Food Defense Plan Builder

FDA Food Defense Oversight Team
www.fda.gov/fooddefense

Background: Why FDPB?

- 2011 Food Safety Modernization Act (Sec 103, 105, 106)
  - Identify and evaluate hazards that may be intentionally introduced, including by acts of terrorism

- 2009-2012 FDA/USDA international workshops.
  - Microsoft Excel version field tested and used by government, industry, and academic partners internationally

Food Defense Plan Builder

- User-friendly, stand-alone desktop application
- Guides users through the steps to develop a Food Defense Plan.
    - Company Information
    - Broad Mitigation Strategies
    - Vulnerability Assessment
    - Focused Mitigation Strategies
    - Emergency Contacts
    - Action Plan
    - Self Assessment

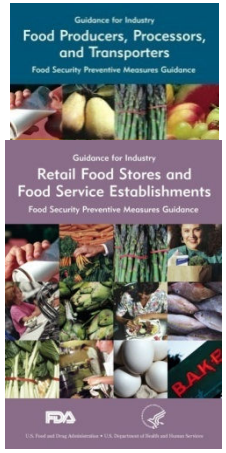
Food Defense Plan Builder

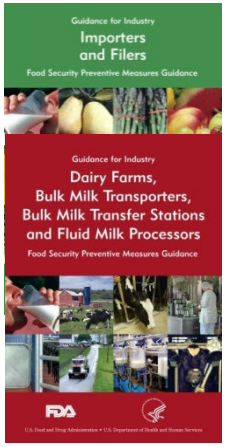
- FDA will not track or have access to documents or any content saved by users of the Food Defense Plan Builder.
- Drafts a formatted Food Defense Plan and stores supporting documents in a single application.
- Content will align with FDA guidance and regulations, as appropriate.
- Tool can be used to develop templates for certain commodities or facilities
- Individual companies can customize content with company-specific requirements

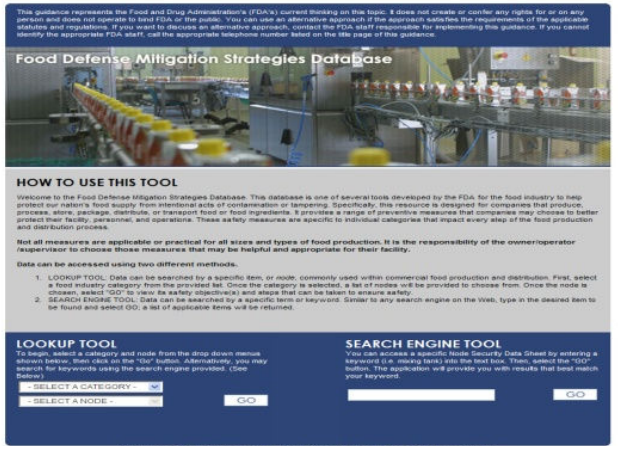
Content

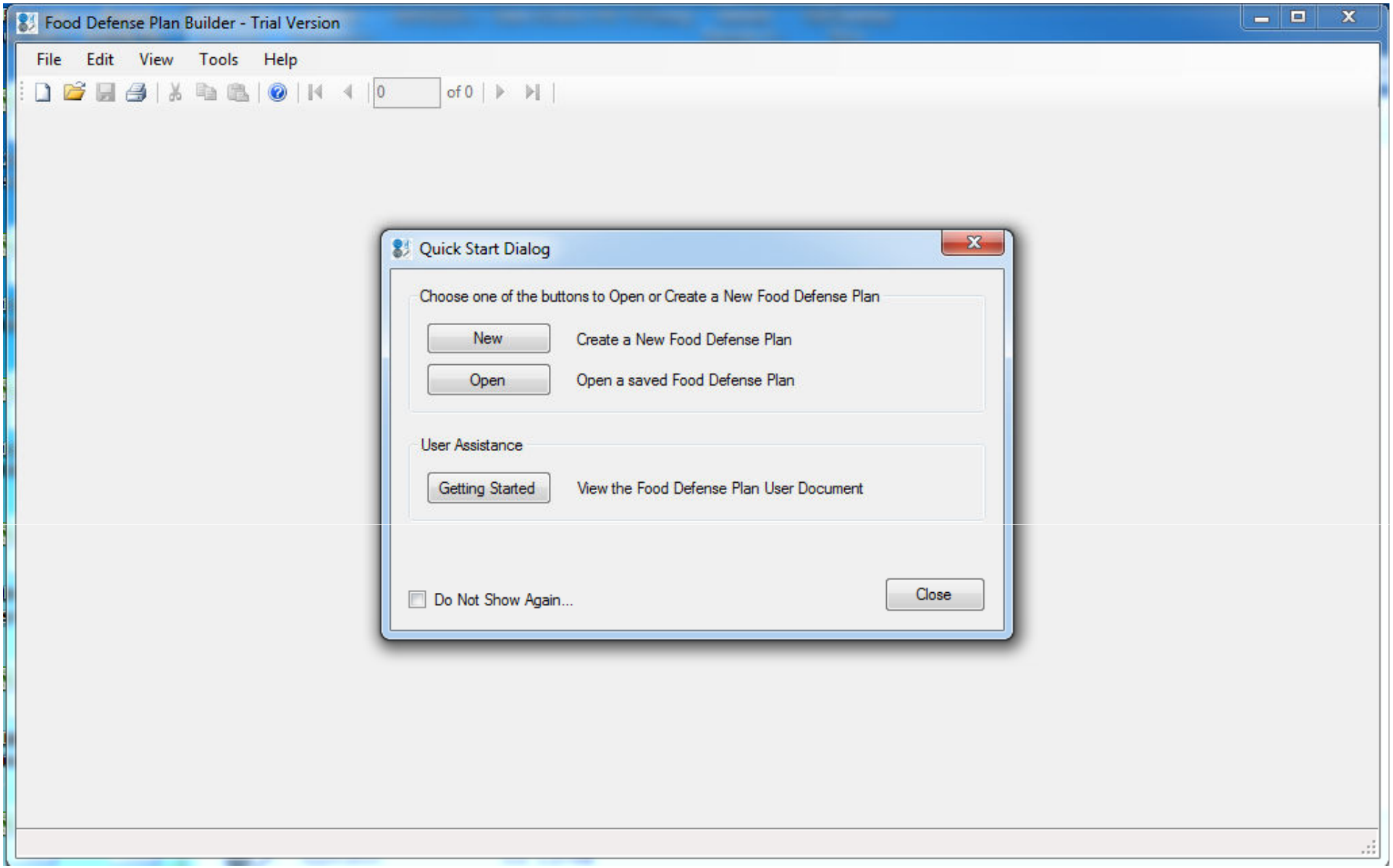
Harnesses existing FDA tools and resources into one single application

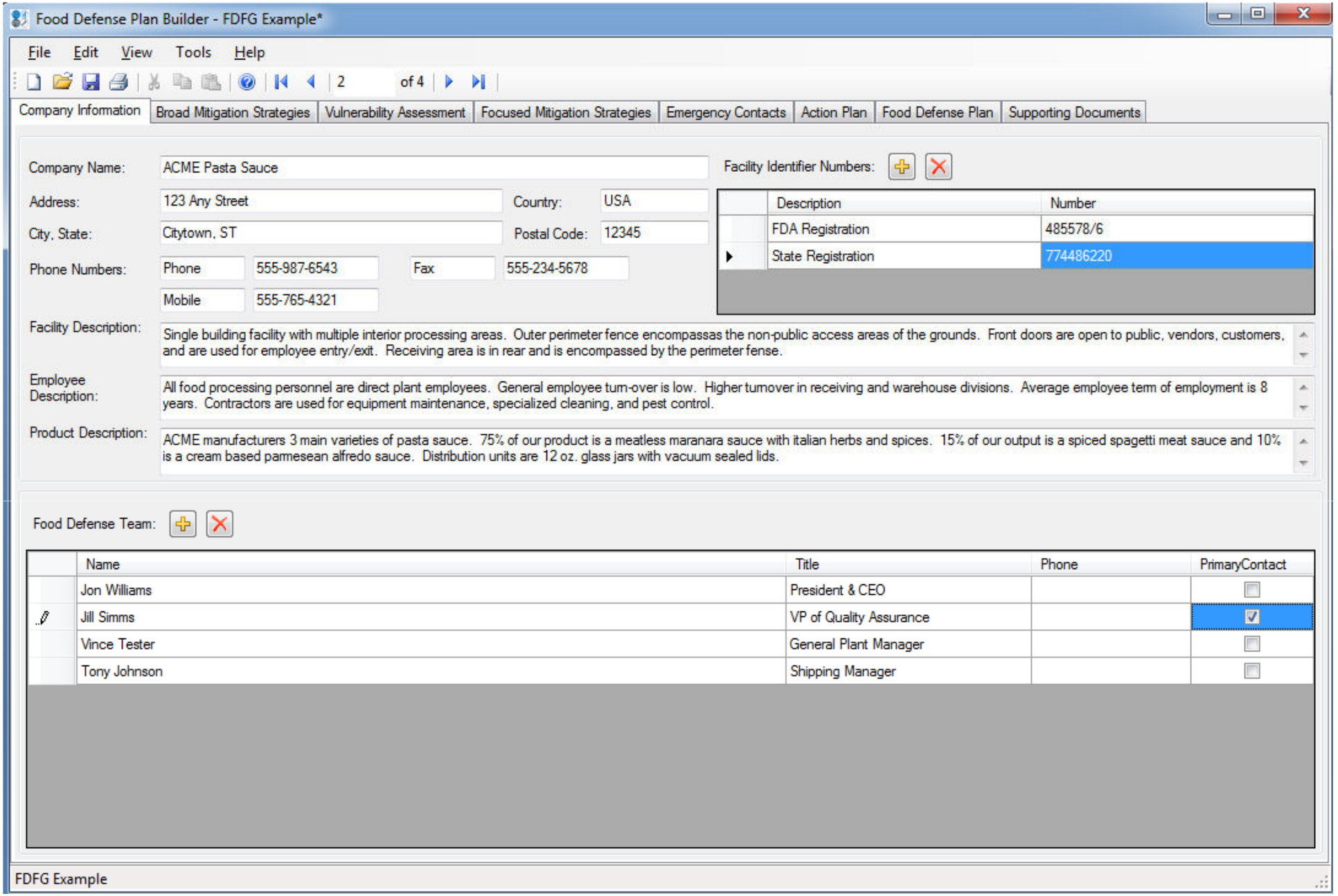
- Food Defense Guidance
- CARVER + Shock Vulnerability Assessment Tool
- Mitigation Strategies Database

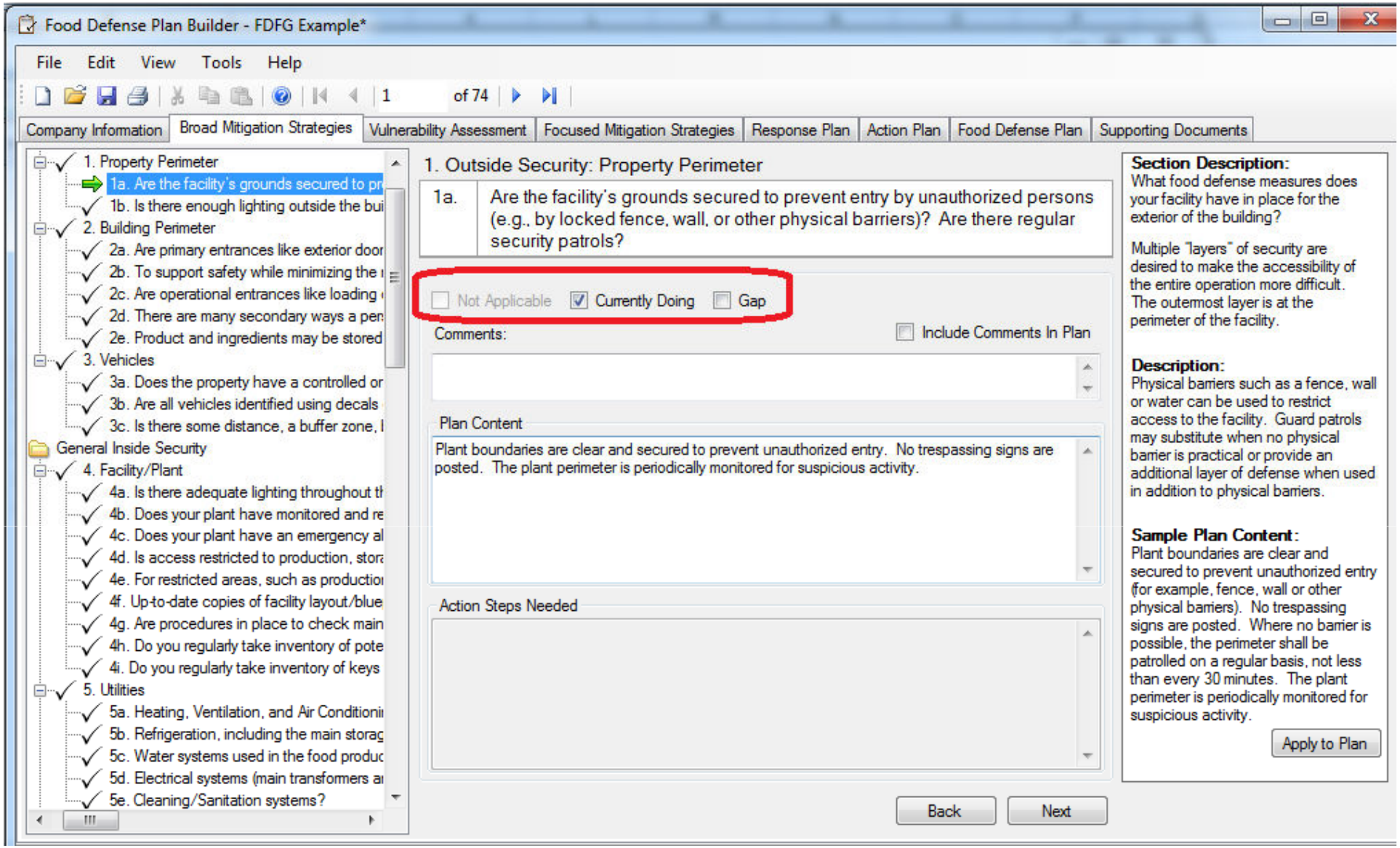


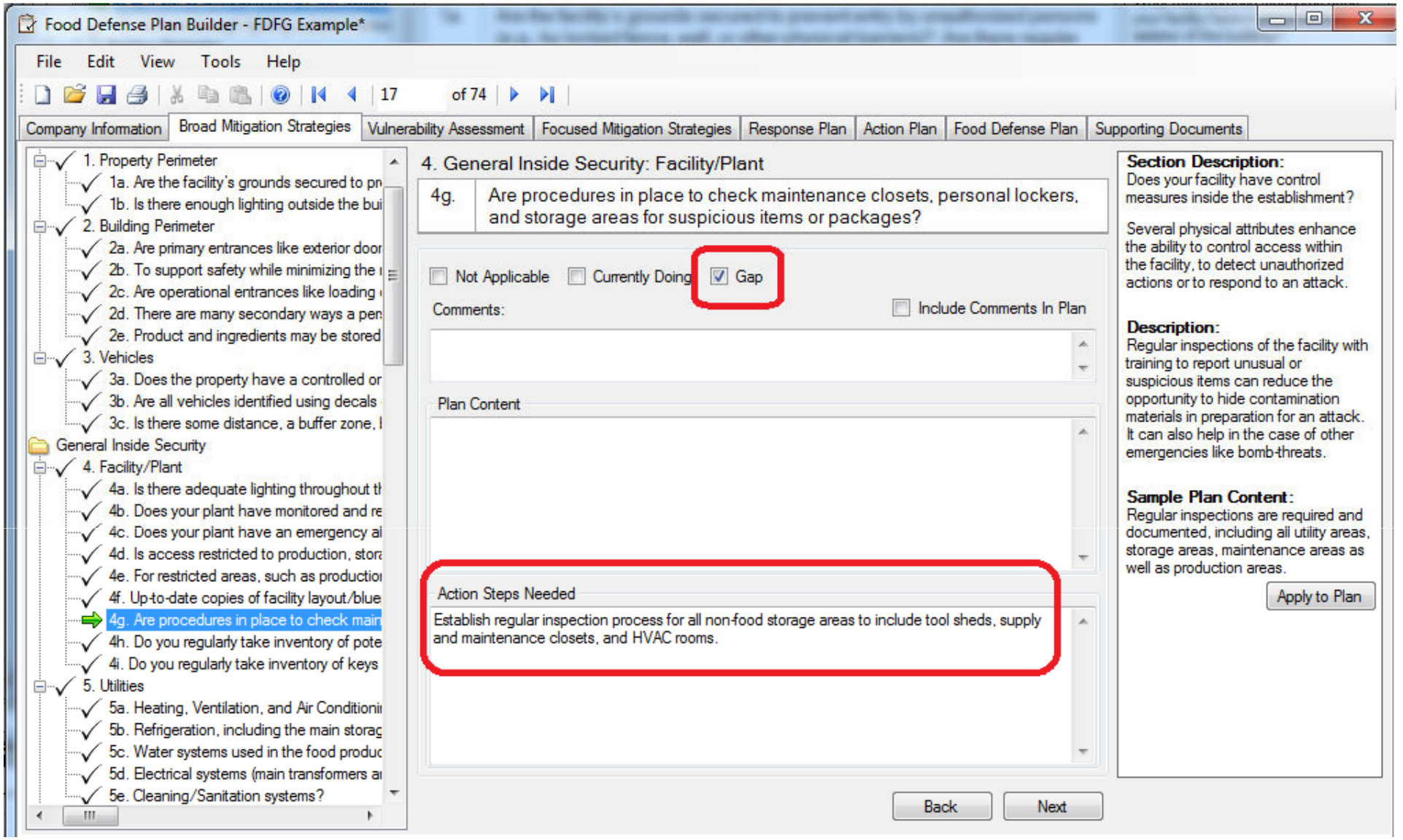


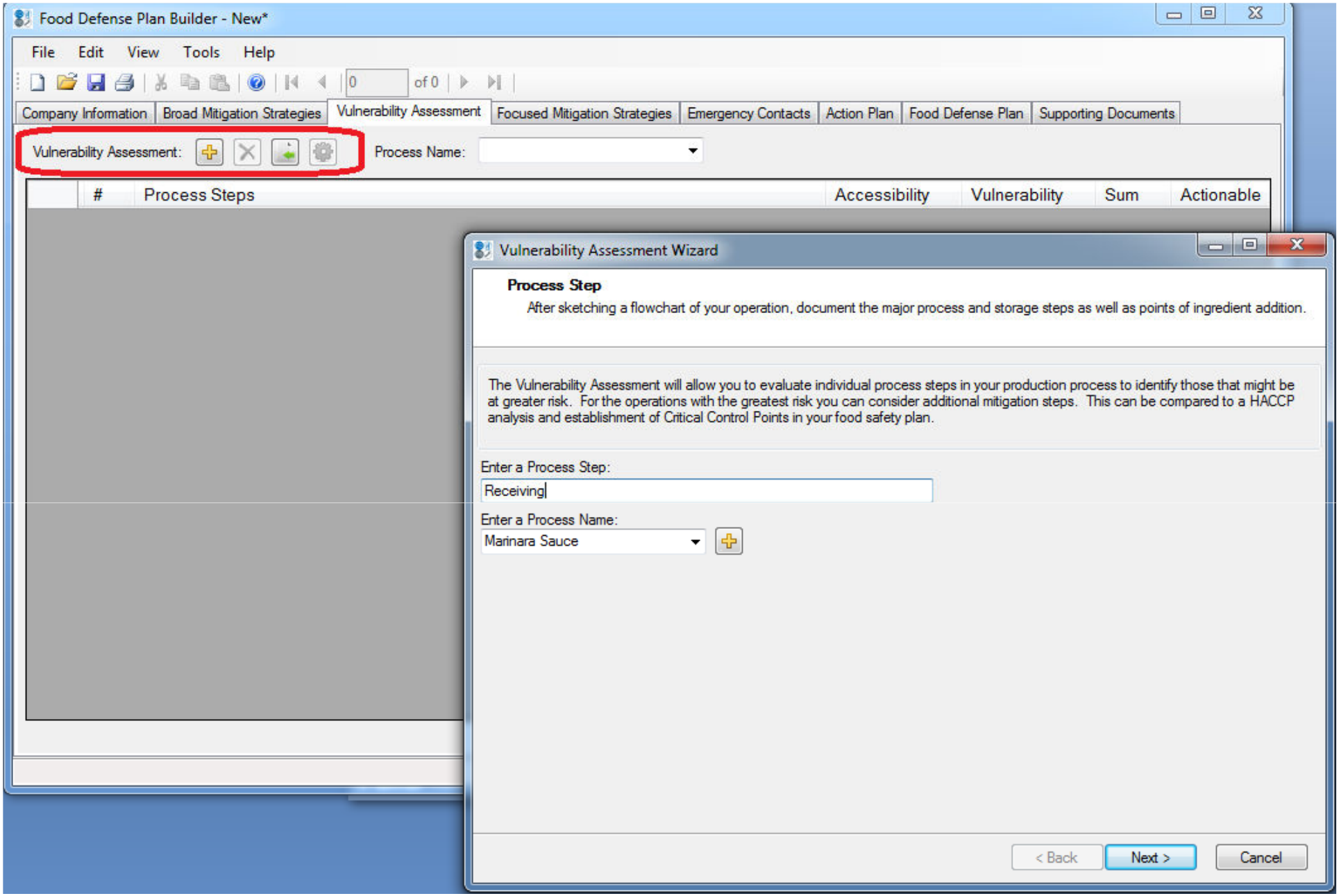


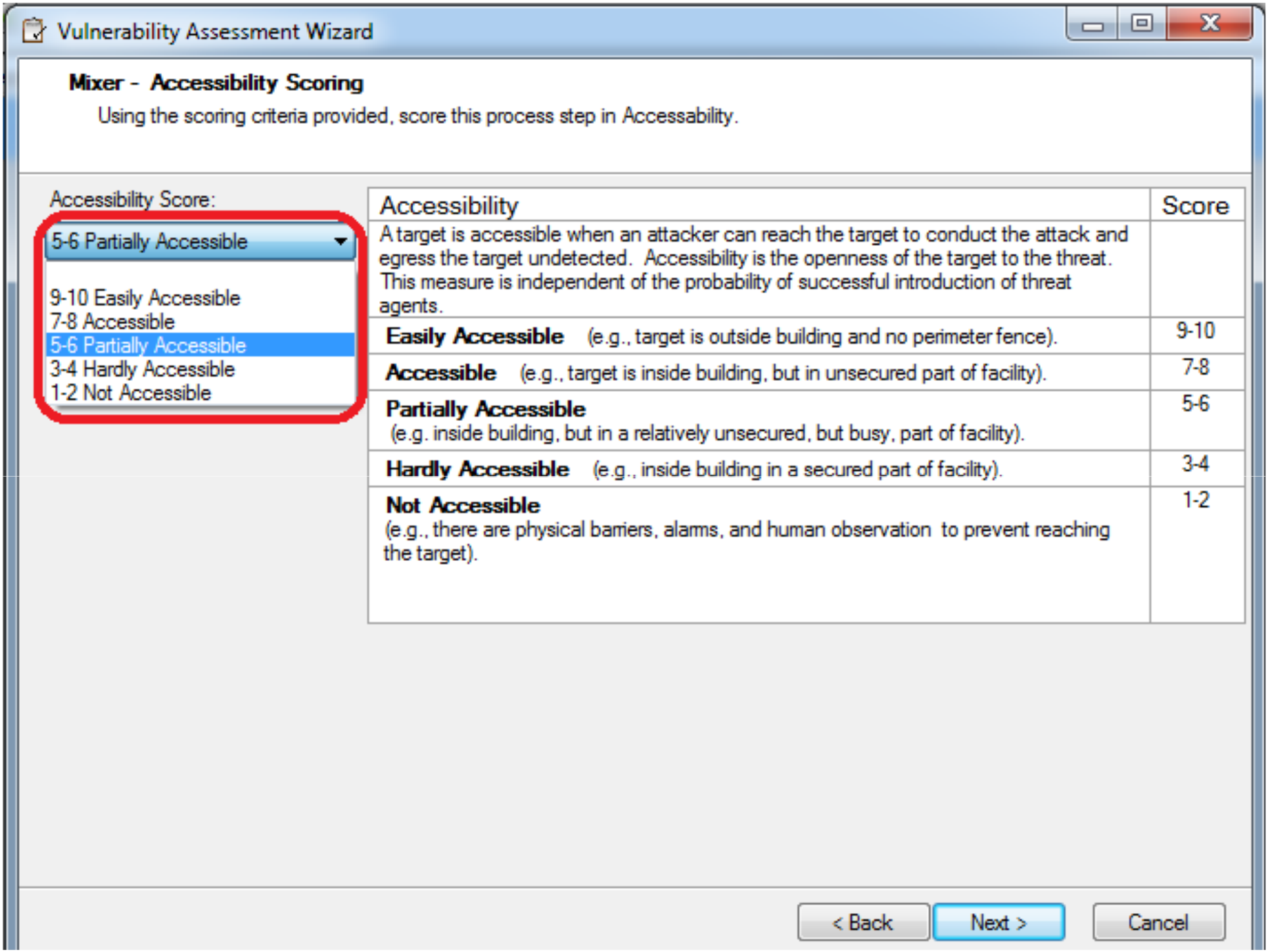

Food Defense Plan Builder - Trial Version
File
Edit
View
Tools
Help
0
of 0
Quick Start Dialog
Choose one of the buttons to Open or Create a New Food Defense Plan
New
Create a New Food Defense Plan
Open
Open a saved Food Defense Plan
User Assistance
Getting Started
View the Food Defense Plan User Document
Do Not Show Again...
Close

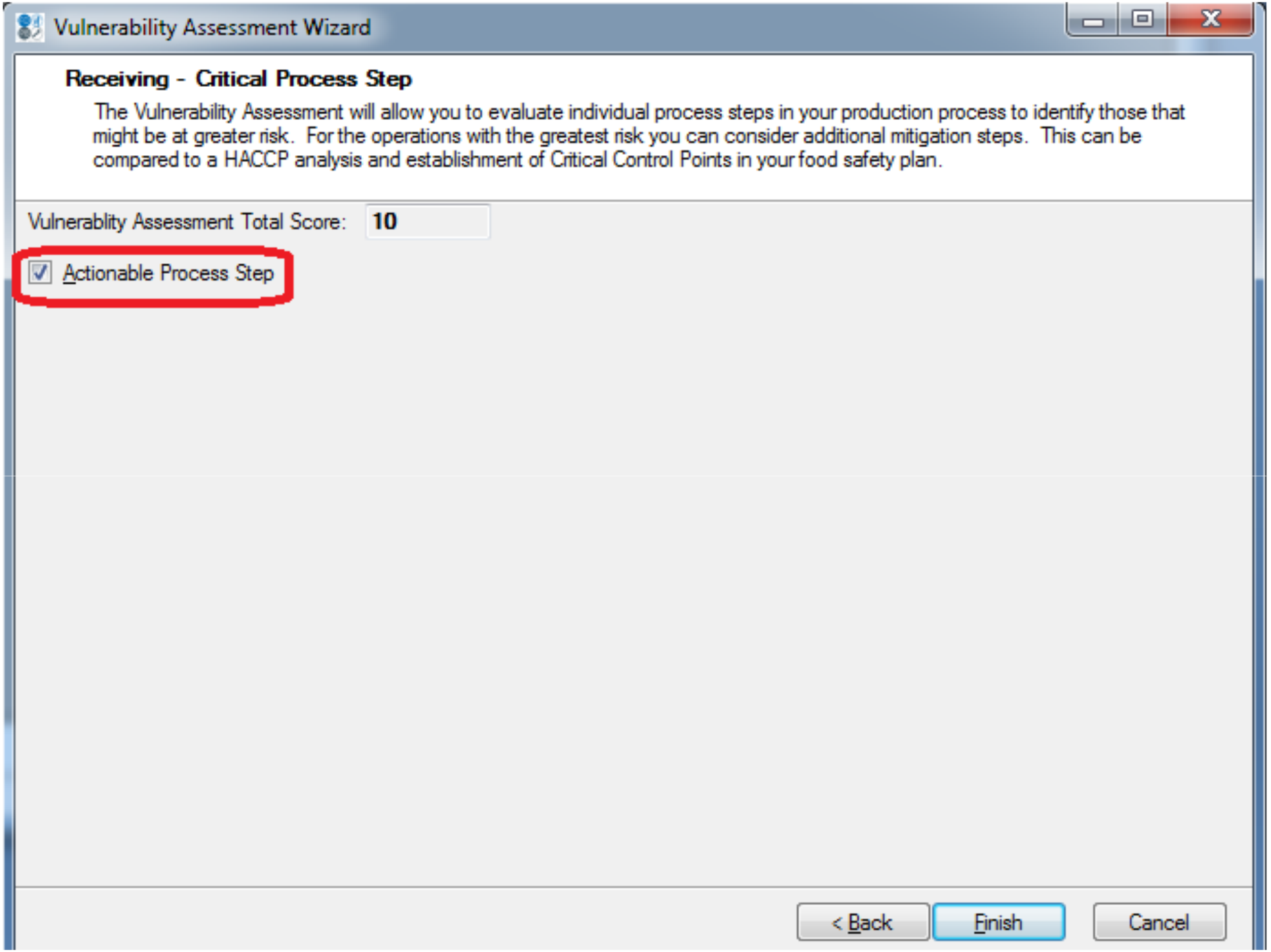

Food Defense Plan Builder - FDFG Example*
File Edit View Tools Help
2 of 4
Company Information
Broad Mitigation Strategies
Vulnerability Assessment
Focused Mitigation Strategies
Emergency Contacts
Action Plan
Food Defense Plan
Supporting Documents
Company Name: ACME Pasta Sauce
Address: 123 Any Street
Country: USA
City, State: Citytown, ST
Postal Code: 12345
Phone Numbers: Phone 555-987-6543 Fax 555-234-5678
Mobile 555-765-4321
Facility Identifier Numbers:
Description Number
FDA Registration 485578/6
State Registration 774486220
Facility Description: Single building facility with multiple interior processing areas. Outer perimeter fence encompassas the non-public access areas of the grounds. Front doors are open to public, vendors, customers, and are used for employee entry/exit. Receiving area is in rear and is encompassed by the perimeter fense.
Employee Description: All food processing personnel are direct plant employees. General employee turn-over is low. Higher turnover in receiving and warehouse divisions. Average employee term of employment is 8 years. Contractors are used for equipment maintenance, specialized cleaning, and pest control.
Product Description: ACME manufacturers 3 main varieties of pasta sauce. 75% of our product is a meatless maranara sauce with italian herbs and spices. 15% of our output is a spiced spagetti meat sauce and 10% is a cream based parmesean alfredo sauce. Distribution units are 12 oz. glass jars with vacuum sealed lids.
Food Defense Team:
Name Title Phone PrimaryContact
Jon Williams President & CEO
Jill Simms VP of Quality Assurance
Vince Tester General Plant Manager
Tony Johnson Shipping Manager
FDFG Example

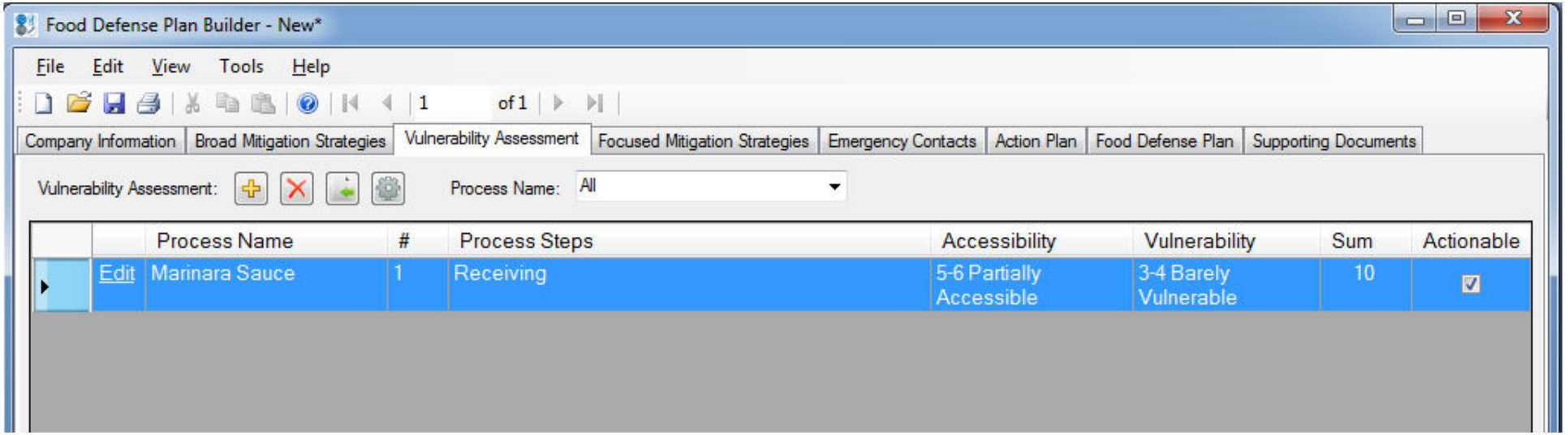

Food Defense Plan Builder - FDFG Example*
File
Edit
View
Tools
Help
1
of 74
Company Information
Broad Mitigation Strategies
Vulnerability Assessment
Focused Mitigation Strategies
Response Plan
Action Plan
Food Defense Plan
Supporting Documents
1. Property Perimeter
1a. Are the facility's grounds secured to pr
1b. Is there enough lighting outside the bui
2. Building Perimeter
2a. Are primary entrances like exterior door
2b. To support safety while minimizing the
2c. Are operational entrances like loading
2d. There are many secondary ways a per
2e. Product and ingredients may be stored
3. Vehicles
3a. Does the property have a controlled or
3b. Are all vehicles identified using decals
3c. Is there some distance, a buffer zone,
General Inside Security
4. Facility/Plant
4a. Is there adequate lighting throughout th
4b. Does your plant have monitored and re
4c. Does your plant have an emergency al
4d. Is access restricted to production, stora
4e. For restricted areas, such as productio
4f. Up-to-date copies of facility layout/blue
4g. Are procedures in place to check main
4h. Do you regularly take inventory of pote
4i. Do you regularly take inventory of keys
5. Utilities
5a. Heating, Ventilation, and Air Conditioni
5b. Refrigeration, including the main storag
5c. Water systems used in the food produc
5d. Electrical systems (main transformers a
5e. Cleaning/Sanitation systems?
1. Outside Security: Property Perimeter
1a.
Are the facility's grounds secured to prevent entry by unauthorized persons (e.g., by locked fence, wall, or other physical barriers)? Are there regular security patrols?
Not Applicable
Currently Doing
Gap
Comments:
Include Comments In Plan
Plan Content
Plant boundaries are clear and secured to prevent unauthorized entry. No trespassing signs are posted. The plant perimeter is periodically monitored for suspicious activity.
Action Steps Needed
Back
Next
Section Description:
What food defense measures does your facility have in place for the exterior of the building?
Multiple "layers" of security are desired to make the accessibility of the entire operation more difficult. The outermost layer is at the perimeter of the facility.
Description:
Physical barriers such as a fence, wall or water can be used to restrict access to the facility. Guard patrols may substitute when no physical barrier is practical or provide an additional layer of defense when used in addition to physical barriers.
Sample Plan Content:
Plant boundaries are clear and secured to prevent unauthorized entry (for example, fence, wall or other physical barriers). No trespassing signs are posted. Where no barrier is possible, the perimeter shall be patrolled on a regular basis, not less than every 30 minutes. The plant perimeter is periodically monitored for suspicious activity.
Apply to Plan

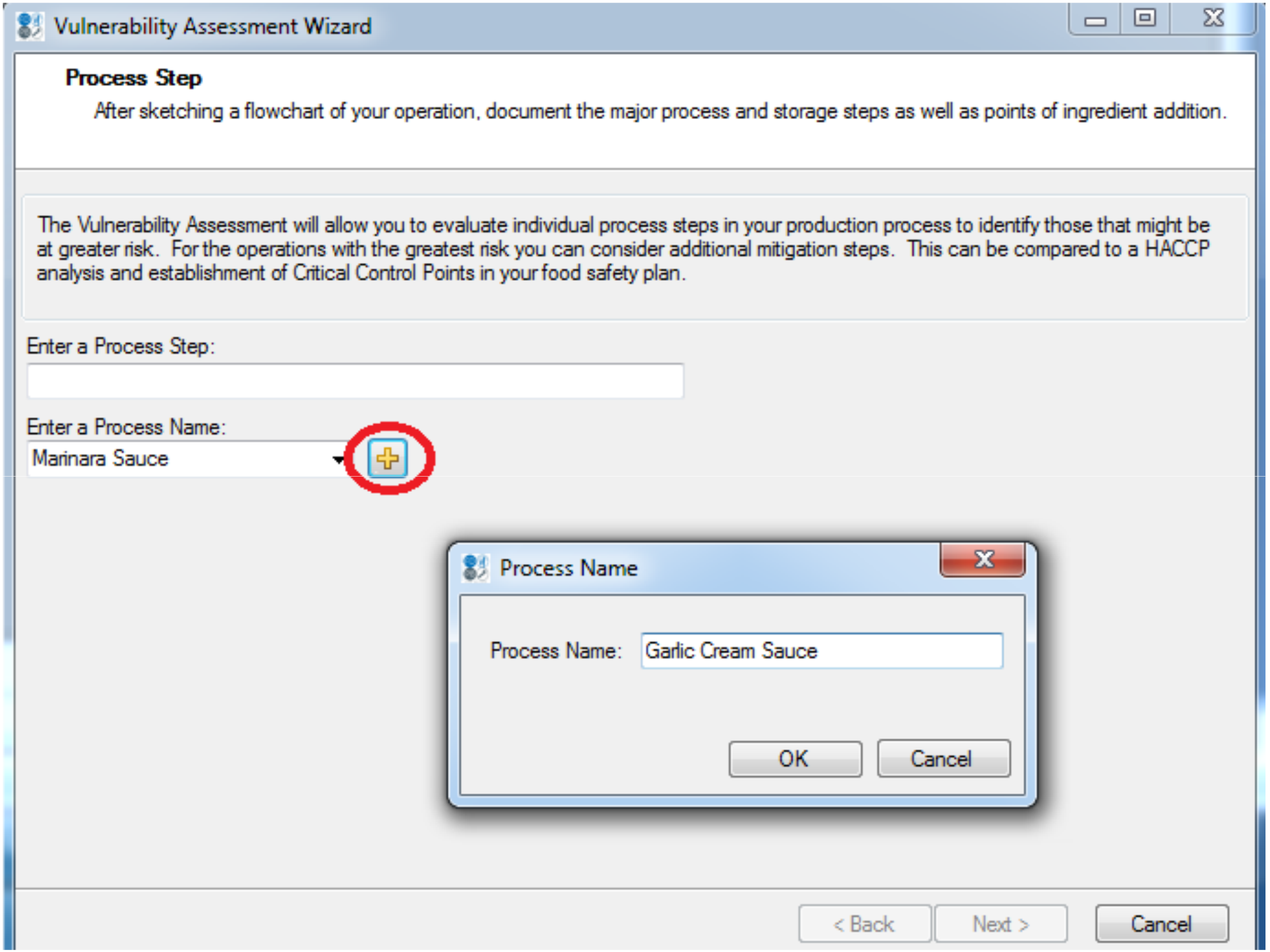

Food Defense Plan Builder - FDFG Example*
File
Edit
View
Tools
Help
17
of 74
Company Information
Broad Mitigation Strategies
Vulnerability Assessment
Focused Mitigation Strategies
Response Plan
Action Plan
Food Defense Plan
Supporting Documents
1. Property Perimeter
1a. Are the facility's grounds secured to pr
1b. Is there enough lighting outside the bui
2. Building Perimeter
2a. Are primary entrances like exterior door
2b. To support safety while minimizing the
2c. Are operational entrances like loading
2d. There are many secondary ways a per
2e. Product and ingredients may be stored
3. Vehicles
3a. Does the property have a controlled or
3b. Are all vehicles identified using decals
3c. Is there some distance, a buffer zone,
General Inside Security
4. Facility/Plant
4a. Is there adequate lighting throughout th
4b. Does your plant have monitored and re
4c. Does your plant have an emergency al
4d. Is access restricted to production, stora
4e. For restricted areas, such as productio
4f. Up-to-date copies of facility layout/blue
4g. Are procedures in place to check main
4h. Do you regularly take inventory of pote
4i. Do you regularly take inventory of keys
5. Utilities
5a. Heating, Ventilation, and Air Conditioni
5b. Refrigeration, including the main storag
5c. Water systems used in the food produc
5d. Electrical systems (main transformers a
5e. Cleaning/Sanitation systems?
4. General Inside Security: Facility/Plant
4g.
Are procedures in place to check maintenance closets, personal lockers, and storage areas for suspicious items or packages?
Not Applicable
Currently Doing
Gap
Comments:
Include Comments In Plan
Plan Content
Action Steps Needed
Establish regular inspection process for all non-food storage areas to include tool sheds, supply and maintenance closets, and HVAC rooms.
Back
Next
Section Description:
Does your facility have control measures inside the establishment?
Several physical attributes enhance the ability to control access within the facility, to detect unauthorized actions or to respond to an attack.
Description:
Regular inspections of the facility with training to report unusual or suspicious items can reduce the opportunity to hide contamination materials in preparation for an attack. It can also help in the case of other emergencies like bomb-threats.
Sample Plan Content:
Regular inspections are required and documented, including all utility areas, storage areas, maintenance areas as well as production areas.
Apply to Plan

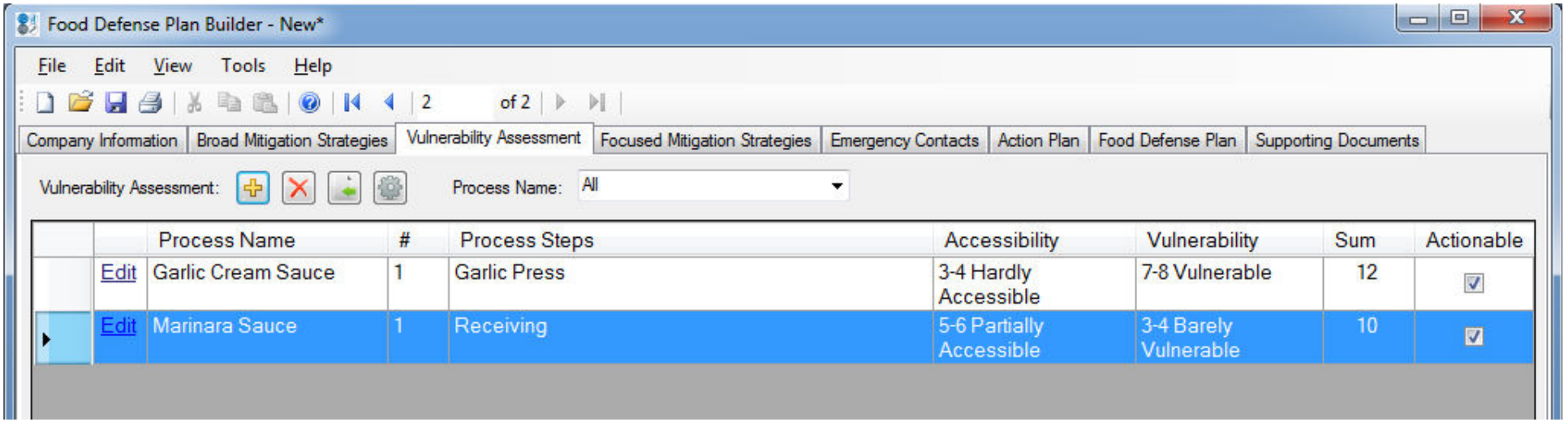

Food Defense Plan Builder - New*
File
Edit
View
Tools
Help
0
of 0
Company Information
Broad Mitigation Strategies
Vulnerability Assessment
Focused Mitigation Strategies
Emergency Contacts
Action Plan
Food Defense Plan
Supporting Documents
Vulnerability Assessment:
Process Name:
#
Process Steps
Accessibility
Vulnerability
Sum
Actionable
Vulnerability Assessment Wizard
Process Step
After sketching a flowchart of your operation, document the major process and storage steps as well as points of ingredient addition.
The Vulnerability Assessment will allow you to evaluate individual process steps in your production process to identify those that might be at greater risk. For the operations with the greatest risk you can consider additional mitigation steps. This can be compared to a HACCP analysis and establishment of Critical Control Points in your food safety plan.
Enter a Process Step:
Receiving
Enter a Process Name:
Marinara Sauce
< Back
Next >
Cancel

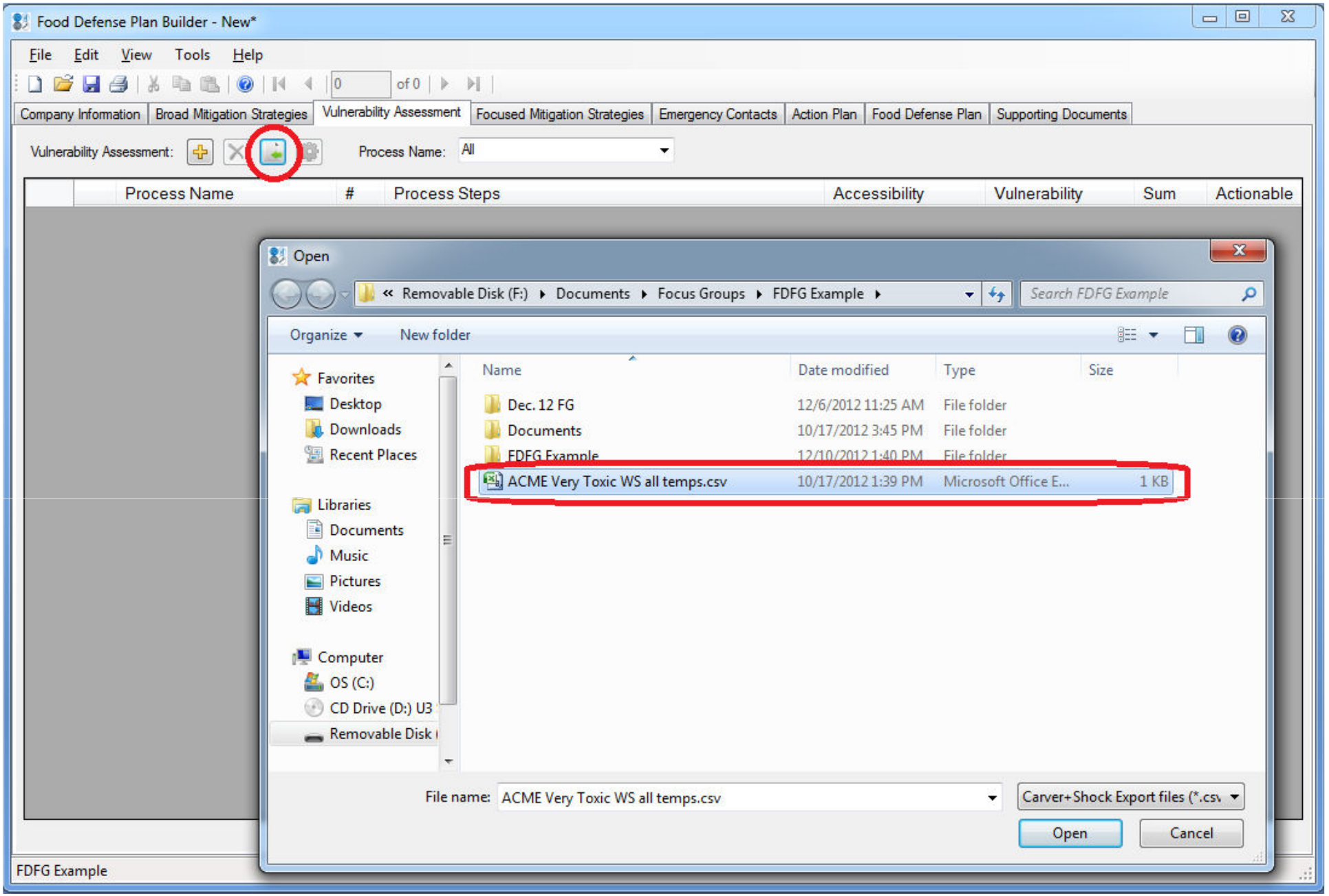

Vulnerability Assessment Wizard
Mixer - Accessibility Scoring
Using the scoring criteria provided, score this process step in Accessability.
Accessibility Score:
5-6 Partially Accessible
9-10 Easily Accessible
7-8 Accessible
5-6 Partially Accessible
3-4 Hardly Accessible
1-2 Not Accessible
Accessibility
Score
A target is accessible when an attacker can reach the target to conduct the attack and egress the target undetected. Accessibility is the openness of the target to the threat. This measure is independent of the probability of successful introduction of threat agents.
Easily Accessible (e.g., target is outside building and no perimeter fence).
9-10
Accessible (e.g., target is inside building, but in unsecured part of facility).
7-8
Partially Accessible
(e.g. inside building, but in a relatively unsecured, but busy, part of facility).
5-6
Hardly Accessible (e.g., inside building in a secured part of facility).
3-4
Not Accessible
(e.g., there are physical barriers, alarms, and human observation to prevent reaching the target).
1-2
< Back
Next >
Cancel

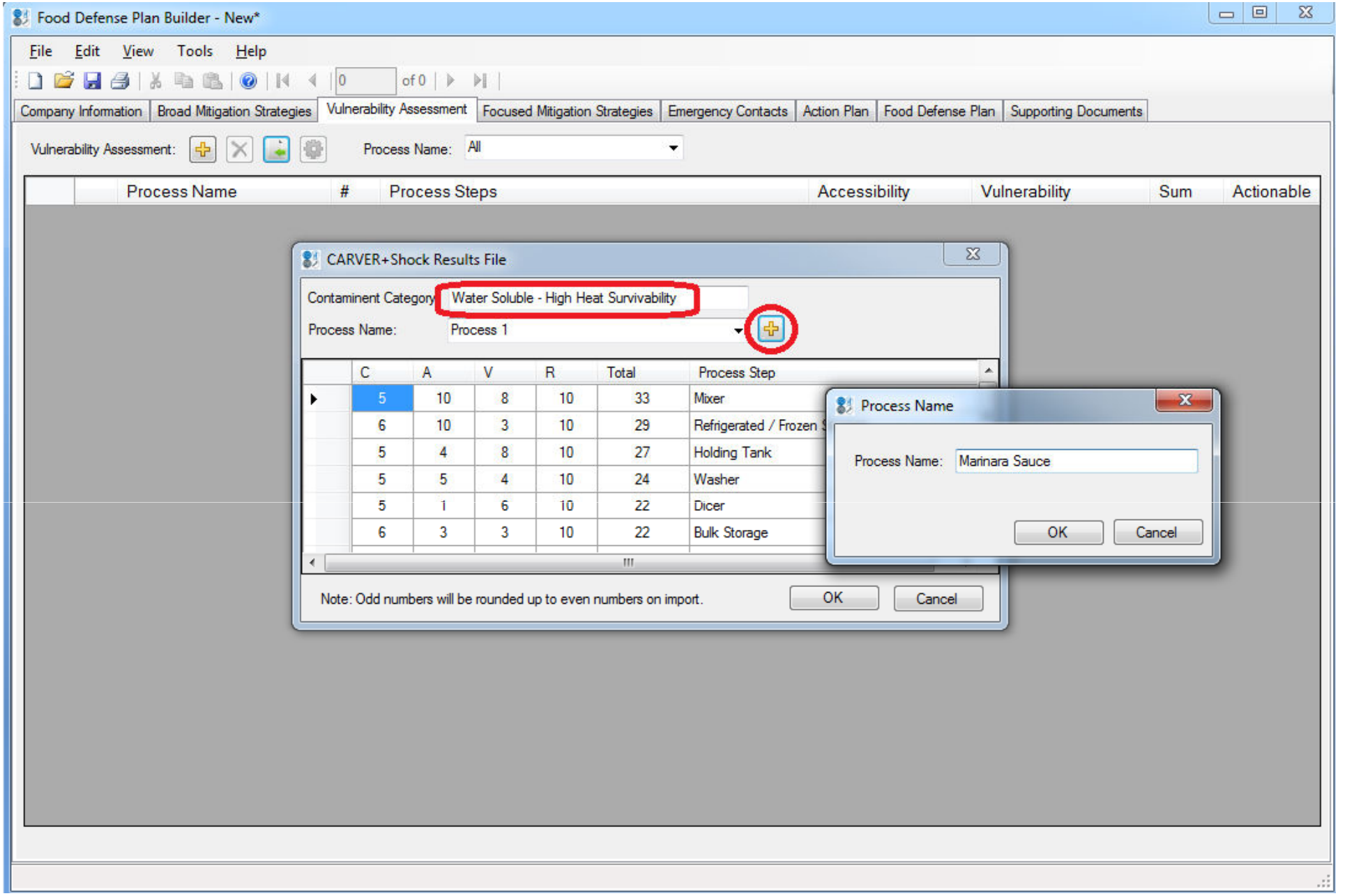

Vulnerability Assessment Wizard
Receiving - Critical Process Step
The Vulnerability Assessment will allow you to evaluate individual process steps in your production process to identify those that might be at greater risk. For the operations with the greatest risk you can consider additional mitigation steps. This can be compared to a HACCP analysis and establishment of Critical Control Points in your food safety plan.
Vulnerablity Assessment Total Score: 10
Actionable Process Step
< Back
Finish
Cancel

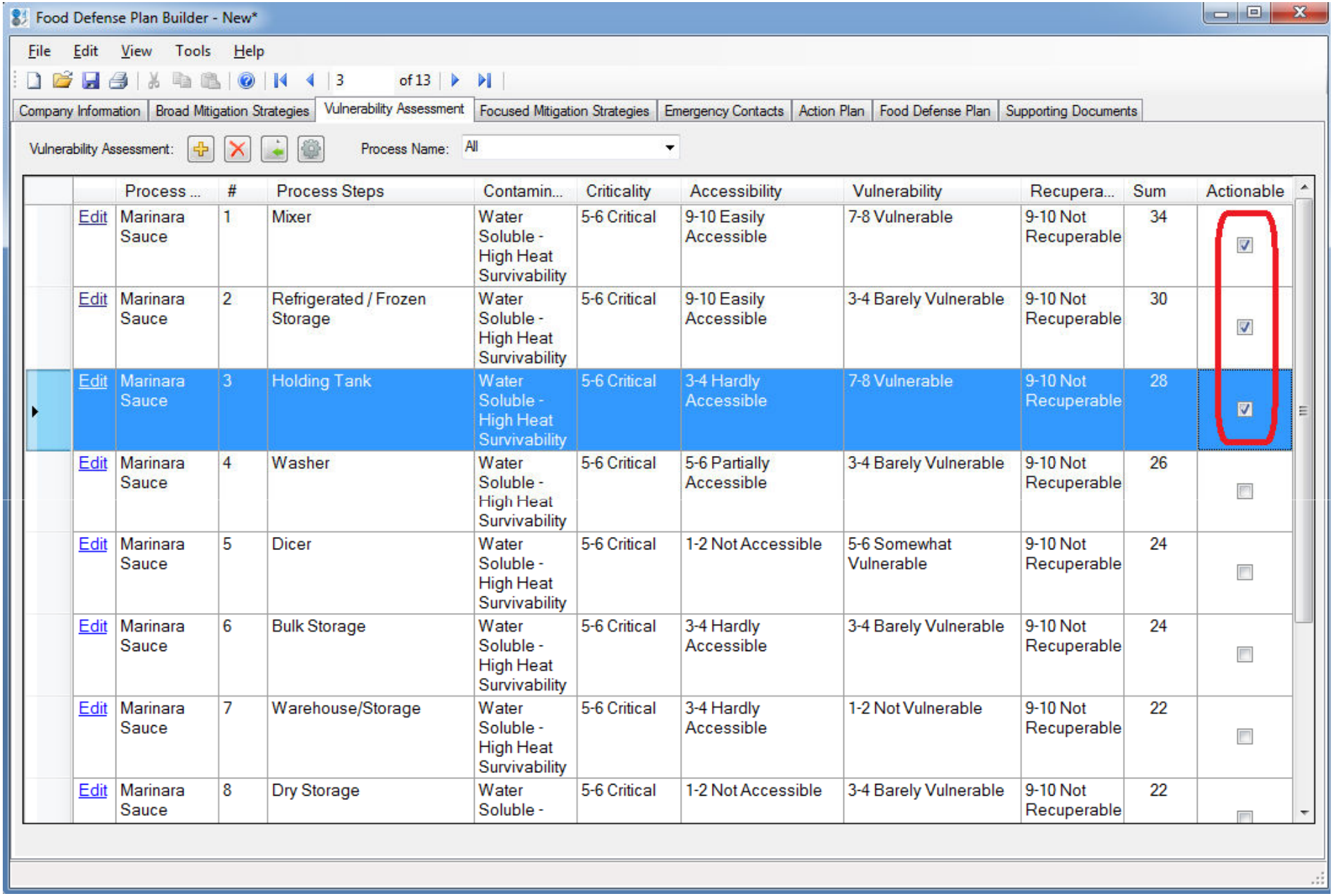

Food Defense Plan Builder - New*
File
Edit
View
Tools
Help
1
of 1
Company Information
Broad Mitigation Strategies
Vulnerability Assessment
Focused Mitigation Strategies
Emergency Contacts
Action Plan
Food Defense Plan
Supporting Documents
Vulnerability Assessment:
Process Name:
All
Process Name
#
Process Steps
Accessibility
Vulnerability
Sum
Actionable
Edit
Marinara Sauce
1
Receiving
5-6 Partially Accessible
3-4 Barely Vulnerable
10


Vulnerability Assessment Wizard
Process Step
After sketching a flowchart of your operation, document the major process and storage steps as well as points of ingredient addition.
The Vulnerability Assessment will allow you to evaluate individual process steps in your production process to identify those that might be at greater risk. For the operations with the greatest risk you can consider additional mitigation steps. This can be compared to a HACCP analysis and establishment of Critical Control Points in your food safety plan.
Enter a Process Step:
Enter a Process Name:
Marinara Sauce
Process Name
Process Name:
Garlic Cream Sauce
OK
Cancel
< Back
Next >
Cancel

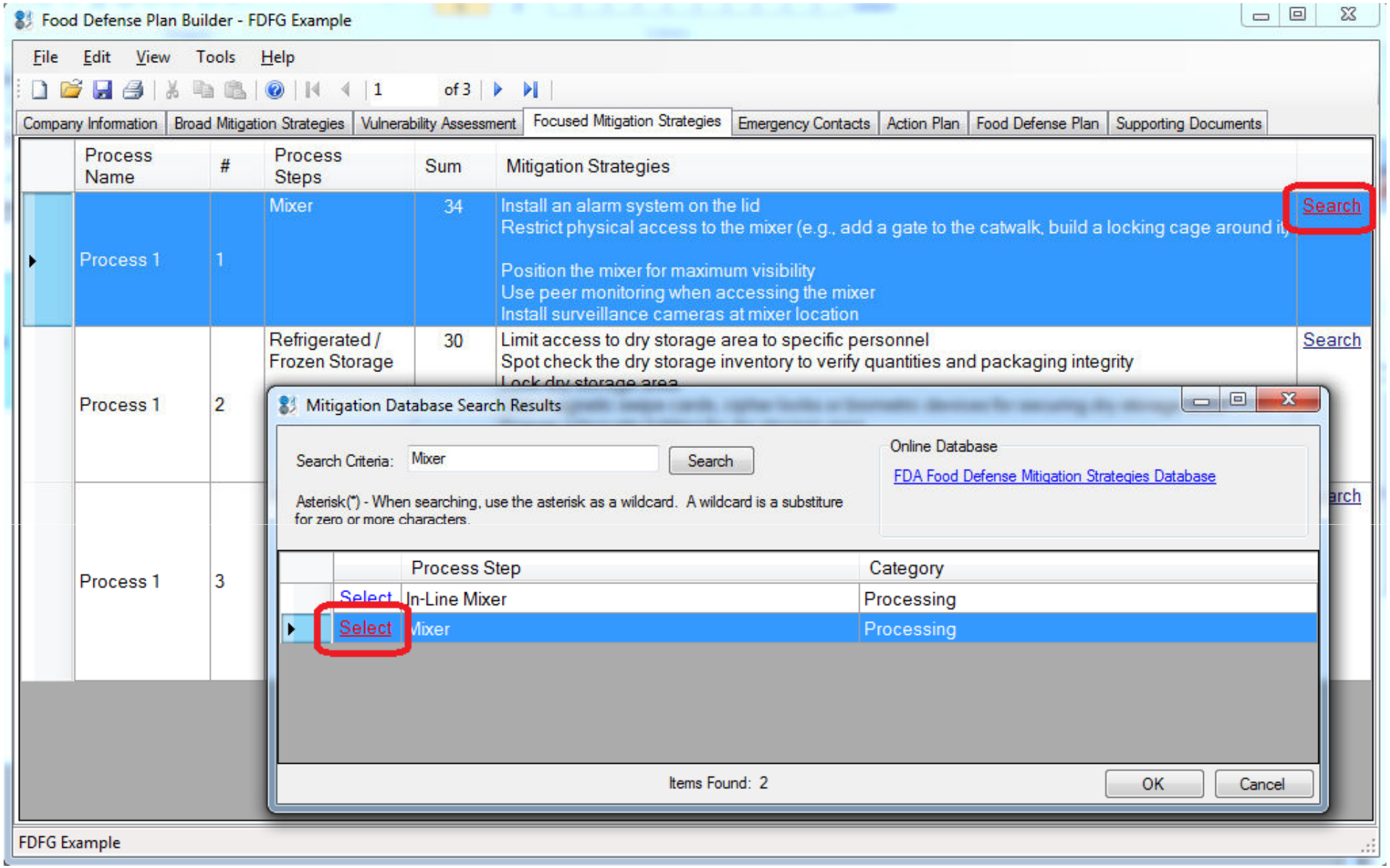

Food Defense Plan Builder - New*
File
Edit
View
Tools
Help
2
of 2
Company Information
Broad Mitigation Strategies
Vulnerability Assessment
Focused Mitigation Strategies
Emergency Contacts
Action Plan
Food Defense Plan
Supporting Documents
Vulnerability Assessment:
Process Name:
All
Process Name
#
Process Steps
Accessibility
Vulnerability
Sum
Actionable
Edit
Garlic Cream Sauce
1
Garlic Press
3-4 Hardly Accessible
7-8 Vulnerable
12
Edit
Marinara Sauce
1
Receiving
5-6 Partially Accessible
3-4 Barely Vulnerable
10

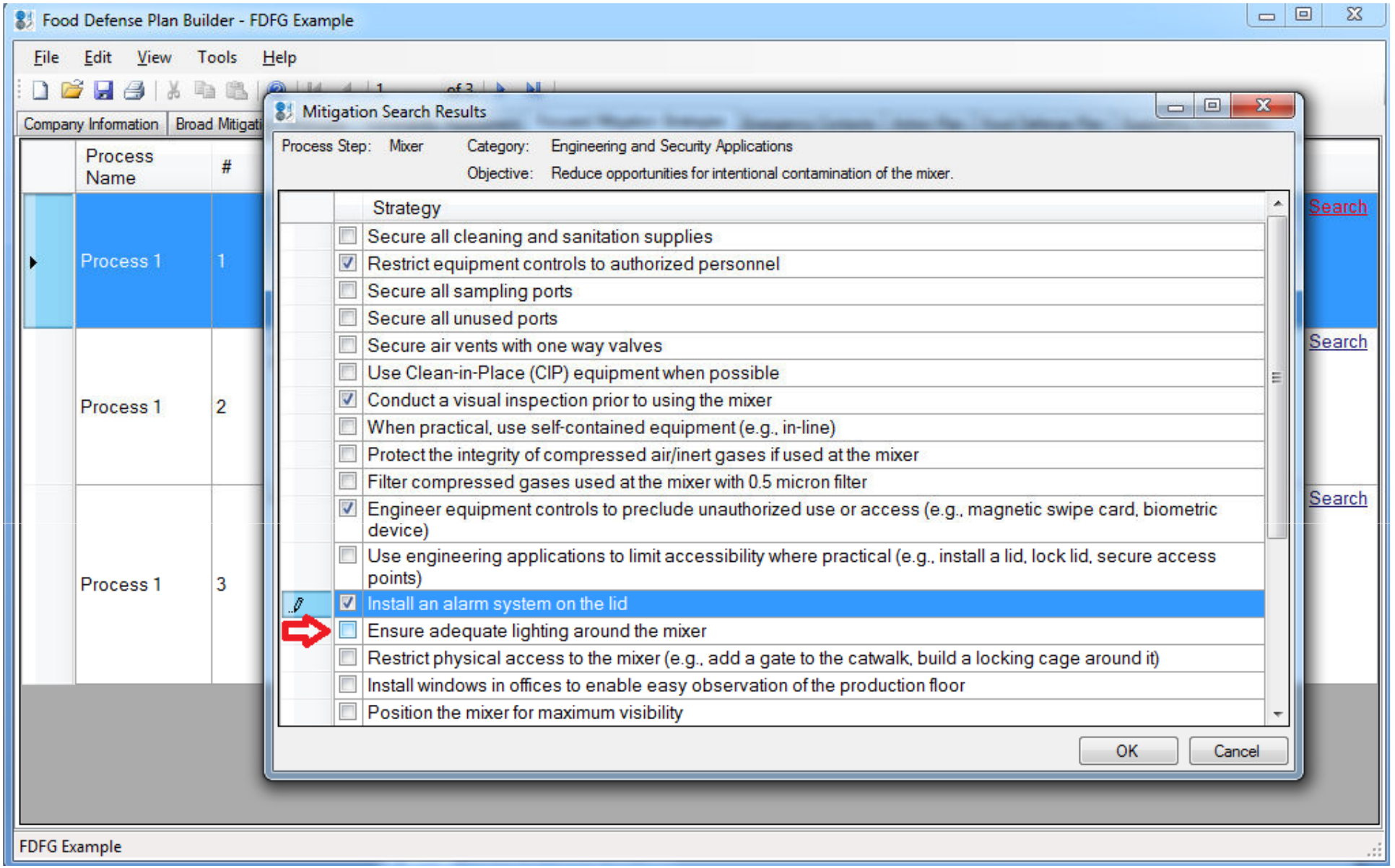

Food Defense Plan Builder - New*
File Edit View Tools Help
Company Information
Broad Mitigation Strategies
Vulnerability Assessment
Focused Mitigation Strategies
Emergency Contacts
Action Plan
Food Defense Plan
Supporting Documents
Vulnerability Assessment:
Process Name:
All
Process Name
#
Process Steps
Accessibility
Vulnerability
Sum
Actionable
Open
Removable Disk (F:) ▸ Documents ▸ Focus Groups ▸ FDFG Example ▸
Search FDFG Example
Organize
New folder
Favorites
Desktop
Downloads
Recent Places
Libraries
Documents
Music
Pictures
Videos
Computer
OS (C:)
CD Drive (D:) U3
Removable Disk
Name
Date modified
Type
Size
Dec. 12 FG
12/6/2012 11:25 AM
File folder
Documents
10/17/2012 3:45 PM
File folder
FDFG Example
12/10/2012 1:40 PM
File folder
ACME Very Toxic WS all temps.csv
10/17/2012 1:39 PM
Microsoft Office E...
1 KB
File name:
ACME Very Toxic WS all temps.csv
Carver+Shock Export files (*.csv
Open
Cancel
FDFG Example

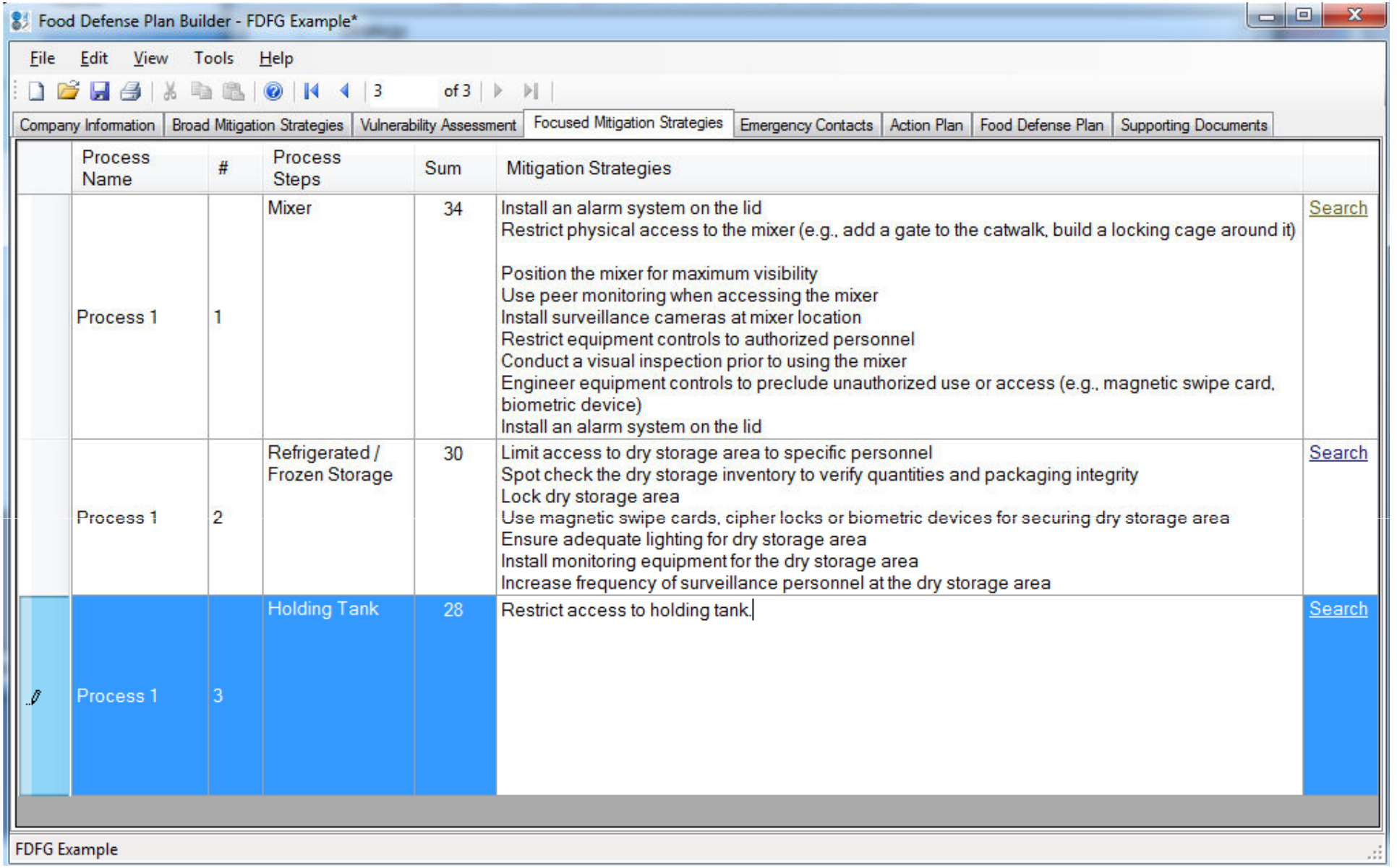

Food Defense Plan Builder - New*
File
Edit
View
Tools
Help
of 0
Company Information
Broad Mitigation Strategies
Vulnerability Assessment
Focused Mitigation Strategies
Emergency Contacts
Action Plan
Food Defense Plan
Supporting Documents
Vulnerability Assessment:
Process Name:
All
Process Name
#
Process Steps
Accessibility
Vulnerability
Sum
Actionable
CARVER+Shock Results File
Contaminent Category
Water Soluble - High Heat Survivability
Process Name:
Process 1
C
A
V
R
Total
Process Step
5
10
8
10
33
Mixer
6
10
3
10
29
Refrigerated / Frozen
5
4
8
10
27
Holding Tank
5
5
4
10
24
Washer
5
1
6
10
22
Dicer
6
3
3
10
22
Bulk Storage
Note: Odd numbers will be rounded up to even numbers on import.
OK
Cancel
Process Name
Process Name:
Marinara Sauce
OK
Cancel

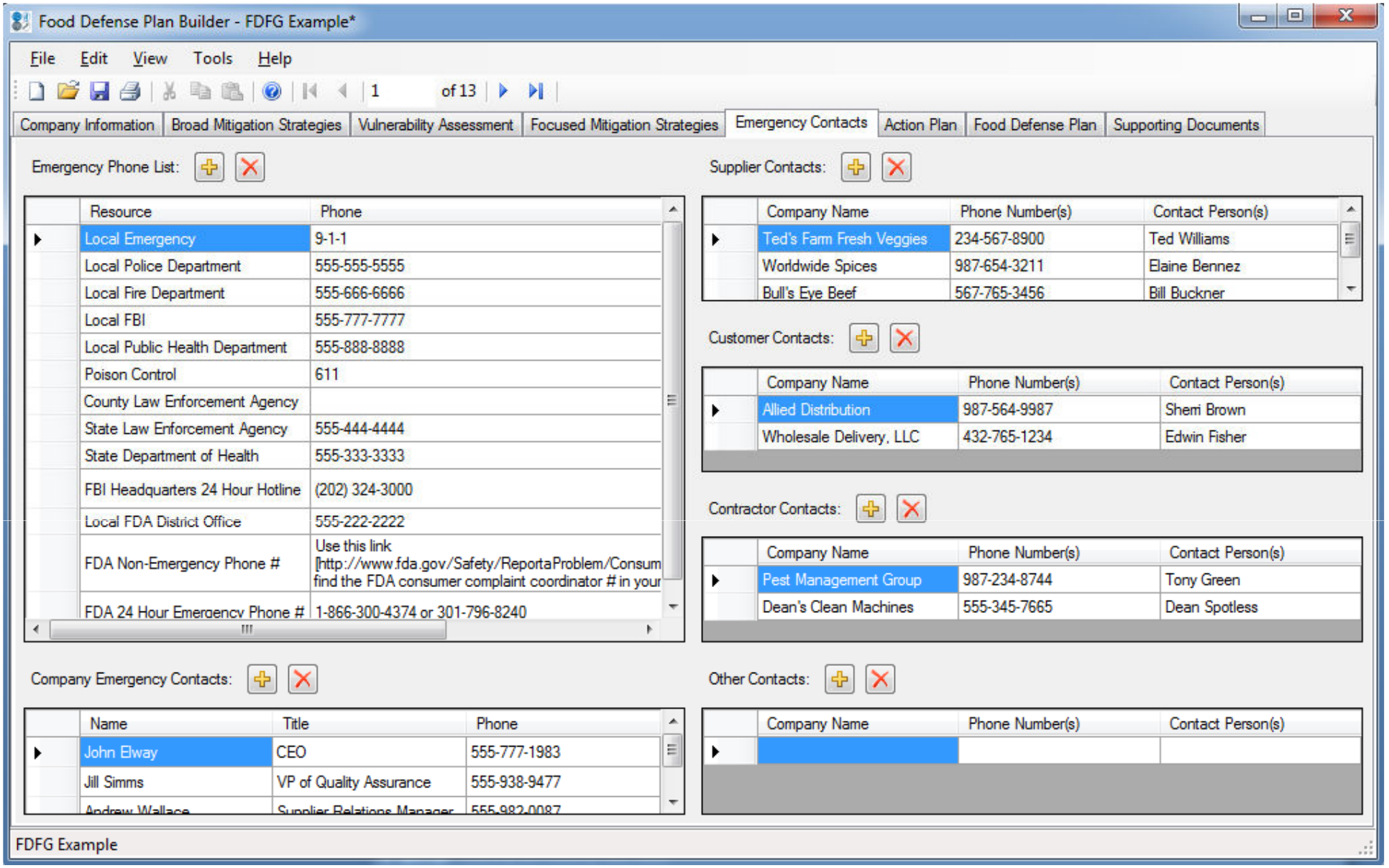


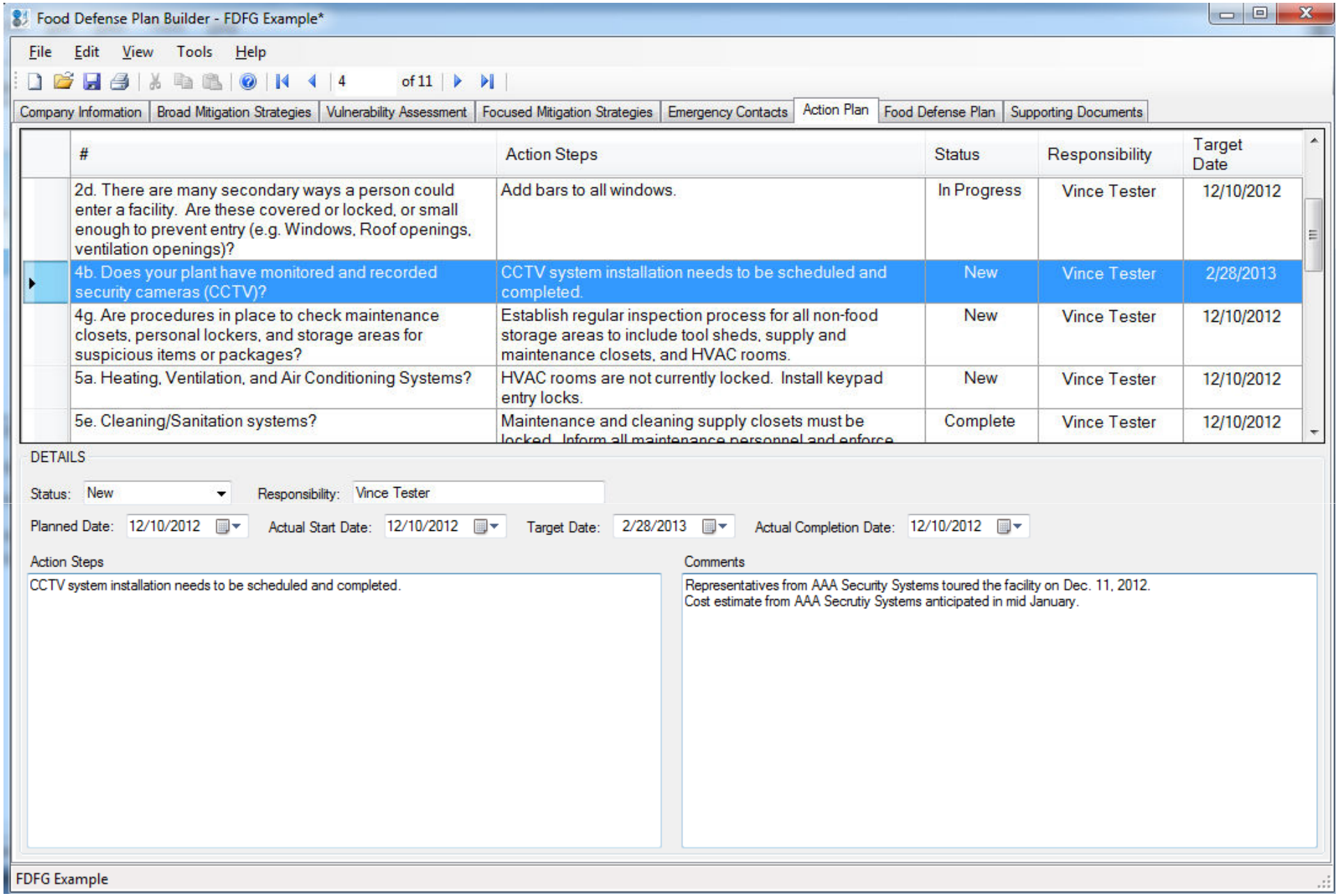
	Process ...	#	Process Steps	Contamin...	Criticality	Accessibility	Vulnerability	Recupera...	Sum	Actionable
Edit	Marinara Sauce	1	Mixer	Water Soluble - High Heat Survivability	5-6 Critical	9-10 Easily Accessible	7-8 Vulnerable	9-10 Not Recuperable	34	☑
Edit	Marinara Sauce	2	Refrigerated / Frozen Storage	Water Soluble - High Heat Survivability	5-6 Critical	9-10 Easily Accessible	3-4 Barely Vulnerable	9-10 Not Recuperable	30	☑
Edit	Marinara Sauce	3	Holding Tank	Water Soluble - High Heat Survivability	5-6 Critical	3-4 Hardly Accessible	7-8 Vulnerable	9-10 Not Recuperable	28	☑
Edit	Marinara Sauce	4	Washer	Water Soluble - High Heat Survivability	5-6 Critical	5-6 Partially Accessible	3-4 Barely Vulnerable	9-10 Not Recuperable	26	☐
Edit	Marinara Sauce	5	Dicer	Water Soluble - High Heat Survivability	5-6 Critical	1-2 Not Accessible	5-6 Somewhat Vulnerable	9-10 Not Recuperable	24	☐
Edit	Marinara Sauce	6	Bulk Storage	Water Soluble - High Heat Survivability	5-6 Critical	3-4 Hardly Accessible	3-4 Barely Vulnerable	9-10 Not Recuperable	24	☐
Edit	Marinara Sauce	7	Warehouse/Storage	Water Soluble - High Heat Survivability	5-6 Critical	3-4 Hardly Accessible	1-2 Not Vulnerable	9-10 Not Recuperable	22	☐
Edit	Marinara Sauce	8	Dry Storage	Water Soluble -	5-6 Critical	1-2 Not Accessible	3-4 Barely Vulnerable	9-10 Not Recuperable	22	☐

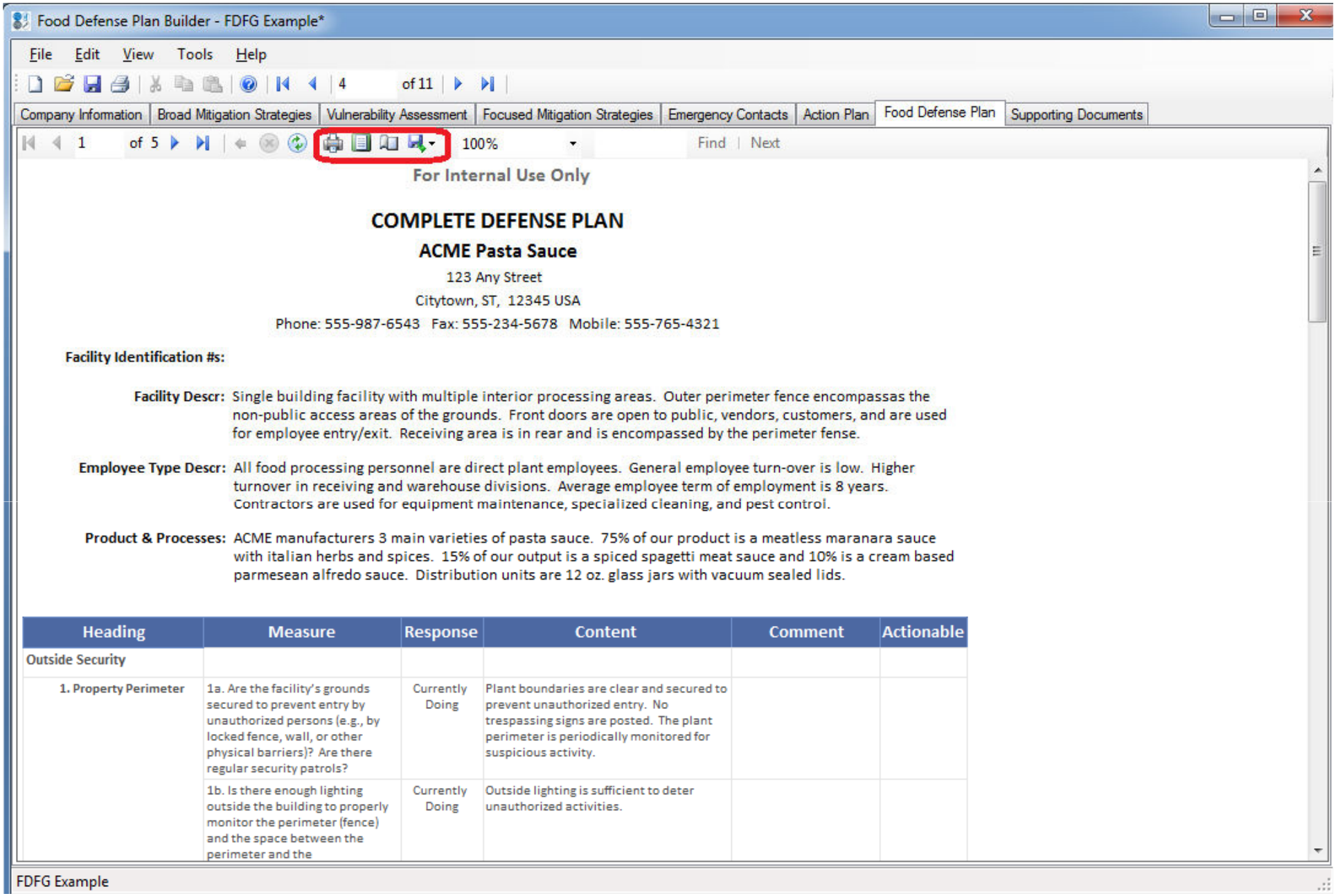

Food Defense Plan Builder - FDFG Example
File Edit View Tools Help
1 of 3
Company Information
Broad Mitigation Strategies
Vulnerability Assessment
Focused Mitigation Strategies
Emergency Contacts
Action Plan
Food Defense Plan
Supporting Documents
Process Name
#
Process Steps
Sum
Mitigation Strategies
Process 1
1
Mixer
34
Install an alarm system on the lid
Restrict physical access to the mixer (e.g., add a gate to the catwalk, build a locking cage around it)
Position the mixer for maximum visibility
Use peer monitoring when accessing the mixer
Install surveillance cameras at mixer location
Search
Process 1
2
Refrigerated / Frozen Storage
30
Limit access to dry storage area to specific personnel
Spot check the dry storage inventory to verify quantities and packaging integrity
Search
Process 1
3
Mitigation Database Search Results
Search Criteria:
Mixer
Search
Asterisk(*) - When searching, use the asterisk as a wildcard. A wildcard is a substiture for zero or more characters.
Online Database
FDA Food Defense Mitigation Strategies Database
Process Step
Category
Select
In-Line Mixer
Processing
Select
Mixer
Processing
Items Found: 2
OK
Cancel
FDFG Example

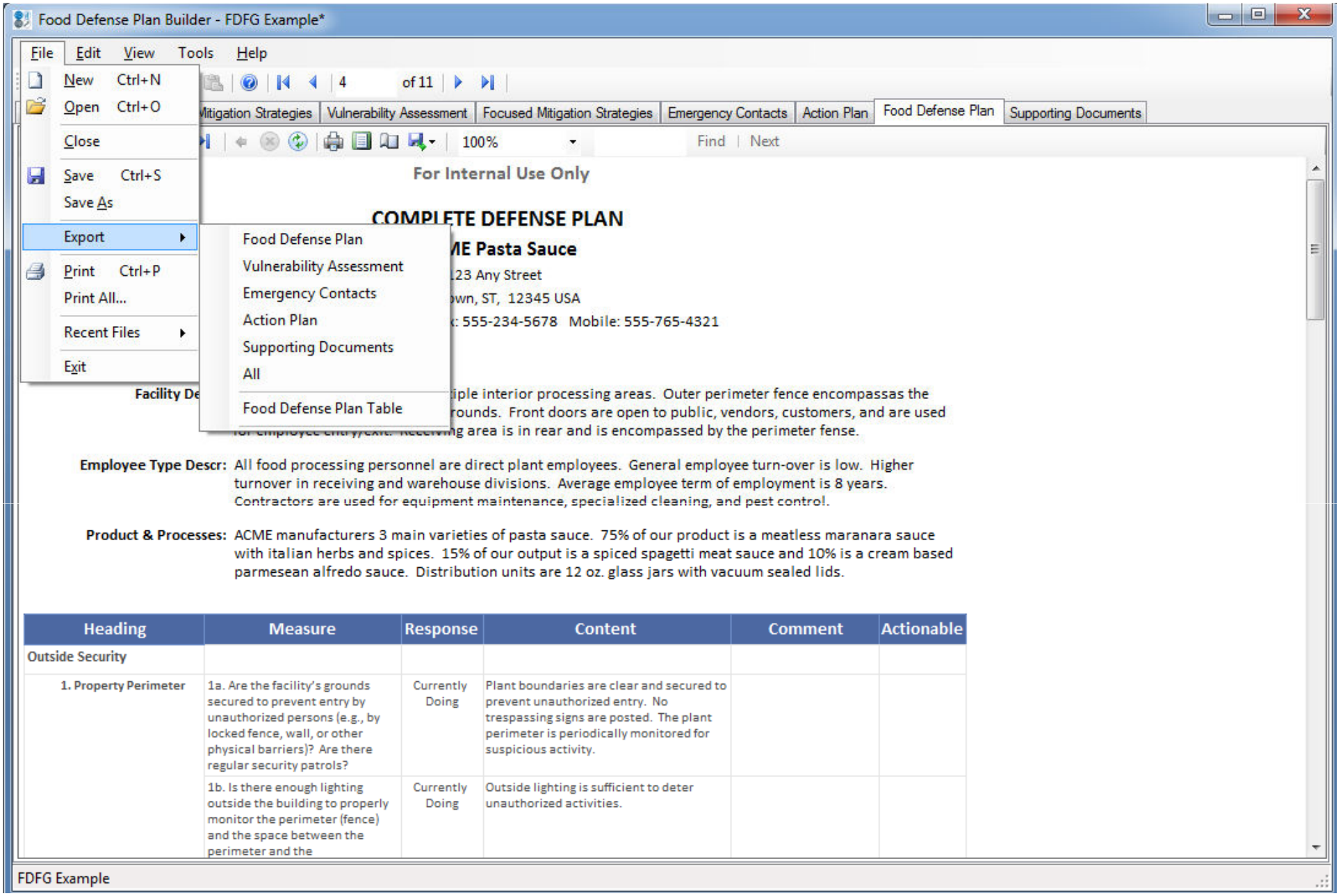

Food Defense Plan Builder - FDFG Example
File
Edit
View
Tools
Help
Company Information
Broad Mitigati
Process Name
#
Process 1
1
Process 1
2
Process 1
3
Search
Search
Search
Mitigation Search Results
Process Step: Mixer
Category: Engineering and Security Applications
Objective: Reduce opportunities for intentional contamination of the mixer.
Strategy
Secure all cleaning and sanitation supplies
Restrict equipment controls to authorized personnel
Secure all sampling ports
Secure all unused ports
Secure air vents with one way valves
Use Clean-in-Place (CIP) equipment when possible
Conduct a visual inspection prior to using the mixer
When practical, use self-contained equipment (e.g., in-line)
Protect the integrity of compressed air/inert gases if used at the mixer
Filter compressed gases used at the mixer with 0.5 micron filter
Engineer equipment controls to preclude unauthorized use or access (e.g., magnetic swipe card, biometric device)
Use engineering applications to limit accessibility where practical (e.g., install a lid, lock lid, secure access points)
Install an alarm system on the lid
Ensure adequate lighting around the mixer
Restrict physical access to the mixer (e.g., add a gate to the catwalk, build a locking cage around it)
Install windows in offices to enable easy observation of the production floor
Position the mixer for maximum visibility
OK
Cancel
FDFG Example

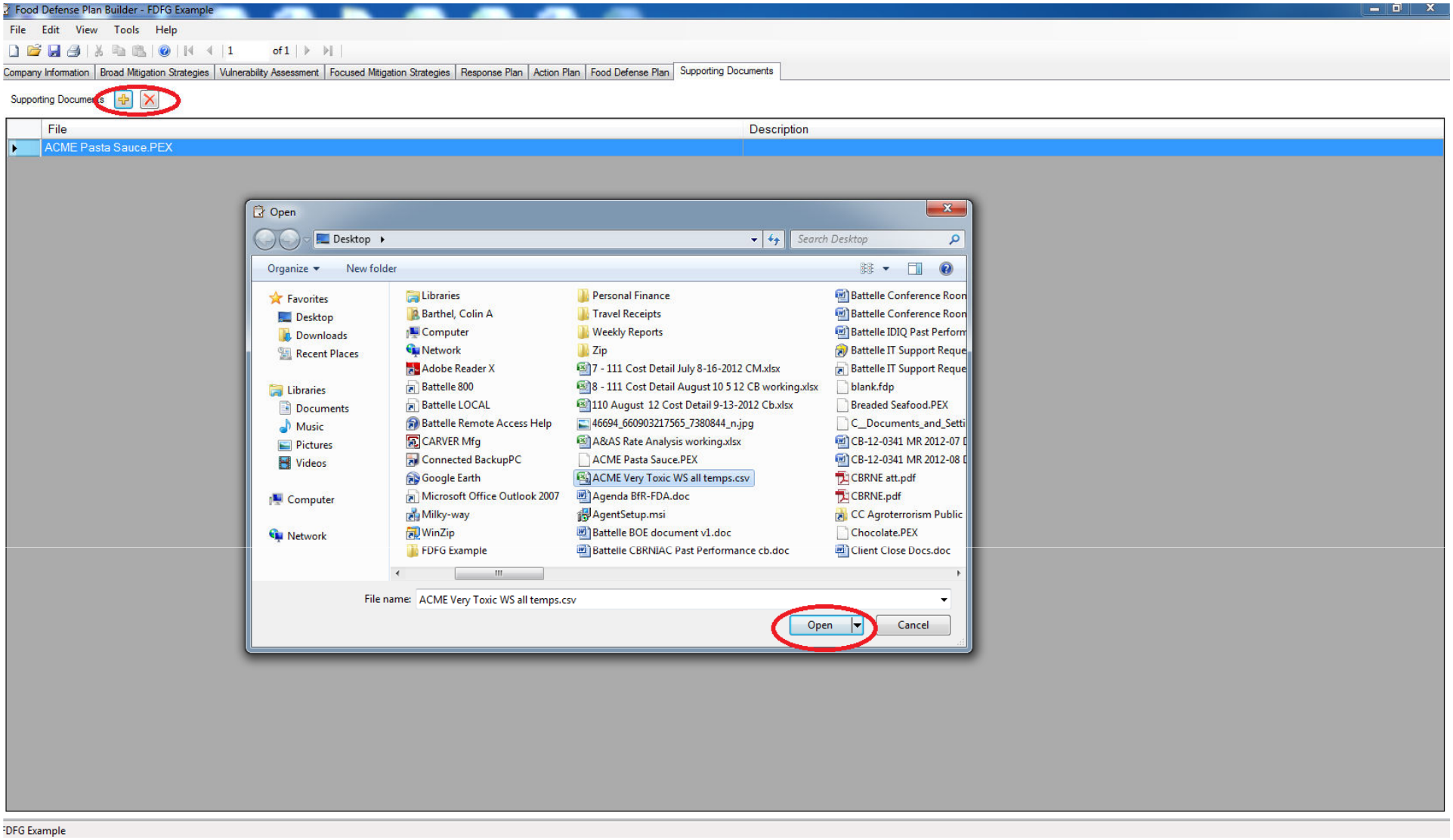

Food Defense Plan Builder - FDFG Example*
File Edit View Tools Help
3 of 3
Company Information
Broad Mitigation Strategies
Vulnerability Assessment
Focused Mitigation Strategies
Emergency Contacts
Action Plan
Food Defense Plan
Supporting Documents
Process Name
#
Process Steps
Sum
Mitigation Strategies
Process 1
1
Mixer
34
Install an alarm system on the lid
Restrict physical access to the mixer (e.g., add a gate to the catwalk, build a locking cage around it)
Position the mixer for maximum visibility
Use peer monitoring when accessing the mixer
Install surveillance cameras at mixer location
Restrict equipment controls to authorized personnel
Conduct a visual inspection prior to using the mixer
Engineer equipment controls to preclude unauthorized use or access (e.g., magnetic swipe card, biometric device)
Install an alarm system on the lid
Search
Process 1
2
Refrigerated / Frozen Storage
30
Limit access to dry storage area to specific personnel
Spot check the dry storage inventory to verify quantities and packaging integrity
Lock dry storage area
Use magnetic swipe cards, cipher locks or biometric devices for securing dry storage area
Ensure adequate lighting for dry storage area
Install monitoring equipment for the dry storage area
Increase frequency of surveillance personnel at the dry storage area
Search
Process 1
3
Holding Tank
28
Restrict access to holding tank.
Search
FDFG Example


Food Defense Plan Builder - FDFG Example*
File Edit View Tools Help
1 of 13
Company Information
Broad Mitigation Strategies
Vulnerability Assessment
Focused Mitigation Strategies
Emergency Contacts
Action Plan
Food Defense Plan
Supporting Documents
Emergency Phone List:
Resource
Phone
Local Emergency
9-1-1
Local Police Department
555-555-5555
Local Fire Department
555-666-6666
Local FBI
555-777-7777
Local Public Health Department
555-888-8888
Poison Control
611
County Law Enforcement Agency
State Law Enforcement Agency
555-444-4444
State Department of Health
555-333-3333
FBI Headquarters 24 Hour Hotline
(202) 324-3000
Local FDA District Office
555-222-2222
FDA Non-Emergency Phone #
Use this link [http://www.fda.gov/Safety/ReportaProblem/Consum
find the FDA consumer complaint coordinator # in your
FDA 24 Hour Emergency Phone #
1-866-300-4374 or 301-796-8240
Supplier Contacts:
Company Name
Phone Number(s)
Contact Person(s)
Ted's Farm Fresh Veggies
234-567-8900
Ted Williams
Worldwide Spices
987-654-3211
Elaine Bennez
Bull's Eye Beef
567-765-3456
Bill Buckner
Customer Contacts:
Company Name
Phone Number(s)
Contact Person(s)
Allied Distribution
987-564-9987
Sherri Brown
Wholesale Delivery, LLC
432-765-1234
Edwin Fisher
Contractor Contacts:
Company Name
Phone Number(s)
Contact Person(s)
Pest Management Group
987-234-8744
Tony Green
Dean's Clean Machines
555-345-7665
Dean Spotless
Company Emergency Contacts:
Name
Title
Phone
John Elway
CEO
555-777-1983
Jill Simms
VP of Quality Assurance
555-938-9477
Andrew Wallace
Supplier Relations Manager
555-982-0087
Other Contacts:
Company Name
Phone Number(s)
Contact Person(s)
FDFG Example


Food Defense Plan Builder - FDFG Example*
File Edit View Tools Help
4 of 11
Company Information
Broad Mitigation Strategies
Vulnerability Assessment
Focused Mitigation Strategies
Emergency Contacts
Action Plan
Food Defense Plan
Supporting Documents
| Action Steps | Status | Responsibility | Target Date
2d. There are many secondary ways a person could enter a facility. Are these covered or locked, or small enough to prevent entry (e.g. Windows, Roof openings, ventilation openings)? | Add bars to all windows. | In Progress | Vince Tester | 12/10/2012
4b. Does your plant have monitored and recorded security cameras (CCTV)? | CCTV system installation needs to be scheduled and completed. | New | Vince Tester | 2/28/2013
4g. Are procedures in place to check maintenance closets, personal lockers, and storage areas for suspicious items or packages? | Establish regular inspection process for all non-food storage areas to include tool sheds, supply and maintenance closets, and HVAC rooms. | New | Vince Tester | 12/10/2012
5a. Heating, Ventilation, and Air Conditioning Systems? | HVAC rooms are not currently locked. Install keypad entry locks. | New | Vince Tester | 12/10/2012
5e. Cleaning/Sanitation systems? | Maintenance and cleaning supply closets must be locked. Inform all maintenance personnel and enforce | Complete | Vince Tester | 12/10/2012
DETAILS
Status: New
Responsibility: Vince Tester
Planned Date: 12/10/2012
Actual Start Date: 12/10/2012
Target Date: 2/28/2013
Actual Completion Date: 12/10/2012
Action Steps
CCTV system installation needs to be scheduled and completed.
Comments
Representatives from AAA Security Systems toured the facility on Dec. 11, 2012.
Cost estimate from AAA Secrutiy Systems anticipated in mid January.
FDFG Example


Food Defense Plan Builder - FDFG Example*
File Edit View Tools Help
4 of 11
Company Information
Broad Mitigation Strategies
Vulnerability Assessment
Focused Mitigation Strategies
Emergency Contacts
Action Plan
Food Defense Plan
Supporting Documents
1 of 5
100%
Find | Next
For Internal Use Only
COMPLETE DEFENSE PLAN
ACME Pasta Sauce
123 Any Street
Citytown, ST, 12345 USA
Phone: 555-987-6543 Fax: 555-234-5678 Mobile: 555-765-4321
Facility Identification #s:
Facility Descr: Single building facility with multiple interior processing areas. Outer perimeter fence encompassas the non-public access areas of the grounds. Front doors are open to public, vendors, customers, and are used for employee entry/exit. Receiving area is in rear and is encompassed by the perimeter fense.
Employee Type Descr: All food processing personnel are direct plant employees. General employee turn-over is low. Higher turnover in receiving and warehouse divisions. Average employee term of employment is 8 years. Contractors are used for equipment maintenance, specialized cleaning, and pest control.
Product & Processes: ACME manufacturers 3 main varieties of pasta sauce. 75% of our product is a meatless maranara sauce with italian herbs and spices. 15% of our output is a spiced spagetti meat sauce and 10% is a cream based parmesean alfredo sauce. Distribution units are 12 oz. glass jars with vacuum sealed lids.
Heading
Measure
Response
Content
Comment
Actionable
Outside Security
1. Property Perimeter
1a. Are the facility's grounds secured to prevent entry by unauthorized persons (e.g., by locked fence, wall, or other physical barriers)? Are there regular security patrols?
Currently Doing
Plant boundaries are clear and secured to prevent unauthorized entry. No trespassing signs are posted. The plant perimeter is periodically monitored for suspicious activity.
1b. Is there enough lighting outside the building to properly monitor the perimeter (fence) and the space between the perimeter and the
Currently Doing
Outside lighting is sufficient to deter unauthorized activities.
FDFG Example


Food Defense Plan Builder - FDFG Example*
File
Edit
View
Tools
Help
New Ctrl+N
Open Ctrl+O
Close
Save Ctrl+S
Save As
Export
Print Ctrl+P
Print All...
Recent Files
Exit
Food Defense Plan
Vulnerability Assessment
Emergency Contacts
Action Plan
Supporting Documents
All
Food Defense Plan Table
4
of 11
Mitigation Strategies
Vulnerability Assessment
Focused Mitigation Strategies
Emergency Contacts
Action Plan
Food Defense Plan
Supporting Documents
100%
Find
Next
For Internal Use Only
COMPLETE DEFENSE PLAN
ME Pasta Sauce
123 Any Street
own, ST, 12345 USA
: 555-234-5678 Mobile: 555-765-4321
Facility De
iple interior processing areas. Outer perimeter fence encompassas the
rounds. Front doors are open to public, vendors, customers, and are used
g area is in rear and is encompassed by the perimeter fense.
Employee Type Descr: All food processing personnel are direct plant employees. General employee turn-over is low. Higher turnover in receiving and warehouse divisions. Average employee term of employment is 8 years. Contractors are used for equipment maintenance, specialized cleaning, and pest control.
Product & Processes: ACME manufacturers 3 main varieties of pasta sauce. 75% of our product is a meatless maranara sauce with italian herbs and spices. 15% of our output is a spiced spagetti meat sauce and 10% is a cream based parmesean alfredo sauce. Distribution units are 12 oz. glass jars with vacuum sealed lids.
Heading
Measure
Response
Content
Comment
Actionable
Outside Security
1. Property Perimeter
1a. Are the facility's grounds secured to prevent entry by unauthorized persons (e.g., by locked fence, wall, or other physical barriers)? Are there regular security patrols?
Currently Doing
Plant boundaries are clear and secured to prevent unauthorized entry. No trespassing signs are posted. The plant perimeter is periodically monitored for suspicious activity.
1b. Is there enough lighting outside the building to properly monitor the perimeter (fence) and the space between the perimeter and the
Currently Doing
Outside lighting is sufficient to deter unauthorized activities.
FDFG Example


Food Defense Plan Builder - FDFG Example
File Edit View Tools Help
1 of 1
Company Information
Broad Mitigation Strategies
Vulnerability Assessment
Focused Mitigation Strategies
Response Plan
Action Plan
Food Defense Plan
Supporting Documents
Supporting Documents
File
Description
ACME Pasta Sauce.PEX
Open
Desktop
Search Desktop
Organize
New folder
Favorites
Desktop
Downloads
Recent Places
Libraries
Documents
Music
Pictures
Videos
Computer
Network
Libraries
Barthel, Colin A
Computer
Network
Adobe Reader X
Battelle 800
Battelle LOCAL
Battelle Remote Access Help
CARVER Mfg
Connected BackupPC
Google Earth
Microsoft Office Outlook 2007
Milky-way
WinZip
FDFG Example
Personal Finance
Travel Receipts
Weekly Reports
Zip
7 - 111 Cost Detail July 8-16-2012 CM.xlsx
8 - 111 Cost Detail August 10 5 12 CB working.xlsx
110 August 12 Cost Detail 9-13-2012 Cb.xlsx
46694_660903217565_7380844_n.jpg
A&AS Rate Analysis working.xlsx
ACME Pasta Sauce.PEX
ACME Very Toxic WS all temps.csv
Agenda BfR-FDA.doc
AgentSetup.msi
Battelle BOE document v1.doc
Battelle CBRNIAC Past Performance cb.doc
Battelle Conference Roon
Battelle Conference Roon
Battelle IDIQ Past Perform
Battelle IT Support Reque
Battelle IT Support Reque
blank.fdp
Breaded Seafood.PEX
C__Documents_and_Setti
CB-12-0341 MR 2012-07
CB-12-0341 MR 2012-08
CBRNE att.pdf
CBRNE.pdf
CC Agroterrorism Public
Chocolate.PEX
Client Close Docs.doc
File name: ACME Very Toxic WS all temps.csv
Open
Cancel
DFG Example

Initial Industry Feedback

- Two industry focus groups were held to get feedback on the beta Food Defense Plan Builder
  - November 1, 2012 in Minneapolis, MN
  - December 12, 2012 in Washington, DC

Food Defense Plan Builder

Planned launch Spring 2013

www.fda.gov/fooddefense