# Food Defense Strategy In The U.S. Food Supply Chain Environment

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# **AGENDA**

- Food Defense How We Got Here
- Criminals In The Environment
  - Who would do harm
  - Where's the biggest risk
- Building The Defense
- Conclusions

### UNDERSTANDING FOOD DEFENSE

- Food Safety: prevention of <u>unintentional</u> contamination of food
- Food Defense: prevention of intentional contamination of food
- Food Defense & Food Safety share many concepts and tactics and are merging into a broader concept – FOOD PROTECTION
  - Management programs driven by risk analysis
  - Common hazards chemical, physical, biological
  - Employee skill set

# Emergence Of Food Defense

- "Food Safety" impacts retail purchase decisions
  - Studies show this is true for 91% of respondents
  - More than half of consumers think about food safety when they shop
  - Most consumers feel the U.S. government is responsible to protect food
- Fear of attack impacts the quality of life<sup>1,2</sup>
  - 85% expect a terrorist attack on some segment of agriculture
  - 77% said their region is not prepared to fend off attacks
  - 64% said food security was an "urgent issue"
  - 44% believe the food supply chain will be attacked
- U.S. consumers don't distinguish between accidental or intentional occurrences that make food unsafe. They just want assurance that it is safe.<sup>3</sup>

# Why Top U.S. Officials Worry

### SUPPLY SIDE FACTORS

- Concentrated and intensive agriculture practice
- Livestock and field crop disease susceptibility
- Trucking, warehouses and storage are easy targets
- Low tech industry & high workforce turnover

#### RETAIL

- Increase in store prepared foods
- Open, ready to eat food displays
- Rapid consumption & complex traceability

## CRIMINALS IN THE FOOD SUPPLY CHAIN

- Aggressor Categories
  - Criminal
  - Protestors
  - Terrorists
  - Subversives
  - Rogue or Disgruntled Employee
    - Most difficult group to stop inside access
    - Seek personal revenge
    - Act with little or no planning to serve their interests



### CRIMINALS IN THE FOOD SUPPLY CHAIN

- Most Crimes Committed Follow The MMO Model
  - Motive
  - Means
  - Opportunity
- Disgruntled <u>retail employees and vendor / contractor</u> <u>employees</u> easily fit the potential saboteur role:

#### **Check All That Fit!**

<ul><li>Motive</li></ul>	Anger. Retribution for perceived oversights
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•Means Chemical cleaners, pesticides, broken glass, feces

Opportunity
 Shift changes, breaks, cleaning & pest control crews

•PLUS! They understand the security system and the flow of

personnel

# FOOD DEFENSE PLAN COMPONENTS

# WRITTEN GUIDELINES ARE ESSENTIAL FOR SUCCESSFUL IMPLEMENTATION

- MANAGEMENT RESPONSIBILITLIES
- EMPLOYEES
- CUSTOMERS & VENDORS
- FACILITY & INFRASTRUCTURE
- OPERATIONAL PROCEDURES

# Challenges To Implementing Retail Food Defense

- 1. Role of Management
- 2. Completing Risk Analysis
- 3. Human Factors
- 4. Vendors
- 5. Program Validation

# Challenge #1: Management

- Program Development
  - Key decisions at the corporate level ensure consistency
  - Multi-discipline team tackles program details (i.e., written policies, risk analysis)
    - Human Resources
    - Purchasing
    - Operations
    - Security
    - Quality Assurance/Food Safety
- Implementation Teams
  - Store level department managers & employees
  - Training & orientation of team

# CHALLENGE #2: RISK ANALYSIS

- THE BASIS for a successful food defense program
- Requires a diverse team structure
- There are many procedures; none will eliminate all risk
  - ORM easy to use; widely accepted
  - Carver + Shock FDA/USDA
  - HACCP Methodology
- RA procedures evaluate the <u>severity</u> and <u>probability</u> that an adverse event will occur

#### **SEVERITY + PROBABILITY = RISK**

		PROBABILITY				
		FREQUENT	LIKELY	OCCASIONAL	SELDOM	UNLIKELY
SEVERITY		Α	В	С	D	E
CATASTROPHIC	-	1	2	6	8	12
CRITICAL	II	3	4	7	11	12
MODERATE	III	5	9	10	14	16
NEGLIGIBLE	IV	13	17	18	19	20
		RISK LEVEL				

Extremely High – 1, 2, 3 – Immediate Attention

Critical – 4, 5, 6, 7, 8

Moderate – 9, 10, 11, 12, 13

Negligible – 14, 15, 16, 17, 18, 19, 20

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### **CHALLENGE #3: THE HUMAN FACTOR**

# Employees

- Follow hiring policy
- Screening & reference checks are critical
- Closely control daily work assignments
- Restrict access & control personal items
- Training in security procedures is critical

### Customers

- Monitor public, deli, & self-service areas
- Restrict access to non-public areas

#### **CHALLENGE #4: VENDORS**

- Vendors: suppliers of food products & services
  - Enforce all vendor qualification policies & physically audit their operations
  - Confirm references. Confirm recall & traceability history. Conduct at least 1 joint recall drill/year
  - Establish receiving & vehicle inspection program with <u>schedules</u>
  - Check photo ID. Work by appointment. Always escort vendor reps when in food contact areas

### **CHALLENGE #5: PROGRAM VALIDATION**

- Review risk analysis methodology & conclusions
- Do identified risks link to specific control procedures?
- Are control procedures subject to verification?
- Physical review of facilities is conducted periodically
- Gaps found by internal audits & traceability tests must be addressed

# **Conclusions**

- Food defense is a cornerstone in food protection management systems
- The disgruntled employee poses the greatest threat
- Properly trained and involved employees greatly enhance the food defense program
- Qualified vendors & contractors will also have an effective food defense plan
- A validated <u>risk analysis</u> is the basis of an effective food defense program