Food Defense Plans

What is a Food Defense Plan?

A written plan used to record practices implemented to control/minimize the potential for an intentional contamination event and thereby reduce the overall vulnerability of the assessed food operation.

Food Safety Plan vs. Food Defense Plan

Prerequisite Programs

- GMP
- Sanitation Plan

Hazard Analysis, Critical Control Point (HACCP)

- Hazard Analysis
- Critical ControlPoints

Facility-based

- Gap Analysis
- Action Plan

Food Process

- VulnerabilityAssessment
- Mitigation strategies
- Action Plan

Why Develop a Food Defense Plan?

- Identify steps to minimize risk of product being contaminated
- Increase preparedness
- Maintain a safe working environment for employees
- Provide added value to product for customers
- Protect bottom line

Assembling a Team

Food Defense Team can include:

- Quality Assurance/Control
- Facility Physical Security Food Safety and Operations Management
- Human Resources
- Public Relations/Communications
- Facility Emergency Response

What is a Food Defense Plan?

A Food Defense Plan includes:

- Company Information
- Broad Mitigation Strategies (Exercise A)
- Vulnerability Assessment (Exercise B)
- Focused Mitigation Strategies (Exercise C)
- Emergency Response (Exercise D)

Things to Consider

- Insider threats for example from a disgruntled employee or contractor these represent a worst-case scenario
- You company's goal is to make safe food
 - protected from all threats including intentional contamination

Things to Consider

- Use information provided as a guide, or as a set of good practices. Your company decides how best to protect your facility and food processes
- Modify and customize to fit your needs
- Document practices or activities that your facility is <u>currently doing</u> in the Food Defense Plan