food Defense

## International Outreach

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### APEC Food Defense Pilot Program

- 3 phases
  - (1) Assess, (2) Train, (3) Assist
- Peru – 2008
- Thailand – 2009
- Vietnam – 2010
- Philippines – 2011

### Technical Assistance

- Latin America
  - Panama – 2009
- Caribbean Basin
  - Trinidad - 2009



### International “Road shows”

2011 – 2013

- India
- China
- Mexico
- Middle East

### Government Partners

- USDA
  - FSIS
  - FAS
- Department of State



[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# Accessing Materials

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# FDA's Web migration

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- Easier
- Searchable
- NEW webpage URL.... [FDA.gov/FoodDefense](http://FDA.gov/FoodDefense)



[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



## Food

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Home > Food > Food Defense & Emergency Response

### Food Defense & Emergency Response

[Food Defense Programs](#)

[Regulatory Information](#)

[Food Security Preventative Measures Guidance](#)

[CARVER + Shock](#)

[Emergencies](#)

[Training](#)

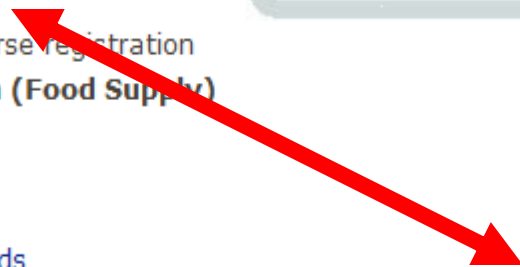
## Food Defense & Emergency Response

FDA works with other government agencies and private sector organizations to help reduce the risk of tampering or other malicious, criminal, or terrorist actions on the food and cosmetic supply.

- **Food Defense Programs**  
Food Emergency Response Network, Strategic Partnership Program - Agroterrorism
- **Training Materials and Announcements**  
Training resources, upcoming courses, course registration
- **FDA Actions on Bioterrorism Legislation (Food Supply)**  
(Bioterrorism Act of 2002)
  - Administrative Detention
  - Registration of Food Facilities
  - Establishment and Maintenance of Records
  - Prior Notice of Imported Food Shipments
- **Food and Cosmetic Security Preventive Measures Guidance**

### Spotlight

- [ALERT: The Basics](#)
- [Employees FIRST](#)
- [Food Defense Resource Materials Order Form](#)
- [CARVER Software - New 2.0 Release](#)



Page Last Updated: 03/18/2010

Note: If you need help accessing information in different file formats, see [Instructions for Downloading Viewers and Players](#).



# Food Defense Resource Materials for Industry Order Form

Please send me the following ALERT/ Food Defense materials:

## Shipping information

Date submitted:	<input type="text" value="9/22/2010"/>	Date needed:	<input type="text"/>
		<i>Please allow 2-3 weeks for delivery.</i>	
Name of Recipient:	<input type="text" value="Mark Shearer"/>	Phone:	<input type="text"/>
Email:	<input type="text" value="Mark.Shearer@iowa.gov"/>		
Recipient's Company/Institution:	<input type="text" value="Multi-State Partnership Coordinator"/>		
Address:	<input type="text" value="Camp Dodge, W-4 7105 NW 70th Ave"/>		
Address line 2:	<input type="text"/>		
City:	<input type="text" value="Johnston"/>		
State/Province/Territory:	<input type="text" value="Iowa"/>	ZIP/Postal Code:	<input type="text" value="50131"/>
Country:	<input type="text"/>		

## Materials ordered



In today's world it is important to be **ALERT** to protect your business.

- A** How do you **ASSURE** that the supplies and ingredients you use are from safe and secure sources?
- L** How do you **LOOK** after the security of the products and ingredients in your facility?
- E** What do you know about your **EMPLOYEES** and people coming in and out of your facility?
- R** Could you provide **REPORTS** about the security of your products while under your control?
- T** What do you do and whom do you notify if you have a **THREAT** or issue in your facility, facility, or establishment?

### ALERT Material

### Number Requested

ALERT card (English)  
(PDF\*, 1.2 MB)

(100 cards min. 5000 cards max.)<sup>†</sup>

ALERT card (Español)  
(PDF\*, 1.6 MB)

# In Summary...

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We've discussed:

Tools and Resources

Funding Opportunities

International Activities

Accessing Materials

[www.FDA.gov/FoodDefense](http://www.FDA.gov/FoodDefense)



# Tools and Resources Wrap-up

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If you would like to provide comments or feedback on any of these tools or resources, please submit them to the following FDA email address:

**[FoodDefense@fda.hhs.gov](mailto:FoodDefense@fda.hhs.gov)**

Visit the Food Defense Oversight Team online @:  
[FDA.gov/FoodDefense](http://FDA.gov/FoodDefense)



# Thanks for your attention!!

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**FDA / CFSAN / OFDCER**  
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